

EIGHTY-EIGHTH YEAR

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WAYNE, NEBRASKA, THURSDAY, NOVEMBER 15, 1962

Published Every Thursday, Mailed  
Wednesday, at 110 Main, Wayne, Nebraska

NUMBER TWENTY-NINE

## Hoskins Woman Killed in Two-Car Accident Tuesday

The fifth traffic fatality for the year in Wayne county occurred when Mrs. Minnie Brueckner, Hoskins, was killed in a two-car accident Tuesday.

Also injured was George R. Bowman, Fullerton, who is reported in satisfactory condition at a Norfolk hospital.

According to the sheriff's report, Bowman was traveling east on State highway 35. Mrs. Brueckner approached the highway on a county road from the north, apparently lost control entering the highway, made a complete U-turn and was struck in the side by the Bowman auto.

Rev. C. B. Frank will officiate at the funeral. The church choir will sing, accompanied by Marvin Melnick. Pallbearers will be LeRoy Brummels, Reuben Puls, Dean Kollath, Leonard Marten, Erwin Ulrich and Randall Brummels. Burial will be in Pleasant View cemetery, Winside.

Minnie C. Brummels, daughter of Peter and Augusta Brummels, was born Oct. 2, 1890 at Hoskins. She was the first of eight children to her. She attended District 3 near Hoskins. She was baptized Aug. 2, 1910 and was confirmed Aug. 16, 1915. She was married Jan. 18, 1917 to Reinhold Brueckner, Mr. Brueckner died May 16, 1934.

They were the parents of one daughter, Adaline, who died Oct. 4, 1953. Mrs. Brueckner spent most of her life in the Hoskins community, except for a few years following her husband's death when she lived in Norfolk. At the time of her death, she was making her home with a brother, Edward Brummels.

Survivors include three sisters, Mrs. Lizzie Puls and Mrs. Frank Chumma, Marten, Hoskins, and Mrs. Ernest (Ila) Kollath, Stanton; four brothers, Harry, Randolph, Edward and Fred, Hoskins, and Ben, Norfolk, and numerous nieces and nephews.

## Neighbors Aid Johnsons

Ten corn pickers, several elevators and 25 men made short work of picking 100 acres of corn on the Walt Johnson farm, near Dixon, last Tuesday. The Johnson's son, Kevin, died last week.

Food was furnished by neighbors and members of Evangelical Free Church, Concord.

Mrs. Marilyn Dahlquist, Mrs. Bud Singley, Mrs. Adolph Bloom, Mrs. Je Forberg and Mrs. Henry Johnson helped serve the noon meal and luncheon.

## Businessmen vs. WSTC Faculty Set Monday at Rice

Take a quick breath—basketball is here, only a week after football faded from the sports scene in Wayne.

The most entertaining phase of the cage debut is scheduled Monday night. Wayne State's faculty has challenged Wayne business men (or was it vice versa?) to a game at 7:30 in Rice auditorium.

It is the annual benefit skirmish to raise funds for the Student Defense Loan Fund—admission 50 cents to everybody.

At presstime, some mystery surrounded the activities of both squads. There were hints of secret weapons being signed up by respective managers, but the only reasonably definite fact is that both teams will need numerous substitutes to survive the exercise.

The plan calls for a 20-minute game between businessmen and faculty. After this spectacle, the two squads will salvage what's left and merge to play a full game with the college varsity.

Taking no chances, Wayne Coach Al Svenningsson has scheduled two scrimmage games to prepare his varsity for the Monday encounter. They met Yankton college, here Tuesday and will go against Concordia in Rice auditorium at 7 o'clock. The scrimmage is open to the public.

## Area Shippers

Area shippers to Sioux City this week included McCorkindale Bros., Laurel, 62 heifers, wt. 926, \$28.50; Lawrence Carlson, Wakefield, 35 hogs, \$16.75; Kent Jackson, Win side, 85 lambs, wt. 94, \$19.50; Bob Weinrich, Hoskins, 36 steers, wt. 1,151, \$28.75.

## Markets

(Prices in Wayne Wednesday a.m.)  
Oats ..... \$ .57  
Cream ..... .57  
Cocks, lb. .... .04  
Hens, lb. .... .05



GIFT SHOP MERCHANDISE for the Hospital Auxiliary Bazaar is being prepared for the Saturday event. Here a few of the members, left to right, Mrs. John Einung, Mrs. Ed Echtenkamp, Mrs. R. W. Casper and Mrs. Willard Wiltse, work on a few of the items to be offered for sale when the doors of the city auditorium open for business at 8 a.m.

## Hospital Auxiliary Bazaar Set at Auditorium Saturday

The plans are complete and the preparations are going into final stages for the Hospital Auxiliary's Bazaar Saturday.

The bazaar, one of the major events of the Auxiliary's many activities, this year promises to be even bigger and better than in the past.

Both plans this year call for aprons, candy, card party, country store, gift shop, lunch, rummage and theater.

The doors open at 8 a.m. and close at 7 p.m. The full day is a busy one for the ladies as they will serve several hundred people in the period of time.

A special feature added this year that will especially please the mothers is the Theater. They can bring the children and for a small admission charge the kids will be entertained with cartoon movies on the stage. The rummage booth is always a big attraction at the bazaar. And

## WSTC Midwest Review Being Distributed Now

Wayne State's annual scholarly journal, The Midwest Review, came off the press this week and will be distributed throughout the nation.

The 79-page book contains articles by eight authors on widely varying subjects—from strife in Africa to New Frontiers as envisioned by American poets. The authors, most of them professors, represent colleges or universities from Massachusetts to California. Four poets also are included in the book.

Among the articles is one by Wayne State's director of research, Dr. Howard Putnam, entitled "Research and Education."

Dr. Laura Franklin, professor of English at Wayne, was editor of the publication, with an advisory committee composed of Dr. Karl Mayer, Dr. Roy Riggs, George Criswell and Dr. Putnam.

## Wayne Police Record

### Three Mishaps in Week

Three accidents were recorded in Wayne this week, two of them involving parked cars.

The first occurred Thursday when an auto driven by Carl Thies, Winside, struck the rear fender of an auto belonging to David Thor, Stanton. The Thor auto was parked at the curb on Ninth between Logan and Nebraska.

The second mishap occurred in the same manner when an auto driven by Roger Hockstein, Wayne, struck the rear fender of an auto belonging to Wallace Twiss, Plainview, as the Twiss auto was parked at the curb on Logan between Eighth and Ninth, Tuesday.

The third accident occurred Tuesday also when autos driven by Verne Sievers, Wayne, and Lyle Gemble, Wayne, collided at the intersection of Fourth and Lincoln. No one was injured.

### Fire Patrol Meets

Wayne Junior Fire Patrol met Monday at the Fire Station. Lesson on Types and classes of fires, with some very interesting demonstrations was conducted by Norbert Brugger. Electrical demonstrations highlighted the demonstrations. Next meeting will be Dec. 10 at 9 p.m. at the Fire Hall. The lesson will be on types of fire extinguishers and their operation.

### Elect NSEA School

### Delegates Thursday

The Wayne County Education Association met last Thursday at Winside.

Harold Maciejewski, president of the Association and athletic director at Wayne High school, presided at the business meeting.

Delegates were elected to represent Wayne County at the NSEA's Salary School at Kearney on Nov. 10. Elected were Wayne Gesrieche, Winside; Paul Johnson, Hoskins; John Monson and Donald Dean, both of Wayne.

Isaac Jenkins, vocal music instructor at Wayne High school directed the entertainment. The senior girls' trio, consisting of Sandra J. Nelson, Marilyn Nuernberger and Wilma Marra and a vocal soloist, Jean Eynon, presented selections.

The meeting was held at St. Paul's Lutheran Church. The ladies of the church served the dinner.

## To Dedicate Sewage Plant In Special Program Tuesday

### Redeemers Plan First Congregational Dinner

Redeemer Lutheran church will hold its first Congregational Rally Dinner at the city auditorium Monday at 6:30 p.m. So far, over 500 adults have made reservations for the dinner and program.

### Rosemary Gilliland Named Delegate to 4-H Dairy Congress

Rosemary Gilliland, daughter of Mr. and Mrs. Wayne Gilliland, Wayne, will be one of four Nebraska 4-H'ers to participate in the 1962 National 4-H Dairy Conference in Chicago Nov. 29-Dec. 2.

### Turkey and Trap Shoot Set Sunday at Airport

The Wayne Jaycees and Isaac Walton league are sponsoring a joint turkey shoot and trap shoot Sunday at the Wayne airport.

### Early Press Time

Due to the Thanksgiving holiday, The Wayne Herald will be printed Tuesday and correspondents are asked to have their copy in the office by Monday morning.

### Study Group at Redeemers "Adopts" Uruguayan Youth

The Mission Study group of Redeemers Lutheran church, Wayne, has a child.

### Winside Music Groups To Give Fall Concert

Winside—The Winside high school music department will present a fall concert Tuesday at 8 p.m. in the Winside city auditorium.

### Hammer, Connie Hammer and Nancy Hammer

Hammer, Connie Hammer and Nancy Hammer, Second row: Mrs. J. E. Merriman, teacher, Michael Hammer, Duane Bargholz, Rita Bargholz and Carol Bargholz. Back row: Lyle Nelson, Roger Hammer and Ronald Hammer.



STUDENTS FROM DISTRICT TWO toured Wayne last week and posed here under the picture of their school, the oldest in the county. The school is a part of the mural on the lobby wall at Hotel Morrison. In the photo are, left to right: Front row, Randy Bargholz, Kevin

## Special Dedication Services Planned At Grace Lutheran Church Sunday

Special services are scheduled Sunday for the dedication of the \$29,000 addition and renovation project of Grace Lutheran church now in the final stage of completion.

Brief door opening rites will be held at the grade entrance to the new addition facing Ninth street at 10:30 a.m. Participating in this ceremony will be a representative of the general contractor, Harald Christiansen and Sons, Pender, the chairman of the local building committee, Roy H. Langemeier, the pastor of Grace congregation, the Rev. E. J. Bernthal, the other members of the building committee, Carl M. Lueders, Adolph Clausen, Harvey Grosse and Neil Sandahl.

The hymn to be sung will be accompanied by a brass ensemble composed of Roger Lueders and Bob Tiedtke, trumpets, and David Hasebroock and Gary Mordhorst, trombones, under the direction of Mr. Don Schumacher.

The procession into the church will include members of the church council, the senior and junior choirs, the charter members, followed by members of the congregation and visitors.

Guest speaker for the morning dedicatory worship will be the Rev. Roland A. Hopmann, pastor of Epiphany Lutheran church, Eau Claire, Wis., and son of the late Rev. Herman H. Hopmann, first pastor of Grace Lutheran.

A choir concert at 2:30 p.m. will precede the afternoon worship service. Both the congregation's senior choir, under the direction of Dr. Richard E. Stevens, and the junior choir, directed by Lydia Butler, also of the Wayne State faculty, will be heard.

The enlarged church school facilities as well as the new chancel appointments, all of which were given as memorials and special gifts, will be dedicated in the afternoon service scheduled to begin at 2:30. The Rev. Frederick Niedner, West Point, president of the Northern Nebraska District of the Lutheran Church, Missouri Synod, will preach the sermon.



GRACE LUTHERAN... dedication Sunday

A noon luncheon will be served by women of the parish at the Wayne city auditorium. Mrs. Don Sherbahn heads the committee on arrangements, assisted by Mesdames Dwayne Rethwisch, Dallas Wendt, Stanley Westergard, Herman Fuoss and Raymond Larsen. Coffee and light lunch will also be served following the afternoon service at the auditorium. This committee is composed of Mrs. Melvin Utecht, chairman, Mrs. Roy H. Langemeier and Mrs. Wallace Victor.

The 80 x 39 foot modified Gothic church structure built twenty years ago has been lengthened to 125 feet and was widened to 59 feet at the widest point. About 2,100 square feet of space was added to the nave, raising the seating capacity to about 550, including the existing balcony which is used for the choir and the organ console.

# The Wayne Herald

Serving Northeast Nebraska's Great Farming Area

State Award Winner

1961

General Excellence Contest  
Nebraska Press Association

NATIONAL EDITORIAL  
ASSOCIATION  
AFFILIATE MEMBER

110 Main St. Wayne, Nebraska Phone 130

Published in 1876, a newspaper published weekly on Thursday by Mrs. Margaret E. Dinger, entered in the postoffice at Wayne, Nebraska, as second class mail matter. Return Postage Guaranteed. Copy must be returned by Friday afternoon.

The Wayne Herald does not feature a literary page and does not accept literary editorials. Therefore poetry is not accepted for free publication.

Official Newspaper of the City of Wayne, the County of Wayne and the State of Nebraska

### SUBSCRIPTION RATES

In Wayne, Dorris, Cedar, Dixon, Thurston, Colfax, Stanton and Madison counties \$3.00 per year, \$2.00 for six months, \$1.00 for three months. All other counties \$4.00 per year, \$2.50 for six months, \$1.25 for three months. Single copies 10c.

Printed by Mrs. Margaret E. Dinger, Editor. James W. Mahon, Advertising Manager.

## HOSKINS NEWS

Mrs. J. E. Pingel — Phone 73

### Union Thanksgiving Service

Union Thanksgiving Service of the Peace and Immanuel Evangelical and Reformed churches and the Evangelical United Brethren church will be held in the Evangelical United Brethren church Wednesday, Nov. 21 at 7:30 p.m. Pastor John Saxton will deliver the sermon. The EUB choir will sing.

### Society

#### Hoskins Couple Club

Mr. and Mrs. Hans Asmus entertained Card Club at their home Thursday. Guests were Mr. and Mrs. Gary Asmus, Norfolk, and Mr. and Mrs. Don Volwiler and family. Each prize went to Mr. and Mrs. Claus Rathman and Mr. and Mrs. Harry Schwede. Dec. 13 meeting is with the Vernon Behmers.

#### Thanksgiving Dinner Held

Mr. and Mrs. Erwin Ulrich entertained members of Hoskins Garden Club and their husbands at a no-host dinner in their home Sunday evening. Guests were Mr. and Mrs. Frank Dvorak, Patricia and

Donald, Sidney, Barbara Cannon, Norfolk, Esther Ulrich and Mrs. Lizzie Puls. Prizes in pitch went to Mrs. Edwin Meierhenry, George Witter, Carl Hinzmann, Mrs. Lizzie Puls and Mrs. Edwin Meierhenry. Rook prizes were awarded to Fred Jochens, Mrs. Hattie Prince and Mr. and Mrs. H. C. Falk.

#### WSWS to Send CARE Parcels

Women's Society of World Service of the EUB church will send CARE packages instead of a Christmas gift exchange. "Baskets of Blessing" was the theme of the meeting last Wednesday. Mrs. Wendell Davis was hostess.

Taking part in the program were Mrs. H. O. Falk, cornucopia; Mrs. Hattie Prince, mail basket; Mrs. George Witter, letter basket; Mrs. William Wesely, picnic basket; Mrs. A. Walker, market basket; Mrs. Elsie Manske, decorated basket; Mrs. Paul Scheurich, waste basket; Mrs. Edwin Ulrich, flower basket; Mrs. Davis, baby basket; Mrs. August Meierhenry, bread basket; Mrs. Carl Witter, Thank you for all the Baskets of Blessings; Mrs.

William Röttler. "A Thankful Thought." A Christmas meeting is slated Nov. 27 in the Brotherhood building.

### Highlands Club Meets

Mrs. Emil Gutzmann was hostess to Highland Extension Club members at her home Thursday afternoon. Mrs. Louis Moritz and Judi Winside, were guests. Mrs. Norris Langenberg gave a reading. Mrs. Lyle Marotz gave a report. Mrs. Fred Marquardt read an article. Next meeting will be with Mrs. Ed Kollath, with a dessert luncheon and Christmas gift exchange.

### Triple-Three Card Club

Mr. and Mrs. Eric Meierhenry were hosts to Triple-Three Card Club members at their home Monday evening. Guests were Mr. and Mrs. Walter Gutzmann, Mr. and Mrs. Ernest Machmiller, Norfolk, and Mr. and Mrs. Lester Kleensang. Prizes were awarded to Mr. and Mrs. Wall Gutzmann, Mrs. Ernest Machmiller, Mrs. Ernest Langenberg, Mrs. Albert Behmer, Oliver Kiesau, Lyle Marotz and Harry Strate. Next meeting will be Nov. 20.

## Churches . . .

**Trinity Lutheran Church**  
Wisconsin Synod  
(G. B. Frank, pastor)  
Sunday, Nov. 18: Divine services, special school dedication services, 10 a.m.; Sunday school, 11.

**Peace Ev. and Reformed Church**  
(John E. Saxton, pastor)  
Sunday, Nov. 18: Church school, 10 a.m.; Divine worship, 11:00 a.m. Thanksgiving supper and Stewardship meeting for the congregation, 6 p.m.  
Wednesday, Nov. 21: Community Thanksgiving service, 7:30 p.m., Hoskins EUB church.

**Evangelical United Brethren**  
(Wendell Davis, pastor)  
Sunday, Nov. 18: Worship service, 9:30 a.m.; Sunday school, 10:30.

Mr. and Mrs. Clarence Schroeder were Sunday afternoon visitors in the Walter Fleets jr. home.

Mr. and Mrs. Lloyd Bahr and family, Seward, and Mr. and Mrs. Curtis Maas and family, Stanton, were Sunday afternoon visitors in the Harvey Averman home.

Lloyd Rohke, Chicago, and his mother, Mrs. Martha Rohke, visited in the Paul Rohke home Monday afternoon.

Mr. and Mrs. Carl Paustian and Mrs. Minnie Krause home.

Mr. and Mrs. Adolph Bruggeman,

Mr. and Mrs. Elmer Peters and family and John Volk were Sunday dinner guests in the Gerald Bruggeman home.

Mr. and Mrs. Arnold Frolick, Norfolk, were visitors in the Mrs. Minnie Krause home Saturday.

Mr. and Mrs. Duane Pawling and family, Hooper, were afternoon and supper guests in the Herman Opfer home Sunday. Mr. and Mrs. Otto Koepke, Norfolk, and Mrs. Kate Kleensang were visitors in the Opfer home Monday evening.

Mr. and Mrs. Harvey Averman entertained 30 relatives, friends and neighbors in their home Saturday evening. Prizes went to Mrs. Irene Gewee, Mrs. Ralph Kruger, Eugene Brudigan, and Harold Brudigan.

Rev. G. B. Frank took Phyllis and Marie Frank, Beverly Wagner and Carol Sill, Norfolk, to New Ulm, Minn., Sunday to resume their school duties after a week's semester vacation.

Mr. and Mrs. Herbert Schwindt, Stanton, were visitors in the Mrs. Minnie Krause home, Wednesday.

Mr. and Mrs. Henry Wiese, Lindsay, were dinner and supper guests in the Wilbur Behmer home, Sunday.

Mr. and Mrs. W. F. Brockmeier, Osmond, were visitors in the J. E. Pingel home Monday afternoon.

Mrs. Lizzie Puls, Mrs. Mattie Voss, Mrs. Anna Behmer and Mrs. Erwin Ulrich visited in the Mrs. Martha Rohke home Friday night.

Mrs. Erwap Ulrich showed pictures and slides she had taken recently.

Amelia Schroeder, Winside, was an overnight guest in the home of her sister, Mrs. E. A. Strate.

Mrs. John Mann and Jack, Electra, Tex., spent several days in the Carl Mann home.

Mr. and Mrs. Fred Frevort, Wayne, Mr. and Mrs. Charles Reed, Omaha, and Mrs. Bertha Behmer were dinner guests in the Henry Asmus home Sunday.

Fred Rathman, Dalton, came Friday to spend a week in the Claus Rathman home.

Mrs. Charles Reed, Omaha, Mrs. Henry Asmus and Mrs. Bertha Behmer were visitors in the Leo Jordan home, Carroll, Saturday afternoon.

AAL held their annual oyster supper at the Zion Lutheran church basement Sunday evening.

Fearl Riggert, chairman, conducted the business meeting.

Fred Rathman, Dalton, and Mr. and Mrs. Claus Rathman were visitors in the Robert Nurnberg home Sunday evening.

Mr. and Mrs. Wayne Thomas, Mr. and Mrs. Robert Thomas and family, Mr. and Mrs. Raymond Reeg and Jana Rae, Wayne, were dinner and afternoon guests in the Henry Reeg home, Wayne, Sunday.

Mr. and Mrs. Henry Langenberg jr. and family were visitors in the Bill Carlson home, Wayne, Friday evening.

Mr. and Mrs. Bill Dahlkötter and Mr. and Mrs. Henry Lieneman, Norfolk, were visitors in the Claus Rathman home Friday evening.

Mr. and Mrs. Henry Langenberg sr. were dinner guests in the George Langenberg home Sunday.

Mr. and Mrs. Harry Drevsen and Mr. and Mrs. Hans Broer, Randolph, were supper and evening guests in the Melvin Witte home, Randolph, in honor of their son, Timmy's eighth birthday Tuesday evening.

Mr. and Mrs. Robert Newkirk and family, Kearney, and Mr. and Mrs. Walt Newkirk and Donna, Norfolk, were dinner and supper guests in the Harry Drevsen home Sunday.

Mr. and Mrs. Ernest Wollschlager, Norfolk, were afternoon and supper guests in the Kennard Hall home Wednesday.

Janet Kay Drevsen, Lincoln, spent the weekend with her parents, Mr. and Mrs. Harry Drevsen.

Kendal Carlson, Lincoln, was a supper guest in the Harry Drevsen home Sunday.

Mr. and Mrs. Henry Langenberg jr. and family were dinner guests in the Leo Kirsch home Sunday.

Mr. and Mrs. Charles Reed, Omaha, were weekend visitors in the Henry Asmus home and visited Mrs. Bertha Behmer.

Mr. and Mrs. Clarence Pfeiffer and family, Winside, were visitors

in the Henry Langenberg jr. home Thursday evening.

Mrs. Harry Brummels and Mrs. LeRoy Brummels, Randolph, spent Monday in the Mrs. Lizzie Puls home.

Mr. and Mrs. Irvin Werner and Lou Scheurich were Sunday dinner guests in the Paul Scheurich home.

Mr. and Mrs. Frank Dvorak and Patricia, Sidney, were Sunday visitors in the Mrs. Hattie Prince home.

Mrs. Lizzie Puls and Mrs. Erwin Ulrich visited in the Mrs. Emma Bauermeister home, Norfolk, Sunday afternoon.

Mr. and Mrs. Lyle Marotz and Fay were dinner guests in the Verne Fuhrman home, Norfolk, Sunday.

Mr. and Mrs. Clarence Schroeder attended funeral services for William Oliver, Shelton, at the EUB church Wednesday afternoon. They were overnight guests in the Oliver Pierce home, Grand Island.

Lloyd Rohke, Chicago, came Friday to spend several days with his mother, Mrs. Martha Rohke.

Mrs. Arthur Peters and Sharon De Cragg-Hadar, were afternoon and supper guests in the Mrs. Martha Rohke home. Evening guests were Mr. and Mrs. John Froehlich, Hadar.

Mr. and Mrs. Edwin Brogren, Norfolk, were visitors in the Ed Schellenberg home, Tuesday evening.

Mrs. Manley Wilson, Mrs. Fred Marquardt, Mrs. Edwin Brogie and Mrs. J. E. Pingel attended District

three school lunch, program and meeting at Osmond High school auditorium Saturday.

Mr. and Mrs. John Kudera and family were dinner guests in the Fred Bargstadt home Sunday.

Mrs. Bessie Kudera, Norfolk, and Mrs. Walter Strate were visitors in the John Kudera home Sunday evening.

Mrs. Helen Wabs and Harry Chub, O'Neill, were Tuesday and Wednesday guests in the Ed Schellenberg home.

Mr. and Mrs. Lyle Marotz were dinner guests of Mr. and Mrs. Haskell Osborn, Norfolk, Sunday at a turkey supper at the Lutheran church, Battle Creek.

Mr. and Mrs. Adam Schoaf and Mrs. Mathilda Mueller, Norfolk, were visitors in the William and Arthur Kruse home Wednesday afternoon.

Mr. and Mrs. Edwin Brogie, Mark and Eddie were supper and evening guests in the Arnold Winter home, Norfolk, Friday.

Mr. and Mrs. Clinton Reber, Lynn, Karla and Paula were guests in the Mrs. C. L. Cunningham home, Norfolk, Tuesday evening. Other guests from Norfolk were Mr. and Mrs. Jerome Bohm and Robin and Mrs. A. Ketterer. The occasion marked Mrs. Cunningham's birthday.

Mr. and Mrs. Paul Johnson, Judy and Tommy were weekend guests in the Tom Johnson home, Tilden.

Mr. and Mrs. Clarence Hoeman and family attended funeral services for his uncle, William Hoeman, Wayne, last Sunday at the

Niscox Funeral Home. Mr. and Mrs. J. E. Pingel attended funeral services for Ray Winch, Pilger, Tuesday afternoon.

Mr. and Mrs. J. E. Pingel were among guests in the Casper Brokmeier home, Pierce, in honor of her birthday Sunday evening.

Mr. and Mrs. Glen Frink entertained for his birthday Thursday evening. Guests were Mr. and Mrs. Richard Buckendahl, Pierce, Mr. and Mrs. Billy Koepke and family, Mr. and Mrs. Henry Asmus and Ronnie and Harry Voss.

Ten-point pitch was played with prizes going to Mrs. Henry Asmus, Donald Asmus, Dale Deck and Ronnie Asmus.

Mr. and Mrs. Clinton Reber, Lynn, Karla and Paula were weekend guests in the home of Mr. and Mrs. John McElthose, Creighton.

Lynn, Karla and Paula, were weekend guests in the home of Mr. Reber's sister, Mrs. Dowey Wakofield and children, Greenfield, Ia. Enroute home Sunday they were supper and evening guests in the Raymond Cunningham home, Omaha.

Mr. and Mrs. Arnold Winter and Verlye, Norfolk, were visitors in the Edwin Brogie home Monday evening.

Mr. and Mrs. Glen Frink, Orville Anderson, Donald Asmus, Billy Koepke and Dale Deck spent Friday to Sunday deer hunting at Ainsworth.

Mr. and Mrs. Duane Lühr and family were weekend guests in the home of Mr. and Mrs. John McElthose, Creighton.

## THANK YOU

For Your Votes in the Last Election.  
Your Support was Greatly Appreciated.

# DON WEIBLE

## WILTSE

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Thanksgiving Day is expressive of man's gratitude for his many blessings. May this Thanksgiving Day be one of inspiration to you and yours.



THREE LOCATIONS FOR YOUR CONVENIENCE

## MY SINCERE THANKS

To you voters for your loyal support.  
Your votes were appreciated.

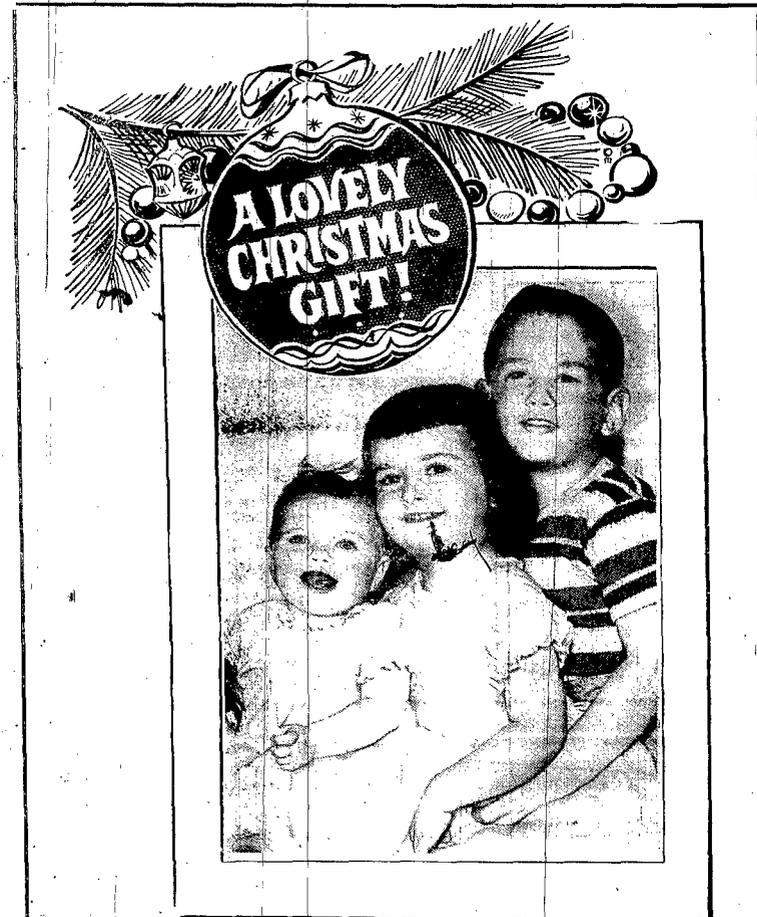
# JOHN SURBER

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## THANK YOU

For your loyal support in the General Election.  
It was greatly appreciated.

# Stanley C. Hansen



Nothing makes a finer gift for Christmas than a studio portrait of yourself or your children. A gift only you can give. Make an appointment for a setting soon!

### HOLIDAY SPECIAL!

A FREE 8 x 10 black and white print with every order of at least 12, 3 x 5 portraits, if your setting is completed by December 5.

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JEWELRY PHOTOGRAPHY

211 Main St. Wayne Phone 50

## MARKET BASKET FOOD STORES

Folger's coffee 3 lb. canister \$1.49	Grade A TURKEYS This year's birds Young - Tender ORDER NOW!	Del Monte Pumpkin 2 No. 2 1/2 cans 39c
Dulaney sweet potatoes No. 3 sat. can 29c	bacon ends 5-lb. box 89c	Full Pack Alaska Pink salmon 1-lb. tall 59c
Campbell's tomato soup can 9c	Formel's pork sausage lb. 29c ground beef 2 lbs. 89c	Carnation Instant milk 14 quart pkg. 89c
Pantry Pride or Wonder Bread 2 1-lb. loaves 29c	HEY KIDS! WIN THESE PRIZES 1st prize: Lionel Train set 2nd prize: A Jimmy Jet or a Suzy Smart Talking School Doll 3rd Prize: A Chapel Bridal Lamp	FREE COFFEE Given with Butter-Nut Key Strips 1st prize: 3 lb. coffee 2nd prize: 2 lb. coffee 3rd prize: 1 lb. coffee Contest ends 12th of Dec.
JELLO pkg. 5c	Here is How: Coupons will be given with the purchase of each can of Van Camp's Pork 'n Beans. Save these coupons. Get your friends and relatives to help. Contest begins Nov. 15 and ends Dec. 19.	pure egg noodles Fin. med. 2 12-oz. pkgs. 49c
READY NOW! VOLUME 7 Only 99c	2 1/2-lb. box 69c	Ocean Spray cranberries 1-lb. pkg. 19c
Wayne Book Store "We Sell Almost Everything" Phone 110	Prices are good thru next week, Nov. 15 thru the 25th	Wilderness Brand Cherry or Pumpkin Pie Mix 4 cans \$1.00

# Bill's Market Basket

OPEN WEEKDAYS 8:00 a. m. to 8:30 p. m. OPEN SUNDAYS 8:30 a. m. to 12:00 noon

# Social and Club News

## OES Memorial Service Held Monday Evening

Chapter 194 of Eastern Star met Monday evening. Those participating in the Memorial Service were the Star points and the Chaplain Soloists were Mrs. Orvid Owens and Mrs. Frank Williams.

Reports on the district meeting were given Mrs. Ralph Crockett was chairman of the refreshment committee. Assisting her were Ralph Crockett, Mr. and Mrs. Everett Reeg, Mrs. Bernadine West, Mrs. Susan Wert, Mrs. Rachel Rockwell and Jane Jeffrey.

## Carl Sundells To Mark Fortieth Anniversary

Mr. and Mrs. Carl O. Sundell will observe their fortieth wedding anniversary, Nov. 25 with open house from 2 to 5 p.m. at the Wayne Woman's club rooms. The couple requests no gifts.

## Presbyterian Women to Hold Praise Service

An 8 p.m. Praise Service is planned for the Nov. 21 meeting of the Presbyterian Women. Devotions were given by Mrs. J. M. Straton at their last Wednesday meeting. The program, "Youth in a Troubled World," was given by Mrs. Ervin Stapelman, Belton.

Hostesses were Gollie Leonard, Helen Orr, Mrs. Marie Love, Mrs. George Soukes, Mrs. Lester Phillips and Mrs. H. M. Auker.

## EOW Meets at Tangemans

EOW met Thursday with Mrs. Don Tangeman. Mrs. Wayne Stammer and Mrs. Jim Leonard were prize winners. Mrs. Bud McNatt will hostess the Nov. 20 meeting.

## Mrs. Larry Johnson Hostess 8 Etts Bridge

Mrs. Larry Johnson was hostess to 8 Etts bridge club last Tuesday. Mrs. Jim Thomas and Mrs. Harry Leschger were guests. Prizes went to Mrs. Thomas and Mrs. John Ritze. Nov. 20 meeting is with Mrs. Bud Froehlich.

## Roving Gardeners Meet

Roving Gardeners met Nov. 8 with Mrs. Anton Pfueger. Mrs. Fred Frovort gave the lesson on bulbs. Lydia Spittgerber read a poem. Mrs. Pfueger presented a lesson on Christmas decorations.

Guests were Mrs. Bruno Spittgerber, Mrs. Wilhelmina Roggenbach, Mrs. Ida Reinkell and Mrs. Lizzie Spittgerber. A Christmas party is slated Dec. 13 with Mrs. Walter Spittgerber.

## JE Meets At Tea Room

JE club met Tuesday at Miller's Tea Room. Mrs. W. P. Canning was hostess. Mrs. Emma Hicks was a guest. Prizes went to Mrs. Hicks and Mrs. Alfred Sydow. Nov. 27 meeting is with Mrs. Oscar Liedtke.

## Jolly Dozen Meets

Jolly Dozen met Monday at the August Brudigan home. Charles Millie was the prize winner. They will meet Dec. 11 at the Muller home.

## Grace Lutheran LWML Meets in Oswald Home

Grace Lutheran LWML met Tuesday in the Erwin Oswald home. Mrs. Forrest Magnuson was co-hostess. Devotions and the book study, "What Are We Doing in Nigeria?" were presented by Mrs. Lannie Hoogner.

Guests were Mrs. Emil Ote, Mrs. Arnold Vahlkamp, Mrs. Fritz Mann, Mrs. Burton Echtenkamp, Mrs. Wilmer Young, Mrs. Don Wittig, Mrs. Allan Wittig and Rev. and Mrs. E. J. Bernthal. Mrs. Echtenkamp and Mrs. Young became members.

## Mrs. Childs Hostess To Minerva Club Monday

Mrs. Edith Childs was hostess to Minerva club Monday at Miller's Tea Room. Dr. J. R. Johnson presented the program, "Easter Island." Nov. 26 meeting will be in the R. H. Keltton home at 2:30 p.m.

## PNG Meets Tuesday In Mrs. Grace Dawson Home

PNG club met Tuesday with Mrs. Grace Dawson. Co-hostesses were Lucretia Jeffrey and Mrs. Dora Roberts. Mrs. Grace Bilson was in charge of the program.

A Christmas party is planned Dec. 11 in the home of Mrs. Oscar Peterson.

## Packaging Advertising Topic at AAUW Meeting

"Packaging Advertising" was the subject of the program given by Dr. Nancy Hess. Thursday evening for members of the American Association of University Women. Miss Hess told of new products on the market and demonstrated her talk with samples. Beulah Neprud, AAUW president, reported on the state executive board meeting held in Omaha in September. Miss Neprud stated that the national organization recommends special attention be given to improving programing and accreditation. These phases will be stressed at the national convention in Denver in the summer.

Hostesses Thursday were Dr. Ness, Mrs. Erma Rogers and Vesta Wright. The Arts group will have charge of the Dec. 13 meeting. Ruth Ross and Mrs. R. E. Shirek are co-chairmen.

The New Guinea sewing project was completed. Mrs. Glen Vogt is in charge of mailing. Officers elected for next year are Mrs. Duane Grunke, president; Mrs. Forrest Magnu-

son, vice president; Mrs. Lannie Hoogner, secretary; Mrs. Sid Harrington, treasurer. A panel discussion, "Why I Am a Lutheran," was presented by Mrs. Don Echtenkamp, Mrs. Dallas Wendt, Mrs. Glen Vogt, Mrs. Sid Harrington and Mrs. Stanley Westergaard. A combination Christmas party-guest night is planned Dec. 11 at the church. LWML members will send Christmas cards to overseas missionaries.

## SOCIAL FORECAST

Thursday, Nov. 15  
Legion-Auxiliary County meeting, Winside

OEB, Mrs. John Ream, jr. Jolly Eight, Emma Ott St. Paul's Church Women, 2 p.m.

St. Paul's Evening Circle, 8 p.m. Immanuel Lutheran Aid, Happy Homemakers, Mrs. Orville Damme

Hillside club anniversary party Saturday, Nov. 17  
Wayne Hospital Community Auxiliary bazaar and rummage sale, city auditorium

Monday, Nov. 19  
WWI Auxiliary Flying Circle W's, REA building, Bob Cayler speaker

Acme Club, Mrs. Clarence Preston Coterie, Mrs. Neva Cavanaugh Tuesday, Nov. 20  
Progressive Homemakers, Mrs. Julia Haas  
Legion Auxiliary WW Club Thanksgiving dinner, Mrs. Emma Ott  
PEO, Mrs. Charles McDermott 8 Etts bridge club, Mrs. Bud Froehlich  
EOW, Mrs. Bud McNatt Wednesday, Nov. 21  
Pleasant Valley Club Mystery Club, John Gettmans, Presbyterian Women, praise service, 8 p.m.

## Membership Drive Slated For County Farm Bureau

A membership drive for the Wayne County Farm Bureau is slated Nov. 27 at Hotel Morrison at 9:30 a.m. Milton Owens is chairman.

A meeting was held Thursday evening at the REA building. Leland Herman, president, presided. The fourteen members present discussed the state convention.

Mrs. Merle Ring and Gordon Nuernberg were delegates to the state convention Nov. 11-14. Mrs. Harold Olson and Mrs. Otto Herrmann attended the Farm Bureau Women's Program Nov. 12. Mr. Olson attended the opening meeting of the convention.

Clausen, Carroll, a son, Kevin Lynn, 8 lbs., 1 oz., Wayne hospital. Nov. 7: Mr. and Mrs. Norman Peterson, Minneapolis, a son, 8 lbs., 10 oz. Mrs. Peterson is the former Evelyn Johnson. Grandparents are Mr. and Mrs. Ivan Johnson, Wakefield, and LaVern Peterson, Concord. Great-grandparents are Mr. and Mrs. John N. Johnson, Wakefield, Mr. and Mrs. Lloyd Ruback, O'Neill, and Mr. and Mrs. Joe Carlson, Laurel. Nov. 8: Mr. and Mrs. John Bow-ers, Carroll, a son, 7 lbs., 3/4 oz. Grandparents are Mr. and Mrs. Fred Eckert, Kenyon, Minn., and Mr. and Mrs. Tom Bowers, Carroll. Nov. 9: Mr. and Mrs. Roger Ginapp, Wayne, a son, Todd Michael, 5 lbs., 10 oz., Wayne hospital. Nov. 9: Mr. and Mrs. Loren Carr, Allen, a son, 7 lbs., 3 oz., Wakefield hospital. Nov. 6: Mr. and Mrs. Douglas Hankins, Hoskins, a son, 8 lbs. Nov. 11: Mr. and Mrs. J. Roger McQuistan, Pilger, a son, Joel Ray, 7 lbs., 1 1/2 oz., Wayne hospital. Nov. 14: Mr. and Mrs. Howard Schwever, Wayne, a son, 8 lbs., 9 oz., Wayne hospital.

## Churches ...

First Methodist Church (William Simmer, pastor) Thursday, Nov. 15: Study class, 9 a.m. Saturday, Nov. 17: Children's choir, 2 p.m. Sunday, Nov. 18: Church school, 9:30 a.m.; morning worship, "Gratitude and Sacrifice," 10:45 a.m. Monday, Nov. 19: Father-Daughter banquet, 6:30 p.m. Wednesday, Nov. 21: Senior High MYF, 5:30 p.m.; Junior High MYF, 7:30 p.m.; Junior High choir, 8 p.m.

Wesleyan Methodist Church (Walter Steinkamp, pastor) Sunday, Nov. 18: Sunday school, 10 a.m.; worship, 11; children's service, 7:30 p.m.; YPS, 7:30; Adult study, 7:30; message, 8. Wednesday, Nov. 21: Prayer hour, 8 p.m.

Grace Lutheran Church (E. J. Bernthal, pastor) Friday, Nov. 16: adult membership study group, 7:30 p.m. Saturday, Nov. 17: Saturday Bible school and confirmation instruction, 1:30 p.m.; Junior choir, 7:30; senior choir, 8; ushers and guides, 8. Sunday, Nov. 18: No Sunday school and Bible classes; Dedication of enlarged and renovated church, 10:30 a.m. Guest speaker, the Rev. Roland Hopmann, Eau Claire, Wis.; noon meal, Wayne city auditorium; choir concert, 2:30 p.m.; vesper of praise, the Rev. Frederick Niedner, president of Northern Nebraska District, speaker, 2:50 p.m.; WSTC Gamma Delta will hear Mr. Imoh Ikpe, native of Nigeria, Africa, library lounge, 7:30. Public invited; final Bible institute, Wakefield, 7:30. Monday, Nov. 19: Adult membership study group, 7:30 p.m. Tuesday, Nov. 20: Sunday school staff, 7:30 p.m.

First Baptist Church (Russell M. Dackin, pastor) Sunday, Nov. 18: Sunday school, 9:45 a.m.; morning worship, 11; BVP, 6:30 p.m.; evening service, 7:30. Tuesday, Nov. 20: Church Loyally Dinner and Thanksgiving service, 6:30 p.m. Wednesday, Nov. 21: Choir practice, 7 p.m.; no evening service.

First Church of Christ Sunday, Nov. 18: Bible school, 10 a.m.; Communion and morning worship, 11. Wednesday, Nov. 21: Bible study and prayer meeting, 8 p.m.

St. Paul's Lutheran Church (R. E. Shirck, pastor) Thursday, Nov. 15: Church Women, 2 p.m. Saturday, Nov. 17: Catechism,

United Presbyterian Church (Oliver B. Proett, pastor) Sunday, Nov. 18: Church school, 9:45 a.m.; nursery, 11 a.m.; worship, sermon, "A Sense of Gratitude," 11 a.m.; Youth Budget Meeting, 2 p.m. Wednesday, Nov. 21: Women's Association Praise Service, 8 p.m.

Redeemer Lutheran Church (S. K. deFreese, pastor) Saturday, Nov. 17: Junior choir, 1:30 p.m.; Confirmation classes, 2 p.m. Sunday, Nov. 18: Early service, "Memento's," 9 a.m.; Sunday school, 10; late service, 11. Monday, Nov. 19: Congregational Holy Dinner, city auditorium, 6:30 p.m. Wednesday, Nov. 21: Visitors, 1:30 p.m.; Youth choir practice, 6:45 p.m.; Thanksgiving services, 8 p.m.

St. Mary's Catholic Church (William Kleffman, pastor) Thursday, Nov. 15: Mass, chapel, 8:30 a.m.; Thanksgiving, Par. ty, hall, 8:30 p.m. November groups of Men and Women will serve. Friday, Nov. 16: Mass, chapel, 11:30 a.m.; St. Mary's Men's Club, hall, 8:30 p.m. Saturday, Nov. 17: Mass, church, 8 a.m.; Religious instructions for children attending public schools, 1:30-3 p.m.; Confessions, 4:30-5:30 and 7:30-9 p.m. Sunday, Nov. 18: Low mass, 7 a.m.; Low mass and benediction (Senior choir) 8 a.m.; High mass (Junior choir) 10:00 a.m.; Corporate Communion Sunday for the College students; CYO Party, hall, 7 p.m. Monday, Nov. 19: Mass, chapel, 8:30 a.m. Tuesday, Nov. 20: Evening Mass, church, 7 p.m.; Conversions for Newman Club and all, 6:7 p.m. Wednesday, Nov. 21: Mass, chapel, 11:30 a.m.; CYO meeting, hall, 7:30 p.m.

Immanuel Lutheran Church (A. W. Gode, pastor) Thursday, Nov. 15: Ladies' Aid, 2 p.m. Saturday, Nov. 17: Saturday school, 9:30-11:30 a.m. Sunday, Nov. 18: Sunday school, 9:30 a.m.; worship service, 10:30.

Immanuel Lutheran Church (A. W. Gode, pastor) Thursday, Nov. 15: Ladies' Aid, 2 p.m. Saturday, Nov. 17: Saturday school, 9:30-11:30 a.m. Sunday, Nov. 18: Sunday school, 9:30 a.m.; worship service, 10:30.

The Wayne (Nebr.) Herald, Thursday, November 15, 1962 3

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## GAY THEATRE

Friday Thru Monday  
2 FUN HITS FOR ALL!  
Matinee 3 p.m. Sunday (3 Stooges in Orbit)  
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mysterious  
Craig Michel  
Joan Greenwood



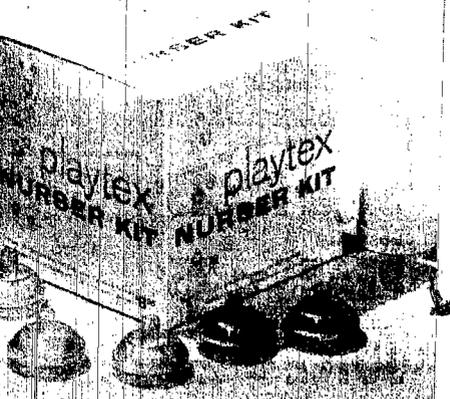
Shirley Struthmann Ariel W. Gordon Wed In Missouri

with a short loose jacket. She wore a corsage of red roses. The bridegroom is an Airman First Class stationed near Kansas City. The couple are residing at Mimosa Apartments, Warrensburg, Mo.

## BIRTHS

Oct. 26: SP/4 and Mrs. Bryce F. Lindsay, Anchorage, Alaska, a son, Wade Allen. Grandparents are Mr. and Mrs. Frank Lindsay, Osmond. Nov. 6: Mr. and Mrs. Melvin

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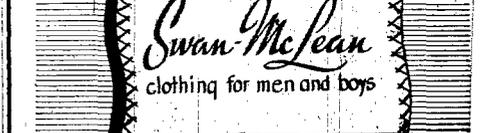


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**Clifford Dahl Attends Nursing Home Convention**

Clifford Dahl, president of the Nebraska Nursing Home Association, went to Chicago Monday to attend the Mid-America Nursing Home convention and exhibition. The three-day meeting, held at the Edgewater Beach Hotel, consisted of lectures and workshops with 250 exhibitors of nursing home supplies.

Last Friday, Mr. and Mrs. Dahl and Mrs. Lorraine Manske completed a three-day Expense Accounting Seminar at Norfolk, jointly sponsored by the Nebraska Nursing Home Association and the Nebraska Vocational Education Division.

**Wildcats End Season With Victory Over Huron College**

The goalposts came down Saturday at Wayne State's Memorial stadium—for the first time in years.

The inspiration was obvious: a 34-27 victory over highly-rated Huron College, climaxing Wayne's best season in years.

The five-win, three-loss record topped all seasons since the push years of 1948 through 1951 when the Wildcats were 8-1, 9-0, 6-3, 6-3.

While the won-lost record itself may not look spectacular, the order of wins and the scores make the season a matter of pride. The Wild-

cats dropped their first three, scoring only 30 points to 110. Then something happened. The Cats found the key to the goal line and ended the season with 211 points, exceeded only by the 245 and 218-point seasons of 1948 and 1949, both with nine games.

**Coach John Jermier savors the thought that most of his high scorers and ground gainers will be back next year. Three backs scored 175 points among them—Burt Matthies, freshman, 66; Jerry Kilcoin, freshman, 55, and Pat Shimoda, 54.**

**Mrs. Jaycees Attend Meeting in Wakefield**

Wayne Mrs. Jaycees were guests of the Wakefield chapter at a meeting Monday evening in the Mrs. Robert Miner home, Wakefield. Representatives

lives from Elaine's Beauty Shoppe demonstrated styling of wigs.

A gift exchange is slated at the Dec. 11 meeting. A film on retarded children will be shown.

**Wayne Hospital**

Admitted: Mrs. Melvin Clausen, Carroll; Mrs. Krist Jensen, Winside; Mrs. Clifford Hale, Wayne; Thomas Stultman, Wayne; Mrs. Roger Ginapp, Wayne; Jeffrey Kraemer, Wayne; Nikie Kraemer, Wayne; Henry Awisens, Wayne; Mrs. J. Roger McQuistan, Pilger; Mrs. Marvin Harms, Wayne; Jay Williams, Wayne.

Dismissed: Kenneth Lebsack, Laurel; John Lindsay, Wayne; Mrs. Clifford Hale, Wayne; Mrs. Krist Jensen, Winside; Mrs. Gene Rethwisch, Carroll; Thomas Stultman, Wayne; Mrs. Ruth Dowling, Carroll; Jeffrey Kraemer, Wayne; Nikie Kraemer, Wayne; Mrs. Melvin Clausen, Carroll; John Gettman, Wayne; John Seyl, Laurel; Henry Awisens, Wayne.

**Owczarzak Finishes 7th For WSTC in NAA Meet**

Carl Owczarzak finished seventh Friday in the NAA District 11 cross country meet at Lincoln as he led Wayne State's four entrants.

Bob Pulstone placed 19th, Jim Mills 22nd and Milton Harrison 28th for Wayne. The Wildcats were not eligible for team scoring because they lacked a fifth runner.

rushing yardage—Matthies with 443, Shimoda with 435 and Kilcoin with 395. Another freshman, sub quarterback Dean deBuhr, exceeded all of them in yardage, with a rushing-passing net of 525.

Only losses to graduation in the backfield will be No. 1 quarterback Alex Inciong, halfback Dick Chochon and halfback Rod Henderson. Inciong became a master of calling the showy winged-T offense, and Chochon ended the year fifth in rushing although he played only two full games and briefly in two others. Henderson was a defensive specialist.

Jermier will have to find subs for several line stalwarts, chief among them Gary Fox, offensive center and defensive tackle who was the team's sparkplug for two seasons.

The other senior linemen who will be missed are ends Stan Schaulis and Joe Sowokinos, tackle Ron Peck and guards Bill Puetz and Ron White.

But the returning crop of linemen includes several experienced upperclassmen and a host of eager yearlings.

Wayne treated fans at the finale to a pro-type romp. It began with defensive warfare in the 7-7 first half, then turned into a free-wheeling exchange of touchdowns.

Huron struck first on the 81-yard dash by halfback Eldon Haller in the first quarter, followed by 87-yard Wayne drive which ended with Shimoda's nine-yard TD run in the second. In each case, the touchdown player kicked the extra point.

The visiting Scalpers forged ahead again early in the third period with fullback Dick Lapour going the last two yards of a 92-yard push. Again Haller converted.

Wayne retaliated with its own drive from the kickoff. Matthies bulldozed the last 32 yards, but Shimoda missed the kick and Wayne trailed 13-14. Huron's next series of plays fizzled on the Huron 38 as the Scalpers gambled on making one yard and lost. Three plays produced another Wayne TD, this one by Kilcoin for 15 yards. Shimoda converted.

The Wildcats were back down on the Huron seven soon after, but a hand-off fumble proved disastrous. Huron's Mike Kerner scooped it up and romped 90 yards to tie the count at 20-all. A penalty nullified the Scalper's conversion, and a muff by the ball-holder spoiled the second effort.

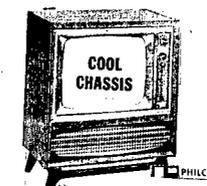
Inciong hit Kilcoin with a 30-yard scoring pass with 3:54 left in the fourth period, and Shimoda made it 27-20. Huron then connected on two long passes and tried a third—only to have it intercepted by Kilcoin on the Wayne two.

Three Wayne plays got nowhere, and deBuhr punted. Huron's Willie Todd fielded the punt, but as Wayne tacklers smothered him, the ball squirted loose, and Stan Schaulis ended his football career gloriously—he grabbed the ball to race 20 yards for a TD. Shimoda converted. Time remaining: 1:03.

Haller caught the Wildcat defense off guard and raced the next kickoff 95 yards to score, then added the point. With 44 seconds left, Huron played for the breaks with an on-side kickoff, but Wayne pounced on Haller's first touchdown. Huron had averaged 280 yards a game.

Statistics were impressive. Wayne rushed 261 yards and limited Huron to 173, nearly half of it on Haller's first touchdown. Huron had averaged 280 yards a game.

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**PIE CRUST MIX** Pillsbury's 9 1/2-Oz. Pkg. **23¢**

**Peanut Brittle**.....lb. 39¢

**Chocolate Drops**.....lb. 29¢

**Marshmallows** KRAFT MINIATURE 10 1/2-oz. Bag **25¢**

**Roasted Peanuts**.....lb. 39¢

**Large Walnuts**.....Per Lb. 59¢

**CHEER**.....GIANT PKG. **79¢**

**Snow Crop Frozen PEAS** 5 10-oz. pkgs. **89¢**

**Hostess Angel Food CAKES**.....each **29¢**

**Heavy Duty Aluminum Foil** lgs. roll **69¢**

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**BACON** 2 lbs. **79¢**

**BROWN Sugar** 2 1-lb. Cans **25¢**

**ROSEDALE PEARS** No. 2 1/2 Can **25¢**

**TRUPAK TOMATO JUICE** 46-oz. Can **25¢**

**Delaney Canned Sweet Potatoes** No. 3 Can **29¢**

**Gedney's Spiced Crab Apples** Quart Jar **39¢**

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# WINSIDE NEWS

By Gladys Reichert — Phone 2682

## Society . . .

### WCS Ruth Circle Meets

Ruth Circle of the Women's Society of Christian Service met Tuesday at the Methodist church parlors. Twelve members were present. Guests were Mrs. Fred Wittler, Mrs. Dora Ritz, Mrs. Martin Pfeiffer, Mrs. Carl Nieman, Mrs. Charles Farran, Mrs. Joy Piddell, Mrs. Ella Kohl and Mrs. Tilly Aeverman. Mrs. Fred Erickson was program leader, assisted by Mrs. Maurice Lindsay, Mrs. Ralph Prince, Mrs. Eva Lewis and Mrs. J. G. Sweigard. Mrs. J. Bruce Wylie served.

### Methodist Youth Society

Twelve members were present when the Methodist Youth Society met at the church Wednesday evening. Ruth Wylie and Judy Wade gave reports. Dec. 2 Youth service will be held at the church. A Youth fellowship dinner is planned. Plans were made to attend the League Rally at Dixon. Donna Quinn and Barbara Farran served refreshments. Next meeting will be Dec. 5.

### Trinity Lutheran League

Trinity Lutheran League met Wednesday evening at the church. Regular devotionals and business.

meeting were held. Practice was held for Youth Sunday service, Nov. 11. Tom Iversen and Steven Mueller served luncheon.

### Trinity Marks Youth Sunday

Youth Sunday was observed at Trinity Lutheran church Sunday, when the Luther League had charge of the morning service. Mrs. Lloyd Behmer, assistant sponsor, helped with the event.

The Youth choir sang "Living for Jesus." Larry Redel read the Youth lesson; Lee Pfeiffer, the Epistle and Mary Jane Hansen, the Gospel.

Cheryl Ann Behmer gave a report on the Luther League Convention "The People of God" was presented by Connie Meyers, Cheryl Ann Behmer, Thomas Iversen, Steven Mueller and Marsha Mann. The Youth choir sang the Luther League hymn, "O Christians, League Together."

Kathy Jacobsen and Dorinda Trautwein were ushers.

### Mrs. E. Siphley Honored

Neighbors surprised Mrs. Emma Siphley for her birthday Thursday. Guests were Mrs. Henry Von Saggern, Mrs. James C. Jensen, Mrs. Edgar Marotz, Mrs. Dora Ritz, Mrs. Willard Jeffrey, Mrs. Martha Damme, Mrs. Anna Andersen, Mrs. William Janke,

Mrs. Robert Gray, Mrs. Rosa Hoffman, Mrs. Henry Gehner, Mr. and Mrs. Carl Nieman, Mr. and Mrs. Alfred Jugel, and Mr. and Mrs. Ed Bargstadt, Mrs. Dora Ehlers and Mrs. Richard Buckendahl, Pierce, Relatives and friends spent the evening with Mrs. Siphley.

### W. Marotz' Entertain

In honor of Mrs. Marotz' birthday, Mr. and Mrs. Warren Marotz entertained a group of relatives and friends Sunday evening. Prizes were won by Mrs. Raymond Wittler, Mrs. Wilmer Deck, and Mrs. Dora Ritz.

### Adolph Miller Honored

Mr. and Mrs. Adolph Miller entertained at five tables of temporary pitch Friday evening in honor of Mr. Miller's birthday. Prizes were won by Willie Brudigan, Mrs. Dal Von Saggern, Mrs. Don Backstrom, Vernon Miller and Warren Marotz. Guests were present from Norfolk, Stanton, Wayne, Hoskins and Winside.

### Larry Brudigan Feted

Mr. and Mrs. Frank Brudigan were host to a group of relatives and friends Tuesday evening in honor of Larry's nineteenth birthday. Prizes went to Mrs. Laura Johnson, Mrs. Tilly Aeverman, Mable Brudigan and Eugene, Willie, and Harold Brudigan.

### Neighboring Circle Meets

Neighboring Circle met with Anna Koll Thursday afternoon. Guests were Bertha Koll, Mrs.

Robert Nuernberg and Mrs. John Segert. Roll call was Thanksgiving poems. Plans were made for a Christmas party at the Herman Koll home. Ten point pitch was played with prizes going to Mrs. Nuernberg and Mrs. Hans Carlsen.

### Den 2, Pack 179

Cub Scouts, Den 2, Pack 179, met Nov. 6 at the Millard Jeffrey home. Mrs. Eddie Weible and Mrs. Jeffery were Den mothers. Roll call was to tell something about pioneers. Scott Duering led the flag salute. The Cubs worked on achievement plaques. We closed with the law of the pack. Dennis Weible, Scriber.

### Mrs. Bronzynski Surprised

The following neighbor ladies surprised Mrs. Frank Bronzynski on her birthday Thursday afternoon. Mrs. John Redel, Mrs. Ralph Prince, Mrs. Carrie Appel, Mrs. Iler Hansen, Mrs. Harry Suelh, Mrs. Eric Stamm, Mrs. Don Paulley, Mrs. Matilda Nelson and Mrs. Andy Mann. A cooperative lunch was served.

### St. Paul's Ladies Aid

St. Paul's Lutheran Ladies Aid met Wednesday afternoon in the social room. Thirty-three members were present. Guests were Mrs. LeRoy Heier, Mrs. Emil Vahlkamp, Mrs. Fred Heier, Mrs. Don Langenberg and Mrs. Richard Sorensen. Mrs. Esther Gerleman was in charge of devotions. A short service was held in remembrance of the pastor's father, H. A. Hjulert, who died recently. Also a short service was held in honor of the fiftieth wedding anniversary of Mr. and Mrs. Fred Muehlmeier. A dinner meeting was held at the church social room Thursday, Nov. 8, for the Wayne County Educational Association. Assisting with the dinner were chairman, Mrs. Ernest Muehlmeier, Mrs. Dave Miller, Mrs. Herman Jaeger, Mrs. Adolf Miller and Mrs. Ray Reeg. The society will again sell Christmas cards with Mrs. H. M. Hilpert in charge.

Nov. 27, the Lutheran Children's Home Society will meet in the social room of the church. The coffee hour will be in charge of Mrs. Gerald Becker, Mrs. Werner Mann, Mrs. Gilbert Dangberg, Mrs. Hilbert Libengood and Mrs. Ernest Muehlmeier. Nov. 29 the Society will sponsor a turkey supper and bazaar. Committees for the supper are Mrs. Werner Mann, Mrs. Guy Stevens, Mrs. Melvin Froehlich, Mrs. Gottlieb Jaeger, Mrs. Mark Benschhof and Mrs. Alfred Janke. Anna Koll is chairman of the bazaar, assisted by Mrs. Emil Dangberg and Mrs. Carl Nieman.

Snack Bar workers at the Lutheran Memorial Hospital at Norfolk, Friday will be Mrs. Fred Muehlmeier and Mrs. Ernest Muehlmeier. Nov. 20 workers will be Mrs. Richard Miller and Mrs. Wilfred Miller. Dec. 5 meeting will be a congregational guest day. A cash gift will be brought for the Children's Home and the Old Peoples Home at Omaha. J. Mrs. Otto Graef and Mrs. Wil-

liam Heier served lunch. A short meeting of the LWML was held with Mrs. Werner Mann presiding. The topic was "Stretching Your Dollar."

### Three Fours Club Dinner

Members of Three Fours bridge club held a dinner at Norfolk Friday. Yearly prizes were awarded with high prize going to Mrs. Alvin Carlson, second high to Mrs. Carl Troutman and average to Mrs. Werner Janke. Election of officers was held. Mrs. David Warnemunde was named president; Mrs. George Voss, vice president, and Mrs. Otto Graef, secretary-treasurer. Mrs. Carlson will entertain the club at her home Nov. 16.

### G. T. Pinocchio Club

G. T. Pinocchio Club met with Mrs. Tilly Aeverman Friday afternoon. Mrs. William Janke received high prize and Mrs. Carl Nieman low. Next party will be with Mrs. Frank Bronzynski, Nov. 23.

### L. W. Kahls Entertain

Mr. and Mrs. L. W. Kahls entertained at five tables of pitch Monday evening in honor of Mrs. Kahls' birthday. Out of town guests were Mr. and Mrs. Frank Bright, Mr. and Mrs. Ralph An-

dersen and Elma Beihle, Norfolk. Prizes at cards went to Mrs. Frank Brudigan, Ralph Andersen, Mrs. Rosemary Mintz, Ed Maas, Gladys Reichert and I. H. Gaebler.

### Coterie Club Meets

Mrs. I. F. Gaebler served dessert Thursday when she entertained nine members of Coterie Club. Prizes went to Mrs. Eva Lewis and Mrs. Fred Erickson. Mrs. Leo Jensen will be hostess Nov. 29.

### Social Forecast

Wednesday, Nov. 21 Modern Mrs., Scattered Neighbors, Leisure Ladies  
Friday, Nov. 23 G. T. Pinocchio Card Club  
Saturday, Nov. 24 Social  
Thursday, Nov. 29 Coterie Club

### Andersen Enlists

Robert L. Andersen's son of Mr. and Mrs. Leonard Andersen, Winside, has enlisted in the Air Force. He is taking basic training at Lackland AFB, Texas. Andersen is a 1962 Winside High School graduate.

Mrs. Gurney Hansen, Mary Jane and Jimmie visited in the

The Wayne (Nebr.) Herald, Thursday, November 15, 1962 5

### A. A. Rissor Home, Norfolk, Saturday afternoon.

Mr. and Mrs. Richard Miller and Julene and Mr. and Mrs. Fred Muehlmeier were Sunday dinner guests in the August Vosbeks home.

Mrs. Bruce Wylie and children and Mrs. Martha Lutt spent Friday in the Walter Nelson home, Columbus.

Mrs. Alfred Wagner, Larry and Linda were Sunday dinner guests in the Dennis Waller home, Hoskins.

Mr. and Mrs. Herman Steube spent Sunday evening in the Christ Weible home.

Mr. and Mrs. Kent Jackson and

### Mr. and Mrs. Gurney Hansen, Mary Jane and Jimmy spent Sunday afternoon in the H. C. Hansen home.

Mr. and Mrs. Edgar Marotz spent Thursday evening in the Warren Marotz home.

Mr. and Mrs. William Janke and Mrs. Rudolph Harbart were Sunday afternoon visitors in the Richard Lippman home.

Mr. and Mrs. Alfred Wagner and family spent Sunday evening in the Russell Thompson home.

Mr. and Mrs. Jim Bottolfsen, Belden, spent Sunday afternoon with her parents, Mr. and Mrs. Howard Iversen.

More WINSIDE — page 4

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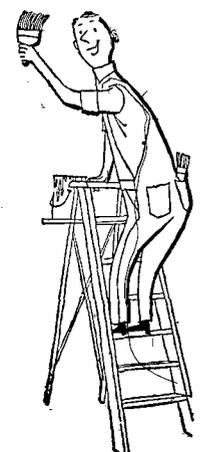
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When Bowling is Through, Come in and Try Our

### PIZZA

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Complete Line of All Brunswick Bowling Equipment

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Use Our Easy Payment Plan!

### THIS WEEK'S TOP BOWLERS

MEN'S HIGH GAME		WOMEN'S HIGH GAME	
Ken Bussinger	245	Lois Netherda	210
MEN'S HIGH SERIES		WOMEN'S HIGH SERIES	
Don Lund	642	Tootie Lowe	510

### LEAGUE STANDINGS

League	W	L	League	W	L
City League	31	9	Friday Couples	32	8
Property Exchange	28 1/2	11 1/2	Luschen-Whitney	29	11
Sweet Lassy	26	14	Zach-Carman	28 1/2	11 1/2
Eining's	23	17	Jogh-Barnor	22	18
Northrup-King	23	17	Gathje-Thomsen	20 1/2	19 1/2
Vet's Club	21	19	Hanks-Roeber	20 1/2	19 1/2
McNatt Hdwe	21	19	Hall-Danielson	16	24
Sherry's	18 1/2	21 1/2	Gathje-Bill	15	25
Sioudland Credit	15	25	Sievers-Doescher	14	26
Fredrickson's	15	25	Meyer-Baker	12	28
Dixon Rambler's	10	30	Babe-Warnemunde	10	30
Wolskes	8	32	Woods-Reeg	203	203
Farmer's Elevator	8	32	High scores: Merle Whitney, 203 and 513; Arlene Danielson, 185 and 475; Luschen-Whitney, 650 and 1903.		
High scores: Everett Roberts 213 and 565; Eining's, 888; Sweet Lassy, 2545.					

### Hit'n Mrs.

League	W	L
Larson Kuhn	30	14
Super Valu	28	16
Carl's Conoco	28	16
El Rancho	24	20
M & S	23 1/2	20 1/2
Wagon Wheel	23 1/2	20 1/2
Squirt	23	21
Carhart	21	23
Melodee Cleaners	18	26
Pioneer	17	27
Jim & Nyla's	15	29
Coca Cola	13	21
High scores: Tootie Lowe, 510; Lois Netherda, 201; El Rancho, 772 and 2197.		

### Church

League	W	L
Wayne St. Paul's	67	21
Concordia No. 2	58	30
First Methodist No. 2	56	32
Red. Lutheran No. 1	54	34
Red. Lutheran No. 2	50	38
Concordia No. 1	50	38
First Methodist No. 1	42	46
Winside St. Paul's	36	52
Concordia No. 3	34	54
Concord St. Paul's	34	54
Presbyterian	26	62
Grace Lutheran	23	67
High scores: William Simmer, 214; Evert Johnson, 553; Concordia No. 2, 848 and 2383.		

### Wed Nite Owls

League	W	L
Wagon Wheel	32 1/2	12 1/2
Figger Corner Service	31 1/2	13 1/2
Froehlich Hot Shots	31	13
Martindale's Const.	29 1/2	14 1/2
Troutman's Gro.	28 1/2	15 1/2
Brahmer's Bar	24	20
Foxbill	23	21
Bill's Bar	20	24
Winside Produce	16	28
Jake's Corner Mkt.	11	33
Pfister-187	10	34
Dixon	7	37
High scores: Barner, 198; Scriber H., 538; Bill's Bar, 853; Troutman's Gro., 2414.		

### Community League

League	W	L
Super Valu	27	13
Langemeier, Inc.	24	16
West's Barber Shop	22	18
Hotel Morrison	20	20
College All Stars	19	21
Little Bill's	19	21
Ben Franklin	18	22
Bill's Market Basket	18	22
Gem Cafe	17 1/2	22 1/2
Carhart Lumber	15 1/2	24 1/2
High scores: Don Sund, 242; Don Sund, 642; Langemeier's, 852 and 2509.		

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# WAKEFIELD NEWS

By Mrs. Otto Nelson — Phone 287-2840

**Polly Moller Honored**  
Polly Moller was honored at a shower Saturday evening in the Dr. C. M. Coe home. Hostesses were Wilbur Peterson and Mrs. Raymond Paulson. Assisting were Mrs. William Fogarty, Sioux City; Mrs. James Alexander, Ft. Dodge, Ia.; and Mrs. Robert Rohde, Lincoln.

Decorations were carried out in the bride-to-be's colors, green and white. A gift of china was presented to Miss Moller. Other out-of-town guests were Mrs. Courtney Drayton and Rozanne and Gertrude Gribble, Orchard.

**Hospital Auxiliary Meets**  
Hospital Auxiliary met Wednesday. Olga Walters gave devotions. Officers elected were Mrs. James Brown, president; Mrs. Wilbur Utecht, vice president; Mrs. Joe Anderson, secretary and Mrs. Roy Wiggins, treasurer.

**Westside Club Meets**  
Westside club met Friday afternoon with Mrs. Alfred Meier. The lesson, "Faints" was given by Mrs. Meier and Mrs. Harold Smith.

**Mrs. P. N. Oberg Hostess**  
Mrs. P. N. Oberg was hostess to WCTU Friday afternoon. She was assisted by Mrs. Walter Fredrickson.

## Churches . . .

**St. John's Ev. Lutheran Church**  
Missouri Synod  
(Samuel Meske, pastor)

Wednesday, Nov. 14: Board of stewardship and finance, 7:30 p.m.; Thursday, Nov. 15: Men's club, hosts, Clarence and Kenneth Baker, 8 p.m.; Saturday, Nov. 17: Saturday school, 9:30 a.m.; Sunday, Nov. 18: Christian Education hour, 9:30; worship services, 10:30 a.m. Registration for Holy Communion after services. Final session of Annual Lutheran Bible Institute and "Train-Two" School, 7:30 p.m. Fellowship hour after sessions.

Tuesday, Nov. 27: Choir rehearsal, 8 p.m.

**Salem Lutheran**  
(Robert V. Johnson, pastor)

Thursday, Nov. 15: Senior choir, 8 p.m.; Friday, Nov. 16: Junior choir, 4:15 p.m.; Saturday, Nov. 17: Confirmation, 9:00 a.m.; Sunday, Nov. 18: Church school, 9:45 a.m.; worship service, Reception of new members, 11: Luther League, 7:30 p.m.; Monday, Nov. 19: Building Committee, 7:30 p.m.; Wednesday, Nov. 21: Finance committee, 8 p.m.; Junior choir, 4:15 p.m.

**Evangelical Covenant Church**  
(Fred Jansson, pastor)

Thursday, Nov. 15: choir, 8 p.m.; Saturday, Nov. 17: Confirmation class, 9 a.m.; Mary Martha Blake Sales, Schroeden's store, 2 p.m.; Sunday, Nov. 18: Sunday school, 10 a.m.; morning worship, 11 a.m. No evening service as choir will sing at First Covenant church, Oakland.

Wednesday, Nov. 22: Ladies Aid Annual Thanksgiving Program, 8 p.m.

**United Presbyterian Church**  
(John Bruhn, pastor)

Thursday, Nov. 15: Ruth Circle, Verma (evens, 2 p.m.); youth choir, 7 p.m.; church choir, 8 p.m.; Den-orch circle, Leona Hrt, 8 p.m.; Sunday, Nov. 18: Church school, 10 a.m.; morning worship, 11 a.m. Wakefield and Emerson Youth meeting at Emerson, 7 p.m. Pastor John Bruhn will attend a

Seminar on "The Church and Its Changing Ministry." Tuesday through Thursday in Columbus.

**Christian Church**  
(Morlin Wright, pastor)

Thursday, Nov. 15: Kings Daughters, 2:30 p.m.; adult choir, 7: youth choir, 7:30; adult Bible study, 8; Christian Youth hour, 8 p.m.; Sunday, Nov. 18: Sunday school, 9:45 a.m.; morning worship, 10:45; evening service with education committee in charge, 7:30 p.m. Wednesday, Nov. 21: Thanksgiving service, 7:30 p.m.

**First Trinity Lutheran Church**  
(Caryl Ritchey, pastor)

Sunday, Nov. 18: Sunday school, 9:15 a.m.; worship service, 10:30 a.m.; Thursday, Nov. 22: Thanksgiving services, 10:30 a.m.

**St. Paul's Lutheran Church**  
(Caryl Ritchey, pastor)

Thursday, Nov. 15: Sunday school teachers meet, 8 p.m.; Sunday, Nov. 18: Worship service, 9 a.m.; Sunday school, 10:15 a.m.; Thursday, Nov. 22: Thanksgiving services, 9 a.m.

## WAYNE HOSPITAL

Admitted: Mrs. Mamie Fink, Wakefield; Judy Carlson, Allen; Mrs. Elizabeth Busby, Wakefield; Anthony Weiseler, Emerson; Mrs. Betty Carr, Allen; Cora Haglund, Wakefield; Mrs. Eleanor Jones, Allen; Lorence Johnson, Wayne; Mrs. Nancy Fredrickson, Wakefield; James Oleson, Allen; Anthony McGowen, Dixon; Mrs. Anna Lange, Emerson.

Dismissed: Marvin Borg, Concord; William Lippolt, Allen; Mrs. Paris Reece, Emerson; Mrs. Mamie Fink, Wakefield; Judy Carlson, Allen; Mrs. Lula Graffis, Wakefield; Mrs. Eleanor Jones, Allen; Mrs. Viola Holm, Wakefield; Mrs. Betty Carr, Allen.

The following came to the home of Mrs. Christine Rissel Saturday evening for a cooperative supper: Mr. and Mrs. Carl Rust and Mrs. Carrie Peterson and daughter, Gordon, Mrs. Amie Crocker, Stanton, Mr. and Mrs. Al Warner, Norfolk, Mrs. Charles Gibbs and Clarence Brukaker, Norfolk.

Sunday evening callers in the Lake-Graffis home were Mr. and Mrs. Edward Roberts, Carroll, Mr. and Mrs. Ted Graffis and Randy, Randolph, Mr. and Mrs. Glen Graffis, Belden, Mr. and Mrs. Harold Carlson and family, Mr. and Mrs. Raymond Graffis and family, Laurel, Mr. and Mrs. Virgil Oaks, Anadorka, Okla., and Mrs. M. H. Lake.

Mr. and Mrs. Virgil Oaks, Anadorka, Okla., left Monday after spending several days in the Lake Graffis homes and with other relatives.

Mr. and Mrs. Fred Meier and Greg, Coleridge, were Sunday supper guests of Alfred Meiers.

Mr. and Mrs. Adolph Johnson and Denise, Ralston, were visitors in the home of Pastor and Mrs. Jansson Sunday.

Pastor and Mrs. Robert Johnson entertained the trustees of the church and their wives at a 7 o'clock dinner Wednesday.

Mr. and Mrs. Fred Jahde and Darold were Sunday dinner guests at the John Meyer home, Uehling.

Mrs. Art Tredeohl, Pender, was a Wednesday evening caller at Fred Jahde.

Mrs. Carl Anderson, Mrs. Elmer Felt and Mrs. E. J. Wickson were in the Everett Rees home, Wayne, Friday afternoon.

Mr. and Mrs. Gole Goetz, Fremont, spent Sunday at the Henry

Bareman home. Larry Brock, Arlington, Va., was a Saturday caller. Mr. and Mrs. Henry Bareman visited Thursday afternoon in the William Bareman home, Wisner. They were supper guests at Harvey Larsons, Wayne.

Mrs. E. E. Hyspe entertained Thursday afternoon in honor of Mrs. Norman Ekeroth, Duluth, Mrs. Lillie Erickson, Englewood, Calif. Other guests were Mrs. George Jensen, Mrs. Shina Johnson, Mrs. Charles Sar, Mrs. Dale Anderson and Mrs. W. D. Driskell.

Mr. and Mrs. J. Q. Block, Randolph, called on Mrs. Bertha Anderson Sunday afternoon Friday. Mrs. Bertha Anderson called on Alvina Humericks and Ruby, Wayne.

Guests in the Will Victor home Wednesday to Saturday were Mr. and Mrs. Ed Lonze Jr., Alexandria, Va. They were on their way to Sacramento, Calif., to visit his parents before he leaves for Japan Dec. 4.

Mr. and Mrs. Charles Pierson were Sunday dinner guests in the Carl Anderson home.

Bennett and Le Ann Salmon spent Sunday evening in the Art Johnson home, Concord.

Mrs. Art Johnson and Mrs. Leon Johnson were Thursday guests of Dean Salmons.

Mrs. Ruth Killian and Mary Lou spent Sunday afternoon in the Rolie Long home.

Mr. and Mrs. Fred Miner and Billy, Lincoln, came Saturday to visit Mrs. Joretta Miner.

Mr. and Mrs. Clarence Miner, Laurel, took Jerry Turner and Francis and Mrs. Joretta Miner to Tokamah Sunday for a visit with Mrs. Bailey Miner.

Mrs. Walter Johnson went to Lincoln last week to help in the Robert Johnson home while Mr. Johnson was in the hospital. She returned Monday.

Mrs. Gust Hanson returned Monday after a two week visit in Galesburg and Galva, Ill.

Mr. and Mrs. Everett Jose, Crete, and Faye Jose, Plattsmouth, spent the weekend in the Forest Jose home.

Mr. and Mrs. Arthur Mallum spent Friday evening at the Roy Pearson home, Allen.

Mr. and Mrs. George Muller, Scribner, spent Wednesday and Thursday at the homes of Mary Muller and Fred Muller.

Mr. and Mrs. Dean Salmon and

family spent Sunday afternoon at the Harvey Taylor home, Laurel. Mrs. Carl Lundahl, Belden, is spending a few days in the E. W. Lundahl home. Sunday Glen Lundahl and family were dinner guests.

Mr. and Mrs. Louie Tpaus, Wolf Point, Mont., were Wednesday dinner guests of E. W. Lundahl. Richard Rosenbohm and Charles Boetel, Omaha, were guests in the Rose Utemark home Saturday and Sunday.

Mr. and Mrs. Charles Sodenberg had a dinner Sunday for Larry Brock, Jacqueline and Judy, Richard Rosenbohm, Charles Boetel, Omaha, and Mrs. Rose Utemark.

Mr. and Mrs. E. E. Hyspe drove to Sioux City Saturday to meet Mr. Frances Hyspe and Mrs. Olive Lamb, who returned from Rochester, Minn.

Mr. and Mrs. Hubert Luecks, Plager, were Sunday guests in the Olive Lamb home. Other guests were Mrs. Frances Hyspe, Mrs. Susie Miller and Mrs. Florence Donelson.

Mr. and Mrs. Harley Bard and family and Ruth and Mae Pearson, Wayne, were Sunday dinner guests at Ivor Andersons, Concord.

Mr. and Mrs. Norman Ekeroth left for their home in Duluth, Minn., after a two week visit in the Dale Anderson home.

Larry Brock, Arlington, Va., came to his home Thursday. Judy and Jacqueline Brock, Omaha, came Friday to be with him in their farm home.

Friday evening Mr. and Mrs. Dale Anderson, Mr. and Mrs. Norman Ekeroth, Duluth, Minn., and Mr. and Mrs. W. O. Driskell were guests in the Charles Sar home.

Polly Moller spent the weekend in Wakefield at the Walter Moller home.

Sunday dinner guests in the George Jensen home were Mr. and Mrs. Donald Erickson and family, Lincoln, Mr. and Mrs. Donald Beith and family, Sioux City, Mr. and Mrs. Donald Jensen and family and Mrs. Stina Johnson and Mrs. Lillie Erickson, Englewood, Calif.

Mr. and Mrs. Lloyd Anderson and family spent Sunday afternoon at the Dean Bowman home, West Point.

Mr. and Mrs. George Vollers and family and Mr. and Mrs. Hull West, Concord, were visitors in the Arthur Doescher home.

Rev. Eric Gustafson, directors

of Covenant Youth work in Chicago, was a guest in the Pastor Jansson home Saturday to Monday.

Richard Eckley left Wednesday for Biloxi, Tenn., where he has enlisted in the Air Force. Mrs. Eckley and sons will leave as soon as they can find housing.

Mr. and Mrs. Kenneth Salmon and Donna, Mr. and Mrs. R. C. Fancoast and family and Harry Fischer were Sunday dinner guests of Ludolf Kunz home.

Mr. and Mrs. Vornell Hallstrom and baby were Saturday visitors of Mrs. Hilma Anderberg. Mrs. Lillie Erickson, Englewood, Calif., spent last week in the home of her sister, Mrs. George Jensen. The Levine brothers spent Friday evening in the George Jensen home.

Weekend guests in the Wilbur Peterson home were Mr. and Mrs. Robert Rohde, John and Joel, Lincoln, Mr. and Mrs. James Alexander and Jill, Fort Dodge, Ia., and Fredrick Peterson, Lincoln.

Mr. and Mrs. T. M. Gustafson entertained at Sunday dinner: Mr. and Mrs. Wallace Ring, Mr. and Mrs. Lemus Ring and Mr. and Mrs. Ray Sundell.

Emma and Minnie Swedlund, Mrs. Dorothy Bietner and Bill, Omaha, were dinner guests in the Wallace Ring home Thursday and spent the afternoon calling on old friends. The Swedlunds, formerly lived on a farm east of Wakefield. They moved to Omaha about sixty years ago.

Mr. and Mrs. Arthur Florine spent last week in Norfolk in the Kermit Florine home while Kermit Florine was in Kansas City attending a meeting.

Mrs. Alvin Nelson and Mrs. Ella Borg, Omaha, were weekend guests in the Marvin and Weldon Mortenson homes.

Dr. Helen Berquist, from Congo in Africa, was a Thursday overnight guest of Mrs. Elmer Fleetwood.

Mr. and Mrs. Jerry Brazda and family, Omaha, were Saturday dinner guests of Mrs. Ethel Fredrickson.

Mr. and Mrs. Ismael Hughes and Evan and Jan Pettit went to Yankton Sunday to get Jayne Hughes. Miss Hughes had spent the weekend as a guest of Yankton college.

## 'I See By The Herald'

Mr. and Mrs. Homer Berch, Pierce, were visitors Sunday evening in the Ismael Hughes home.

Mr. and Mrs. Warren Ellis, Broken Bow, spent the weekend in the Leand Ellis and Harvey Larson homes.

Mrs. Helen Thomas and Bill, Valentine, spent Saturday to Monday in the Evan Hamer home. Mrs. Thomas and the Hamers spent Sunday afternoon in the Glen Jenkins home, Norfolk.

Mr. and Mrs. Evan Hamer were dinner guests Monday in the Fred Leidman home, Carroll.

Mr. and Mrs. Art Auker spent the weekend in the H. S. Moses home, O'Neill, and in the Arthur Dixon home, Ainsworth. Mr. and Mrs. Moses returned with the

Aukers, Mr. and Mrs. Moses, Mr. and Mr. Jack Sweigard and Mrs. Ben Lewis, Winside, visited Monday evening in the Art Auker home.

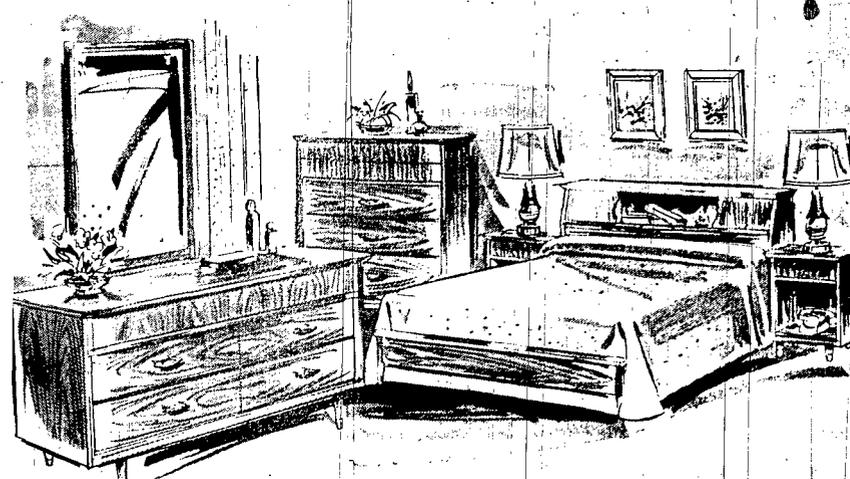
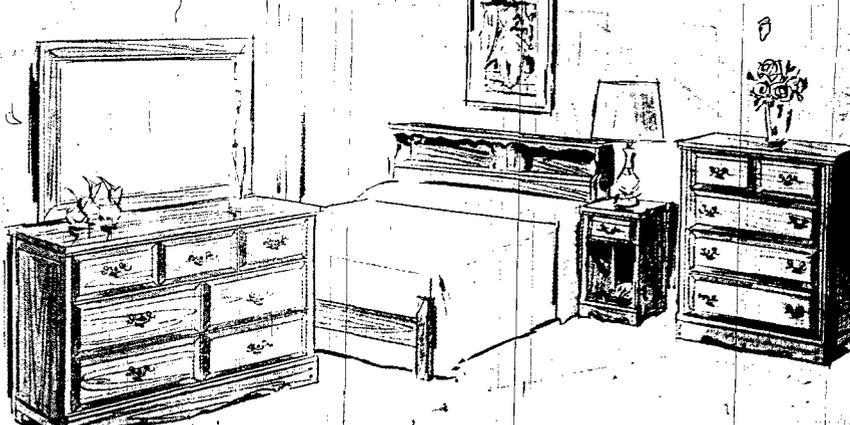
Mr. and Mrs. John Horstman, Mr. and Mrs. Ben Horstman and Alvin Horstman and Mr. and Mrs.

Charley Horstman visited Saturday afternoon in the Otto Hahn home, Coleridge. Mr. and Mrs. Arnon Peterson were Sunday supper guests of Mrs. Marie Ahern, Carroll. John Benjamin and Darlene, Norfolk, visited Mr. and Mrs. Herman Ruebig Sunday.

**THANK YOU**  
For your support in the last General Election  
Your votes were greatly appreciated  
**HENRY ARP**

**SPEND THANKSGIVING WITH US**  
Take the whole family out to eat Thanksgiving Day to the  
**WAGON WHEEL**  
LAUREL, NEBR.  
SERVING OUR CONTINENTAL DINNER  
**NOV. 22 11:30-2:30 P.M.**  
CLOSED THANKSGIVING NIGHT

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**Firestone**  
**CAR SAFETY SERVICE**  
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**ALIGNMENT**  
**BRAKES**  
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**HERE'S WHAT WE DO**  
**ALL for only**  
**995** Small Car  
**1 BRAKES**  
Inspect brake lining and wheel cylinders, add fluid and precision adjust brakes.  
**2 ALIGNMENT**  
Correct caster and camber and toe-in and toe-out to manufacturer's specifications.  
**3 BALANCE**  
Balance both front wheels and install necessary weights to manufacturer's specifications.  
**BE TIRE SAFE WITH NEW Firestone CHAMPIONS 12 95\***  
BLACK-RAYON 6.70-15 TUBE-TYPE  
**NYLON 13 95\*** 6.70-15 BLACK  
**TUBELESS 15 95\*** 7.50-14 BLACK  
\*Plus tax and recappable tire  
\* MUFFLERS \* MONROE SHOCKS  
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Triple Dresser - Chest - Bookcase bed  
High pressure Laminated Plastic Tops  
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Dove Tail Drawer Construction  
As Pictured **ONLY \$99.00**  
  
Solid Oak Double Dresser - Chest Bookcase bed  
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NEBRASKANS were asked to contribute \$19,312 in "war taxes" to the Federal Government. The people of this territory claimed the sum was far beyond their abilities to pay. So Congress released Nebraska from the obligation—and instead failed to appropriate \$20,000 for the territorial legislative session of 1862-63.  
Nowadays, the brewing industry in Nebraska contributes more than \$10,000,000 annually in taxes, or 500 times more than the "war tax" of 100 years ago. This money helps support our schools, highways and parks.  
TODAY in its centennial year, the United States Brewers Association still works constantly to assure maintenance of high standards of quality and propriety wherever beer and ale are served.  
  
Nebraska Division UNITED STATES BREWERS ASSOCIATION, INC. Lincoln

By Mrs. Edwin Gadeken Phone 6L-3384

Karon Skoda Engaged
Mr. and Mrs. James M. Skoda, Bellevue, have announced the engagement of their daughter, Karon, to Calvin Nelson, son of Joe M. Nelson, Laurel. Miss Skoda graduated from the University of Nebraska in 1962. She is now teaching at Wakefield.

Contest Winners Named
More than 78 boys, 17 through 11, took part in the 4th Annual Pass and Kick program, sponsored by a real dealer. Winners in the age group were Michael Kuzman, Ricky Graf, David Minton, Ronald Hansen and Douglas Felber.

Thirteen Take Regents
These taking the regents examination Wednesday at Laurel High school were: Georgia Walters, Don Sawyer, Jim Detloff, Virginia Dickey, Shirley Gribble, Judy Hart, Duffetta Joslin, Paul Nae, Annette Schaefer, Roger Tryon, Joyce Urmann, Sharlene Ward and Lynn Zimmerman.

Boy Scouts Plan Sale
Laurel Boy Scouts have planned a White Elephant Sale. The Scouts ask the cooperation of all to make the sale a success as they are in need of tents and other equipment. Tentative date for the sale is Saturday, Nov. 17, 2 p.m. at the city auditorium.

Students from Laurel High to take the Act Test at WSTC Nov. 16 were: Charlene Ward, Georgia Walters, Virginia Dickey, Joyce Urmann, LeAnn Eby, Paul Nae, James Devall, Dick O'Gara, Richard Urmann.

For Washer-Dryer SERVICE
PHILCO Factory-Serviced ANY MAKE ANY MODEL
CALL 124
MERCHANT-FIRESTONE STORE
222 MAIN WAYNE

THE STATE NATIONAL BANK
welcomes
the opportunity
to handle your orders
for
purchase or redemption
of
U. S. GOVERNMENT
SECURITIES

Thursday, Nov. 15th, at 8 p.m. for members of the Aid Association for Lutherans.
Tuesday, Arnold Schack with his "Marvel of Chemistry" appeared at the Laurel high school auditorium. Featured in this program was the development of dyes and synthetic fabrics, animated molecular models and the production of and demonstration with polyurethane, a program of modern chemicals.

Laurel High school will have Thanksgiving vacation beginning Wednesday 2:30 (classes will resume Monday, Nov. 26).

Wiltse Furniture Store will hold open house Friday and Saturday, Nov. 15-16. The recent remodeling includes a new front on the building.

Friday evening supper guests in the Ernest Fork home in honor of Gladys Fork's birthday were Mr. and Mrs. Edward Fork and family, Carroll, Mr. and Mrs. Pete Vollersten and family and Mr. and Mrs. Edwin Gadeken and family.

Mr. and Mrs. Gail George, Plainview, and family visited in the R. Van Fossen home, Laurel. Dennis Van Fossen spent the weekend in the home of his parents.

KIDNEY DANGER SIGNALS
Getting up nights, burning, frequent or scanty flow, leg pain or backache may be warning of functional kidney disorders - "Danger Ahead." Help nature eliminate excess acid and other wastes. Increase kidney output with KUGLER'S KIDNEY BACK at any drug store in 4 days if not pleased. Now at Griess-Rexall Store. n113

Lady look first
at the MAYTAG
automatic
Washer!
Kugler Electric Co
Phone 322 Wayne
Expert Washer Service
with Genuine Maytag Parts

Final Rites Held Friday In Dixon For Gerald Monk
Funeral services for Gerald W. Monk, 42, were held Friday afternoon at the Dixon Methodist church. Mr. Monk died Nov. 7 in a Sioux City hospital.

Funeral services for Mrs. Dora Belford, 86, Oklahoma City, were held Saturday in the Carroll Methodist church. Mrs. Belford died Nov. 8 in Oklahoma City after a brief illness.

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NOTICE
Heating system cleaning truck will be in this area Nov. 14-24. Free estimates will be given on cleaning, burner service and all repairs.

NOTICE
Write or call collect: Missouri Valley Heating and Cooling
1502 West 3rd Street
Sioux City, Iowa
Telephone 50189 or 56940
All work guaranteed!

Poultry SHOOT
SUNDAY, NOV. 18
Starting promptly at 1 p.m. - Win a bird for Thanksgiving - At Old Lawn Ridge School 2 1/2 Broadway in Coleridge

WANTED
AL-NON FAMILY GROUPS ARE for family or friends of problem drinkers. For information write to Box 83, Wayne, Nebr. n15f

WANTED
Dead or Disabled livestock
Phone Wayne 29F20, Collect
Wayne Rendering Co.
Your Used Cow Dealer

HELP WANTED
WANTED: Dealers to sell Sokota Hybrid seed corn in the Wayne area. Above average commission. Write: Sokota Hybrid Producers, Brookings, S. D. n812

WANTED: Registered Nurse for part time work, hours 11 p.m. to 7 a.m., two days weekly at Wayne Hospital. Apply in person. n813

WANTED: Full time male clerk. Apply in person at Safeway, Wayne. n15f

SALESMEN WANTED: Act now - full or part time. Pleasant, easy work in Wayne County or City of Wayne. Earnings start immediately. No experience necessary. Distribute Rawleigh Products. See or write Mrs. Aletha Mille, Newcastle, or write Rawleigh, Dept. NBK-150-116, Freeport, Ill. n15

LIVESTOCK
FOR SALE: Puredbred Landrace boars. From Wayne six miles east and 1 1/4 miles south. Walt Chinn, Wakefield. \$20f

FOR SALE: Puredbred Duroc boars. Top quality. McQuistan Brothers, Pender, Nebr. Phone 4802. Six south and 9 1/2 East of Wayne. \$20f

FOR SALE: Registered, spotted Poland China boars and sows. Long bodies, heavy boned type. Choice quality and guaranteed breeders. Henry Kieper, Wayne. \$27111

FOR SALE: Puredbred Duroc Boars. Robert Erwin, Carroll, 7 miles west of Wayne, 1 1/4 north. \$27f

DODGE
The Great Name in Automobiles
Sold and Serviced by
WORTMAN AUTO CO.
WISNER - PHONE 214

For your transportation needs, whether car or truck, new or used, see Wortman's salesman in Wayne.
GENE BEHMER
904 Pine Heights Road
Wayne Phone 787

FOR SALE: Puredbred Hampshire Boars. Vaccinated and guaranteed. Henry Bruns & Sons, Pender, Nebr. Phone 4668. 01110

FOR RENT
FOR RENT: Two, 2-room apartments. Call 261. 86f

FOR RENT: Comfortable furnished apartment for couple or man. Close to campus. 908 Walnut. oct25f

FOR RENT: 5-room house, 926 Walnut. Phone 562-W. n153

LOST & FOUND
STRAYED
About three weeks ago from the farm 3 1/2 miles South of Wayne. BLACK STEER, wt about 800 lbs. Adolph Claussen, Phone 41W1

REAL ESTATE
FOR SALE: 1/2 section of land, 7 1/2 miles southwest of Coleridge on gravel road and mail route. 125 acres pasture, remainder alfalfa and cultivated land. Ernest Graham, Randolph. n113

FARM FOR SALE
240 acres, 3 miles northwest of Winside, known as The Fisher Farm. \$120 per acre. For details, contact Brokers Realty Company, 7601 Calvert Street, Lincoln. j55f

TO BUY - TO SELL
REAL ESTATE
Property Exchange
117 Main Phone 197

HOME FOR SALE in Pine Heights. Three bedrooms, carpets, drapes, central air-conditioning. Finished walk-out basement. Immediate possession. Phone 840-J. n8f

FOR SALE: House, one block south of WSTC. See L. R. McClure, First National Bank, Wayne. n153

HOUSE FOR SALE at 713 Pine Heights Road. Three bedrooms, double garage, bathrooms, full basement, modern. Phone 1151 evenings, weekend. n15f

The Wayne (Nebr.) Herald, Thursday, November 15, 1962
MISC. SERVICES
We service all makes of Radio and TV. Why not enjoy both to the fullest.
McNatt's Radio & TV Service
Phone 108
DO YOU WANT TO DO SOMETHING about your drinking? Write to AA, Box 83, Wayne, Nebr. n15f

MOVING?
Don't take chances with your valuable belongings. Move with Aero Mayflower, America's most recommended mover.
For a Free Estimate, Call Abler Transfer, Inc. Norfolk, Nebr. Phone FR 1-0815 n831f

CARDS of THANKS
I WISH TO THANK all my relatives and friends for their gifts, cards and visits during my stay in the hospital. Also special thanks to Dr. Walter Benhack and the nurses. Mrs. Emil Barsham, n15

WE WISH TO THANK the Carroll Fire Department and neighbors for helping extinguish the fire Wednesday evening in our home. Mr. and Mrs. Enos Williams and family. n15

WE WISH TO SINCERELY thank everyone who assisted in picking and hauling corn last Friday - and also to the many women who brought food and those who helped with the noon meal and lunch. May the Lord bless you all. Mr. and Mrs. Walt Johnson, Rodney and Kevin. n15

WE WANT TO SAY thank you to our friends and relatives who have helped us so much, and who are still helping us since Allan's accident. Words can never express what we feel. We Thank You. The Allan Perdue Family. n15P

I WISH TO THANK all the neighbors and friends for their cards, calls and flowers; the nurses at Wayne Hospital and Drs. Walter and Bob Benhack for their excellent care; special thanks to E. L. Hailey for donating blood. Every thing was deeply appreciated. Charles Goebbert.

WE TAKE THIS MEANS of thanking all of those who in any way helped us to pick, haul and crib the corn which was picked here, Wednesday, Nov. 7. A special thank you is also included for all the ladies who contributed food and helped serve the noon meal. Mr. and Mrs. George Thompson and family.

MY SINCERE THANKS
To the voters who supported me in the General Election. I am extremely proud and humbly grateful for the majority vote given me in my home precinct and to the business men who recommended me.
I am anything but discouraged in this my first political venture and I pledge that I will continue to offer my help and work for those issues that I think are vital to the welfare of our state.
LYLE MAROTZ

THE GIFT OF HEALTH
Give it to Dad, give it to Mother, give it to the whole family - every member of the family will enjoy a Jacuzzi whirlpool bath every day, for healthier, happier, more zestful living.
Jacuzzi WHIRLPOOL BATH
Here's a gift that will keep on giving - a gift of health - a gift that cannot be measured by money.
Imagine! From this Christmas on, you will have a trained masseur at your beck and call 24 hours a day. Erase tension, muscular aches and pains, sprains and bruises, aching back - ease the pain of many chronic ailments.
The vigorous hydromassage with torrents of bursting air bubbles peps up local blood circulation - refreshes and revitalizes.
The surging warm water provides heat and massage at the same time - brings complete relaxation... promotes sound, restful sleep.
You set the Jacuzzi into the bathtub and fill the tub with water. The Jacuzzi Whirlpool Bath starts automatically. The moving water massages every part of your body.
PHONE TODAY
TIEDKE'S
220 Main Wayne Phone 268

Automatic Equip. Mfg. Co., Pender, Nebr. 01116
HEADQUARTERS for Philco-Hi Fi Stereos. All sizes. The perfect Christmas gift. Something the whole family will enjoy. McNatt Hardware, Wayne, Nebr. n15f

Top alfalfa tonnage begins with ANCHOR pelleted phosphate fertilizers
SHERRY'S, Inc. Fertilizer Specialists
SERVICE AS NEAR AS YOUR PHONE
Phone 206 Wayne, Nebr.

2 Homes at AUCTION
Sat. Nov. 17th on the Premises
At 1 o'clock the following property will be offered to the highest bidder; The Frank Williams house at 121 W 11th St. legally described as follows; W 50 ft, lots 1, 2, 3, and 4, blk. 23, College Hill addition.
Here is a nice older home in good condition, modern kitchen, carpeting and drapes in dining room and living room. Oak floors under carpeting and in the den on the main floor. Four bedrooms and bath upstairs. Full basement with modern forced air gas furnace.
Owner leaving town, immediate possession, property may be inspected at any time.
At 2:30 Sat., Nov. 17th on the premises the following property will be offered to the highest bidder; The Dorothy Parenti house at 402 East 4th St. Legal description; W 95 ft. Lot 7, Blk. 6, East Addition to Wayne.
Nice living room, dining area, two bedrooms, kitchen and bath on the main floor. Comfortable three room apartment upstairs with private outside entrance. Basement with modern forced air gas furnace. This is not a new home but generally in fair condition.
May be inspected any time prior to sale. Owners reserve the right to reject any bid.
Terms of both sales: 10% on date of sale, balance on delivery of good and merchantable title and possession.
Direct all inquiries to
PROPERTY EXCHANGE
T. J. Hughes, Auctioneer
Phone 197



# Long Range Planning Pays Off in Modern Sewage Plant

As early as 1940 there were people in Wayne interested in sewage treatment for the City. However little was done until 1959. In that year, the State Health Department published a priority list in which they set down the dates when various towns and cities ought to construct sewage treatment facilities. Wayne appeared on this list and was scheduled for construction in 1966.

In November of 1959 the Mayor and City Council set up a schedule of sewer use charges for the City of Wayne. At this time Willard Wilke was the Mayor, and the members of the council were Everett Rees, B. A. Meyer, Dr. W. A. Koerber, Wayne Marsh, Bill Pfeil and Dr. Gordon Shupe.

The purpose of this sewer use charge was to build up a fund to offset at least part of the cost of construction. Nothing else was done until June 27, 1961, at which time the City council made application under public law 660 for Federal funds to offset 30 per cent of the cost of construction.

At this time it was still not known what type of treatment facility would be best for Wayne. A mechanical treatment plant was estimated to cost \$259,840. On the basis of this estimate the city applied for a federal grant of \$49,592. Word was received August 1, 1961, that this application was ap-

proved. The Mayor at this time was Alfred Koplin. Members of the council were Dr. Shupe, Wayne Marsh, B. A. Meyer, Ed Smith, Chris Tietgen and Fred Vorce. The City then directed the engineers, B. H. Backlund and Associates, to proceed with the design of the sewage treatment plant.

Actually several plants were designed in order to give comparative costs on the different types of treatment facilities. One design was a completely mechanical plant; another was a two cell stabilization lagoon; the third was a single cell stabilization lagoon; and a fourth was a stabilization lagoon with an aerator.

This aerator is a relatively new development. It consists of a small lagoon in the center of which is a large flat disc which is motor-driven. This aerator disc is so constructed that it mixes air with the sewage which comes into the

lagoon. This aeration adds enough oxygen to the sewage to enable the bacterial action to proceed much faster than without it.

A single stabilization lagoon for Wayne would have covered 60 acres. By using the aerator, the lagoon could be reduced to 27 acres.

In the final analysis the cost of the aerator and the aerator lagoon plus the single stabilization lagoon proved to be the cheapest and the council selected this method of design. After the City decided on the type of treatment plant it was necessary for them to find a site where it could be constructed. Several sites were considered.

Finally they decided that the tract of land east of Fairground Ave. would be the most suitable, and steps were taken to purchase this land from Herb Perry. The City was then in a position to go ahead with the construction of the lagoon. The City advertised for bids beginning June 21, 1962. Cornhusker Paving Co. of Omaha was the low bidder, the amount was \$113,515. This amount included all the necessary piping, the new sewer lines, the lift station, the construction of two lagoons, everything that was necessary for the sewer treatment facility. The contract was signed July 30, 1962. Construction began August 1, 1962. The dirt work i. e., construction of the lagoon and dikes, was finished in late September of 1962. It was then necessary to fill the basin with water, this the City did by pumping water from Logan Creek directly into the pond filling it to a depth of two and a half feet.

# THE WAYNE HERALD

88th Year — No. 29

Wayne, Nebraska, Thursday, November 15, 1962

Section 3 — Pages 1 to 6

1959  
Alvin or Wm. Gehner, Winside, Dodge

1958  
Merton Marshall, Wayne, Olds  
Judy Cooper, Wayne, Dodge

1957  
Thomas Leonard or Dick Danielson, Winside, Ford

1956  
H. F. Mittelstaedt, Hoskins, Chev  
Albert N. Anderson, Wayne, Ford  
Elmer E. Schmidt, Hoskins, Ford

1954  
John F. Wipperling, Winside, Ford

1953  
C. W. Berry, Wayne, Chev  
Mrs. Ruth Tollakson, Wayne, Chev

1951  
Mary L. Friend, Hoskins, Ply  
1950  
Merton C. Marshall, Wayne, Pontiac

## NORTHWEST Wakefield

By Mrs. Wallace Ring  
Wakefield Atlas 7-2872

Mr. and Mrs. Leroy Johnson were Sunday afternoon and supper guests in the Earl Johnson home, Thurston.

Korlyn Luff and Duane Ellermeier, Wayne, were Sunday supper guests of Richard Johnson.

Howard Anderson and Bob Bedell, Sioux City, were Saturday luncheon guests in the H. S. Lund home.

Mr. and Mrs. Levi Dahlgren were entertained in the Eric Johnson home at Sunday dinner.

Sunday evening Mr. and Mrs. Verdel Lund visited the Theron Cultons.

Mr. and Mrs. Thure Johnson were Sunday dinner guests of Mr. and Mrs. Martin Holmberg.

Mrs. Thure Johnson and her mother, Mrs. Axel Fredrickson, visited Mrs. J. I. Pedersen, Laurel, Thursday afternoon.

Mr. and Mrs. Ernest Anderson entertained Mr. and Mrs. Delmar Carlsson and her mother, Mrs. Mary Hoogner, Wayne and Mr. and Mrs. Jess Brownell at supper Sunday.

Mr. and Mrs. Don Johanson and Diane Emerson, were Sunday afternoon visitors at Lyle Johansons.

Mr. and Mrs. Lloyd Roeber and sons were entertained at Sunday dinner in the Harry Delin home.

Don Johnson, South Sioux City, who was hunting, joined the group. Mrs. Ernest Anderson and Mrs. Oscar Johnson spent Friday afternoon with Mrs. Jess Brownell.

The Joe Ericksons and Marvin Borgs entertained the group of six caravanners at dinner last Tuesday in the Covenant church. Following the closing service Sunday evening, the caravan group were joined by Rev. Eric Gutfanson, Chicago, Pastor Fred Johnson, Mr. and Mrs. Clarence Hahn, Mrs. Blanche Swanson, Oakland, Gwen Olsson and Barbara Bard in the Joe Erickson home for lunch. The group left Monday for Beloit, Wis.

Kermit Turners visited Cal Swagerly's Thursday evening.

Mr. and Mrs. G. H. Schmier, Bancroft, spent last Monday at Ivan Nixons.

Mrs. Ivan Nixon and Janice visited in the George Johannes home, Pender, Sunday afternoon.

At the finish of corn picking Thursday, the Floyd Johnson and

Gwen Olson families and Mrs. Fred Johnson enjoyed an oyster supper at Leo Schulz.

Mrs. Larry Echtenkamp and Mrs. Floyd Roeber attended Pleasant Dell club at Mrs. Marvin Dragnus, Thursday afternoon.

Mr. and Mrs. Ervin Barjels entertained at Sunday dinner, Mr. and Mrs. Ralph Beardsbj, Sioux City, in honor of their granddaughter, Marcie's fourth birthday of Tuesday.

Mr. and Mrs. Theron Culton and Cheryl were guests in the Marvin Nelson home Sunday for an oyster supper.

Mr. and Mrs. Gerald Bose, Wayne, spent Thursday evening in the Herman Bose home.

Minnie and Emma Swediand, Mrs. Bill Blitner and Bill, Omaha, and Mrs. George Buskirk were Thursday dinner guests in the Wallace Ring home.

Mr. and Mrs. Irvin Broft and family joined the large family group enjoying Sunday supper in the John Heckens home, Ener-

son in honor of Mrs. Hecken's eighty-second birthday of Wednesday. Mr. and Mrs. Ed Heckens and family, Humphrey and Mr. and Mrs. Henry Heckens and family, Ponca, were out of town guests.

Cal Swagerly visited the Ivan Nixons Saturday evening.

Friday evening the Lloyd Roeber family joined the group helping Tammy Nettleton celebrate her third birthday in the Clarence Utomark home.

## 'I See By The Herald'

Visitors in the Andrew Parker home a few days last week were Mr. and Mrs. Mathies Holt, Lebanon, Kans.

Mr. and Mrs. Gary Reed and Kim Colby, Kans., were weekend guests of the Keith Reeds.

Friday dinner guests in the Harry Rethwisch home were Mr. and Mrs. Harold Workmeister and Mr. and Mrs. Dale Johnson and son.

## CONGRATULATIONS

To A Progressive City, the

City of Wayne

On Their New Sewage Disposal Plant

We are proud to be a part of a community that continues to grow.

## 1st National Bank

## Cars, Trucks Registered

1963

Hilbert Libengood, Winside, Chev  
William Wesley, Wayne, Ford  
Ray Agler, Wayne, Ford  
Cliff Munson, Wakefield, Chev  
Albert N. Anderson, Wayne, Buick

Kurt Otte, Wayne, Pontiac  
Gordon M. Nedergaard, Wayne, Ford

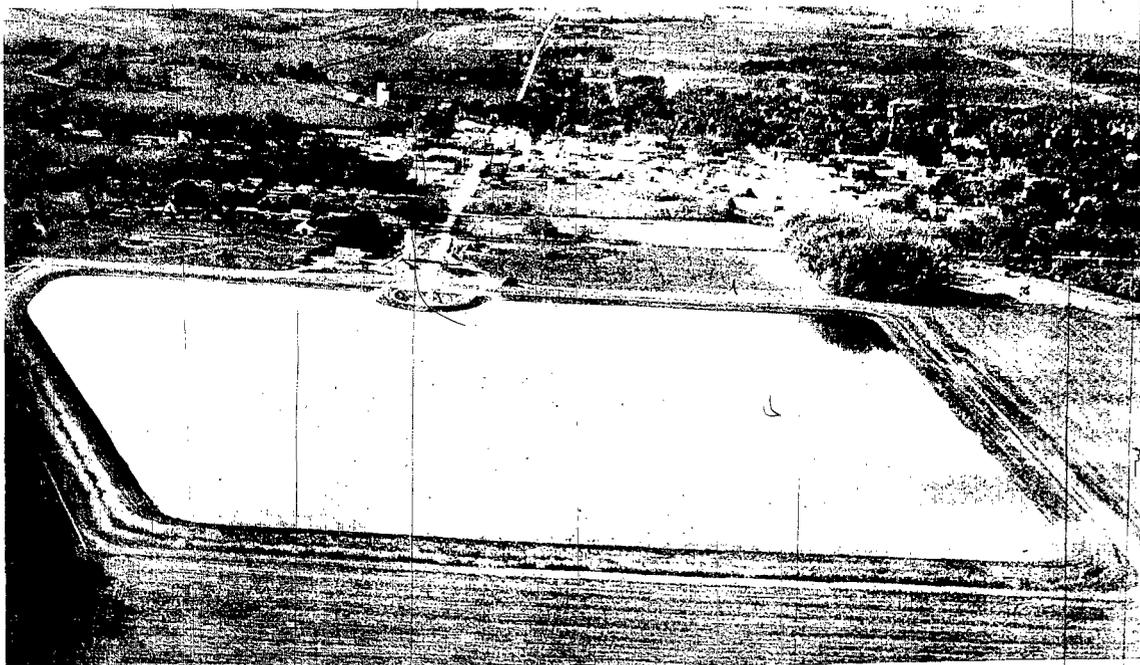
George Hoffman, Jr., Wayne, Pontiac  
Roland Bauman, Wayne, Cadillac

1962  
M. Wendell Davis, Hoskins, Dodge

1961  
Oliver Proett, Jr., Wayne, Ply  
1960  
Elmer Nielsen, Winside, Mer

# CONGRATULATIONS . . .

## To the City of Wayne on Your New CITY SEWAGE DISPOSAL PLANT



# Cornhusker Paving Company

GENERAL CONTRACTORS FOR SEWAGE PLANT

PHONE 393-2884 OMAHA, NEBR.

## BEST WISHES AND A HEARTY CONGRATULATIONS TO THE CITY OF WAYNE

ON THEIR NEW SEWAGE DISPOSAL PLANT  
We are proud to have had part in the construction of this plant and progress of this community.

# TIEDTKE

220 Main Street

Wayne, Nebr.

Plumbing, Heating, Air Conditioning, Electric and Appliances

Phone 268

# Lagoon Systems "New" to Nebraska, Proven Elsewhere

The first sewage stabilization lagoon was built in Nebraska in 1954 or 1955. Actually there were two of them at this time—one at Ceresco, and one at Plymouth. Lodgepole built one in 1956, Ulica in 1957, and from this small beginning the number has increased to a total of 87 lagoons in Nebraska at this date. In 1961 there were sixty-four.

The lagoons are somewhat older in the Dakotas, Fessenden, North Dakota, was the first town to use a pond for sewage treatment in the Dakotas, beginning in 1928. In the United States where the climate is warmer there are records of ponds being used for sewage treatment as far back as 1901.

The lagoons in Nebraska vary in size from less than one acre to a series of groups of lagoons that total 180 acres in area. The smallest lagoon is at Virginia, Nebr.

The Scottsbluff lagoon group has six cells which total the 180 acres. It is only in the last few years that there has been sufficient information available to the engineers and the Public Health Service to properly design sewage treatment lagoons.

The cost of the lagoon varies terrifically from \$4 per capita to \$40 per capita. A number of factors affect the cost of the lagoons. The size of the population for which it is designed, the type of soil, the topography, are a few of the factors which affect cost.

Of course, another big factor in the cost of lagoon construction is the price of the land. This varies from practically nothing to several hundred or even a thousand dollars per acre.

It is a pretty safe bet, according to engineers, that the number of lagoons will increase very rapidly

in the next few years. There are approximately 600 incorporated towns and villages in the state of Nebraska. Three hundred fourteen of them have sewer systems; only two hundred forty-seven have treatment plants.

## CARROLL NEWS

Mrs. Edward Oswald — Phone 115

Wednesday evening visitors in the Mrs. Martha Timm home were Mrs. Charles Whitney and Mrs. C. A. Beaton.

Wednesday evening visitors in the Allan Frahm home were Mr. and Mrs. Clifford Rohde and Bonnie.

Tuesday dinner guests in the Mrs. Frank Larezh home were Mrs. Dora Griffith, Mr. and Mrs. Clem Harmier and Mrs. Ellen Gimmel, Blair.

Wednesday supper guests in the G. E. Jones home were Mr. and Mrs. Evan Hamer.

### Society ...

#### Social Forecast

Thursday, Nov. 15  
Social Neighbors, Mrs. Vernon Hokamp home.

Friday, Nov. 16  
Delta Dk, Mrs. G. E. Jones home.

Legion and Auxiliary county convention at Winside.

Friday, Nov. 16  
G.S.T., Mrs. Ervin Morris home.

Saturday, Nov. 17  
EOT evening party in the REA room, Wayne.

Sunday, Nov. 18  
Catholic Guild, luncheon and bazaar in the auditorium.

Monday, Nov. 19  
We Fu, Mrs. Roscoe Jones home, Wayne.

Tuesday, Nov. 20  
Hillcrest, Mrs. Lloyd Morris.

Wednesday, Nov. 21  
Friendly Wednesday, Mrs. Lon Beckner home.

Happy Workers Club  
Happy Workers met Thursday with Mrs. Dave Jones. Mrs. George Stolz won high prize and Mrs. Clair Swanson, low. The next meeting will be with Mrs. George Johnston, Dec. 20.

Woman's Club Meets  
Woman's club met Thursday with Mrs. Lawrence Jenkins, Norfolk. Eleven members and six guests were present. Guests were Mrs. John Owens, Mrs. Owen Owens, Mrs. Ellen Gimmel, Blair, Mrs. Allie Davis, Norfolk, Marsha Johnson and Lois Jenkins.

Mrs. Lem Jones gave the lesson,

"Making Your Work Easier." Lunch was served by Mrs. Jenkins, Mrs. Levi Roberts, Mrs. David Garwood and Mrs. Ivor Morris.

The Christmas party will be Dec. 13 with Mrs. Robert Johnson and Mrs. Ted Winterstein as hostesses. Mrs. George Owens is chairman for the meeting. There will be a gift exchange of handmade articles. The lunch money will be used for furnishings in the club room.

Carla Ann Hale Honored  
Sunday dinner guests in the Clifford Hale home, Wayne, in honor of the birthday of Carla Ann, daughter of Mr. and Mrs. Gerald Hale, were the Hale family, Mr. and Mrs. Marvin Kreycik and daughters, Verdell, and David Johnson, Brighton, Mr. and Mrs. Harry Becker, Wayne, joined them in the afternoon.

Hilltop Larks Meet  
Hilltop Larks met Thursday with Mrs. Clifford Lindsay. Nine members answered roll call by naming the club program they enjoyed most. Mrs. Frank Vlasak gave the lesson on "amps and watts." The annual Christmas party will be Dec. 8 in the Carroll club room. The food chairman will be Mrs. Wayne Williams and Mrs. Gus Gries will be chairman for prizes. The next meeting will be with Mrs. Frank Vlasak, Dec. 13.

June Dunklau Honored  
Shirley Witter, Lincoln, and Marqueta Dill, Wayne, were hostesses for a shower in honor of June Dunklau, Sunday, in Redeemer's church basement. Eighteen guests attended. The honoree's colors of gold and white were used for decorations.

Mr. and Mrs. Merle Whitney and family, Wayne, were Thursday evening visitors in the Charles Whitney home.

Mr. and Mrs. Charles Whitney took Mrs. Bertha Whitney to the Paul Pederson home, Avoca, Ia., where she will spend the winter months.

Mr. and Mrs. Forrest Nettleton, Mr. and Mrs. Hubert Nettleton, Dyleen and Kathleen, Mr. and Mrs. Edward Oswald and Douglas, Mr.

and Mrs. Robert Miner and LaVern, Mr. and Mrs. Bud Utemark and sons, and Mr. and Mrs. Emil Tarnow were among other friends and relatives in the Eugene Nettleton home, Wakefield, Tuesday evening in honor of Tammy Jo's third birthday.

Tuesday evening visitors in the Mike Hansen home in honor of Mrs. Hansen's birthday were Mr. and Mrs. Stanley Hansen, Kevin and Kay.

Saturday afternoon visitors and luncheon guests in the Joy Tucker home in honor of Mrs. Robert Johnson's birthday were Mrs. Wayne Korstine, Mrs. Clarence Morris, Mrs. Perry Johnson, Mrs. John Rathwisch, Mrs. Maurice Hansen and Marsha Johnson.

Sunday visitors in the Donald Harmier home were Mr. and Mrs. Clarence Volwiler and Allan, Mr. and Mrs. Donald Volwiler and

family: T. C. Horn and Mr. and Mrs. Ray Harmier.

Mr. and Mrs. Glenn Loberg and family were Sunday dinner guests in the Casper Juden home, Hartington.

Mr. and Mrs. Marvin Isom and daughters were Sunday evening visitors in the Bill Stallings home, Concord.

Mr. and Mrs. Donald Rohde, Gregory and Derene were Friday evening visitors in the Ray Harmeier home.

Wednesday evening callers in the Frank Nettleton home were Mr. and Mrs. Edward Oswald and Douglas.

Mr. and Mrs. Ralph Olsen and family attended the funeral of Mrs. Olsen's brother, Derald Mohk, Dixon, Friday.

Sunday afternoon visitors in the Bob Petersen home were Mr. and Mrs. Frank Cunningham and Mr.

and Mrs. Worley Benshoof. Friday dinner guests in the Enos Williams home were Mr. and Mrs. Elmer Phillips.

### Churches ...

Our Lady of Sorrows Catholic Church  
(Daniel Galas, pastor)  
Sunday, Nov. 18: Mass, 9 a.m.

St. Paul's Lutheran Church  
(H. M. Hilpert, pastor)  
Saturday, Nov. 17: Church school, 9 a.m.  
Sunday, Nov. 18: Worship, 8:50 a.m.; Sunday school, 9:50 a.m.

Presbyterian-Congregational Church  
(Gail Axen, pastor)  
Sunday, Nov. 18: Worship, 10 a.m.; Sunday school, 11 a.m.

Methodist Church  
(Victor Ireland, pastor)  
Sunday, Nov. 18: Worship, 9:45; Sunday school, 11 a.m.

Mrs. Kenneth Eddie, and Marlene and Larry Dalketter were Thursday evening visitors in the Ray Harmier home.  
Mr. and Mrs. Adol Johnson, Apache Junction, Ariz., were Tuesday supper and overnight guests in the Frank Rees home.  
Sunday afternoon visitors in the Ed Schufelt home were Mrs. Mary Rauleton and family, Mr. and Mrs. Virgil Shufelt and family and Mr. and Mrs. Will Shufelt and family.  
Mr. and Mrs. Archie Lindsay were Sunday dinner guests in the Clifford Lindsay home.  
The Vernon Hokamp family were Sunday dinner guests in the Earl Andersen home.

More CARROLL — page 6

Thank you for your patronage these past years.

## ENGEL HATCHERY

I have sold my business to George Shrader and Bob Allen. I hope you will give them the patronage you have given me in the past.

### Shrader-Allen Hatchery

Hy-Line Assoc. Hatchery

Carla Ann Hale Honored  
Sunday dinner guests in the Clifford Hale home, Wayne, in honor of the birthday of Carla Ann, daughter of Mr. and Mrs. Gerald Hale, were the Hale family, Mr. and Mrs. Marvin Kreycik and daughters, Verdell, and David Johnson, Brighton, Mr. and Mrs. Harry Becker, Wayne, joined them in the afternoon.

Hilltop Larks Meet  
Hilltop Larks met Thursday with Mrs. Clifford Lindsay. Nine members answered roll call by naming the club program they enjoyed most. Mrs. Frank Vlasak gave the lesson on "amps and watts." The annual Christmas party will be Dec. 8 in the Carroll club room. The food chairman will be Mrs. Wayne Williams and Mrs. Gus Gries will be chairman for prizes. The next meeting will be with Mrs. Frank Vlasak, Dec. 13.

June Dunklau Honored  
Shirley Witter, Lincoln, and Marqueta Dill, Wayne, were hostesses for a shower in honor of June Dunklau, Sunday, in Redeemer's church basement. Eighteen guests attended. The honoree's colors of gold and white were used for decorations.

Mr. and Mrs. Merle Whitney and family, Wayne, were Thursday evening visitors in the Charles Whitney home.

Mr. and Mrs. Charles Whitney took Mrs. Bertha Whitney to the Paul Pederson home, Avoca, Ia., where she will spend the winter months.

Mr. and Mrs. Forrest Nettleton, Mr. and Mrs. Hubert Nettleton, Dyleen and Kathleen, Mr. and Mrs. Edward Oswald and Douglas, Mr.



BRINGS OUT THE ZEST IN YOU!

How sporty can a car get? Just take a look at the new F-85 Cutlass for '63! Rakeish new silhouette... comfort-contoured bucket seats... center control console\* give it the look and feel of a thoroughbred sports car. And its Cutlass V-8 turns out performance to match! Coupe or convertible, the 1963 Cutlass is Oldsmobile's lowest-priced sports car. At your Olds Dealer's now!

OLDSMOBILE  
**F-85** Cutlass

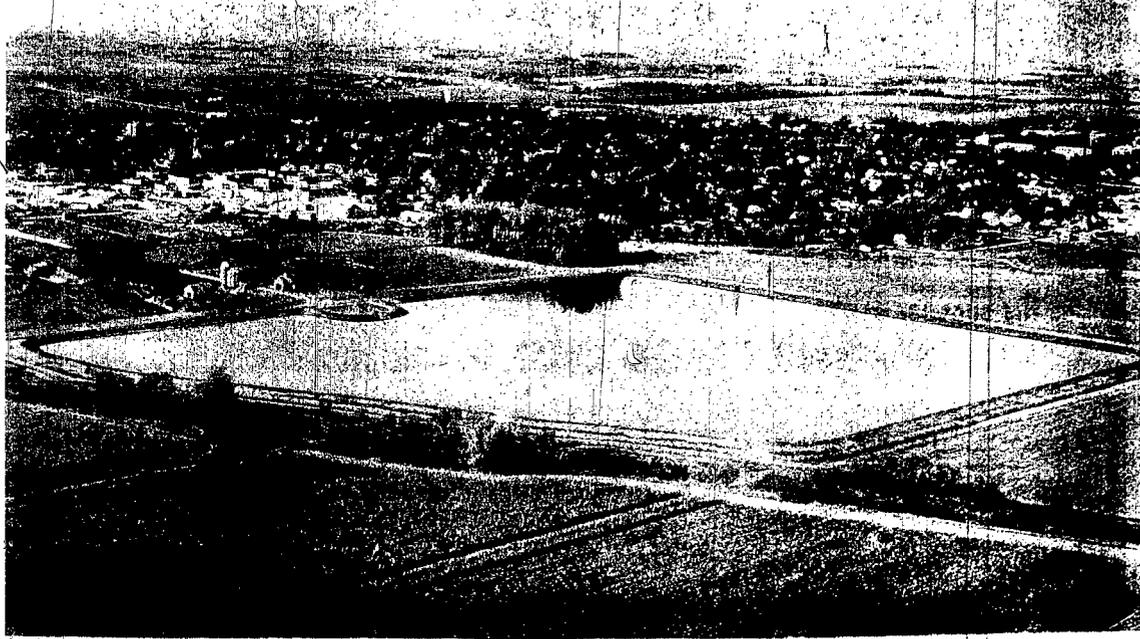
Exciting new blend of beauty and action... in the low-price field!

THERE'S "SOMETHING EXTRA" ABOUT OWNING AN OLDSMOBILE! SEE YOUR LOCAL AUTHORIZED OLDSMOBILE QUALITY DEALER.

## CORYELL AUTO COMPANY

112 E. 2nd St. WAYNE Phone 152

# BEST WISHES and Continued Success to the CITY OF WAYNE



WE ARE HAPPY TO SERVE WAYNE IN THEIR FINANCIAL ARRANGEMENTS

"SERVING WAYNE'S FINANCIAL NEEDS SINCE 1928"

## STORZ - WACHOB - BENDER

OMAHA, NEBR.

# Stabilization Lagoon Not Just a "Puddle of Water"

The stabilization lagoon is a quiet looking body of water underneath which there exists a very complex phenomenon. This phenomenon is a mutually beneficial relationship between bacteria and algae, involving both biological and chemical actions. As a result this stabilization pond is capable of a high degree of sewage treatment.

This treatment, or self purification process, entails many factors and functions all of which must be combined properly to process the sewage. The process is a never ending cycle provided all these factors are present. If any factor is absent the process is out of balance and the cycle stops.

The pond acts as a settling basin

Suspended and settleable solids soon find their way to the bottom, partly by reason of gravitational forces and partly by precipitation which is assisted by evaporation in summer and freezing in winter. The organic matter which settles to the bottom is decomposed by bacteria. These bacteria produce soluble organic nutrients and inert residues.

The soluble nutrients, principally carbon dioxide and ammonia, are used by the algae and with the aid of sunlight (through photosynthesis) free oxygen is produced. The oxygen in turn is used by the bacteria in the oxidation of the settled organic matter, which again produces carbon dioxide, ammonia

and other substances.

The process which has been described is that which takes place under open water conditions. Under these conditions aerobic bacteria thrive and function. In the winter under ice and snow, aerobic bacteria are replaced with anaerobic bacteria and a slower decomposition takes place. The ice and snow reduce the sunlight to the point where algal activity is negligible. There is a very low quantity of oxygen and the lower temperatures result in very little biological activity. The melting ice in the spring dilutes the water, assists in the settling of the solids, and the transition from anaerobic to aerobic conditions usually occurs in a few days.

The accumulation of sludge on the bottom of the pond is not considered to be a problem. During the winter there may be some build-up near the inlet, but in spring the wave action soon disperses the sludge and as the bacterial action increases it is further

diminished. It has been estimated that at present recommended design criteria, over 100 years of continuous use would not create a build-up of sludge in excess of 2 or 3 inches.

Lagoons which operate in the manner described, do not just happen. They are the result of carefully designed installations based upon criteria backed by experience and study.

The quality of treatment obtained in stabilization ponds, in terms of bacterial reduction and biochemical oxygen demand, is considered to be equivalent to that obtained from most secondary treatment plants.

Bacterial reduction is very good. In terms of the most probable number results from a survey in South Dakota showed that a reduction of more than 99 per cent was obtained in more than 50 per cent of the ponds tested, and the reduction was above 90 per cent all all times.

In terms of biochemical oxygen demand, which is a means of measuring the amount of matter which remains in the sewage to be treated, it was found that during the summer this demand was reduced to 92 to 99 per cent.

There are some problems which have to be dealt with in lagoons. The banks of the lagoons must be kept free of vegetation on the water side. Grass and weeds which grow next to the water fall into the water and decay creating a place for mosquitoes to breed and also creating an odor from the decomposition and rotting of the material. Another problem is the erosion of the dikes, these are subject to erosion by wind and water. Therefore it is necessary that the dikes be seeded to a good grass to the tops and the outside.

Alfalfa, because of its long penetrating roots is never used. Another problem which is sometimes encountered is muskrats, badgers and gophers. Needless to say, these animals can cause great permanent damage to the dikes if they are not controlled.

## Leslie

By Mrs. George Buskirk  
Phone ATlas 7-2523

St. Paul's Aid Elects  
St. Paul's Ladies Aid met Thursday. Mrs. Joe Wilson and Mrs. Ed Krusemark served. The December meeting will be a cooperative Christmas dinner. Gifts will be exchanged and silent sisters revealed. Officers elected were Mrs. Ed Krusemark, president; Mrs. Dan Dolph, vice president;

Mrs. Walt Utecht, secretary and Mrs. Glenville Frevort, treasurer.

Mr. and Mrs. Carol Gerardot returned to Lincoln Sunday after a few days visit with Mrs. C. W. McGuire.

Mr. and Mrs. Marvin Meier and Debbie and Mr. and Mrs. Rudolph Hammer helped Mr. and Mrs. Albert Soules celebrate their wedding anniversary Friday evening at Wayne.

A group of relatives were at Paul Henschke's Saturday evening to celebrate the birthday of Sandra Bottger, who is employed in Omaha.

Mrs. Mabel Clinkenbeard and Mrs. Mary Brudigam were at the Jack Schroeder home, Norfolk, Thursday.

A large group, was at the Paul Henschke home Wednesday evening helping them observe their tenth anniversary. Mrs. Ervin Bottger, Mrs. Eldor Henschke and Mrs. LeRoy Hammer baked and decorated cakes.

Mr. and Mrs. Don Brudigam and Nancy, Carroll, and Goldie Leonard were Sunday guests at Marvin Meiers.

Mrs. George Buskirk accompanied a group from the Christian Church Sunday afternoon to attend a rally at the Morningside Christian church, Sioux City.

Pleasant Valley Ladies Aid met Wednesday at the home of the Clausen girls, Norfolk. December meeting will be a covered dish luncheon.

Elwood Sampson, Janice and Larry were at the Mrs. Henry Bush home, Waterbury, Tuesday to celebrate her birthday. Friday they helped Terry Sampson celebrate his birthday.

Mr. and Mrs. Emil Tarnow and Mrs. Albert L. Nelson and children visited Friday afternoon at the LeRoy Giese home, Pender.

Mr. and Mrs. Roy Hammer visited the Fred Tarnows Sunday evening.

Mr. and Mrs. Henry Greve and family were Monday evening visitors at Donald Dolphs.

Mr. and Mrs. Jack Van Cleave, Omaha, were weekend guests at Joe Wilson's. Mr. and Mrs. George Leuders were Sunday evening visitors.

Mr. and Mrs. Henry Greve and family were Sunday afternoon visitors of Mrs. George Laase and evening visitors at Glen Siebrandts, Pender.

Mrs. Pearl Mayberry, who was kicked by a cow and sustained a broken leg, is slowly recovering.

Mr. and Mrs. Gene Dobbs and family, Sioux City, Mr. and Mrs.

Merlin Bressler and family and Mrs. Myrtle Bressler were Sunday afternoon visitors at Tom Bresslers.

The Ed. Zach family, Fremont and Mrs. Clark Kai and sons visited Mrs. Harry Steinhoff, Bancroft, Sunday.

Mrs. Clarence Schaffeld, Blair, a niece of Mrs. Myrtle Bressler,

lost four fingers while helping unload corn. She has developed lockjaw and is seriously ill in an Omaha hospital.

Mr. and Mrs. Billy Hansen, Mr. and Mrs. Jack Schroeder and families, Pastor and Mrs. S. E. Meske were Sunday dinner guests

at Arnold Brudigam's. Mr. and Mrs. Emil Tarnow helped Pamela Nettleton celebrate her third birthday Friday evening.

Mr. and Mrs. Ed Grubb, Wayne were Sunday afternoon visitors at Emil Kals.

More LESLIE—page 6

# THEY CAN'T GO HOME TO MAMA SO START YOUR CALVES ON KENT CALFGO

THE NEXT BEST THING TO ANOTHER 60 DAYS ON THE NURSE COW BECAUSE...

1. KENT CALFGRO is a specially prepared calf starter rich in milk products, Vitamins A, D and B-complex — all the strength-building nutrients needed to put weak and tired calves "back on their feet."
2. KENT CALFGRO is a specially prepared calf starter designed to get your calves off to fast, economical gains in your feedlot more quickly than you ever thought possible.

\* OR KENT SUPER CALFGRO . . . THE SAME FINE FORMULA AS KENT CALFGRO, PLUS 140 GRAMS PER TON OF ANTIBIOTICS

*Proved Beyond Doubt!*

See your Kent dealer today for Kent Calfgro or Kent Super Calfgro and The other cattle feeds in the Kent all star lineup for 1962.

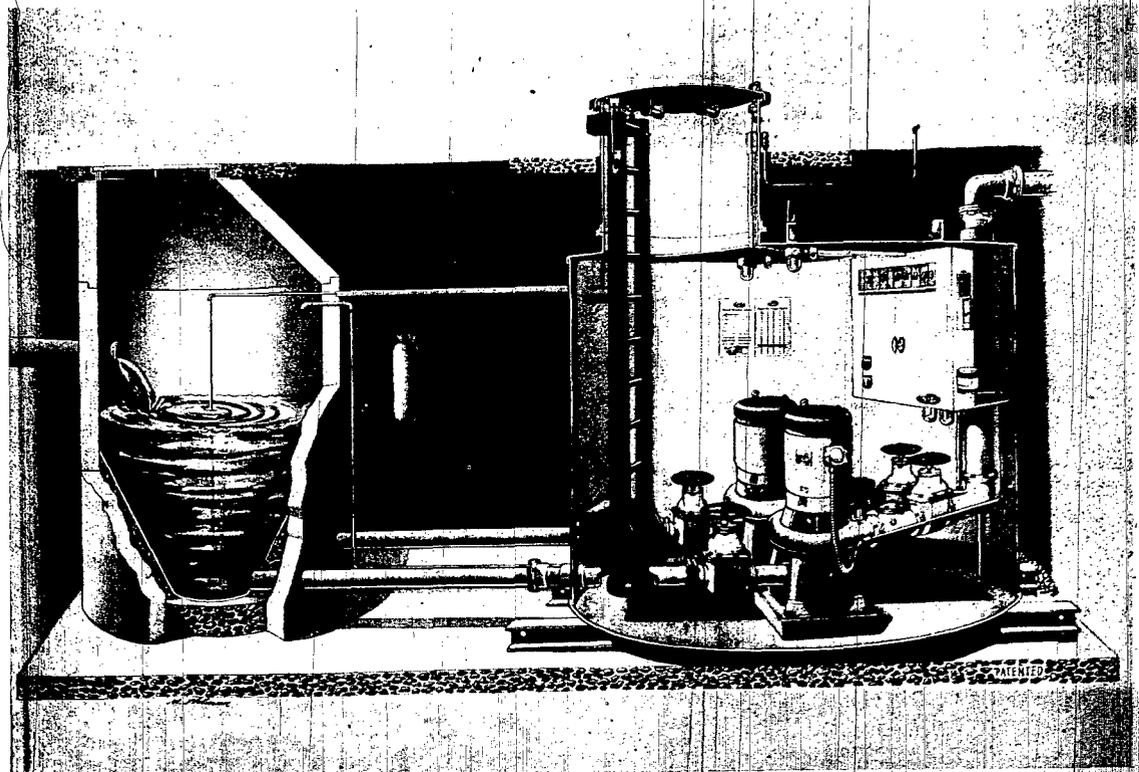
**WHITNEY ELEVATOR**  
— Your Local KENT FEED Dealer —  
WAYNE, NEBR.



# Congratulations Wayne We're Pulling For You...

(and pumping for you, too!)

Pioneer Pipe and Supply Company of Omaha is proud to have been chosen as the supplier of the lift station for Wayne's new sewage plant. At left is an artist's drawing of the Smith & Loveless Factory Built Sewage Pumping Station being used for the Wayne facility. This pump station is designed for capacities of from 100 to 5,000 gallons per minute per pump.



# Pioneer Pipe & Supply Company

## Financing Major Part in Sewage Plant Consideration

Financing a project such as the sewage treatment plant is a rather large undertaking but as a result of the sewer use charges which were put on in November of 1959, the City of Wayne had a sizable reserve fund accumulated when time came for them to authorize construction.

The total cost to the City will be in the neighborhood of \$170,000, \$50,000 for the purchase of land,

\$113,000 for the construction cost, legal fees, engineering costs, advertising and a host of other incidental costs bringing the total to something in the neighborhood of \$170,000.

Storz-Wachob-Bender Co. are the fiscal agents for the City of Wayne, and when the time came to sell the bonds for the financ-

ing of this project the city held a bond auction. These auctions are not a very common event.

The auction at Wayne drew a large number of bidders. There were five bidders present representing nine firms and the bidding was very lively and brisk. The low bidder was the Storz-Wachob-Bender Co. and the interest rate was 3.083 percent.

The amount of the bond issue was \$131,000. This was a very favorable rate of interest which reflected the sound fiscal position and policy of the city of Wayne.

Annual income from the sewer use fee is approximately \$15,000. This is used to retire the bonds which were sold to finance the project.

The first Bond payment of \$6,000

will be made July 1, 1963. Payments will be made annually until 1977 at which time the last of the bonds will be paid.

Cost breakdown of Sewage Treatment facility:  
 Lift Station: \$ 21,000.00  
 Dirt Work, 120,000 cubic yards: 32,797.60  
 Aerator: 13,000.00  
 Pipe, all sizes and kinds, 4,000 feet: 21,875.00  
 Valves and Fittings, all sizes 14: 1,300.00  
 Other Items: 23,543.00  
 TOTAL: \$113,515.00

Actual construction cost will be approximately \$4,000 under the contract price.

### Sholes

By Mrs. Martin Madsen  
 Phone 48-R14, Randolph

#### James Tietgens Feted

A card party was held in the James Tietgen home Sunday evening to celebrate Mr. and Mrs. Tietgen's twentieth wedding anniversary. Ten point progressive pitch was played.

#### Pupils Observe Voting

The pupils in the lower room and Mrs. Lloyd Dunklau visited the voting polls Tuesday morning. The pupils observed Mrs. Dunklau voting. Mrs. George Owens explained the balloting and Mrs. Joe Hinkle showed the counting room and explained their work. Mrs. Martin Madsen served coffee and rolls to the ladies serving on the election board for Sherman precinct.

Mr. and Mrs. Martin Madsen visited in the Warren Christiansen home, Norfolk, Friday afternoon.

Mr. and Mrs. Lloyd Dunklau and daughters called in the Fred Beckman home, Wayne, Sunday afternoon.

Mr. and Mrs. Lloyd Dunklau and daughters spent Friday evening in the William Schwede home, Norfolk, for Gene's birthday.

Mrs. Lyle Baden and Mr. and Mrs. William Baden, Norfolk, were Thursday evening guests in the Al Baden home. Mr. and Mrs. Art Eisselman, David City, were Sunday evening guests.

Mr. and Mrs. Al Baden and children went to Ta-Ha-Zonka Park, Norfolk, to meet with the Madison County Rangers for a picnic supper Sunday evening.

A surprise party was held in the V. G. McFadden home Friday for Mrs. McFadden's birthday. Mrs. Lloyd McFadden baked the birthday cake and made homemade ice cream.

Mr. and Mrs. Oscar Madsen, Sifer, Ia., came Saturday after-

noon to help Mr. Madsen celebrate his birthday anniversary. The Madsens and Mr. and Mrs. Everett Robins, Hartington, and Mariene, Battle Creek, were Sunday dinner and lunch guests in the Martin Madsen home.

Ray Wren and Mrs. June Olsen and Julie Olsen, Pandleton, Ore., and Mrs. William Wren, Laurel, were last Sunday evening guests in the Fern Schutt home. All were luncheon guests in the Bill Schutt home.

Mrs. Gen Kuhl, Randolph, visited in the Ludwig Kuhl home last Saturday.

Mr. and Mrs. Howard Marsh, Randolph, were last Sunday dinner and supper guests in the V. G. McFadden home.

Darrell McFadden, Omaha, was a weekend guest in the home of his parents, Mr. and Mrs. Lloyd McFadden.

Mrs. Myron Strathman, McLean, was a Saturday afternoon guest in the Lloyd Dunklau home.

Ike Sudbeck, Hastings, was a Tuesday supper guest in the William Puntney home.

Mr. and Mrs. Bernard O'Gara, Kathy, and Pat, Hartington, were last Sunday dinner guests in the William Puntney home. Mr. and Mrs. Roger McDonald, Stanton, were last Sunday afternoon guests in the Puntney home.

Mr. and Mrs. Chub Smith were last Saturday afternoon guests in the Ben Dirks home, Hartington, to help Mrs. Dirks celebrate her birthday.

Mr. and Mrs. Clark Coppleman and family, Osmond, were Wednesday evening guests in the Al Baden home.

Mr. and Mrs. Otto Peters visited in the Charlie Peters home, Pierce, Wednesday.

Mr. and Mrs. Otto Peters attended the wedding of their grandson, Richard Johannson, and Katherine Neitzke, McLean, at the new Lutheran church at Osmond. It was the first wedding in the church.

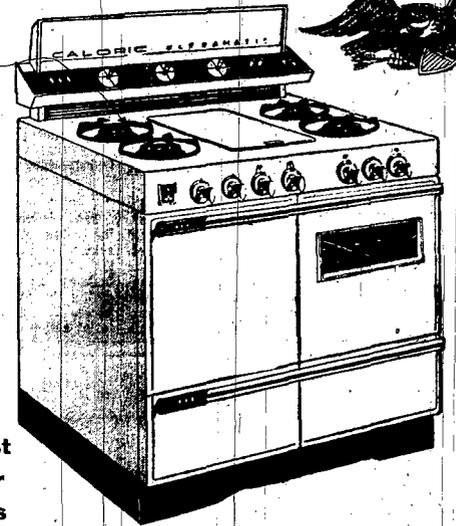
Duane Kunzman and family, Laurel, Mr. and Mrs. William Puntney, Karen and Roland and Edith Burrus were Sunday dinner guests in the Warren Janssen home.

Mrs. Gordon Janssen and Mrs. Carl Janssen, Coleridge, brought Gary and Darlene to the Warren Janssen home Thursday.

Mr. and Mrs. Warren Janssen and family were Wednesday evening guests in the Wilfred Hansen home, Coleridge. Mr. and Mrs. Janssen and family were Friday evening guests in the Ray Rathgeber home, Coleridge.

Mrs. Warren Janssen and Joanie were last Monday dinner guests in the William Puntney home.

talk about a handsome gas range!



feast your eyes on this

**Caloric Heritage 36**

It's gorgeous quality... through and through. You know it by the beautiful, beautiful finish... by the solid build... by the stunning design. And by the name... Caloric!

Here's just a hint of the wife-saving features waiting for you: Built-in griddle. For quick hamburgers, eggs, pancakes, chops! Converts to a fifth burner, too! Removable doors. Now... pop the oven and broiler doors right into the sink for a quick cleaning! Keep-Warm Oven. Holds foods down to 140°F when meals are delayed. Use for defrosting foods, too! Ultra-Ray Radiant High Broiler with Rotisserie.

series. Brings you broiled foods in one third the time, with natural juices sealed inside. Cuts fuel consumption in half. Precision controls. So dependably automatic they almost "think for you." And bright clear dials you can see! Smart styling. Beautiful colors. Plus color-matching sinks, hoods and splash plates. Don't wait another day. Come in and see how much pleasanter your kitchen will be with a new Caloric Heritage... "America's easiest range to keep clean."

PEOPLES NATURAL GAS

## THE U.S. SCHLUETER CONSTRUCTION COMPANY

# CONGRATULATES THE CITY of WAYNE

## ON INSTALLING NEBRASKA'S FIRST AERATED LAGOON SEWAGE SYSTEM

WE ARE PROUD TO HAVE SERVED THIS FINE FACILITY BY HANDLING THE EARTH MOVING FOR THE ENTIRE PROJECT



The U.S. Schlueter Co. . . .

- Built the Lagoon
- Built the Access Roads
- Built the Aerection Pond

# The U.S. Schlueter Construction Co.

FREMONT, NEBRASKA

PUBLIC NOTICES

Every government official or board that handles public moneys, should publish at regular intervals an accounting of it showing where and how each dollar is spent.

LEGAL PUBLICATION
NOTICE TO CREDITORS
Case No. 3116, Book 8, Page 610
County Court of Wayne County, Nebraska.

LEGAL PUBLICATION
NOTICE OF PROBATE
County Court of Wayne County, Nebraska.

LEGAL PUBLICATION
NOTICE OF FINAL SETTLEMENT
In the County Court of Wayne County, Nebraska.

LEGAL PUBLICATION
NOTICE TO CREDITORS
Case No. 3118, Book 8, Page 612
County Court of Wayne County, Nebraska.

LEGAL PUBLICATION
REGULAR MEETING OF BOARD OF EDUCATION
November 5, 1962
The regular meeting of the Board of Education was held in the Superintendent's office on November 5, 1962.

LEGAL PUBLICATION
NOTICE TO CREDITORS
In the County Court of Wayne County, Nebraska.

LEGAL PUBLICATION
NOTICE TO CREDITORS
In the County Court of Wayne County, Nebraska.

DON'T NEED IT?
SELL IT THRU THE
WANT ADS

Table with 2 columns: Name, Amount. Lists various individuals and organizations with their respective amounts.

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Advertisement for 1st National Bank, Wayne, Nebraska. Includes text 'MORE AND MORE PEOPLE DO ALL OF THEIR BANKING AT OUR FULL-SERVICE BANK' and 'WE INVITE YOU TO DO SO, TOO.' Also features a star logo with 'FULL-SERVICE BANK'.

Business and Professional DIRECTORY

Wayne City Officials, Wayne County Officials, Finance, Insurance, and other professional listings.

Optometrists, Physicians, Electricians, and other professional listings.

Advertisement for '63 Chevrolet Trucks. Features a large image of a Chevrolet truck and text: '63 Chevrolet Trucks THEY'VE ALWAYS BEEN TOUGH BUT NEVER STRONGER THAN NOW!'

### Leslie

(Continued from page 3)

Mr. and Mrs. Harold Ekberg were Sunday evening visitors at Dick Kals.

Mrs. Fred Tarnow was a Wednesday visitor of her mother, Mrs. George Laase, Wisner.

Mrs. Ervin Botiger and Edith and Mr. and Mrs. Adolph Henshke were Sunday dinner guests at the William Breyer home, Pierce.

Mr. and Mrs. Harry Olson, Seattle, were Wednesday dinner guests at Don Dolph's.

Mr. and Mrs. Lester Korth, their daughter and children, Winflow, were supper guests of Henry Korth Sunday.

Mildred Agler accompanied Mr. and Mrs. Clara Buskirk to Hot Springs last week. She will visit at the home of her brother, Darwin and family, while the Buskirk's are at the Game Lodge, Fort Robinson.

### Carroll

(Continued from Page 2)

St. Paul's Lutheran Laymen St. Paul's Lutheran Laymen met Sunday evening in the church social room. Rev. Hilpert presented the convention story. Lunch was served by Pastor Hilpert.

Mr. and Mrs. Gurney Lorenz, Sandra, Sally and Leslie, Randolph, Mr. and Mrs. Ernest Sands and Dick, Laurel, and Mrs. Frank Lopez were Sunday afternoon visitors in the Ervin Wittler home.

Mr. and Mrs. Hubert Nettleton, Dyleen and Kathleen, Wayne, were Sunday dinner and afternoon guests in the Forrest Nettleton home.

Mr. and Mrs. Maurice Hansen were in Lincoln Sunday where they visited the Rush Tucker and Larry Hansen families.

Mr. and Mrs. Archie Lindsay were Thursday night visitors in the Clifford Lindsay home.

David Garwood and Anna spent the weekend in Wichita, Kans.

Mr. and Mrs. Vic Gaster and family, Belden, were Wednesday evening visitors in the Kearney Lackas home.

Mr. and Mrs. Harry Nelson and family attended the wedding of Richard Johannsen in Osmond, Sunday.

Mr. and Mrs. Russel Hall and family were Saturday evening visitors in the Tip Froendt home, Coleridge.

Willis Lage attended the livestock banquet in Wisner Saturday evening.

Mr. and Mrs. Harry Hofeldt were Sunday supper guests in the John Meeteer home, Norfolk.

Tuesday afternoon callers in the Jens Jorgenson home were Mr. and Mrs. Roy Landanger and Mrs. Ron Kuhnhen.

Friday evening visitors in the Clifford Lindsay home were Mr. and Mrs. Larry Lindsay, Wayne.

Colleen Dierschenk, Randolph, was a Sunday overnight and Monday guests in the Vernon Hokamp home.

Sunday dinner guests in the Jens Jorgenson home were Mr. and Mrs. Alvin Blatterf and Gladys, Norfolk, Mr. and Mrs. Harold Woodalls, Talabasta, Mr. and Mrs. Marlin Landanger and family and Mr. and Mrs. Jerry Landanger and Tammy, Omaha.

The Jerry Landanger family visited from Friday to Sunday in the Jorgenson home.

Wednesday morning Mrs. Ellen Gimmel, Blair, visited in the Laura Kraft home.

Lora Kraft was a Wednesday dinner guest in the Charles Whitney home.

Mr. and Mrs. J. E. Hughes spent Wednesday to Friday in the Jens Jorgenson home.

Last Monday evening guests in the Harold Harmeier home in honor of Mr. Harmeier's birthday were Mrs. J. C. Harmeier, Norfolk and Mr. and Mrs. Leonard Halleen and Jany.

Mrs. Emil Hank, Hoskins, visited Wednesday morning in the Jens Jorgenson home. In the after-

noon Mrs. Harry Hofeldt and Mrs. Ron Kuhnhen joined them.

Sunday afternoon and supper guests in the Dallas Cunningham home were Mr. and Mrs. Bob Roberts and family, Lincoln.

Mrs. Andrew Rissor, Norfolk, and Mrs. H. C. Hansen, Winside, were Friday afternoon visitors in the Maurice Hansen home.

Sunday evening visitors in the Allan Frahm home were Mr. and Mrs. Alfred Jugel and Susette, Mr. and Mrs. Ervin Wittler and Harold and Mr. and Mrs. Murray Leicy and Duane, Randolph.

Saturday afternoon, Jany Halleen called in the Harold Harmeier home.

Thursday evening visitors in the Ed Kalm home in honor of Mrs. Kalm's birthday were Mr. and Mrs. Kearney Lackas and daughters.

Shirley Wittler, Lincoln, spent the weekend with her parents, Mr. and Mrs. Ervin Wittler.

Mr. and Mrs. Alfred Patent and family, Coleridge, were Monday evening visitors in the Edwin Wittler home.

Thursday visitors and luncheon guests in the Mrs. Frank Lorenz home were Mr. and Mrs. Earl Shipley, Norfolk.

Mr. and Mrs. T. P. Roberts were Sunday dinner guests in the Frank Rees home.

Stephens and family, Mr. and Mrs. Kenneth Eddie, Marlene and Lavonne and Mr. and Mrs. Paul Opst, Randolph.

Mr. and Mrs. George Johnston and Mr. and Mrs. Frank Hamm and relatives from Verdigré and Michigan were Sunday dinner guests in the Don Hamm home.

Friends and neighbors gathered in the G. E. Jones home Wednesday afternoon to help Mrs. Owen Jones celebrate her birthday.

Wednesday afternoon guests in the Mrs. Martha Timm home in honor of her birthday were Laura Kraft, Mrs. Herb Shufelt and Mrs. Ellen Gimmel.

Mr. and Mrs. John Rees and family called in the Beach Hurlbert home Sunday afternoon.

Sunday supper guests in the Frank Cunningham home were Mr. and Mrs. Worley Benshoof.

Mr. and Mrs. Bob Roberts and family, Lincoln, were weekend visitors in the Tom Roberts home.

Mr. and Mrs. Bob Bubbart and family, Fremont, were Saturday overnight and Sunday guests in the Myron Larsen home.

Mr. and Mrs. Tawney Holmes, Plainview, joined them for dinner. In the afternoon Mr. and Mrs. Gordon Mazdan and family, Wayne and Mrs. Norma Andersen and Billy joined them.

Mrs. Beach Hurlbert was a Thursday afternoon caller in the Dwight Roberts home to visit Mrs. Everett Roberts.

Sunday dinner guests in the Levi Roberts home were Mr. and Mrs. Lynn Roberts and family. Mr. and Mrs. Jones, Norfolk, were Sunday afternoon and supper guests in the Levi Roberts home.

Mr. and Mrs. Ervin Wittler were Friday evening visitors in the Murry Leicy home, Randolph.

Mrs. Larry Miller, Wayne, visited in the Laura Kraft home Friday afternoon.

Sunday dinner guests in the Lynn Isom home were Mr. and Mrs. Marvin Isom and daughters.

Sunday dinner guests in the Elmer Wagner home, Wisner, were Mr. and Mrs. Allan Frahm and family.

Mr. and Mrs. Merlin Frahm and Lynn were Monday dinner guests in the Allan Frahm home.

Sunday afternoon and supper guests in the Robert Waller home were Mr. and Mrs. Roland Stahl and family. Mr. and Mrs. Everett Waller and family and Mr. and Mrs. Norval Waller, Holstein, Ia.

Mr. and Mrs. John Morris and Dennis, Mr. and Mrs. David Hamer and Mr. and Mrs. W. J. Lueders and family, Wayne.

Friday afternoon guests in the Vernon Hokamp home in honor of Mrs. Robert Johnson's birthday were Mrs. Don Winkelbauer, Randolph, Mrs. Perry Johnson and Mrs. Joy Tucker.

Friday evening guests in the William Swanson home in honor of Mr. Swanson's birthday were Mrs. Edgar Swanson and Mr. and Mrs. Oscar Swanson, Wayne, Mr. and Mrs. George Jaeger and family, Winside, Mr. and Mrs. Robert Bodensteadt and family, Mrs. Harry Leseberg and Sally, Wayne, Mr. and Mrs. Leo Stephens and family, Mr. and Mrs. Clarence Morris and Patty and Mr. and Mrs. Clair Swanson and Mavis.

Saturday evening visitors in the Ralph Olsen home were Pfc. and Mrs. Kenley Olsen, Kenny and Cindy Jo, Mrs. H. L. August and Rhonda, Spencer, Ia., Mr. and Mrs. George Monk, Dixon and Mr. and Mrs. George E. Monk, Laurel.

Mr. and Mrs. Arnold Junck were Saturday evening visitors in the Harold Harmeier home. Beverly Harmeier and the Arnold and Ernest Junck children went to Wayne for a skating party.

Oyster supper guests Thursday in the Roland Stahl home were Mr. and Mrs. Robert Waller.

Mr. and Mrs. George Grone were Sunday dinner guests in the Leo Dowling home, Pierce.

Mr. and Mrs. La Vern Hurlbert and family and Mr. and Mrs.

Frank Carrico, Norfolk and Mr. and Mrs. Vernon Schnoor were Saturday supper guests in the Fred Dangberg home.

Wednesday callers in the Edward Oswald home were Mrs. Hubert Nettleton, Dyleen and Kathleen, Wayne, Mrs. Forrest Nettleton and Rees Richards, Norfolk.

Postmaster Scott Bradshaw and Amos Bradshaw, Skiatook, Okla., were visitors in the John Rethwisch home from Tuesday to Saturday to hunt pheasants.

Mr. and Mrs. Melvin Magnuson and family were Monday evening visitors in the Bud Hansen home for Wendell's birthday.

Mr. and Mrs. Loren Stollenberg and family were Friday evening guests in the Clarence Volwiler home.

Mr. and Mrs. Lester Menke and family were Wednesday evening visitors in the Otto Test home.

Monday evening guests in the Dallas Cunningham home in honor of Jane's and Marilyn Hall's birthdays were Eileen Cunningham, Audrey and Della Moore, Judy Stephens, Mary Nelsen, Sheila Nelson, Elsie Janssen, Mavis Swanson and Patty Morris.

Wednesday oyster sipper guests in the Erwin Morris home were Mr. and Mrs. Lem Jones and Trixie and Mr. and Mrs. C. A. Morris.

Mrs. Ellen Gimmel returned to Blair, Sunday, after spending the week in the Charles Whitney home.

Mr. and Mrs. Gerald Hale and family were Friday evening visitors in the Clifford Hale home.

Wayne, to visit Mrs. Hale who is sick.

Mrs. Agnes Duffy left Thursday morning for California where she will spend the winter visiting relatives.

Sunday evening visitors in the Glen Lobeig home were Mr. and Mrs. Vernon Loberg and family, Randolph.

Thursday dinner guests in the Forrest Nettleton home were Mrs.

Edward Oswald and Douglas and Patricia Linscott.

Tuesday overnight guests in the Forrest Nettleton home were Dyleen and Kathleen Nettleton, Wayne.

Mrs. H. G. Fisher left for Burlingame, Calif., last Thursday after visiting her parents, Dr. and Mrs. T. T. Jones, and other relatives for the past ten days.

Saturday visitors of Mrs. S. E. Samuelson were Mr. and Mrs. Stanley Samuelson and family, Lyons.

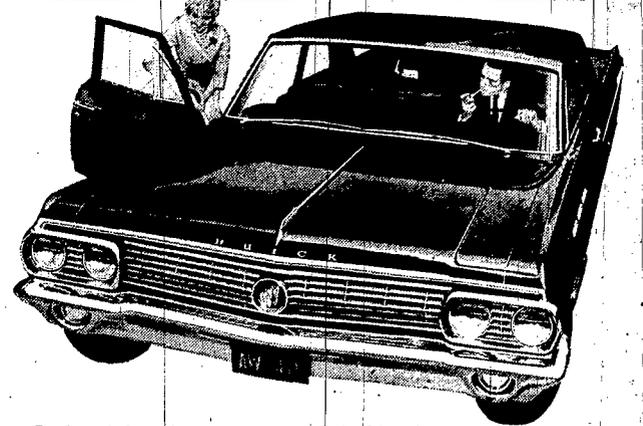
Friends and relatives helped Mr. and Mrs. Albert Soules celebrate their fourth wedding anniversary Friday evening. Prizes went to Mrs. Henry Franzen, Mrs. Royce Longnecker, Ronald Brockman, Nancy Brudigan and Mr. and Mrs. Don Powley.

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# The Harbinger

The Voice of Wayne High School

Volume 1 November 5, 1962 Number 7



## School Buses Travel Hundred Miles Daily; Carry 87 Students

"Hurry up and eat your breakfast or you'll miss the bus and be late for school!"

How many times is this heard every morning in your home? Probably quite a few. It may seem to you that the bus drivers start a little earlier every morning just so your children will be late for school.

This, of course, is quite untrue. The two Wayne High bus drivers, Mr. Orval Hickerson and Mr. Pound, the commercial teacher, leave every morning about 7:22. Pound travels 26 miles every morning and Hickerson 24. They both arrive back at the school at 8:30. They carry 87 pupils, Hickerson transporting 38 of them and Pound, 49.

They leave the school each afternoon at 3:35 or 3:40 and return with the empty buses at 4:40.

When asked if they like riding buses, the bigger share of the riders said yes, because they get a chance to do that last minute studying for their first-period class.

## Seniors' Photographs For Annual Due December 16

The annual staff has announced that all senior pictures are to be handed in to Sandy J. Nelson by Dec. 16. The pictures must be glossy prints. Seniors are asked to observe this deadline.

## Annuals Now on Sale

Annuals are now on sale! Sales tables are in the hall before school, after school, at noon, and at 1 p.m. The price of the annuals is \$4.00, but after Nov. 16 the cost will jump to \$4.50. After Dec. 1, the price of the annual will be \$5.00.

## The Answer is "NO!"

How many of you students here at Wayne High can truthfully answer no to the question as to whether you ever have an argument with your parents?

If you can, brother, consider yourself lucky. It seems as though my parents know absolutely nothing. It's like talking to a brick wall when you try to convince them that you're right. Why, you almost get the idea they think you don't know as much as they do!

Take the other day, for instance. I needed the car to go downtown to see what was going on. Nothing drastic like going to a different town. Just down to the "Hut" to chat with the gang.

Do you know what Dad said? He said "No". Just like that. Just plain n-o, NO! Imagine this part: he said he had to see a man about some insurance. Insurance, he was worried about, when I needed to go downtown and see somebody about what we were going to do tonight.

And mother. Man! When I take the car at night she gets as nervous as a long-tailed cat in a room full of rocking chairs. It's ridiculous.

But, I guess it's just something we'll have to live with until they grow up and start listening to reason.

## New Student Teachers Work at High School

No doubt you students have noticed a more mature face than your own in your classes. This new face belongs to a student teacher who sits in on classes and helps with lab work.

The students who came from Hahn Campus School are very much used to student teachers. They always had from two to eight watching over them. Wayne High has given these "teachers-to-be" an opportunity to come down from the College and take training they need in class observation and practice teaching.

The student teachers who started work last week are Stanley Schaulis, physical education and shop; Richard Chochon, biology and physical education; and Jim Molley, business education. Jane Kant and Mrs. Rod Elkins are working in home economics. In addition, Miss Kant observes typing and Mrs. Elkins observes physical education. Mrs. Richard Powers helps Mrs. Jones in the junior high English classes.

## Students to Vote On New Constitution

Each student has received a copy of the proposed constitution for the Student Council of Wayne High. The students were asked to read the constitution, and then place any suggestions or comments in a suggestion box on the bulletin board upstairs.

Deadline for suggestions is Friday, Nov. 16, and the voting for the adoption of the constitution will be Monday, Nov. 19.

The constitution states the name and purpose of the organization, the membership and officers, meetings, amendments, and by-laws. The functions, advisors, and funds are also stated in the document.

## New Pupils at WHS

We have two new faces in our school this week.

Tammy Leonard, who is in the ninth grade, has been in school at Winside. Jack (John) Elting came from Pius High in Lincoln. Jack, as he prefers to be called, is in the eleventh grade. He plans to be a business administrator after training. Staying with his brother Bernie here at Wayne, he finds the bachelor-cooked meals are getting him down.

Jack played halfback on the Pius High football team last year. He hopes to get on a wrestling team and later take up track. He played in a dance band, a pep band, and the concert band last year. Drums are his instrument and chief interest. You'll probably see Jack out hunting one of these crisp November mornings, for hunting is a hobby, also.

## WHS in Literature

Autumn's Spectrum  
Autumn's unbroken spectrum strives to please.

Unmatched by other seasons tinged courage.

Vermillion sumac, crimson maple leaves;

The orange of pumpkin; yellow, moribund foliage;

And goldenrod with its exclusive cast;

Perpetual green surpassed by brighter dye

But present still in fir and pine that last;

The azure of a cloudless, Harvest sky;

Cool, beryl waters; ripe purple plums flourish;

The violet cap on distant hills. All impeccably blended so we cannot distinguish

Where one shade starts and another still.

A day in June, what can be rarer? A day filled with bright hues in October!

Ann Marie Hasebrook

## Many Juniors Work To Produce Play

The annual junior class play will be presented Tuesday, Nov. 27, at 8:00 p.m. in the city auditorium.

Mr. Dobbins, the director of the play, "You Can't Take It With You," states that the cast is developing pretty well. One problem may be bringing the play out of the recitation stage into real life, he said. Mr. Dobbins is very well pleased with his fully cooperative cast.

The play itself is a sentimental comedy giving a gentle satirical jab at modern materialism and excessive ambition. There are other members of the junior class who aren't in the play itself but play a big role in its production. Helping with the scenery are Gary Jones, John Williams, Jerry Schnoor, Diane Willers, Judy Bilson, Mick Atkins and Cliff Anderson. Bringing up the lights and dimming them will be Larry Nelson, Jim Pryor, Jim Baier and Bill Lueders. Renee Gildersleeve, Joyce Claus and Sandra L. Nelson will take care of the added sound effects.

In charge of costumes are Shirley Nissen, Linda Preston and Carol Gust. Ellen Baker, Ann Casady and Diane Reeg have put their extra time into the publicity for "You Can't Take It With You." Also hard at work are Penny Witmer, Audrey Moore, Carol Chance, Lynn Janke, Candy Vaught, Sue de Freese, Marg Haase and Barb Blecke. They are working on the property committee.

## Thespians Organize At First Meeting

De Wayne Harrison, president of the Thespians, presided at their first meeting.

The main purpose of the Thespians is to promote interest in dramatics in the secondary schools. Anyone in high school may join as a pledge. To become a full-fledged Thespian, a pledge must earn ten points. Points can be earned by working in the Thespians' activities. The members of Thespians will give several plays on an activity night in December; all parents and students will be invited.

The officers, besides De Wayne, are Susan Wert, vice-president; Marilyn Nuernberger, secretary-treasurer and Vergene Dunklau, clerk.

The sponsor, Miss Ross, attends all meetings which are held on the first and third Mondays of each month.

## Play Progresses

For the members of the junior play cast, 7:30 arrives quickly these nights. The first couple of weeks they spent "blocking"—that is, setting up where each character travels on stage—and memorizing lines.

But since then life hasn't been so easy. Mr. Dobbins set up a tempo-

rary stage in the gym, so temporary in fact that it was folded up piece-by-piece and carried away to the band room each day to be used as seating for the band and orchestra.

Next they moved to the city auditorium where the lights over the audience go off, and the curtain goes up. The audience (Mr. Dobbins and the assistant directors, plus any others who have gone wandering and ended up there) waits with critical advice while the cast trip around trying out their props and try to portray the characters they are pretending to be. Even though they're running their lines together, that can't be heard two feet off-stage and that they have forgotten their blocking, the act goes on.

Judgment time arrives; each picks up his colorful criticism slip and then takes more advice orally. He thinks "Just two weeks more." But don't worry. Not one single character would give up his part for the world. And by Nov. 27, the cast plans to present a well polished "You Can't Take It With You." Be sure to circle that date on your calendar.

## Crowd Hears Concert By WHS Senior Choir

A crowd that filled the balcony almost to the corners and filled most of the seats on the main floor gave generous applause to the performers in the senior choir concert last Sunday evening.

The concert at the City Auditorium was under the direction of Isaac Jenkins. David Anderson, student music teacher, directed "Inch Worm" and "Russian Picnic."

Jayne Hughes was soloist. The choir accompanied her in the selection, "Lost In The Night." Colorful and dramatic lighting effects were used in this selection as well as in "The Creation." Mr. Dobbins was in charge of the lights.

During intermission the responsive crowd was entertained by the sophomore trio which consists of Nancy Walters, Eric Manley and Kenny Marra. They sang "Bay Of Mexico" and "Fast Freight." They were accompanied by Sandra Olds at the piano; Donle Grein on the bongos, and Kenny Olds on the string bass. Also performing was Sandy J. Nelson who sang a selection from "Kismet" entitled "He's In Love."

## Cuban Crisis Startles High School Students

To many students, the day to day national news has little significance. However, the Cuban Crisis caused some sleepless nights and worry for these as well as for well-informed students.

A situation, such as the Cuban Crisis, causes a person to think about and appreciate the life he's living. How lucky we are to be free Americans with so many rights. Occasionally we may for-

get how fortunate we are and take it all for granted. During a few tense moments in the crisis, students gathered in groups and discussed the problem. The talks started them, but they brought out feelings in a new light.

Now little is said among the students concerning the problem. Apparently they would rather not think about it. The atomic age has brought with it many problems too big for anyone to handle. Our country could be blown off the face of the earth before we knew what hit us.

Why can't the people of the world get along in peaceful co-existence? Must we continue adding to the past history of death and hatred? What must we, as the new generation, do?

**"Kounselor's Korner"**  
Some scholarships which are available to this year's seniors are the Midland College President's Scholarship, the Proctor and Gamble Scholarship, the Alfred P. Sloan National Scholarship and the Illinois Institute of Technology Scholarship.

For information on these, as well as other scholarships, students are to contact Mr. Dean.



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Calvin Coolidge  
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### Control News

## University of Nebraska To Ask Budget Increase in '63

The University of Nebraska has asked the state to ask the 1963 Legislature to appropriate an additional \$1,500,000 in state general fund money for the 1963-65 biennium.

The intentions of the university were made known when the state's budget request was filed with the state legislature. The request is for an increase of nearly 10 percent.

University officials said they want \$10 million of the additional \$15 million for maintenance of existing programs and for new programs and development.

Chancellor Clifford H. Rogers said the proposed budget reflects:

- 1. Increased needs for higher education.
- 2. Increased competition for students.
- 3. Increased cost of programs.
- 4. Increased cost of hospital in Omaha.
- 5. Increased demands for research and public service areas.
- 6. Increased maintenance costs.

Of the total increase nearly 70 percent would go to the following: College of Agriculture, \$1,000,000; College of Arts and Sciences, \$2,500,000; College of Medicine, \$2,177,905; and Division of Buildings and Grounds, \$2,322,100.

Chancellor Rogers said over-all salary increases on a merit basis only would average 12.3 percent. The first year and 3.3 the second. This would put Nebraska at about the mid-point among comparable institutions of the 12 North Central states.

University officials said enrollment is expected to double during the next decade. They said during the current biennium, the institution recorded an increase of 733 students during the first semester of 1961 and an additional 954 students in

the fall term this year.

Hardin said Nebraska must make every effort in the face of these increasing numbers to hold its present staff and also employ new staff members in the next two years. He said college construction is booming in many states and "to staff these institutions, these states will look to existing schools across the country for their faculty members. If we want to assure our Nebraska children of a high-quality education in the future, we must take steps now to attract and hold competent educators."

The university's total budget for the next two years would amount to some \$47 million. Other than appropriations from the general fund, there would be these estimated revenues: income from students, \$4,784,272; University Hospital income, \$500,000; federal funds, \$3,712,886; endowment income, \$100,000; cost reimbursements from outside agencies which carry on cooperative programs with the university, \$212,760; indirect cost allowances from research, training, and fellowship grants, \$800,000; and other income, \$18,000.

### Polio Link

A polio surveillance team from the U.S. Public Health Service has linked the recent outbreak of polio cases in Nebraska with inoculations of Type III Sabin oral vaccine. Investigation showed nine persons developed an illness compatible with acute poliomyelitis seven to 22 days after receiving Type III of the vaccine.

Dr. Paul Glaser, epidemiologist with the Public Health Service in Kansas City, Mo., said the attack rate for paralytic disease associated with Type III vaccine fed was nine cases per one million fed.

The findings of the surveillance team were included in a report submitted to Dr. E. A. Rogers, state director of health. Rogers

### Weekly Bridge Tip — Wise Decision

NORTH	WEST	EAST
AKQJ10 8	AKQJ10 8	AKQJ10 8
AK72	AK72	AK72
AKQ5	AKQ5	AKQ5
AK65	AK65	AK65
AK8752	AK8752	AK8752

Both sides vulnerable. East dealing.

East South West North  
1 spade 2 clubs 2 spades 4 clubs  
4 spades 5 clubs pass pass  
double pass pass pass  
Opening lead—four of spades

Opposition bidding often helps declarer in the play of a hand. East's strong bidding, and his double of the final contract, made it quite obvious to South that East held most of opponents' high cards.

East, though holding 17 high card points, opened with a bid of one spade in preference to a bid of one no trump. East's two doubtless make the no trump opening undesirable. After the bidding had reached five clubs by South, East made a penalty double.

Declarer won the first trick with his lone ace of spades. A trump was returned, East winning with his ace. East's three of clubs came next. Declarer played low, winning in dummy.

### Grain Alcohol

Pearle Finigan, state director of agriculture, says Nebraska's project to evaluate the possibilities of using grain alcohol as a component for motor fuels has yielded encouraging results.

He said preliminary tests with fuel containing 25 percent grain alcohol indicate less fuel is consumed under maximum load conditions in an ordinary auto engine than is the case with 100 percent gasoline.

An additional benefit, Finigan said, would be removal of lead particles from the air as a result of automobile exhaust. He also noted that researchers at Southwest Research Institute in San Antonio, Tex., "have pointed out that the last research work conducted on alcohol was done prior to World War II with a 1938 model engine."

Finigan said agricultural leaders who have advocated a re-examination of the use of agricultural alcohols in motor fuels have met opposition from petrologists and lead interests. He suggested that some of the information in the past 20 years dealing with alcohol-gasoline blends "has been biased."

### NU Students

Dr. J. R. Warren, counseling psychologist at the University of Nebraska, says there are two highly desirable types of students at the school. He said recent studies show one group is vocationally-oriented and the other is looking for intellectual development.

Warren said both types make good students and there is some overlapping.

Students looking for vocational preparation see their classwork as a job and the instructor-student relationship is that of employer-employee, Warren said. He added: "These students see study as an honest day's work in terms of study and an honest day's pay in terms of grades. Those seeking intellectual development choose courses and instructors carefully, spending time and energy selectively, pursuing some courses far beyond what is required and slighting other courses."

The psychologist said many vocationally-oriented students go on to law and medical school, while the intellectually-oriented become scientists and pursue graduate work.

Warren said the Nebraska student body runs about three to one in favor of the vocationally-oriented — the same as the national average.

### Water Safety Congress

The National Water Safety Congress will meet in Lincoln May 26-28.

Mel Steen, director of the Nebraska Game Commission, is president of the organization, and Dudley Osborn, boating supervisor for the commission, is secretary-treasurer.

Steen said the convention should attract about 300 boating enthusiasts from throughout the country.

### Conservation News Notes

A number of farmers are making plans to establish new Farmstead windbreaks this spring. Again, the SCS technicians urge that you plow your ground this fall before the ground freezes. By fall plowing, the soil will be in ideal condition for early planting next spring. If trees are kept free of weeds the first year after planting in a properly prepared seed bed, you are almost guaranteed a stand.

A group of twelve men on the State Soil and Water Conservation Committee at Lincoln, are touring in Wayne County Wed-

nesday. They will observe conservation work being done in Northeast Nebraska as well as the possibility of developing some watershed programs in the Area.

There are many terraces being constructed this fall. One of the largest jobs was on the Otto Hafke farm, Hoskins, where about seven miles have been completed. Terraces have also been constructed, or are being constructed, on the farms of George Langenberg, Sholes, Martin Willers, and Harris Heinemann, Wayne, Dr. Middlestadt, Norfolk, and Melvin Meierhenry, Hoskins.



Don Cunningham Says  
More years ago than I would care to mention, there was a famous writer of prose poems, named Walt Mason. For years I have been trying to get a volume of those and at last succeeded. To me his writings are priceless.

Irvin S. Cobb once said of him, "because he says a thing in his own way, he says it in the way the average American would say it, if he could only say it that way." In leaving through this volume I, came upon this verse entitled "Thanksgiving." I liked it and I hope you will.

"This one day let us forget all the little things that fret, all the little griefs and cares which are bringing us gray hairs; let's forget the evil thought, and the ill that others wrought; thinking only of the hand that has led us through land smiling with a richer store than fair Canaan knew of yore. Let's forget to jeer and rail at the men who fight and rail; let's forget to criticize motives within our neighbors' eyes; thinking only of the hand that has led us through a land where the toiler gets reward; where no grasping overlord harries men with lash or chain, robbing them of brawn and brain. Let's forget malicious things; better is the heart that sings than the one that harbors hate, which is aye a killing weight. Let's forget the scowling brow; it's the time for gladness now! It's time for well-stuffed birds, kindly smiles and cheerful words; it's time to try to rise somewhat nearer to the skies, thinking only of a hand that will lead us to a land in the distances above, where the countersign is love."

### Thinking OUT LOUD

America's Strategic Weapon  
Rev. E. J. Bernthal

As the great "American breadbasket" winds up another near-record harvest of grains and varied foods despite acreage controls and planned cutbacks, sober thinking individuals will be quite overwhelmed at the goodness, benevolence and forbearance of almighty God. They will humbly bow their heads with a deep sense of unworthiness and thank God that that annual day set aside specifically for that purpose, our national Day of Thanksgiving.

But with the bestowal of great mercies there always comes a corresponding responsibility. Each individual who has again experienced the undeserved goodness of God must assume responsibility to use those blessings properly. Some find this a difficult thing to do.

Then there is also a collective responsibility devolving upon us Americans. What are we doing as a nation with our abundance? Are we using the fruits of the land for the purpose for which they were originally created and for which producers plant and harvest them? Does God have no better purpose in bestowing such bounties upon America, than that our markets be properly protected?

While scarcities and downright hunger plagues most of mankind, including peoples in the Communist orbit, over production is America's problem. Although Communism has made some phenomenal progress in science, industry and education, areas in which regimentation cannot be affected with relative ease, it has met with its greatest failure on the soil. There is hunger almost everywhere, from the underdeveloped countries of Africa and the Middle East to the stark famine of Red China. Only America has uncounted millions of bushels of rotting grains safely stored,

### Way Back When

#### 10 Years Ago

Nov. 13, 1952: Wayne area is entering the eighth straight week without moisture. Firemen maintain their three fires per week average. This past week 30 acres were cleaned by fire at the Roy Day farm and other blazes were extinguished at the Max Ash and Frank Griffith farms. A new flag was put into service this week at the local post office. Gordon Davis, son of Mr. and Mrs. Earl Davis, Carroll, received severe bruises Tuesday morning when he fell from a hay stack. Clifford M. Dahl, Wayne, has been appointed to head the March of Dimes drive in Wayne county. Mrs. Richard Pipenstock, El Segundo, Calif., is one of the Herald's most faithful subscribers. She has taken the paper for 51 years.

#### 15 Years Ago

Nov. 20, 1947: Mothers' Study club sponsored a "Tom Breneman in Hollywood" breakfast and program which brought 350 to Wayne auditorium Saturday morning. John Kyl served as Tom Breneman. Appointment of Elmer A. Meyer garage as authorized Ford dealer in Wayne was announced this week by the Ford Motor Company. Manley Wilson and Delmar Ward, Winside returned Monday from Niobrara game preserve with a 1,000 pound yearling buffalo, half of which will be served at the Trinity Lutheran organ benefit fund dinner at the Winside auditorium Tuesday. Ralph Headlee and Raymond Thornberg, Perry, Ia., bought the Wayne Alto Salvage from Dr. A. G. Adams and took possession last Thursday. Dr. Adams, who is retiring, has owned and operated the business for about 20 years.

#### 20 Years Ago

Nov. 19, 1942: Wayne county is preparing to cooperate Dec. 14 in a blackout scheduled for the

flashes or 50 revolutions of the cylinder per minute.

### Uncle Zeke FROM Plum Creek SAYS

Co. Agent's Column  
by Harold Ingalls

#### Armload of Roses

If you love roses, a mound of soil may be worth an armload of roses next spring.

The mound is a pile of soil, 10 to 12 inches high, and placed over the crown of the plant. Use soil from between the bushes or from another area in the garden, suggests Wayne Whitney, University of Nebraska Extension horticulturist.

The soil mound does many things. As a mulch it prevents alternate freezing and thawing and loosening of the roots. It prevents loss of water from the wood. It also provides support and protects the canes from wind damage and breakage from heavy snows. Apply the mulch soon after the first heavy frost and before the soil freezes.

Need Christmas Tree Producers Here

Nebraskans need to grow more Christmas trees to sell to themselves, a University of Nebraska Extension forester said this week.

As they purchase out-of-state trees this holiday season, enterprising Nebraskans should be thinking about the possibility of raising them on home acreages, he observed.

He listed several reasons why out-of-state competition need not be feared if good management is exercised in producing trees here:

- Many families prefer to select their own trees and will pay for this privilege.
- Home-grown trees are fresher than shipped-in trees.
- The cost of producing pines in Nebraska — about 75 cents a tree — is approximately equal to the transportation costs involved in shipping this specie into the state.

Despite a generally favorable market situation, "No one should go into Christmas tree production without careful planning," Benson emphasized.

There is no substitute for careful management practices such as proper ground preparation well in advance of planting, securing satisfactory planting stock, proper weed control, production from rodents and other details. "Careful management always pays," he stressed.

In raising Christmas trees, at least 1,200 seedlings should be planted per acre. A grower can expect to start selling a few of the larger pines five years after planting, he advised.

"Aim at producing good quality trees and the problem of customers will take care of itself," Benson concluded.

#### Flashing Light Turns Sparrows

Birds nesting in hay lofts and other farm buildings are sometimes destructive and a serious nuisance. To combat this problem agricultural engineers at the University of Idaho installed a flashing light. A 75 watt lamp is used inside a revolving cylinder which has two amber lenses and two clear lenses. Alternating flashes of clear and amber light are projected on the walls and beams of the building at the rate of 200

flashes or 50 revolutions of the cylinder per minute.

life, but it looks like them Washington bureaucrats is also laying in a good supply for the hereafter.

And I see where Brazil has taken over another American firm without paying the owners for it. That's a good sign that as soon as the Congress gets back in session, we'll increase our foreign aid to Brazil.

The good news of the week come from our space scientists. They say they're about to discover what is holding the universe together. When they find it, I hope they tie a knot in it, because it's shore coming unraveled.

Yours truly,  
Uncle Zeke

#### Dear Mister Editor:

I see by the papers where some feller from the U. S. Department of Commerce went on radio and television the other night to tell the folks back home about our "national economy."

I'm glad I wasn't tuned in on it. They ought to be a law agin anybody in Washington even using the word "economy," much less putting such propagandist on the air.

I was raised up to think economy meant careful spending and saving everywhere you could, whether you was dealing with the leftovers from a meal or trying to make last year's hat do for another season. If they ain't stretched the dictionary a heap, we ain't got no more "national economy" than a goat has got feathers.

They is two things, Mister Editor, you can depend on. Water will run down hill ever chancet it gits, and them Government agencies will spend ever cent they can git their hands on.

For instance, I was reading this piece where the Pentagon boys had bought 492,000 blue uniform coats for the Air Force at a cost of around \$10 million, then put 'em in storage. Senator Byrd traced the thing down and the Pentagon admitted this was a 9-year supply. They claimed they bought 'em on account of getting a good price, but Senator Byrd figured it out, and the storage and upkeep on 'em, plus the interest on the Government money, would come to more than the coats cost.

Furthermore, Senator Byrd found the Pentagon boys had more than a billion dollars worth of military clothes on hand in storage and that this was at least \$467 million more than they could use in a 8-year war. Seeing as how the experts say the next war can't last more'n a couple days, it looks like we're a little overstocked on these items; too overstocked for Washington politicians to go on the air with somebun about "economy."

They ain't nothing too good for our boys in the service, and I'm in favor of fixing 'em up with the best food, clothes and weapons money can buy in this

#### Food Fads

Food and nutrition quackery is sometimes hard to spot. The next time you suspect a hitch in a product ask yourself these simple questions:

1. Do they scare you about your health?
2. Do they say that our natural food has no nutritional value?
3. Do they tend to belittle the Food and Drug Administration and other nutrition authorities?
4. Are they selling a product?
5. Do they make extravagant claims for their product?

If you can answer "yes" to these questions, save your money. Then learn to make the best use of natural foods in meeting your nutritional requirements.

#### Meringues Weep-No-More

Pie meringues that leak syrup or stick to the knife when cut are a disappointment, and the homemaker usually doesn't know why she has a failure. She could butter the knife before cutting the pie to lessen the clinging of the meringue. However cutting and making a good meringue are two different things.

Leaking or beading results from excess moisture either on the pie filling or on the meringue. Some beading may be desirable, because it indicates a good pie, perhaps like grandmother used to make. But, droplets on the top of a meringue mean there's excess moisture in the mass which may cause sipping.

With an electric rotary beater,

#### REPORT YOUR NEWS!

## The HERALD

Number 130 IS

## THANK YOU

For your support in the General Election.  
Your votes were greatly appreciated.

### Carl O. Sundell

#### 30 Years Ago

Nov. 17, 1932: Monday brought a general shifting of teachers in College high school with 65 student teachers beginning new classes for second quarter. Corn picking in Wayne vicinity is nearing completion and the largest yield reported is 50 bushels per acre. The entire stock of drugs and sundries of the L. W. Schwedhelm drug store, Wakefield, was offered at auction Tuesday. Supt. E. A. Austin announces the installation of a bulletin board in Winside post office upon which various work by grade and high school students will be displayed. Directors of the First National bank announce the appointment of O. W. Foster, Omaha, as vice president of the bank. He will fill the vacancy caused by the death of H. S. Ringland. Charles W. Long's Wakefield, 47 years of drug store ownership in Wakefield, was the subject of an article in current issue of "Meyer Druggist," with an accompanying photograph of Mr. Long.

beat rather than fold the sugar into the egg white. Beat egg whites for 20 seconds before adding the sugar. Over beating egg whites before adding sugar increases the tendency for meringues to leak. Add two table-spoons of sugar per egg white. Get as much of the sugar dissolved as possible.

Use granulated sugar—not powdered sugar. It contains starch and isn't satisfactory for pie meringue. Avoid having the meringue too stiff. It should be shiny in texture, having fairly stiff peaks with tips that are slightly rounded.

Put the meringue on your pie while the filling is hot. This will reduce the chances of forming drops of syrup. Rapid cooling of a browned meringue—such as allowing a breeze or draft of cold air to strike it—also may cause a pie meringue to "weep."

#### Timely Tips

Put small first aid kits in the tool box of the tractor and the glove compartment of the truck.

If you were fortunate to raise lots of squash this summer, why not substitute mashed baked squash for pumpkin when making pie.

To prevent over pressing a garment place slips of paper under the seam allowances, darts or hems before pressing. Don't use newspaper as the ink comes off. Either brown wrapping paper or white typing paper may be used. These strips will absorb the imprint and prevent it from showing on the material.

### simply say Delco

#### ... AND GET FRESH STARTS!

Be sure of sure starts with the battery that's designed to meet the electrical needs of the modern car

- used as original equipment on more cars than any other battery
- dry charge so it can't get old before it's sold.

### United Delco

Delco—"A good word for good service!"

### M & S OIL CO.

614 Main Str. Phone 522

**Neighbors Pick Corn for Johnson**  
Friday a group of friends and neighbors picked over 100 acres of corn for Wally Johnson. Those who brought machinery and helped included Adolph, Floyd and Wesley Bloom, Marilyn, Don Harris and Clarence Dahlquist, Reubin and Edward Linn, Joe Forsberg, La-Vern Peterson, Theodore Gunarson, Clifford and Ivar Carlson, Melvin Manz, Ray Dickey, Max Rahn, Lloyd Wendell, Clayton Stingley, Earl Mason, Clarence McCaw, Gerald Stanley, Oliver Noe and A. E. Stingley. Ladies who assisted Mrs. Johnson with dinner and lunch were Mrs. Marilyn Dahlquist, Mrs. Clayton Stingley, Mrs. Adolph Bloom, Mrs. Joe Forsberg and Mrs. Henry Johnson.

Mr. and Mrs. Mike Thompson and son were Sunday dinner guests in the Gray Spahr home. Mrs. Dean Rickett, Ponca, was a Monday afternoon visitor in the Earl Peterson home. Mr. and Mrs. Melvin Manz were Tuesday evening visitors in the Earl Peterson home. Mr. and Mrs. Newell Stanley were Friday evening visitors in

the Emil and Amanda Schutte home. Sunday visitors in the Myron Dirks home were Mrs. Otto Carstensen and children and Joan Schutte.

Friday visitors in the Oscar Borg home were Mrs. Allen Prescott, Sharon, Jimmy and Rochelle, and Mrs. Martin Koch and Connie. Mr. and Mrs. Paul Borg and Karen were Friday evening visitors in the Anders Jorgensen home, Wakefield.

**Society . . .**

**Social Forecast**  
Thursday, Nov. 15:  
Thursa Hill Altar Society, Daily Hall  
Sunshine Club, Mrs. John Thomson  
Saturday, Nov. 17  
WCSB Bazaar, 2:30 p.m.

**Mrs. L. Wendell Feted**  
Tuesday afternoon a group of friends greeted Mrs. Lloyd Wendell on her birthday. Those who came and brought a cooperative lunch were Mrs. Robert Noe, Mrs. John Thomson, Mrs. Gerele Kavanaugh, Mrs. M. P. Kavanaugh and Venee Kavanaugh, Mrs. Earl Mason, Mrs. Ray Spahr and DiAnn, Mrs. A. E. Stingley, Mrs. Marion Quist, Mrs. Clayton Stingley and Randy and Mrs. Sadie Briney.

**WCSB Guest Day Program**  
Thursday afternoon the Dixon Women's Society of Christian Service presented a guest day program at the church. Over ninety ladies were present. Delegations attended from Ponca, Allen, Wayne and Coleridge. Mrs. Louis Abts was in charge of the program using the theme, "Memories". Mrs. Ronald Ankeny described Dixon and the surrounding town as they were about 1893. Mrs. C. D. Ankeny told the history of the Dixon church. Mrs. Leslie Noe presented baby memberships to Janet Walton, daughter of Mr. and Mrs. Fay Walton and Darcey Wiig, whose parents are Mr. and Mrs. Paul Wiig. Plans were completed for the bazaar at the church basement, Nov. 17 to be held in conjunction with a Lord's Acre sale and an MYF booth. The sale will begin at 2:30 p.m. Mrs. William Eckert closed the program. Refreshments were served by Mrs. Sadie Briney, Mrs. Lloyd Wendell, Mrs. Newell Stanley, Mrs. J. C. McCaw and Mrs. Earl Mason.

Mr. and Mrs. Frank Johnson were Sunday dinner guests in the William Book home, Martinsburg. Mr. and Mrs. Oscar Borg were Monday afternoon visitors in the Allen Prescott home.

Mrs. Armit Stark was a Saturday morning caller in the Merle Sherman home.

Mr. and Mrs. Randal Benton and daughters, Dakota City, were Sunday visitors in the Fred Mattes home.

Mr. and Mrs. Marvin Hartman and family were Sunday dinner guests in the Ellis Hartman home, Ponca.

Mr. and Mrs. Ellis Hartman and Joy, Ponca, and Mr. and Mrs. Marvin Hartman and family were last Saturday dinner guests in the Mrs. Frank Lisle home.

Among those attending Rosary services for M. P. McGowen at Wayne Wednesday evening were Mr. and Mrs. M. P. Kavanaugh, Mr. and Mrs. Gerele Kavanaugh,

Mrs. Alden Serven and Mr. and Mrs. James Kavanaugh. Rev. and Mrs. Ambrose Collins were Sunday afternoon visitors in the Floyd Bloom home.

Mr. and Mrs. J. C. McCaw were weekend visitors in Ralston at the Henry, Chester and Clifford McCaw homes.

Wednesday afternoon Mrs. Fred Mattes and Mrs. Sophia Schultz were visitors in the Rudolph Swanson home.

Tuesday evening guests in the Merle Sherman home were Mr. and Mrs. Wilbur Van Cleave, Mr. and Mrs. Ron Blatchford and Earl Ward.

Friday evening Mr. and Mrs. Larry Lubberstedt were among the guests at a card party in the Wilfred Nobbe home.

Sunday evening visitors in the Frank Johnson home were Mr. and Mrs. Don Oxley and Darlene and Mr. and Mrs. Gib Johnson.

Mr. and Mrs. Milford Rober and family were Thursday evening visitors in the Larry Lubberstedt home.

Mrs. Norman Lubberstedt was hostess at a jewelry party Thursday evening. Among those who attended were Mrs. Donald Pet-

ers, Mrs. George Wintz and Dora Ulrich, Belden. Mr. and Mrs. J. C. McCaw were Saturday morning callers in the Clarence McCaw home.

Mrs. Sophie Schultz, Bloomfield, was a Tuesday through Thursday visitor in the Fred Mattes home.

Mrs. Merle Sherman was a Friday dinner guest in the Ron Blatchford home.

Mrs. Mabel McCaw was a Thursday visitor in the Oscar Borg home.

Mrs. Kendall Martin and Mike and Mrs. Terry Stewart and Tammy were Wednesday afternoon visitors in the Lynn Kuhl home.

Mrs. Carol Hirschert, Brian and Sandra, were Monday visitors in the Gerald Stolze home, South Sioux City.

Mrs. Bill Cooley, Lake Charles, La., underwent major surgery the first of the week at Lackland Air Force Base hospital, Texas. Mrs. Cooley is the former Ruth Sundell.

Mr. and Mrs. Paul Borg and Karen were Wednesday evening callers in the Sterling Borg home. Mr. and Mrs. Gordon Casal and family, Belden, were Sunday din-

ner guests in the Lester Patton home to help the host celebrate his birthday.

**Churches . . .**

**St. Anne's Catholic Church**  
(Thomas Hilt, pastor)  
Saturday, Nov. 17:  
Catechism, 9:30 a.m.  
Sunday, Nov. 18:  
Mass, 10 a.m.

**Methodist Church**  
(Mrs. Charlotte Dillon, pastor)  
Sunday, Nov. 18:  
Sunday school, 10 a.m.; worship, 11.

Saturday afternoon visitors in the Gerele Kavanaugh home were Diane Hanson and Iris Brittel, Laurel.

Mr. and Mrs. Merle Sherman and family attended the junior class play Friday evening at Newcastle. Ellen Sherman was a member of the cast.

Mrs. Russel Nissen, Wisner, was a Tuesday evening visitor in the Fred Wolter home.

Mr. and Mrs. Clayton Stingley and family were Tuesday evening

visitors in the Lloyd Wendell home to help the hostess observe her birthday.

Mr. and Mrs. Bill Chambers were Tuesday evening visitors in the Dale Furness home, Allen.

Monday evening visitors in the Oscar Borg home were Mr. and Mrs. Lester Patton and Marlen and Leon Johnson.

Mrs. Tillie Anderson, Laurel, and Mrs. Allen Prescott and Rochelle, were Sunday afternoon visitors in the Robert Lamb home, Wayne.

Mr. and Mrs. Dave Kuhl and Debby were Friday supper guests in the Lynn Kuhl home.

Mr. and Mrs. Dale Miller and sons, Norfolk, were last Saturday evening visitors in the Carol Hirschert home.

Mr. and Mrs. Clarence Henningsen were Thursday evening visitors in the Dick Chambers home.

Mr. and Mrs. Soren Hansen were Sunday dinner guests in the Marvin Ellyson home, Sioux City, in the afternoon the group visited Mrs. Gordon Hansen and son and Elin Hansen at the Methodist hospital.

Monday evening visitors in the Paul Borg home were Mr. and

Mrs. LeRoy Creamer and family and Mrs. Donald Peters and family. Friday Mrs. Vincent Kavanaugh underwent surgery at St. Vincent's hospital, Sioux City. Mr. and Mrs. Fremont Lubberstedt, Wayne, were Sunday afternoon visitors in the Larry Lubberstedt home. Mr. and Mrs. M. P. Kavanaugh were Sunday afternoon callers in the Mrs. Adolph Peterson home. **More DIXON — Page 5.**

**THANK YOU**

For your support in the past election

Your Votes were greatly appreciated

**John T. Bressler, Jr.**



Listen to an inspiration

Modernize her DIAMOND RING for Christmas from this

Do it this Christmas. Re-set her Diamond in a beautiful Princess MOUNTING

OLSON'S Jewelry - Photography 211 Main Phone 50

**Frost Nip - Frostbite**

**FROSTBITE**  
A continuation of the discussion of last week. True frostbite, even in mild form, causes some real damage to affected tissues. Do not try to rewarm frostbite on the trail. Contrary to popular belief, a person can walk long distances on frozen feet without further injury — and thus get himself to a treatment area without much assistance. If frozen feet or toes are rewarmed on the trail, the patient immediately becomes a litter case. No patient should be permitted to walk on thawed feet or toes, because very serious loss of tissue is almost certain to result. Give warm liquids and sandwich the patient between two warm people under blankets after removal of his cold outer clothing. He should not be permitted to smoke or drink alcohol during the recovery phase. Get the patient to a hospital or doctor's office as quickly as possible. One last bit of advice: A frozen part should never be rubbed before, during or after rewarmed, or rubbed with snow or thawed in cold water. Cold applications to a frozen part makes as much sense as treating a burned foot by putting it in an oven!

**Pinkeye**  
Q. Is pinkeye exactly the same as conjunctivitis? Is pinkeye contagious and what is the proper cure?  
A. The word "conjunctivitis" means inflammation of the conjunctiva—the delicate membrane covering the eye and lining the inside of the eyelids. Pinkeye is acute, contagious conjunctivitis, or conjunctivitis due to a specific infectious agent. Pinkeye is contagious as long as the infection is present. There are no effective home remedies for pinkeye so see your doctor at once.

The best medical service is provided through friendly, mutual understanding between patient and physician. Feel free to discuss all aspects of medical care with him. And, when medication is prescribed, allow us to fill your prescription in equal confidence.

36 YEARS OF PRESCRIPTION SERVICE  
**FELBER PHARMACY**  
216 Main Phone 31

**6 SHOPPING DAYS for Thanksgiving**

the pick o' the crop at NATIONAL

**GRADE "A" TURKEYS 35¢ PER LB...**

Guaranteed the best you ever tasted or your money back. Government inspected, plump and juicy. Oven ready. 18 Lbs. and Up.

**Juicy BOSTON BUTT PORK ROASTS 39¢ PER LB.**

**LEAN MEAT PORK STEAKS 49¢ PER LB.**

**BONELESS PORK ROASTS 49¢ PER LB.**

**BONELESS PORK TENDERETTES 59¢ PER LB.**

**FRESH WEST COAST OYSTERS 79¢ PER DOZ.**

**SO FRESH BREADED PORTIONS Perch or Haddock 49¢ PER DOZ.**

**GOVT. INSP. OVEN READY Young DUCKLINGS 49¢ PER LB.**

**SWIFT'S BONELESS Canned HAMS \$2.79 3 LB. CAN.**

**SWIFT'S BONELESS Canned PICNICS \$2.69 4 LB. CAN.**

**CHICKEN GIZZARDS 39¢ PER 1 LB. PKG.**

**CHICKEN LIVERS 49¢ PER 8 OZ. PKG.**

**FREE BEAUTIFUL CUT GLASS CELERY DISH WITH THE PURCHASE OF 2 STALKS CELERY**

**CELERY 2 STALKS 35¢**

Just in time for the Holidays

**DECORATIVE ARTIFICIAL POINSETTIA PLANTS ONLY \$2.79**

PLUS 200 EXTRA FREE STAMPS WITH THIS COUPON

**GOLDEN Louisiana YAMS 2 Lb. 29¢**

**CRISP RED RADISHES 2 For 25¢**

**TENDER FRESH GREEN ONIONS 2 For 19¢**

**FRESH Green Peppers EACH 10¢**

**RED EMPEROR GRAPES Per Lb. 19¢**

**NATIONAL FOOD STORES 200 King Korn Stamps FREE**

WITH THIS COUPON WHEN YOU BUY 1 POINSETTIA PLANT BEAUTIFUL ARTIFICIAL (COUPON EXPIRES NOV. 21)

**OCEAN SPRAY Fresh CRANBERRIES**

GET 25 EXTRA FREE STAMPS WITH COUPON BELOW

**NATIONAL FOOD STORES 25 King Korn Stamps FREE**

WITH THIS COUPON WHEN YOU BUY Fresh Cranberries OCEAN SPRAY (COUPON EXPIRES NOV. 21)

**NATIONAL FOOD STORES 25 King Korn Stamps FREE**

WITH THIS COUPON WHEN YOU BUY 3 Pkg. MY-T-FINE Puddings INSTANT OR REG. (COUPON EXPIRES NOV. 21)

**NATIONAL FOOD STORES 25 King Korn Stamps FREE**

WITH THIS COUPON WHEN YOU BUY 25 King Korn Stamps FREE

**NATIONAL FOOD STORES 25 King Korn Stamps FREE**

WITH THIS COUPON WHEN YOU BUY 1 Pkg. Tango Cookies (COUPON EXPIRES NOV. 21)

**POULTRY SEASONING SCHILLING'S 7/8 oz. Pkg. 19¢**

**PUMPKIN PIE SPICE SCHILLING'S 1/2 oz. Pkg. 29¢**

**LINDSAY PITTED RIPE OLIVES No. 1 Can 39¢**

**SUPREME HONEY Graham Crackers 1 1/2 Lb. Box 37¢**

**SUPREME Cinnamon Crisp 1 1/2 Lb. Box 39¢**

**NATCO PUFFED RICE 6 oz. Pkg. 21¢**

**NATCO PUFFED WHEAT 6 oz. Pkg. 19¢**

**GOOCH'S MED. OR WIDE EGG NOODLES 10-oz. Pkg. 21¢**

**GOOCH'S WAVEE EGG NOODLES 10-oz. Pkg. 29¢**

**GOOCH'S Egg Dumplings 8-oz. Pkg. 27¢**

**REYNOLD'S HEAVY DUTY Aluminum Foil 25-Ft. Roll 69¢**

**WHITE OR ASST. COLORS Northern Tissue 4 Rolls 39¢**

**NATCO The SUN-UP Flavor COFFEE 59¢**

A delightful blend of the finest coffees carefully roasted to bring you that wonderful sun-up flavor.

Drip or Reg. Grind 1-LB. CAN

**FOR LUSCIOUS CHILLED COCKTAILS and SALADS**

**NATCO FRUIT COCKTAIL 19¢**

Glistening cubes of choicest fruits that lend themselves to so many holiday delicacies. No. 303 Can

**SWIFT'S BROOKFIELD BUTTER 59¢**

There's nothing quite like the fresh clean flavor of real butter even in cooking at feasting time.

**1-LB. PKG.**

**FOR HOLIDAY DESSERTS DREAM WHIP 2-oz. Pkg. 49¢**

**SWEET OR BUTTERMILK Pillsbury Biscuits 3 Pkg. 25¢**

**WEST PACK FROZEN FRENCH FRIES 10¢**

**DULANEY SWEET POTATOES No. 3 Can 29¢**

**ORCHARD FRESH, Strained or Whole Cranberry Sauce No. 303 Can 21¢**

**BLUE RIBBON LUNCHEON NAPKINS 10¢**

**SWISS MISS PUMPKIN PIES 29¢**

Flaky crusts and rich pumpkin filling that's spiced just right make this Thanksgiving dessert something special.

20-OZ. PIE

**Swiss Miss Mince Pies 3 for \$1**

**SOUTHWEST**  
**Wakefield**  
 By Mrs. Lawrence Ring

**WCTU in Oberg Home**  
 At the WCTU meeting in the Mrs. P. N. Oberg home Friday afternoon, Edna Dahlgren conducted devotional and pastor Merlin Wright contributed a musical number. The program consisted of outline plans for two departments and plans were made for Christmas giving. A meeting will be conducted at the Gospel Mission in Sioux City in early December. Mrs. Walter Fredrickson was assistant hostess.

Mr. and Mrs. Levi Dahlgren, Edla Ruth and Elsie Collins and Rudy Lundberg.  
 Mr. and Mrs. Martin Holmberg had as dinner and supper guests Sunday Mrs. Henry Holmberg, Mr. and Mrs. Thure Johnson, Mr. and Mrs. Reuben Goldberg and the Richard Eckley family. The latter will be leaving the community soon as Mr. Eckley has reenlisted in the service.  
 Sunday dinner and supper guests in the Wilbur Utecht home were Mr. and Mrs. Laverne Blake, Gregory, S.D., Mr. and Mrs. Joe Krepel, Elba, the Lawrence Moyer family, Hooper and Mr. and Mrs. Fred Utecht and sons. The five ladies attended Luther College together

and have an annual reunion with their families. The Eldon Barrett family, Allen, were with the group later and called in the Emil Lund home.  
 Mrs. Joe Johnson will be hostess to Rural Home Society Thursday afternoon.  
 While in Hastings last weekend, Mr. and Mrs. Joe Johnson, with Mr. and Mrs. Albin Johnson, their hosts, visited Mrs. Anna Engstrom and Tillie Andenberg in the Pastor C. W. Wiberger home, Axtell. They also visited Mrs. Kermit Johnson's parents, the Adolf Carlsons, Stromburg.  
 Mr. and Mrs. Cliff Munson visited Sunday afternoon in the Morton Fredrickson home, Laurel.  
 Mrs. Alvin Nelson and Mrs. Etta Borg spent the weekend in the Marvin and Weldon Mortenson

home, returning to Omaha Monday morning.  
 Mr. and Mrs. Charles Pierson were dinner guests Sunday of Mr. and Mrs. Carl Anderson and with the Lawrence Rings enjoyed an oyster supper at Phillip Rings.  
 Mrs. Neil Sandahl and children were joined by Mrs. Eddie Baier and Barbara, Wausa, in a visit with a former school friend, Mrs. Dean Kelsheimer, Anthon, Ia., Thursday.  
 Friday evening, Mr. and Mrs. Dick Sandahl and Wayne enjoyed oysters with the Neil Sandahls. The Dean Sandahl family, Lincoln, were supper guests Saturday. All spent Sunday in the parental Dick Sandahl home.  
 Saturday evening Mr. and Mrs. Merle Ring were among those entertained at supper following the

service at the Baptist church, Myrtle Anderson, Mrs. Bob Penn and Grace Gamble were hostesses.  
 Mr. and Mrs. Gordon Neuberger and Mr. and Mrs. Merle Ring attended the Farm Bureau State convention at Lincoln Monday and Tuesday. Mrs. Ring was a delegate. Jeanne visited in the Stanley Porter home, Wayne, during their absence.  
 Mrs. Bob Barg and children visited Omaha relatives in the Weldon Mortenson home Sunday afternoon.  
 Mr. and Mrs. Carl Sundell were dinner guests Sunday in the Fred Fredrickson home, Winside, and spent the evening with the James Millikens, Wayne.  
 Wednesday supper guests in the Merle Ring home following the church service was the evangelist,

Rev. Homer Brittan, Rev. Russell Daeken and Rev. and Mrs. Dick Laue, Indianapolis, Ind. The Rings were at the Lawrence Carlsons for lunch Thursday evening together with Rev. Brittan and Rev. and Mrs. Daeken.  
 The Normata Maben family visited in the Earl Lundahl home Sunday evening. Mr. and Mrs. E. J. Lundahl were there for oysters Friday evening.  
 Mr. and Mrs. Duane Latt and Ricky spent last Monday evening in the Leonard Roberts home, Mr. and Mrs. Roberts and Penny were in Sioux City Tuesday marketing cattle and enroute home visited in the George Menkens home, Allen.  
 Mr. and Mrs. Don Munson and Julie attended Mrs. Marilyn Koch's birthday observance; Wednesday evening, Friday evening the follow-

ing relatives were in the Munson home to celebrate his birthday: Mr. and Mrs. Bernard Koch, Art Munson and Carroll, Mr. and Mrs. Cliff Munson and the Marilyn Koch and Karl W. Otte families.  
 Mr. and Mrs. Ed Sandahl spent Friday at the Morris Sandahls, Carroll. Mrs. Sandahl was in the Homer Bierman home Tuesday.  
 Mrs. Carlos Martin, Wayne, visited Mrs. Lawrence Ring Monday afternoon.  
 Mr. and Mrs. Harold Olson visited in the Clarence Rastede home, Concord, Friday evening, Monday they were in Lincoln for the Farm Bureau convention. Mrs. Olson is in charge of Women's work in Wayne County. Mrs. Otto Herrman, Carroll, accompanied them.  
 At a Wayne Normal reunion at Haughton

Mrs. Everett Ring, Bellflower, visited with Harry Brossler, formerly of Wayne.  
**'I See By The Herald'**  
 Mrs. Carl Wright spent a few days last week in the Andy Nielson home, Fremont.  
 Mr. and Mrs. Glen Ros, Omaha, came Sunday to visit in the Tully Straight home. They are also visiting Mr. and Mrs. John Lindsay.  
 Mr. and Mrs. Adolph Anderson, Forman, N. D., Mrs. Carl Schulz and Kenneth, Oakes, N. D., and Mrs. George Hansen, Verona, N. D., came Sunday to spend a few days with the Charles Rieses and help Mr. Rieses celebrate his eighty-second birthday.

As a belated observance of Ed Sandahl's birthday, Sunday dinner, guests in the home were Mr. and Mrs. E. E. Hyspe, Mr. and Mrs. Lawrence Ring and C. F. Sandahl.  
 Lawrence and Lenus Ring were in Bassett on business Wednesday.  
 Mrs. C. L. Bard visited Mrs. Lillian Nimrod at the TNT motel Sunday afternoon. Later the ladies visited in the Elmer Felt and L. W. Hyspe homes. Mrs. Lawrence Ring called on Mrs. Nimrod Saturday morning.  
 Barbara Bard and Gwen Olson were with a group of young people in the Joe Erickson home after church Sunday evening for a farewell to the caravanners who left the following morning for Waterloo, Ia. The six, together with Mr. and Mrs. Clarence Holm, were Friday supper guests in the Dennis Carlson home.  
 In the A. W. Carlson home for Sunday dinner in observance of his birthday were Mr. and Mrs. Lawrence Carlson and Larry, Mr. and Mrs. Vern Carlson and David and the Dennis Carlson family. Mr. and Mrs. Marvin Schubert, Sioux City, and relatives from Odebolt, Ia., were also present.

The Warren Helgren family, who are leaving Sunday for Illinois, were Saturday supper guests in the Stanley Dahlgren home. The Merlin Frevert family were also with the group. Sunday dinner and supper guests in the home were Mr. and Mrs. Gordon Dahlgren and family, Omaha, and Mr. and Mrs. Martin Swanson, Mr. and Mrs. James Fetrow and Mrs. Rose Dahlgren, Sioux City.

Mrs. Walter Chinn visited Mrs. E. J. Lundahl Thursday afternoon. Sunday evening the Chinnns attended a Veteran's banquet in Wayne and Monday evening a banquet in Wakefield. Many others from here enjoyed the affair and assisted P.T.A. with serving.

Mr. and Mrs. Jim Chambers were in Schuyler Sunday afternoon to attend the sixtieth wedding observance for Mr. and Mrs. Oscar Funk in the Methodist church.  
 Wednesday evening after church, the caravanners and Ruth were luncheon guests in the Bud Erdanson home. There for supper Thursday were the guest missionaries, Rev. Robert Nelson of Ecuador and Helen Bergquist of the Congo.

Mrs. Marvin Felt was at Pender Wednesday afternoon attending funeral services for the late Mrs. Elmer Malmborg at the Covenant church. She also called in the George Weborg home.  
 Mr. and Mrs. Jim Gustafson, Mr. and Mrs. Fred Utecht and Mr. and Mrs. Stanley Dahlgren attended a supper Thursday when Pastor and Mrs. Robert V. Johnson entertained the trustees of Salem church and their wives.  
 Sunday dinner and supper guests in the Eric G. Johnson home were

**KING'S**

Friday, Nov. 16  
 TEEN-TIME DANCE  
 "The Strollers"  
 Adm. 50c — Parents Invited

Saturday, Nov. 17  
 BALLOON DANCE  
 Prizes! Contest! Fun!  
 TOMMY BISHOP  
 Orchestra  
 Adm. 75c

Sunday, Nov. 18  
 "ON THE HOUSE"  
 Free Drinks & eats  
 Nothing for sale inside  
 MARV REEDSTROM  
 and his Orchestra  
 Adm. \$1.49 tax paid

Wednesday, Nov. 21  
 W. N. A. X. Bohemians  
 Adm. \$1.00

Thursday, Nov. 22  
 THANKSGIVING  
 BOBBY LANE  
 and his Orchestra  
 Adm. \$1.00

**Stokely's Corn**  
 2 No. 303 Cans 35c  
 Whole Kernel or Cream Style Golden Corn.

**Libby's Pumpkin**  
 Perfect for pumpkin pies.  
 No. 303 Can 9c

**Miracle Whip**  
 1-quart Jar 39c  
 Kraft's Salad Dressing, smooth 'n tangy.

ALL PRICES EFFECTIVE THRU WEDNESDAY, NOVEMBER 21

Right Reserved to Limit Quantities

This coupon good for **50c** — on the purchase of one 18 1/2" x 12 1/4" x 8" **Oval Roaster**  
 Coupon expires November 21. Cash value 1/10 cent.

**25 extra** GOLD BOND stamps — with purchase of 10-oz. Pkg. **Captain's Choice—Frozen BREADED SHRIMP**  
 Offer good thru November 21.

**50 extra** GOLD BOND stamps — with purchase of 16-oz. Pkg. **Griffin SHREDDED COCOANUT**  
 Offer good thru November 21.

**50 extra** GOLD BOND stamps — with purchase of 16-oz. Pkg. **Dromedary FRUITS & PEELS**  
 Offer good thru November 21.

**50 extra** GOLD BOND stamps — with purchase of 16-oz. Pkg. **Mrs. Wright's Angel Food Cake Mix**  
 Offer good thru November 21.

**100 extra** GOLD BOND stamps — with purchase of 3-lb. Canister Pack **BUTTER-NUT COFFEE**  
 Offer good thru November 21.

**100 extra** GOLD BOND stamps — with purchase of 2-lb. Pkg. **Thick-sliced Safeway Brand Bacon**  
 Offer good thru November 21.

**SAFEWAY**

**GATHER FOR THE FEAST**

**HOW TO THAW A FROZEN TURKEY**  
 Allow 2 or 3 days in the refrigerator for a large turkey, 1 day for a small one. To speed the thawing, the turkey may be thawed partially in the refrigerator then placed under COLD RUNNING water until completely thawed.  
 Never thaw a turkey at room temperature or in warm water — never let the bird stand in cold or warm water.  
 Do not thaw a frozen stuffed turkey before cooking.

**TURKEYS 33c Lb.**  
 U.S.D.A. Grade-A, U.S. Inspected, Manor House..

**Boneless Hams 89c Lb.**  
 Hormel Buffet, whole or half.....

**Grade-A Turkeys** Manor House; fresh frozen, 10 to 14-lb. size..... **37c**

**Braunschweiger** Safeway Brand; first quality ..... **39c**

**Frankfurters** Tower Brand; skinless ..... 2-lb. **79c**

**Pork Link Sausage** Safeway Brand .. 1-lb. **45c**

**Fresh Cranberries 2 29c**  
 1-lb. Bags  
 Ocean Spray, juicy and full flavored

**Plastic "Baggies"** Pkg. 29c  
 Convenient, Pkg. of 50, 150

**Vel Beauty Bar** 2 Bars 39c  
 Fragrant, leaves skin soft

**Powdered Vel** 5c off 15-oz. pack ..... **30c**  
 Detergent, ideal for heavy washes

**Cake Mixes** Pillsbury 16-oz. 41c  
 all flavors  
**Margarine** Imperial; 2 1-lb. 79c  
 quartered  
**Buster Mixed Nuts** 14-oz. 89c  
**Napkins** Scott's Family ... 2 Pkgs. 29c  
**Kleenex Napkins** Pkg. of 50 27c  
**Encyclopedia** Golden Bk. Vol. No. 9 **\$1.29**  
**Jimmy Jet Toy** Ea. **\$12.88**

**Coffee** Maxwell House 1-lb. 69c  
 Star-Kist; 6 1/2-oz. 38c  
 light chunk  
**Orange Juice** Sel Air 5 6-oz. Cans **\$1.00**  
**Frozen Peas** Bel-air 2 10-oz. Pkgs. 39c  
**Tuna** Chicken of the Sea; ("3c off" pack) Can 6 1/2-oz. 35c  
**Gauliflower** Bel-air; 2 10-oz. Frozen Pkgs. 49c  
**Oyster Stew** Campbells; 2 1-lb. Cans 39c

**Pie Filling** Wilderness; No. 2 Raisin ..... Can 29c  
**Fruit Cake** Mrs. Wright's ..... Cake 97c  
**Vienna Bread** Skylark; 2 16-oz. Loaf 19c  
**Donuts** Mrs. Wright's; 2 Pkgs. CAKE, fresh of 12 49c  
**Bread** —STUFFING, 20-oz. Mrs. Wright's ..... Loaf 25c  
**Coffee Cake** Sara Lee ..... Cake 79c  
**Rolls** Brown 'n serve, Pkg. Mrs. Wright's ..... of 12 19c

**BUTTER 59c**  
 1-lb. Carton  
 Shady Lane; quartered, lightly salted

**CREAM CHEESE 29c**  
 8-oz. Pkg.  
 Kraft's Philadelphia Brand

**Libby's Tomato Juice** 46-oz. Can 29c  
**Tropical Fruit Salad** Enchant 16-oz. Can 33c  
**Cottage Cheese** Lucerne 2-lb. Carton 39c  
**Barlett Pears** Sun-down; 24-oz. Irregular pieces ..... Can 25c  
**Grape Jelly** —or Grapelande, Welch's, first quality 3 20-oz. Jars **\$1**  
**Crescent Rolls** Pillsbury; 8-oz. refrigerated ..... Pkg. 29c  
**Ice Cream** Lucerne—Holiday 24-oz. Fruit, plus others ..... Carton 69c  
**Pumpkin Pie** —or MINCE, Bel-air; frozen ..... 2 24-oz. Pies 69c  
**Stokely's Asparagus** All No. 300 green ..... Can 37c  
**Coffee Maker** West Bend, Hawthorn Brand .. Ea. **\$5.49**  
 —with \$25 in Safeway's cash register tapes dated October 29 or later.

**Margarine** Good Luck, 1-lb. Carton 30c

**Pitted Dates** Dromedary, 1-lb. Package 49c

**Lucky Whip** Topping, 9 1/2-oz. Can 53c

**Ad Detergent** Giant size 85c  
 Jumbo size \$2.45

**Liquid Ajax** Cleaner, 15-oz. Bottle 41c  
 28-oz. Bottle 75c

**"Soaky" Cleaner** 10-oz. Plastic Bottle 80c  
 Kids love to use "Soaky"

Gift Certificates — in \$5, \$10, \$15 and \$25 denominations.

**Gold Bond Stamp** — free with purchases at Safeway.

**SAFEWAY**

Grocery prices effective thru Wednesday, November 21, in Wayne

(Continued from page 3)

Mr. and Mrs. Henry McCaw and family, Ralston, were weekend guests in the J. C. McCaw home.

Mr. and Mrs. Don Lichtenberg and family, Norfolk, were last weekend guests in the Mrs. Sadie Brinley home.

Lynette and Joelyn Noe were Friday supper guests in the Oliver Noe home.

Mr. and Mrs. Stanley Fahringer and family, Bloomfield, and Mr. and Mrs. Gary White and family, Sioux City, were Saturday evening and Sunday guests in the J. L. Saunders home.

Callers during the week in the Mrs. Alice Herfel home were Mrs. Bob Dempster and Sharon Bishop.

Mr. and Mrs. Marlen Stingley and family, Hastings, were Sunday afternoon visitors in the Patsy Garvin home.

Bochelle Prescott was a Monday afternoon visitor in the Oscar Borg home.

Mrs. Tillie Anderson, Laurel, was a Wednesday overnight and Thursday visitor in the Allen Prescott home.

Friday evening Mr. and Mrs. Donald Peters visited William Lipsett at a Sioux City hospital.

Mrs. Ernest Knoll was a Tuesday afternoon visitor in the Gerald Stolze home, South Sioux City.

Mr. and Mrs. Jim Linn and family were Thursday dinner guests in the Alwan Anderson home.

Tuesday supper guests in the Lynn Kuhl home were Mrs. Elmer Christensen, Laurel, and Mrs. Cora Cook, Long Beach, Calif.

Mr. and Mrs. Ted Johnson and family were Friday evening visitors in the Elb Johnson home.

**Softone Shampoo**  
by *Nutric-Tonic*

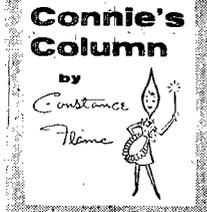
unexcelled for dyed or bleached hair!  
No harsh detergents

REG. \$1.75  
16 OZ. SIZE **88¢** NO TAX

**FELBER PHARMACY**

55 Years of Prescription Service  
216 Main St. Phone 31

**Connie's Column**  
by Constance Fleming



**DAPPER APPLES**  
Little holiday nibblers would love to find these at your house. Melt a one-pound package dairy caramel candies in double boiler over boiling water. Keep stirring till smooth. Stem six medium-sized red apples. Insert a wooden skewer in each. Remove sauce from heat. Hold double-boiler top at a tilt. Grasping each apple by its skewer, quickly swirl fruit in caramel sauce. Now hold it above sauce; keep twirling till apple is well coated. Roll apple quickly in chopped walnuts. Place apples on the tops of their caramel heads, skewers skyward, on buttered cookie sheet. Pop into your gas refrigerator; bring them out when ready to eat.



**STICK TRICK**  
My neighbor never smarts over a sore hand, when a nail lacquer bottle-cap sticks. She upturns the stuck bottle and lets a drop or two of polish remover soak 'round the rim... now, that's fine. I'm a hot water cap remover, myself! Hot water fresh from the tap, just the way your gas heater sends it to you. What—there's not always instant hot water at your house? You're ready for an "instant recovery" gas water heater. I shouldn't be surprised if Santa Claus is the right "gift for the house" at your local gas company, Peoples Natural Gas or gas plumber dealer.

**COLDER, PLEASE**  
Helium, often called a "component of the future" by Uncle Sam, is hidden in natural gas. And oh, what gas goes through to yield helium for government conservation! Gas must be chilled down to almost 800 degrees below zero, to release its hold on precious helium. Northern Natural Gas Company (pipeline supplier to your local gas company, Peoples Natural Gas) recently completed a complex new plant for helium extraction... one more way gas is building a better future for all of us. (I'll remember that "300-below" temperature, while gas is warming us this winter.)

*Connie*

© Northern Natural Gas Company, Omaha, Nebraska

Wakfield, to help the host observe his birthday.

Mr. and Mrs. Dick Chambers were Saturday visitors in the Mrs. Jorita Miner home, Wakfield.

Mr. and Mrs. A. E. Stingley, Laurel, were Thursday dinner guests in the Clayton Stingley home.

Thursday afternoon visitors in the Soren Hansen home were Mrs. Harvey Henningsen and Mrs. Clarence Henningsen.

Mr. and Mrs. Clifford Stalling and family were Tuesday evening visitors in the Letroy Creamer home.

Mr. and Mrs. Harry Lubberstedt and family were last Saturday evening visitors in the Earl Eckert home.

Sunday afternoon visitors in the Frank Tomason home were Mr. and Mrs. Jim Duffy and Mrs. Jim Hirschman and children, Laurel.

Sunday evening Mr. and Mrs. Bill Chambers were visitors in the Harry Johnson home, Laurel.

Mr. and Mrs. Fred Johnson were Wednesday afternoon callers in the Mrs. Roy Nelson home.

Sunday dinner guests in the Jim Warner home, Allen, were Mr. and Mrs. Carol Hirschert and family, Mr. and Mrs. Milo Johnson and sons and Mr. and Mrs. Lauren Johnson and sons, Laurel, and Mr. and Mrs. Russel Nissen and family, Wisner.

Tuesday evening visitors in the Donald Knoll home were Mr. and Mrs. Dick Hirschert, Dakota City, and Mrs. Carol Hirschert and children.

Sunday evening Mr. and Mrs. John Thomson and sons joined a group in the Lauren Johnson home to celebrate Lowell's birthday.

Mrs. Annie Tideman, Laurel, was a Friday dinner guest in the Harold George home.

Mr. and Mrs. Garold Jewell and Mary were Sunday evening visitors in the Felix Patefield home.

Mrs. John McCorkindale and children were Sunday afternoon visitors in the Frank Johnson home.

Mr. and Mrs. Oscar Jewell were Monday evening visitors in the Bud Hanson home to celebrate Wendell's birthday.

Mr. and Mrs. Ted Johnson and Bernita were Sunday evening visitors in the Ernest Swanson home.

Mr. and Mrs. Lawrence Fjerichs and family were Sunday dinner guests in the Leslie Noe home to celebrate Lynette's birthday. In the afternoon Mr. and Mrs. Oliver Noe and Darlene joined the group.

Mrs. Merle Hamm and Debbie, Norfolk, were Tuesday dinner guests in the Earl Peterson home.

**UPDATE DUTIES**  
Every November, I remember Aunt May, who "expected" one Thanksgiving. She took the occasion to get every package purchased and wrapped, every card addressed before debut deadline. Every year thereafter (nearly 40, in fact) Aunt May prepared for Christmas one month in advance. Maybe that's why she was the gayest lady at holiday parties.

**HEARTH HINT**  
Better scrub up the fireplace before company comes! Andirons polish better if you'll rub them with a steel-wool soap pad, then with metal cleanser. Bricks lose their smoked-up look, when you scour them with a strong warm-water solution of trisodium phosphate. Follow up with clear water dousing—and do be sure to wear gloves for this job!

**WINTER CAKES**  
Can you imagine anything nicer than hot Sunday morning waffles, lathered with sour cream and slathered with maple syrup? Mmmm—Minnesota Mrs. J. O. Strandberg serves them that way.

In the afternoon Mrs. Mabel McCaw joined the group.

Mr. and Mrs. Robert Dempster, Wayne, and Mrs. Alice Herfel were Sunday visitors in the Wilmer Herfel home.

Mrs. Keith Fegley and children, Kearney, were last weekend guests in the Newell Stanley home.

Mr. and Mrs. Walter Schutte and family were Sunday evening visitors in the Arnold Spath home.

Mrs. Bill Schutte, Jerry and Mary, and Amanda Schutte were weekend guests in the Verne Lindgren home, Garden City, S. Dak.

Saturday evening guests in the Leslie Sherman home to celebrate Scott's fourth birthday were Mr. and Mrs. Don Sherman, Mrs. Opal Schultz and Alfred Bakken.

Mr. and Mrs. Keith Karnes, Hinton, Ia., were last Saturday evening visitors in the Glen Macklem home.

Mrs. Henry Nobbe and Vern Nobbe, Martinsburg, were Friday evening visitors in the Fred Mattes home.

Mr. and Mrs. Lyle Sherman and family, Vermilion, S. Dak., were Sunday dinner guests in the Merle Sherman home.

Mr. and Mrs. Merlin Chambers and Kevin, Dakota City, are spending a few days in the Eldred Smith home while the men pick corn.

Mr. and Mrs. S. E. Eddy were weekend guests in the Lyle Eddy home, Lincoln.

Mr. and Mrs. Maynard Hansen and Kevin, Sioux City, were last

Saturday supper guests in the Elmer Sundell home.

Mr. and Mrs. Max Rahn joined a group in the Oscar Rickert home, Ponca, Sunday to help the host celebrate his birthday.

Mr. and Mrs. Vernon Jensen and son were Sunday visitors in the Jim Jensen home, Wayne.

Last Saturday afternoon Mrs. Myron Dirks and children visited Mrs. Minnie Fredericks, Coleridge.

Rhonda Engstedt, Blair, was a last weekend guest in the Mrs. Della Erwin home.

Richard Schutte, Grandview, Mo., was a weekend guest in the Walter Schutte home.

Mr. and Mrs. Glen Macklem and Steve were Wednesday evening visitors in the Ddn Oxley home.

Mr. and Mrs. Fred Mattes and Lavonne were last Sunday visitors in the Randal Bepton home, Dakota City.

Mr. and Mrs. Ray Spahr and DiAnn were guests Thursday in the Ernest Sand's home, Laurel.

Mr. and Mrs. Verneal Gade and family were Sunday supper guests in the Frank Johnson home.

Mr. and Mrs. Gerald Stanley and family were Sunday visitors in the Newell Stanley home.

Mr. and Mrs. Roy Ankeny and Donna, Sioux City, were Sunday dinner guests in the Russell Ankeny home. In the afternoon the group were guests in the Harry Gries' home, Hoskins, to celebrate Peggy's birthday.

Wednesday visitors in the Mrs. Frank Lisle home were Mr. and Mrs. Byron Lisle and Dean, Mis-

souri, and Mr. and Mrs. Clarence Lisle, Allen.

Sunday afternoon visitors in the Paul Rahn home were Mr. and Mrs. Rudy Harder and Janet and Ruth Harrison, Ponca.

Friday Mr. and Mrs. Hans Johnson were in Fremont where they attended Parents' Day at Midland College.

Mr. and Mrs. Hans Johnson were Friday visitors in the Elroy Johnson home, Oakland.

Mr. and Mrs. Loren Park and family, Fremont, were Sunday dinner guests in the Elmer Sundell home. In the afternoon Mr. and Mrs. Lysie Park and family, Norfolk, joined the group.

Thursday evening visitors in the

Wilmer Herfel home were Mr. and Mrs. Larry Herfel and family, Lawton, Ia., and Letroy Johnson, Sioux City.

Monday Mrs. Merle Kavanaugh, Gerale Kavanaugh, Mrs. Jack Kavanaugh, Mrs. Ed Kessler, Mrs. Vincent Kavanaugh, Mrs. M. P. Kavanaugh, Mrs. Laverne Kavanaugh and Mrs. Alden Sarven attended funeral services at South Sioux City for Adolph Peterson. Burial was at Emerson.

Mrs. Jens Kvols, Jim and Charlotte, were Wednesday evening visitors in the Mrs. Frank Lisle home.

Mr. and Mrs. Harold George spent several days this week in

Lincoln attending a Farm Bureau Convention.

Claudette Dirks was a Sunday overnight guest of Joan Schutte in the Paul Borg home.

In the Elmer Schutte home, Mr. and Mrs. Ben Cross, Wayne, were Thursday evening visitors.

**THANK YOU**

For your support in this last Election.

Your votes were greatly appreciated.

**RALPH BECKENHAUER**

FOR A LIFETIME OF  
**UNLIMITED SOFT WATER**

BUY A  
**WATER KING SOFTENER**

FROM TIEDTKE'S

- Clothes Last Longer
- Soap Goes Farther
- Easier Dishwashing
- No Monthly Service Visits

FHA FINANCING AVAILABLE  
36 Months to Pay

**TIEDTKE'S**

220 Main St. Wayne Phone 268

Let's put the  
Thanks back in  
Thanksgiving



Land O' Lakes Frozen Govt. Grade A  
**TURKEYS**

These young and butter-knife tender turkeys are the very finest quality... they'll make your Thanksgiving dinner a really special occasion.

**TOMS** 16 to 20 lb. Avg. **35¢**

**HENS** 10 to 14 lb. Avg. **39¢**

**WAYNE**

USE OUR FREE PARKING LOT

**SUPER VALU**

ACROSS FROM CITY AUDITORIUM

HORMEL'S  
Fully Cooked BONELESS  
**HAM 89¢** lb.

Hormel's Little Sizzlers  
**LINK SAUSAGE 39¢** 12 Oz. Pkg.



Government Grade A  
**Long Island Ducks** 4 to 5 lb. Avg. **49¢** Lb.

Cudahy's  
**Canned Hams** 5 lb. Can **\$3.98**

Philadelphia  
**Cream Cheese** 8 oz. Pkg. **29¢**

Hostess Large  
**Angel Food Cakes** Each **29¢**

Flav-O-Rite or Wonder  
**Bread** 1 lb. Loaf Reg. 22c **2 FOR 29¢**

California Pascal  
**CELERY** **15¢** Each

Ocean Spray Fresh  
**Cranberries** 1 lb. cello bag **19¢**

Plump with Golden Goodness  
**Southern Yams** 3 lb. **29¢**

We Give **2.3¢** Green Stamps

Good Value  
**Apricot Halves** 2 1/2 Size Can **3 for \$**

Libby's  
**Pumpkin** 303 Size Can **10 for**

Dulany Syrup or Vacuum Pack  
**Sweet Potatoes** 18 Oz. Can **4 for**

Ocean Spray Strained or Whole  
**Cranberry Sauce** 16 Oz. Can **5 for**

Del Monte Cream Style  
**Corn** 303 Size Can **6 for**

Green Giant  
**Peas** 303 Size Can **5 for**

**30% OFF SALE!** BE SURE to redeem  
Coupon No. 3 for your  
Stainless Steel Silver-  
ware.

**Perfect Plus SEAMLESS NYLONS**  
Finest First Quality  
REG. \$1.99 SPECIAL **99¢**

Prices Good Through Nov. 21st

**WAYNE**

USE OUR FREE PARKING LOT

**SUPER VALU**

ACROSS FROM CITY AUDITORIUM

Betty Crocker - White - Yellow - or Devils Food  
**Cake Mix** 19 Oz. Pkg. **3 for 89¢**

We will be closed Thanksgiving - We will be open the three nights before Thanksgiving for our customers convenience

# CONCORD NEWS

Mrs. Wilfred Nobbe — Phone JU 4-2520

Mrs. Larry Koester and children were Saturday dinner guests in the Deo Isom home.

Mr. and Mrs. Stan Swanson joined Mr. and Mrs. Merle Peterson, Danbury, Ia., for dinner Saturday in South Sioux.

Mrs. Bob Sherry and children and Mrs. Ina Lee and Roberta visited Mrs. C. J. Roberts Friday afternoon in a Norfolk hospital.

Mr. and Mrs. Wilfred Nobbe and sons were Thursday supper guests in the Clayton Anderson home.

Dinner guests Sunday in the Quinlan Erwin home were Mr. and Mrs. Clarence Tuttle, Mrs. Thomas Erwin, Mr. and Mrs. Waldo Johnson and family, Wausa, and Mr. and Mrs. Verdel Erwin and sons.

Mrs. Thomas Erwin and Millie Nelson were Wednesday afternoon callers in the Fred Johnson home.

Mr. and Mrs. Virgil Pearson and Mr. and Mrs. Quinten Erwin were Sunday evening visitors in the Norman Anderson home.

Mrs. Cecil Clark, Mrs. Thomas Erwin, Mrs. Wymore Wallin and Martha Reith were Monday afternoon callers in the Millie Nelson home.

Mrs. Clarence Rastede and Lisa and Mrs. Verdel Erwin and Brad joined a group of ladies in the Myron Olson home, Wakefield, in honor of Mrs. Jerry Dixon and Gregg, Des Moines.

Steve Martindale was a Friday overnight guest of Steve Erwin. Brad Erwin spent Friday afternoon in the Iner Peterson home.

Mrs. Max Holdorf and Vernita spent Friday evening in the Jack Erwin home. Afternoon guests were Nancy and Jeff Backstrom.

Sunday dinner guests in the LaVerne Clarkson home were Mr. and Mrs. Fred Herrmann and Kelly. Afternoon callers were Mr. and Mrs. Eric Nelson. Evening visitors were Mr. and Mrs. Jim Nelson and family.

Dinner guests Sunday in the Roland Hellbusch home, Humphrey, in honor of Ricky and Lynette's birthdays were Mr. and Mrs. Bernard Asbra, Mrs. Gunnar Swanson, Mrs. Clara Nelson, Mr. and Mrs. Elmer Hellbusch and Mr. and Mrs. Will Gerkin.

Mrs. Vern Carlson visited in the Jake Johnson home, Wayne Monday afternoon.

Mr. and Mrs. Keith Carlson, Newman Grove, spent the weekend in the LaVerne Clarkson home.

Mrs. Keith Erickson and Vicky were Thursday afternoon and Friday dinner guests in the Kenneth Erickson home.

Kelly Herrmann was a Saturday overnight guest in the LaVerne Clarkson home.

Friday luncheon guests in the Frank Boeshart jr. home, South Sioux City, were Mrs. Jim Kirchner and Patty, Mrs. Willard Holdorf and Tammy and Mrs. Veri Carlson.

Mrs. Glen Magnuson, Mrs. Norman Anderson, Mrs. Ivar Anderson and Mrs. W. E. Hanson spent

Tuesday evening in the Keith Erickson home.

Mr. and Mrs. Pate Evert, Fremont, and Mr. and Mrs. LeRoy Clarkson and family were weekend guests in the Jim Clarkson home.

Mrs. Iner Peterson was a guest Monday afternoon in the Norman Anderson home.

Mrs. Wymore Wallin and Mrs. George Anderson were Wednesday afternoon callers in the Roy Johnson home.

Mrs. Fred Salmon spent Thursday in the Bill Garvin home.

## Society . . .

### Charm Vollers Weds Ras Weet

Charm Vollers, daughter of Mr. and Mrs. George Vollers, and Ras Weet, son of Mrs. Walter Ebmeier, Hartington, were united in marriage at the Concordia Lutheran Parsonage Thursday evening, Nov. 8, Georgia Gale Vollers, the bride's sister, was bridesmaid and Loren Nelson was the groomsmen. Those attending were Mr. and Mrs. George Vollers, Mr. and Mrs. Walter Ebmeier and Mr. and Mrs. Bob Dempster.

### Women's Welfare Club

Women's Welfare Club met Wednesday in the home of Mrs. Ronald Colsden. Names were drawn for Christmas gift exchange. Mrs. Meredith Johnson had charge of the program and entertainment.

### Golden Rule Club

Golden Rule Club met Thursday in the Fredrick Kraemer home. Homemade Christmas ideas were brought for roll call. A one o'clock luncheon will be held in the Erwin Kraemer home for the December meeting.

Mr. and Mrs. Cliff Stalling and family visited Tuesday evening in the LeRoy Creamer home.

Mr. and Mrs. Bill Stalling, Ernie and Albert Reith, were Friday supper guests in the Cliff Stalling home.

Sunday evening visitors in the Marvin Stolle home were Mr. and Mrs. Harry Baker.

Mrs. Freddie Mattes and Mrs. Sophie Schultz, Bloomfield, were Wednesday afternoon guests in the Rudolph Swanson home.

Mr. and Mrs. Milford Roeber and family were Friday evening visitors in the Rudolph Swanson home.

Mrs. Anna Stalling returned to her home Saturday after spending a week with Mrs. Martha Reith.

Mr. and Mrs. Evert Johnson were Sunday afternoon visitors in the Hans Johnson home.

Mrs. Herman Kraemer spent Thursday in the Veri Carlson home.

Sunday dinner guests in the Herman Stolle home to help celebrate the host and hostess' birthdays were Mr. and Mrs. Clarence Holm, Mr. and Mrs. W. C. Borg, Alvers and William, Mr. and Mrs. Harold Holm and family, Mrs.

Marjorie Holm and Janis and Mr. and Mrs. Marvin Stolle and son, Sunday afternoon visitors in the Cliff Stalling home were Mr. and Mrs. Dean Backstrom and family.

Mrs. Neil Kluber and Karen spent Wednesday afternoon in the Cecil Clark home.

Mrs. Millie Nelson, Mrs. Martha Reith and Mrs. Wymore Wallin were Friday afternoon guests in the Cecil Clark home.

Jim Davis, Omaha, was injured seriously in a car accident in Omaha Wednesday. He was admitted to the Veteran's Hospital there.

Mrs. Virgil Pearson and Patty visited Sunday afternoon in the Delia Pearson home.

Mr. and Mrs. Lavern Nelson, Newcastle were Saturday afternoon callers in the Millie Nelson home.

Mrs. Kenneth Olson and Wanda called in the Arvid Peterson home Sunday afternoon.

Mr. and Mrs. Marvin Nelson and family, Mr. and Mrs. Everett Hank and Marly, Mr. and Mrs. Jim Hank and Mr. and Mrs. Bernard Pearson were Sunday dinner guests in the Elray Hank home.

Thursday supper guests in the George Vollers home were Mr. and Mrs. Walter Ebmeier, Hartington, and Huel West, Mr. and Mrs. Bob Dempster, Mr. and Mrs. Walter Ebmeier and Loren Nelson were evening guests.

Tuesday evening visitors in the Arvid Peterson home were Mr. and Mrs. Otto Brummond, Winfield, Mr. and Mrs. Verne Peterson and daughters and Mr. and Mrs. Meredith Johnson and family.

Guests Friday evening in the Clifford Erwin home to help celebrate Ronda's birthday were Mr. and Mrs. Jim Nelson and family and Mr. and Mrs. Dean Backstrom and family.

Mrs. Otelia Magnuson and Mrs. Arvid Peterson called on Mrs. Esther Holge Thursday afternoon. Helen and Gus Carlson were Friday callers in the Arvid Peterson home.

Mrs. Wymore Wallin was a Sunday guest in the Wallace Magnuson home.

Linda Victor, Sheri and Anita Hanson, Lila and June Pearson, Ann Swanson and Lynette Johnson were Thursday evening guests of Rhonda Erwin in honor of her birthday. Overnight guests were Ann Swanson, Lynette Johnson and Lila and June Pearson.

Regg Swanson was an overnight guest of his grandparents, Mr. and Mrs. Emil Swanson, Wayne.

Mrs. Roy Johnson called in the Fred Johnson home Tuesday at

ternoon and in the Ivar Anderson home Thursday.

## Churches . . .

### Concordia Lutheran Church

(S. E. Peterson, pastor)

Thursday, Nov. 15: ALCW, 2 p.m.

Friday, Nov. 16: Junior choir, 3:30 p.m.

Saturday, Nov. 17: Confirmation class, 10 a.m.

Sunday, Nov. 18: Sunday school and Bible classes, 9:45 a.m.; Divine worship, 11.

Churchmen, 8:00 p.m.

Wednesday, Nov. 21: Choir rehearsal, 8:00 p.m.

Thursday, Nov. 22: Thanksgiving Day service, 10:00 a.m.

### Evangelical Free Church

(A. J. Collins, pastor)

Thursday, Nov. 15: Soul winning class, 7:30 p.m.

Sunday, Nov. 18: Sunday school, 10 a.m.; Morning worship services, 11 a.m.; Special Young People services, 7:30 p.m. Students from Grace Bible Institute will present the program.

Thursday, Nov. 22: Thanksgiving Day services, 7:30 p.m.

Mrs. Dick Hanson and daughters were Saturday callers in the James Matsukis home. Mrs. Es

ther Hogle called in the Matsukis home last week.

Sunday dinner guests in the Clayton Anderson home were Frank Carlson, Hazel, Minnie and Spal.

Mr. and Mrs. Wilfred Nobbe and sons were Sunday supper guests in the Milford Roeber home.

Mrs. Jim Matsukis visited the past week in the Eva Wolfe home.

Mr. and Mrs. Joseph Mantio and daughter, Omaha, spent the weekend in the Fred Salmon home.

Mr. and Mrs. Evert Huddleston and Sharon were Sunday dinner guests in the Harry Huddleston home in honor of Sharon's birthday.

Mrs. Gail Martindale and Mrs. Stan Swanson were Friday afternoon guests in the Ivan Clark home.

Mr. and Mrs. Deo Isom, Noel Isom and Glen Rice attended the funeral of Wallace Coats at Ord.

Dick Pinkelhof, a student at WSTC, spent the weekend in the Noel Isom home.

Mr. and Mrs. Harlen Hughes, Council Bluffs were Wednesday evening visitors in the Jerry Martindale home.

Mr. and Mrs. Oscar Johnson were supper guests Monday in the W. E. Hanson home in honor of

Randall's birthday. Evening guests were Mr. and Mrs. Melvin Magnuson and family.

Mr. and Mrs. Ted Johnson and Bernita were Sunday evening visitors in the Ernest Swanson home.

Mr. and Mrs. Lawrence Backstrom and family were Sunday evening visitors in the W. E. Hanson home.

Mr. and Mrs. Lowell Burns and daughters spent Friday evening in the Harold Burns home.

Mrs. Stan Swanson, Mrs. Ivan Clark and Mrs. Tony Stockem were Saturday afternoon guests in the Geneva Sullivan home.

Thursday morning callers in the Clarence Dahlquist home were Mr. and Mrs. Byron Lisle and Dean, Missouri.

Sunday dinner guests in the LaRue Dahlquist home, Sioux Falls, were Mr. and Mrs. Don Dahlquist and Mr. and Mrs. Clarence Dahlquist and Harris.

Mr. and Mrs. Noel Isom, Eva Wolfe and Eric Larson were dinner guests Sunday in the Deo Isom home.

Mr. and Mrs. Ted Gunnerson and Melani, Sioux City, spent the weekend in the Theodore Gunnerson home.

Guests Tuesday evening in the Harold Burns home to help celebrate Steven's birthday were Mr.

and Mrs. Evert Burns, Mr. and Mrs. Charles Junk and family, Sholes, and Mr. and Mrs. Bill Hollenbeck and family.

Mr. and Mrs. Elmer Knapp, Mr. and Mrs. Fredrick Kraemer and Kevin, Mr. and Mrs. Clayton Anderson and Shelley, Mr. and Mrs. Larry Lubberstedt, Mr. and Mrs. Keith Erickson and daughters, Mr. and Mrs. Bob Sherry and David and Mrs. Loraine Patton and Mike, Wayne, were Friday evening guests in the Wilfred Nobbe home.

## I See By The Herald

Mr. and Mrs. Walter Ulrich were Sunday callers in the Maunso Ulrich home and Sunday supper guests of Mr. and Mrs. August Witter.

Last Wednesday guests in the T. C. Balke home were Mrs. Arthur Dawdy and Dauphis Parker, Aurora, Mo., and Mrs. Sam Voorhies, Neligh.

Sunday dinner guests in the Ora Wax home in honor of Mr. and Mrs. Warren Helgren and sons, who are moving to Illinois, were Mrs. Jane Jones, Mr. and Mrs. Bill Macklin and son, Mr. and Mrs. Dave Jones and Mrs. Eunice Glass.

# Gambles

The Friendly Store

## Christmas LAY-AWAY SALE

OPEN FRIDAY NITE 6:30 to 9:30

Shop Early!

SHOP EARLY ON LAY-AWAY... ONLY 50¢ HOLDS

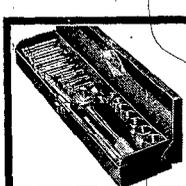
### For DAD



**ARTISAN 1/4" ELECTRIC DRILL**  
1395

Power to spare! Takes 1/4" steel or 1/2" hardwood, 1/2 HP motor. Industrially rated. Gift boxed.

- ARTISAN CLAW HAMMER 469
- ARTISAN 6 1/2" COMB. PLIERS 119
- WISE-GRIP PLIER-WRENCH 245
- ARTISAN 8" ADJ. WRENCH 249
- AUTO SEAT BELTS 444
- HANDY LITTER BASKET 125



**SK-20 PC. 3/8" Drive SOCKET SET**  
1950

Multi-size sockets plus flex handle, reversible ratchet, universal joint. In metal box.

- HIAWATHA VACUUM BOTTLE 219
- TWO CELL FLASHLIGHT 119
- CHROME FLASHER LANTERN 148
- KNIFE-AXE COMBINATION 398
- TOP STAR ELECTRIC SHAVER 988
- CORONADO 6 TRANS. RADIO 1488



**ARTISAN Propane TORCH KIT**  
889

Complete with torch, utility burner head, soldering tip, flame spreader, spark-lighter.

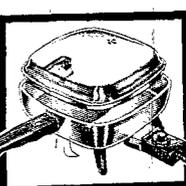
### For MOM



**48 PC. MELMAC DINNERWARE**  
\$1488

Service for 8. Choice of 5 new patterns. Eight 5 pc. place settings plus servers.

- ELEC. CORN POPPER 329
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- CASSEROLE-WARMER SET 298
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**MIRRO Electric FRY PAN**  
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Detachable control makes it completely immersible. Big 11" size. Heat guide on handle.

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**DOMINION HAIR DRYER**  
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Portable model lets her work, phone, move around. Push button control. Plastic hood.

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**26" BOYS OR GIRLS BIKE**  
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Famous Hiawatha Leader with Kromet brakes. Girls' style in blue, boys' in red. Great buy!

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- IDEAL'S BOP-THE-BEETLE 297
- VIDEO VILLAGE GAME 197
- CONCENTRATION GAME 297
- MARX CLIMBING TRACTOR 157
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**IDEAL TOY'S ODD EGG**  
797

Roll the balls, he comes to you if you "strike" him right. Battery run. Seen on TV!

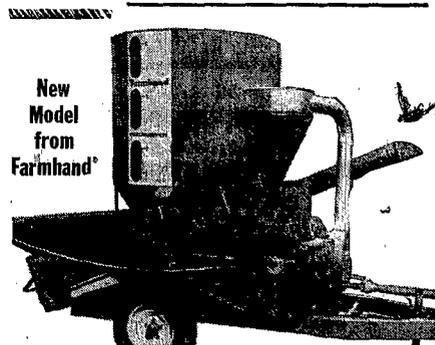
- FAMOUS ETCH-A-SKETCH 284
- DICK TRACY GUN SET 397
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**MATTEL'S Blonde CHATTY BABY**  
897

Cuddly 18-month old Baby cries, laughs, says 11 different phrases. Seen on TV.

## On-farm feed making at its best... with the FEEDMASTER!



**New Model from Farmhand**

Make the feed you want, the amount you want, when you want it. Use corn, grain and hay already on hand...grind, mix and feed two-ton loads of any ration you need in minutes. Save time, handling, grinding costs.

**FEEDMASTER FEATURES YOU'LL LIKE:**

- Full 18" Hammermill, 26 hammers, low power requirement.
- Feed is augered, not blown, directly from mill to mixer for less dust, no clogging, less power required.
- Calibrated tank with big checking windows and weight chart for accurate mixing.
- 12" vertical mixing auger with thrower and agitator paddles.
- Swinging auger drop feeder with adjustable, self-locking support to hold it at any height.
- Band-type brakes at pivot points on drop feeder and discharge auger for positioning and protection.
- Handy winch for easy positioning of 10' unloading auger.
- Easy-changing screens.
- Big, low, convenient concentrate hopper.
- Augers, mill and mixer can be operated separately.
- Optional corn sheller attachment, magnet 2-way bagger.

**Farmhand**  
FIRST IN FARM MATERIALS-MANUFACTURING

Compare—then arrange a demonstration on your farm.

# Brandstetter Impl. Co.

116 West First Street Phone 276



There is one day that is ours. There is one day when all we Americans who are not self-made go back to the old home to eat saleratus biscuits and marvel how much nearer to the porch the old pump looks than it used to . . . Thanksgiving Day . . . is the one day that is purely American.

O. Henry



Jeffrey climbs to the top of his feed holding tank. The auger arrangement takes feed up and in automatically.

## TODAY'S FEEDLOT: NO PLACE FOR

# POTENT MEDICINE AGAINST SHIPPING FEVER



Have Terramycin Crumbles ready when cattle arrive. Use them to prevent shipping fever...or treat if it has already hit.

These Crumbles are what a medicine should be. They carry the full power of Terramycin in them.

Terramycin® is the broad-range antibiotic that fights as many kinds of germs as any of today's antibiotics or drugs possibly can.

It is the two-way treatment that fights disease from both sides of the infection—in the digestive tract... and through the blood to other parts of the body as well.

And that is just what you need against shipping fever... a complicated problem that takes a hard-working treatment to lick.

You also get high levels of vitamins A and D. That's extra important because cattle coming into feedlot may be deficient in vitamin A. These high levels build up supplies and help cattle go on to good gains.

Terramycin Crumbles are no trick to use. Top-dress them right over the first feed when cattle arrive... or you can mix them in. Just follow the directions on the bag.

Get 'em now... Terramycin A/D Fortified Crumbles for potent protection and treatment of shipping fever. See your animal health supplier.



Chas. Pfizer & Co., Inc.  
New York 17, N. Y.  
*Science for the world's well-being®*

Many cattle feeders would like to have plans for the "ideal" system for feeding cattle, but experience has shown that the feedlot must be built to fit each farm.

"You need to spend two-thirds of your time planning and one-third of your time building a feedlot," says M. L. Mumgaard, agricultural engineer at the University of Nebraska, who has helped design many feedlots.

Take the feedlot on the Louis Jeffrey farm north of Waverly, Nebraska. Jeffrey decided to feed cattle so he called in Mumgaard and Allen Boettcher, Lancaster County (Nebraska) Extension Agent.

Jeffrey used some ingenuity in developing the self-feeder. He started out by dumping a load of sand on the concrete floor. He molded it into a cone, something like an inverted ice cream cone. Then, he poured concrete on top and fashioned a manger around the outside at the bottom. A discarded water tank served as a form for

the circular manger. After the cement hardened, an old grain storage bin was placed on top with the inverted cone in the center. Mixed feed is then augered from the nearby grain storage unit to the top of the storage bin. As the cattle eat the feed, the mixed grain falls down in the manger.

"We've had a little trouble with wet corn sticking inside, but on such occasions we just go up and push it down with a hoe," said Jeffrey.

The large self-feeder holds enough grain so that Jeffrey has to grind only twice a week for the 170 head now on feed. The feed mixing and grinding operation is completely automatic except for handling the hay.

"We discussed building a unit that would supply the exact amount of hay needed in the ration, but it seemed too complicated," Jeffrey said. "After mixing feed a few times, we found that if a man put in as much hay as possible, it would be about the right amount."

Supplement, corn and milo flow into the grinder from overhead bins equipped with sloping floors. Jeffrey was feeding corn and milo last winter, but is now feeding just corn in the mixture with supplement and alfalfa hay. After grinding, the feed mixture is augered right to the self-feeder through an overhead pipe.

### \$600 Self-Feeder

"We don't have a fancy feeding set-up here, but it works and it only cost us about \$600," Jeffrey said. "We buy plain cattle and the last lot gained about three pounds per day."

Before considering the feedlot itself, you should have a sketch of the farmstead. It should show actual dimensions, topography, drainage, permanent buildings and fences, utilities such as electricity, water, sewage and gas, drives to fields and pastures, number of livestock.

After deciding on the actual number of livestock you want to feed, you need to determine shelter and lot space needs. In general, the following requirements are necessary for various types of feedlot conditions: (1) good drainage, unsurfaced—200 to 300 square feet per animal; (2) average drainage, unsurfaced—300 to 400 square feet per animal; (3) concreted—50 to 70 square feet per animal; (4) slope concreted—2 to 4 feet per 100 feet away from farmstead to get adequate drainage.

Alleys in the feedlot should be at least 12 feet wide, while main alleys with heavy traffic should be 16 feet wide. Alleys should be all weather with concrete or heavy gravel.

Next, decide on the amounts and kinds of feeds you plan to use. Once the requirements are known, a decision must be made on the form in which various kinds of feed will be stored and the area needed. In regard to feed storage, you will need to consider type, size, location, processing and delivery.

Feeder and bunk space will vary depending on the feeding program. Here are the space requirements: self-feeding grain only—3 to 4 inches of feeder per head; self-feeding silo or free access hay and silage—4 to 6 inches of manger per head; not self-fed (hay, silage, grain)—20 to 24 inches per animal. An automatic heated waterer can handle 80 head per foot of trough.

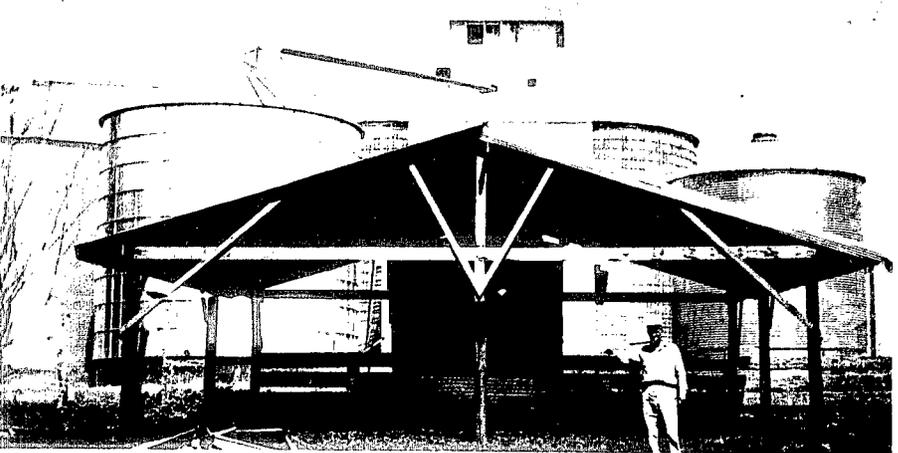
Shade should also be provided. Cattle should be supplied with 20 to 40 square feet per animal. Build it 10 to 12 feet high. A north-south orientation of the long axis permits sun-drying under shade, Mumgaard points out.

There are three main ways of feeding: mechanical bunk, self-unloading wagon and self-feeder. The system you choose may depend somewhat on the types of feeds you plan to use and equipment already available.

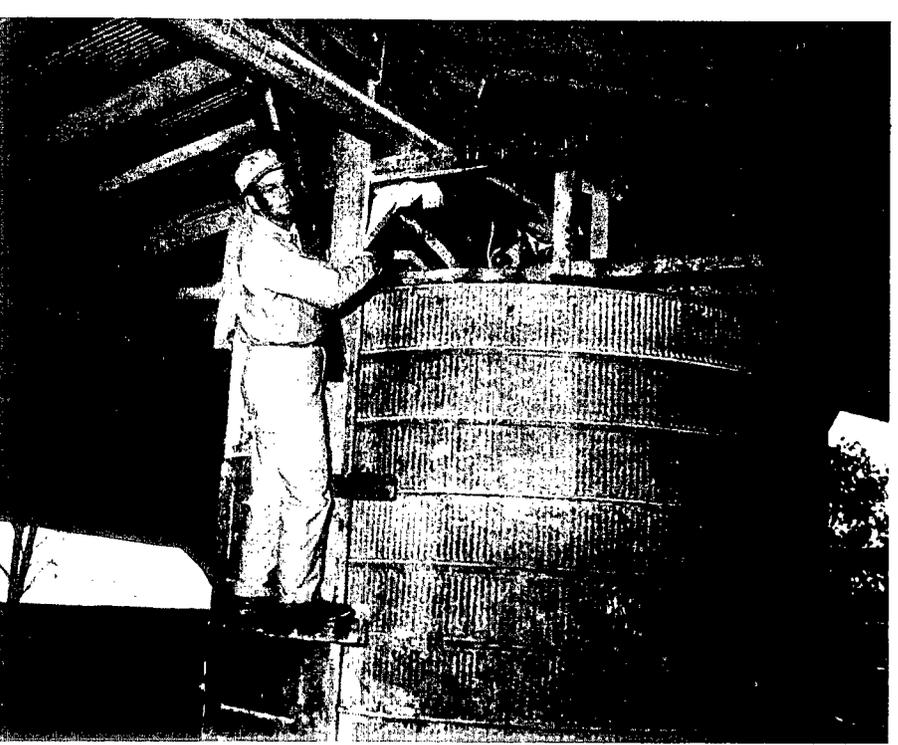
Finally, you need to consider bedding, storage and manure handling and livestock handling facilities. These also are important in developing an efficient feedlot.



# CHANCE DESIGN

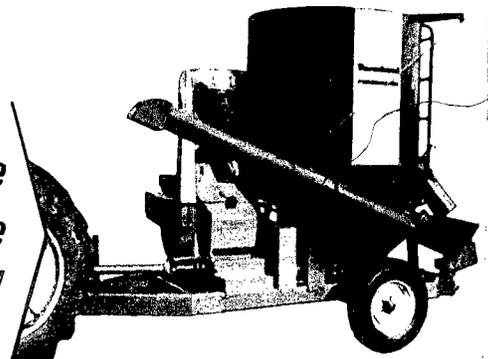


Surrounded by large commercial storage buildings, the Nebraska cattle feeder stands with pride in front of his "ideal" setup.



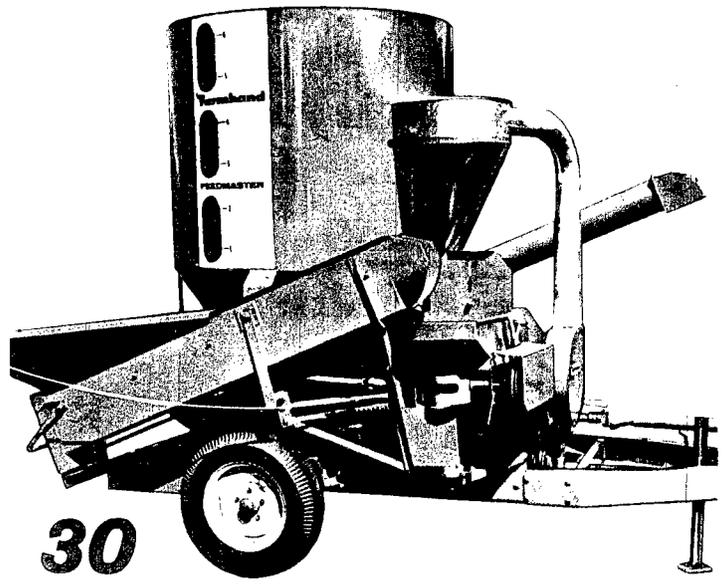
When Jeffrey fills this big self-feeder, he knows that 170 head of cattle are taken care of for three or four days.

*Compare  
Before  
You Buy!*



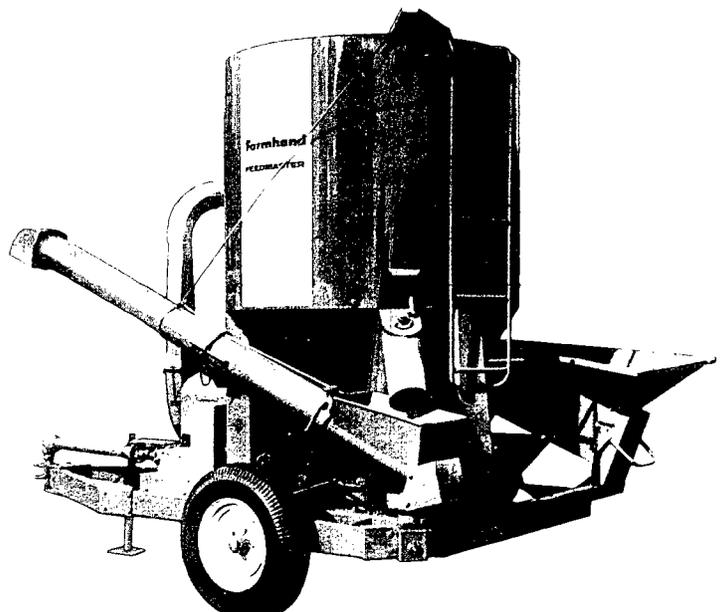
## NEW Farmhand FEEDMASTER

Already proven best, the Farmhand Feedmaster is the most efficient, profitable feed-making unit you can buy! It offers advantages over all other feed-making methods . . . saves time, handling and labor . . . reduces storage . . . you buy pre-mix and concentrates in bulk, for less . . . grain, corn and hay used are of known quality for better feed. Now, compare this new model for performance, design and convenience.



### 30 farmer-originated improvements

**INCLUDING:** Calibrated 2-ton tank with checking windows and weight chart • self-locking drop feeder support at any height • band brake on drop feeder and discharge auger for perfect positioning • winch on discharge auger • completely integrated corn sheller attachment (optional) • Plus many, many others. Ask your dealer.



### ... years ahead of all others!

**THOUSANDS OF FARMERS** have proven such Feedmaster features as 16" hammermill with 26 reversible hammers and 480 sq. in. of screen; augering (not blowing) of material from mill to mixer—less dust, no clogging; 3-speed auger drop feeder loads in any position; 12" mixing auger with thrower paddles; 10' discharge auger with optional 3' extension; V-belt drive; low, easy-to-load, concentrate hopper.

**—Arrange a demonstration on your farm!—**

See your Farmhand dealer or Write:  
Farmhand, Dept. 000,  
Hopkins, Minnesota  
Send Feedmaster information.....   
Send special student material.....

Name.....

Address.....

Town..... State.....



FARMHAND DIVISION OF  BAFFIN CORPORATION

SEASONING



# Surprises

*The new way to cook is with Karo!*

## Harvest Table Apple Pie

### Delicious with Crunchy Nut Topping

Prepare pastry for two-crust 9-inch pie. Fill bottom shell with 6 medium apples, sliced. Combine 1 tbsp. corn starch, 1 tsp. cinnamon, ¼ tsp. salt, 3 tbsp. sugar, 3 tbsp. melted margarine and ½ cup Karo Blue Label Syrup. Pour over apples.

Cover with top crust and bake in 425° F. (very hot) oven 45 minutes, or until crust is browned and apples tender. Remove from oven.

To top, mix ¼ cup brown sugar, 2 tbsp. flour, 3 tbsp. Karo Blue Label Syrup, 2 tbsp. softened margarine and ¼ cup chopped nuts. Spread over top of pie; return to oven for 10 minutes or until topping is bubbly. (Place pie pan on larger pan to catch topping that may run off.)



**Karo syrup adds a wholesome kind of sweetness that's easy to digest!**



Karo Syrup adds very special flavor and texture and dextrose—a sugar that needs no digestion. Your body uses dextrose directly, in its original form, for quick energy. Always use easy-to-digest Karo Syrup: all-purpose Blue Label Karo or crystal-clear Red Label Karo for cooking and baking . . . maple-y flavored Green Label Karo Syrup with its fuller body for pancakes and waffles.



Spice cookery is fun—and with a little bit of imagination and know-how you can become an artist at seasoning.

If you lack a working knowledge of the many herbs and spices available on today's supermarket shelves or even on your kitchen spice rack, start by experimenting with a new one each week. Be bold and try out their culinary possibilities until you can use them with confidence. The result will be delightful!

With cold weather ahead you'll naturally think of soups, hearty stews and one dish meals. Make a bouquet garni to flavor foods such as these. All you have to do is tie sprigs of celery, parsley, a bay leaf into a square of cheesecloth and toss into the kettle; remove after cooking. Other herbs, and vegetables, such as leek, fennel, marjoram and tarragon can also be used.

Be cautious with strong herbs and spices. Remember you can always add more. Generally figure ¼ teaspoon of dried herbs for each 4 servings. This is equal to the "pinch" so often recommended in grandmother's recipes. Be especially careful with seasonings such as bay leaf, sage or garlic.

When adding herbs to a recipe the real trick is in getting quick flavor release. This is easily done by crushing the measured amount of herb in the palm of one hand with the fingertips of the other hand before tossing it in the kettle.

Many recipes calling for spices and herbs are best if made as far ahead of the serving time as possible. Uncooked foods such as salad dressings, fruits and juices need time for, as the French would say, the flavors to "marry." Try to cook the day before anything with multiple spices, herbs or onions. It's twice as good the second day!

The selection of spices and herbs is limitless and a food may be complimented by many. A wise cook is selective, however. Unless you are following a tested recipe, do not combine too many spices at one time. Spices are like accessories—too many rob the main attraction. Also, one herb course is plenty. A meal in which every dish is spiced is a culinary catastrophe!

You and your family be the judge! The correct herb or spice, or combination for any food is the one that tastes right to you. Remember that seasoning is not a science but an expressive art—and you are the artist. When experimenting with a new herb, crush some of it and let it warm in your hand; then sniff it and taste it. If it is delicate, you can be bold and adventurous. If it is very strong and pungent, be cautious.



### SAVORY BEEF SHORT RIBS

- |                                  |  |
|----------------------------------|--|
| 3 to 4 pounds beef short ribs    | 1/2 teaspoon caraway seeds                   |
| 2 tablespoons lard, if necessary | 2 bay leaves                                 |
| 1/2 teaspoon salt                | 1/2 cup chopped onion                        |
| 1/4 teaspoon pepper              | 1 teaspoon parsley flakes                    |
| 1 cup water                      | 3 carrots, sliced 1/4 inch thick             |
| 1 cup tomato juice               | 1 package (10 1/2 ounces) frozen green beans |
| 2 bouillon cubes                 | Flour for gravy                              |
| 1/2 teaspoon oregano             | Noodles, if desired                          |

Brown ribs on all sides in own fat or lard. Pour off drippings. Season with salt and pepper. Add water, tomato juice, bouillon cubes, oregano, caraway seeds, bay leaves and onion. Cover tightly and simmer 2 hours. Remove bay leaves. Add parsley flakes, carrots and green beans. Cover and simmer 20 to 30 minutes longer or until meat is tender and vegetables are done. Thicken liquid for gravy. Serve over noodles, if desired. 6-8 servings.

### GREEN BEANS WITH HERB SAUCE

Practically every family has one member who simply doesn't like vegetables. Try Green Beans with Herb Sauce and we'll bet the "vegetable hater" will agree that these beans taste "different."

- |                              |                            |
|------------------------------|----------------------------|
| 1/2 cup butter               | 1/2 teaspoon salt          |
| 1/4 cup minced celery        | 1/4 teaspoon basil         |
| 1/4 cup minced onion         | 1/4 teaspoon rosemary      |
| 1 small clove garlic, minced | 1 pound cooked green beans |
| 2 tablespoons minced parsley |                            |

Melt butter in skillet over medium heat. Add celery, onion and garlic and cook about 5 minutes. Reduce heat to low, add remaining ingredients, except beans, cover and simmer 5 minutes longer. Add beans and heat thoroughly, about 5-8 minutes. Makes 4 servings.

### DILL DIP

When you invite friends over after the game, plan an open house or have other couples in for bridge, call on easy-on-the-hostess snacks. Offer a choice of dips and crackers, chips and crisp vegetables. Guests help themselves leaving the hostess free to enjoy the evening. Dill Dip has just the right combination of herbs and spices to make it the favorite!

- |                                |                                  |
|--------------------------------|----------------------------------|
| 1 8-ounce package cream cheese | 1/2 teaspoon prepared mustard    |
| 1/4 cup heavy cream            | 1 teaspoon dill seed             |
| 2 teaspoons grated onion       | 2 teaspoons Worcestershire sauce |
| 1 tablespoon lemon juice       |                                  |

Soften cream cheese. Blend in cream. Add onion, lemon juice, mustard, dill seed and Worcestershire sauce. Beat until smooth using either an electric mixer or rotary beater.

### VEAL MARENGO

Rich and flavorful Veal Marengo will please family or friends. Long, slow cooking is the secret to preparing veal — and when just the right seasonings are added the result is eating delight.

- |                          |                         |
|--------------------------|-------------------------|
| 2 pounds veal            | 1 cup water             |
| Seasoned flour           | 1/4 cup tomato sauce    |
| 2 tablespoons butter     | Bouquet garni           |
| 2 onions, sliced         | 1/2 pound mushrooms     |
| 1 clove garlic, minced   | Croutons of fried bread |
| 1/2 cup sherry, optional |                         |

Cut meat into 1 1/2 inch cubes and toss in seasoned flour. Melt butter in heavy pan. Add the veal and cook rather fast, turning frequently, until it turns brown. Add onions and garlic and cook until tender. Add 1 tablespoon flour. Cook until brown. Stir in liquid (water and wine, if desired). Bring to a boil. Add the tomato sauce, seasonings and herbs. Cover and simmer slowly for 1 hour. Add the mushrooms and continue cooking 10 minutes longer. Serve meat and sauce over fried croutons.

## Crazy Crisp idea... CHOCOLATE CRISP COOKIES

CRISP! CRISPER! CRISPEST cookies you ever baked! And just loaded with chewy chocolate morsels. They're the newest, most delicious idea of Nestlé's® Semi-Sweet Chocolate Morsels and Kellogg's All-Bran®. And what fun you can have sizing them to order!



Copyright 1962, The Nestlé Company, Inc.

- |   |                              |
|---|------------------------------|
| 2 cups sifted flour   | 1 1/2 cups sugar             |
| 1/2 teaspoon baking soda                                    | 2 eggs                       |
| 1/2 teaspoon salt   | 1 teaspoon vanilla flavoring |
| 1 cup soft butter or margarine                              | 1 cup KELLOGG'S ALL-BRAN*    |
| 1 cup (6-oz. package) NESTLÉ'S SEMI-SWEET CHOCOLATE MORSELS |                              |

1. Sift together flour, baking soda and salt. 2. Blend butter and sugar until creamy. Add eggs and vanilla; beat well. Stir in All-Bran and 2/3 cup of Morsels. 3. Add sifted dry ingredients; mix well. 4. Drop 2/3 of dough by teaspoonfuls on ungreased baking sheets. 5. Drop remaining dough by half teaspoonfuls on ungreased baking sheets. 6. Bake at 375°F. about 12 minutes for large cookies, about 10 minutes for small cookies. 7. Place 1 of remaining Morsels on each cookie while still warm. Yield: about 4 1/2 dozen cookies, 2 1/2 inches in diameter AND about 4 1/2 dozen cookies, 1 1/4 inches in diameter. \*Or 2 cups Kellogg's 40% Bran Flakes, Pep or Bran Buds.

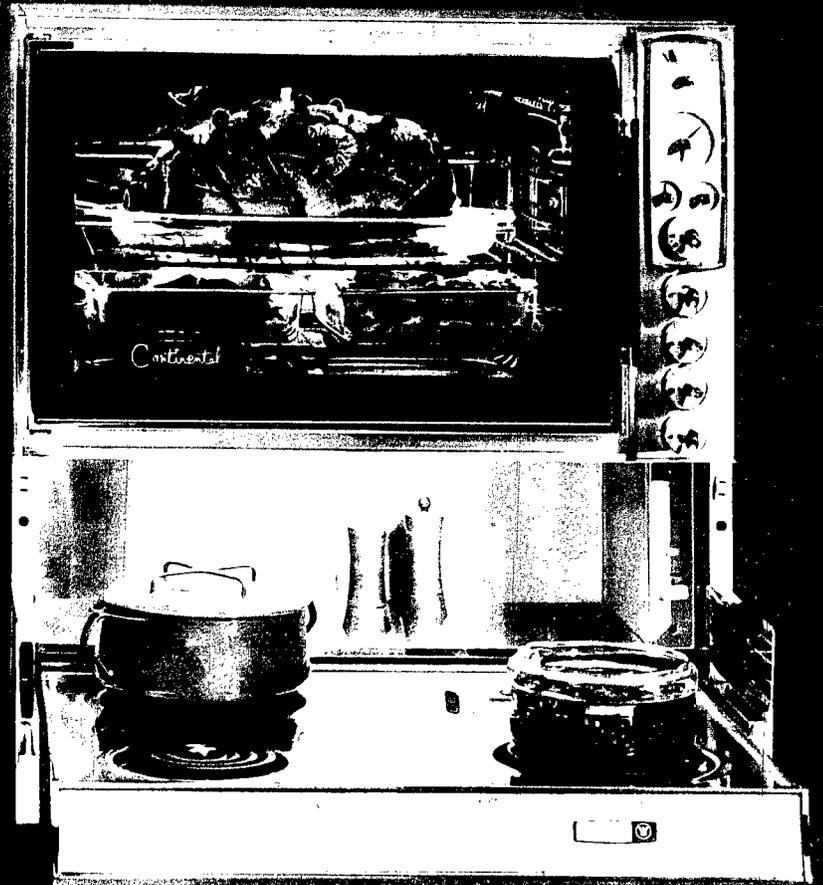
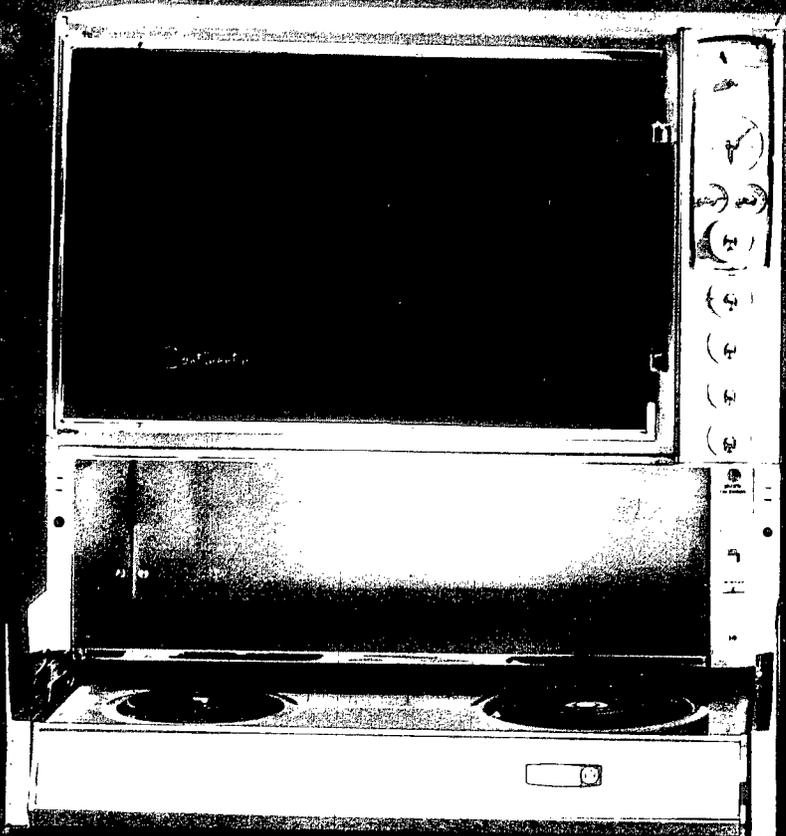
\*Registered Trademark of Kellogg Co.



NESTLÉ'S MAKES THE VERY BEST CHOCOLATE



*A step ahead*



## What's cooking?

At the touch of a button our Magic Mirror Door lights up to let you see how dinner is doing. Another touch and "click"—the door goes dark. If you run short of clean-up time later on, the Magic Mirror Door keeps everything looking neat as a pin until you get to it.

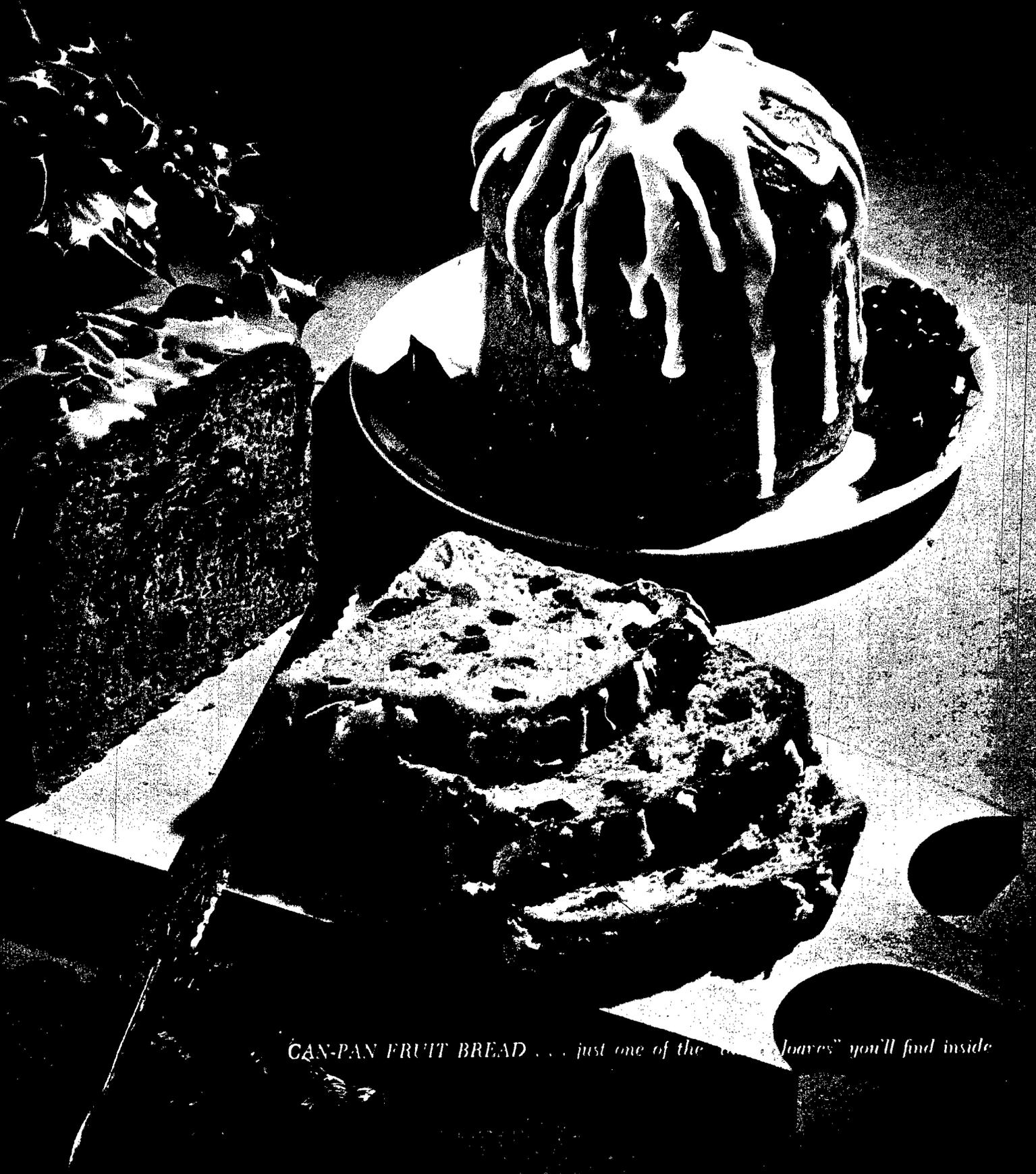
Our new Continental Electric Range has a surface cooking platform that glides out like a drawer. After dinner, you slide it back in—out of the way. Exclusive pantry shelf holds extra pots and pans. And notice the controls. They're at eye level—mounted at

## Click!

the side . . . away from the heat zone. The automatic control will cook your dinner and hold it as long as you like. It can even start and stop it when you're miles away. Clean-up is easy, too. Surface units, drip pans, oven units—they all come out. You can wash them in the sink.

Looks like a built-in, doesn't it? It's not . . . nor does it have the installation expense of a built-in. Stop in and take a peek through our Magic Mirror Door yourself—at your Westinghouse dealer's. Only he has it. *You can be sure...if it's* **Westinghouse**

*A special collection of the wonderful foods  
that celebrate this wonderful season. 22 rec-  
ipes to save!*



*CAN-PAN FRUIT BREAD . . . just one of the "wonderful leaves" you'll find inside*

# Now, bake the luxury loaves!

A year's worth of goodness seems to be included in every special holiday bread — perhaps because Christmas comes but once a year . . . perhaps because Christmas and baking go so well together!

Here are four such breads to add to your collection of once-a-year luxury loaves . . . Why not bake them now to stay perfect in the freezer, for your holiday guests!

## LUXURY MORSEL LOAF

- 1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels
- 2 cups sifted all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter or shortening
- 1 teaspoon vanilla
- 1/4 teaspoon mace or nutmeg
- 1 cup sugar
- 5 eggs
- 1/4 cup orange juice
- 1/4 cup finely chopped nuts
- Grated rind of one orange

Melt morsels over hot (not boiling) water. Remove from heat. Sift flour, baking powder, salt together; set aside. Combine butter, vanilla and mace or nutmeg; beat until creamy. Gradually beat in sugar; beat in, one at a time, eggs. Stir in melted semi-sweet. Add flour mixture alternately with orange juice. Fold in nuts, orange rind. Pour into foil-lined 10 x 5 x 3-inch pan. Bake in preheated 300° oven, 1 hour 40 minutes.

## STOLLEN

- 1 pkg. dry yeast (or 1 cake compressed yeast)
- 1/4 cup warm water for dry yeast, lukewarm for compressed
- 1/2 cup butter
- 1 cup hot scalded milk
- 1 unbeaten egg
- 1/4 cup sugar
- 1 teaspoon salt
- 1/4 teaspoon ground cardamom
- 1 cup raisins
- 1/2 cup currants
- 1/4 cup candied fruit
- 1/4 cup chopped almonds
- 2 tablespoons grated orange rind
- 1 tablespoon grated lemon rind
- 4 1/2 to 5 cups all purpose flour
- Powdered sugar

Soften yeast in water. Melt butter in milk. Add eggs, sugar, salt and cardamom; cool to lukewarm. Stir in raisins, currants, candied fruit, almond, grated rinds and softened yeast. Gradually add flour to form a stiff dough.

Knead on well-floured surface until smooth and satiny, about 5 min. Place in greased bowl. Cover.

Let rise (85-90°) until light and doubled, about 1 1/2 hours. Divide into 3 parts; roll each to a 12 x 7-inch rectangle. Lift 12-inch side; fold over to shape loaf as illustrated. Cover.

Let rise until doubled, about 1 hour. Preheat oven to 350°. Bake 20-25 minutes until deep golden brown. While warm, brush with butter; sprinkle with powdered sugar. Makes 3 loaves.

## CAN-PAN FRUIT BREAD

(pictured in color on the cover)

Winner, 10th Grand National Bake-Off by Mrs. Hildegard Chamberlain, Cambridge, Massachusetts

- 2 pkgs. dry yeast (or 2 cakes compressed yeast)
- 1/2 cup warm water (lukewarm for compressed yeast)
- 1/2 cup sugar
- 1/2 cup shortening
- 1 tablespoon salt
- 1 1/2 cups hot scalded milk
- 2 beaten eggs
- 2 tablespoons brandy extract or rum extract
- 1 teaspoon vanilla
- 7 to 7 1/2 cups all purpose flour
- 1 1/2 cups chopped mixed candied fruit
- 1/2 cup chopped candied cherries
- 1/2 cup raisins
- 1/2 cup blanched almonds, chopped

Soften yeast in water. In large bowl combine sugar, shortening, salt and milk. Cool to lukewarm. Add eggs, extract, vanilla and yeast. Blend in 4 cups flour; mix thoroughly. Let rise in warm place until doubled, about 1 1/2 hours.

Gradually add 3 to 3 1/2 cups flour to form a stiff dough. Knead on floured surface until smooth and satiny, 5-8 min. Knead in candied fruit, cherries, raisins and almonds. Let rise until doubled, about 1 1/2 hours.

Shape dough as follows: (1) Either divide into 3 parts and shape into round loaves. Place in 3 well greased 8 or 9-inch round layer pans or 3 3-pound shortening cans. (2) Or divide into 6 parts, shape into round loaves; place in 6 well-greased 1-pound coffee cans. Let rise in warm place until dough fills pans and tops of loaves are even with pan edges — about 1 hour.

Bake at 350°. Large loaves — 50-60 min., small loaves, 40-45 min. Remove from cans immediately and brush with beaten egg. If desired, glaze with powdered sugar icing.

## CHUNKY DARK FRUIT CAKE

- 3 cups (1 15-oz. pkg.) light or dark raisins
- 2 1/4 cups (1 lb.) candied cherries
- 4 cups (1 lb.) California walnuts
- 2 1/4 cups (1 lb.) dates
- 2 cups (1 lb.) candied pineapple
- 1 cup (1/2 lb.) candied orange peel
- 1 cup (1/2 lb.) candied lemon peel
- 1 cup (1/2 lb.) candied citron
- 5 cups sifted all purpose flour
- 1 teaspoon nutmeg
- 1 teaspoon cloves
- 1 teaspoon ginger
- 2 teaspoons cinnamon
- 1 teaspoon soda
- 1 1/2 teaspoons salt
- 2 cups (1 lb.) butter or margarine
- 2 1/2 cups sugar
- 6 eggs
- 1/4 cup light molasses
- 1/2 cup Sherry wine or grape juice

Prepare 1 9-inch tube pan, 1 large loaf pan (about 8 1/2 x 4 1/2 x 2 1/2-inches) and 1 small loaf pan (5 1/2 x 3 x 2-inches) by lining with greased foil.

Rinse and drain raisins. Leave cherries whole, walnuts in large pieces. Pit dates; cut in half. Cut candied pineapple in 1/2-inch wedges. Cut remaining fruits small. Mix half the flour with fruits and walnuts. Sift remaining flour with spices, soda and salt. Cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in molasses and wine. Blend in flour mixture, then floured fruits, mixing well. Turn into prepared pans.

Bake in 300° oven about 2 to 3 hours with shallow pan filled with hot water in bottom of oven. Cool, then wrap in brandy-soaked cloth; wrap in foil and store in cool place. Makes about 10 1/2 pounds cake.



Luxury Morsel Loaf (upper right) has bits of chocolate, nuts and the tang of orange in every bite!



Stollen (pronounced schtoll-len) is a traditional German Christmas bread, holds currants, almonds, citrus rind, raisins, more!



Chunky Dark Fruit Cake (lower right) holds rich chunks of goodness—cherries, walnuts, candied pineapple, citron, orange and lemon peel!



**DAVANA**

everybody!

Make new Nestlé's  
**butterscotch snaps**  
 and fabulous  
 jewel box container!\*

\*You can make stunning Jewel Boxes, as pictured above. Lots of fun, easy, too. Get free instruction booklet in specially marked sacks of Pillsbury's Best Flour.

**BUTTERSCOTCH SNAPS**

1 6-oz. pkg. (1 c.) Nestlé's Butterscotch Morsels  
 2 c. sifted flour    ¼ tsp. salt    ⅓ c. butter or shortening    1 egg  
 2 tsp. baking soda    ½ c. sugar    3 tbs. light corn syrup    Granulated sugar

Preheat oven to 350° F. Melt Butter-  
 scotch Morsels over hot (not boiling)  
 water. Remove from water. Sift together  
 flour, baking soda and salt; set aside.

Combine in bowl — sugar, butter and  
 corn syrup; beat till creamy. Beat in the  
 egg. Stir in melted butterscotch. Grad-  
 ually blend in flour mixture. Form in 1"  
 balls. Roll in granulated sugar. Place  
 on greased cookie sheet. To decorate:  
 See illustration.

BAKE at 350°                      TIME 10 min.  
 approx. 5 dozen



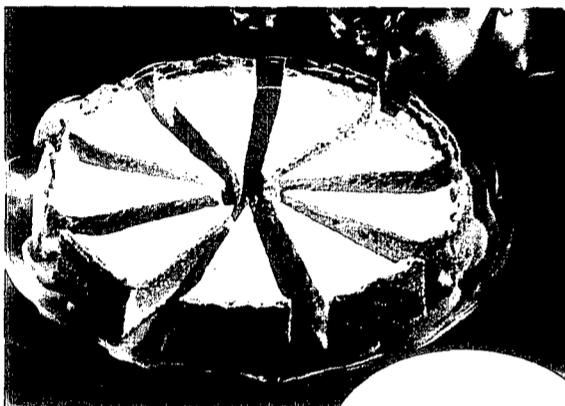
FLAVORS YOU LOVE - NESTLÉ'S MAKES BEST

# Frosting the pumpkin

Look what pumpkin does besides pie! It freezes beautifully in a Frosty Roll that's fit for any dessert-ing occasion . . . it bakes into a grand new pie-ful of a dessert . . . it flavors a quickbread dee-lightfully . . . and now makes a coconut-crust chiffon tart that nestles in the freezer until your best party beckons! Which way will be your family's favorite?



Roll pumpkin ice cream inside spicy sponge cake—serve Frosty Pumpkin Creme Log!



Party Pumpkin Dessert . . . a holiday-flavored cheese cake in a cookie crust. Serve small, rich portions.



Pumpkin Tea Loaf is a moist nut bread that's full of spice . . . taste and texture make it almost a cake.



Thaw just before serving: Pumpkin Chiffon Tarts . . . smooth, cool in a buttery coconut shell.

## FROSTY PUMPKIN CREME LOG

Winner, 12th Grand National Bake-Off by Mrs. Orvel Carlson, Crescent City, Illinois

- 1 cup milk
- 32 (8 oz.) marshmallows
- 1 cup pumpkin, canned or cooked
- ¼ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 cup whipping cream

## SPICY CAKE ROLL:

- 1 cup sifted all purpose flour
- 1 teaspoon double-acting baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 5 unbeaten eggs
- 1 cup sugar
- 1½ teaspoons vanilla
- Powdered sugar

Combine milk and marshmallows in saucepan. Cook over medium heat, stirring occasionally, until marshmallows melt. Remove from heat. Stir in pumpkin, brown sugar, cinnamon, vanilla and salt.

Chill until cold and thick. Beat whipping cream until thick; fold into pumpkin mixture. Freeze, stirring occasionally, until very firm and partially frozen.

*Spicy Cake Roll:* Sift flour with baking powder, salt and spices. Beat eggs until foamy. Gradually add sugar; beat until thick and ivory colored. Blend in vanilla. Fold in dry ingredients gently but thoroughly.

Spread in 15 x 10 x 1-inch jelly roll pan, greased on the bottom, lined with foil, then greased again. Or make a pan from heavy duty aluminum foil and place on a cookie sheet.

Bake at 400° for 12-15 min. Cool 5 min. Turn out onto aluminum foil heavily sprinkled with powdered sugar. Roll in this foil, starting with 15-inch side. Cool. Unroll and spread frozen Filling down center. Bring 15-inch sides together so they just meet; wrap. Freeze 4 to 6 hours or overnight. Makes one cake roll that is a really new way to serve pumpkin for holiday dinner. Make it early and have it in the freezer!

## PARTY PUMPKIN DESSERT

Winner, 13th Grand National Bake-Off by Miss Gloria Demarco, Chicago, Illinois

- ¼ cup butter
- ¼ cup sugar
- 1 unbeaten egg
- 1 cup all purpose flour
- ½ teaspoon double-acting baking powder
- ¼ teaspoon salt

## PUMPKIN-CHEESE FILLING:

- 1 cup (8-oz. pkg.) cream cheese
- ¾ cup firmly packed brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- ½ teaspoon salt
- ½ teaspoon ginger
- ¼ teaspoon cloves
- 3 unbeaten eggs
- 1½ cups pumpkin, canned or cooked
- 1 cup milk
- 1 teaspoon vanilla

Cream butter; add sugar, creaming well. Add egg; beat well. Blend in flour, baking powder and salt. Spread over bottom and 1½ inches up sides of ungreased 10-inch springform or 9 x 9-inch pan. Chill while preparing Filling.

*Pumpkin-Cheese Filling:* Soften cream cheese. Gradually add brown sugar, cinnamon, nutmeg, salt, ginger and cloves; cream well. Add eggs, beating well after each. Blend in pumpkin, milk and vanilla. Turn into prepared pan.

Bake at 375° for 45-50 min. until filling is almost set in center. Spread with Topping; bake 15 min. Chill at least 5 hours before serving.

*Sour Cream Topping:* Combine 1 cup sour cream with ¼ cup brown sugar, 1 teaspoon vanilla, ½ teaspoon cinnamon, ½ teaspoon each ginger and nutmeg. Blend well.

## PUMPKIN TEA LOAF

Winner, 12th Grand National Bake-Off by Mrs. Ida Gustafson, Turlock, California

- 2 cups sifted all purpose flour
- 1 teaspoon soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon ginger
- 1 cup firmly packed brown sugar
- ½ cup shortening
- 2 unbeaten eggs
- 1 cup pumpkin, canned or cooked
- ¼ cup light molasses
- 1 teaspoon vanilla
- ¼ cup milk
- 1 cup walnuts, chopped

Sift flour with soda, salt, spices; set aside. Add brown sugar gradually to shortening, creaming well. Add eggs, one at a time, pumpkin, molasses and vanilla. Add dry ingredients alternately with milk, beginning and ending with dry ingredients. Blend thoroughly after each addition. Stir in nuts. Turn into two 8 x 4 x 3-inch pans or 1 lb. coffee cans well greased on the bottom.

Bake at 350° for 45-55 min. Cool. If desired, frost and sprinkle with nuts. Makes 2 loaves.

*Orange Frosting:* Cream 3 tablespoons butter with 1 cup sifted powdered sugar. Add 2 to 3 teaspoons orange juice until of spreading consistency. Frost tops of cool loaves.

## PUMPKIN CHIFFON TARTS

- 4½ cups shredded coconut
- ¼ cup melted butter
- 1 tablespoon plain gelatin
- ¼ cup cold water
- 3 egg yolks
- 1 cup sugar
- 1¼ cups cooked pumpkin
- ½ cup milk
- ½ teaspoon each, salt, nutmeg, cinnamon and ginger
- 3 egg whites

Mix coconut and butter together. Cut 18 6-inch squares of heavy-duty aluminum foil; pat coconut mixture on top of 9 of the squares; place remaining foil squares on top. Pinch foil to hold coconut mixture and foil in an irregular cup shape; place on baking sheet. To hold shape, crimp top and bottom pieces of foil together at tips of cup. Bake 8-10 min. at 400°; remove foil from inside; cool.

Stir gelatin into cold water; set aside. Combine egg yolks, ¼ cup of the sugar, pumpkin, milk, salt and spices in top of double boiler. Cook over boiling water, stirring constantly, until thickened. Add gelatin; stir until dissolved; remove from heat. Chill until slightly thickened.

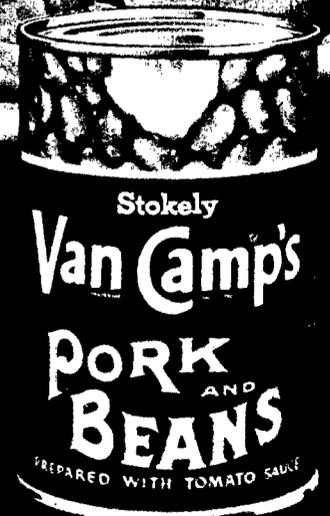
Beat egg whites until frothy; add remaining ½ cup sugar gradually, beating until stiff. Fold in chilled mixture. Pour filling into cooled coconut shells; chill until set or freeze for future use. Makes 9 servings.

# Casual indoor eating means Van Camp's pork and beans



How about a cook in! It's lots of fun—and so easy—when the main dish is Van Camp's Pork and Beans. Everybody likes these protein-rich beans, cooked in Van Camp's own Secret Savory Tomato Sauce. Just heat, eat and enjoy America's first, finest and favorite beans!

One of 150 foods, canned or frozen, by Stokely-Van Camp



# New trimmings to the Turkey

This year, if you want to serve the plumpest, most tender and juiciest turkey ever, try one of the foil roasting methods.

If you traditionally cover your turkey with a butter-soaked cloth, try using a cover of foil instead. It does the job perfectly, and virtually eliminates the need for basting.

For this fix-and-forget-it turkey, place the prepared bird, greased with butter or oil and seasoned, breast-side up on a rack in a shallow pan. Tear off a piece of aluminum foil 3 to 4 inches longer than the bird; fold it in half lengthwise to make a tent. Place over bird, add no water. Roast in a 325° oven. Allow 4-5 hours for an 8-12 lb. turkey; 5-6 hours for a 12-15 lb. bird.

A complete covering of foil will make the turkey even more moist and tender. For this, 2 lengths of foil are joined in a tight double fold. Then the prepared fowl is securely wrapped in its foil "blanket," placed on a rack in a shallow pan, and roasted in a 425° oven. An 8-12 lb. bird will be done in 3-3½ hours; a 12-15 lb. bird in 4-4½ hours. (Add 3-5 minutes per pound for stuffed birds). The foil is opened and pushed down around the bird for the last 45 minutes of roasting time. Allow the turkey to "set" a few minutes before carving.

These foil methods are excellent for roasting wild duck or game that have a tendency to dry out. If your traditional Thanksgiving meat is wild duck, here's an excellent, moist stuffing that adapts to turkey or chicken, too.

## PORK AND BEAN STUFFING

- 1 can (1 lb.) pork and beans, drained
- 1 egg, slightly beaten
- ¼ cup minced onion
- ½ cup chopped celery
- ½ cup drained, cooked apricots or prunes
- Dry bread crumbs

Mix first five ingredients together. Add the seasonings your family prefers: celery seed, sage,

thyme, a dash of nutmeg. Add enough dry bread crumbs to make desired consistency. 4 cups.

## FROZEN CRANBERRY ORANGE RELISH

- 2 navel oranges
- 1 lb. fresh cranberries (4 cups)
- 2 cups sugar

Wash oranges, cut in eighths. Remove seeds. Put oranges, including rind, and cranberries through coarse blade of food chopper. Stir in sugar, blend thoroughly and chill.

Tear off 12 6-inch pieces of 12-inch foil; fold each piece in half, making 6-inch squares. Fit squares into muffin cups; fold excess foil down to form edge. Fill foil cups with Relish (about ¼ cup). (Put remaining relish into freezer container for later use.) Place muffin pans in freezer several hours, until frozen. Remove foil cups from muffin pans; wrap cups completely in foil; return to freezer. Unwrap and thaw just before serving. Makes about 5 full cups.

## MASHED SWEET POTATO CASSEROLE

- 12 medium sweet potatoes, cooked, pared
- 1 cup brown sugar
- ½ cup butter
- 1 teaspoon salt
- 2 tablespoons butter
- Pecan halves

Mash hot sweet potatoes. Add sugar, butter and salt; beat well. Pour into 1½-quart foil-lined casserole. Dot with butter; garnish with pecan halves. Bake 30 min. at 350°. 12 servings.

## PORK AND BEANS WITH PINEAPPLE

- 1 can (1 lb. 15 oz.) pork and beans
- ½ cup brown sugar
- ½ teaspoon ground ginger
- 3 slices pineapple

Combine pork and beans, brown sugar and ginger. Place in a 1-quart casserole. Arrange pineapple on top. Bake, uncovered at 350° for 40-45 min. Makes 6 to 7 servings.

## TURKEY SANDWICH FILLING

- 1 cup finely chopped cooked turkey
- 1 3-oz. pkg. cream cheese
- ¼ cup pickle relish
- Salt and pepper
- Softened butter
- 12 slices bread

Combine first three ingredients and season to taste. Butter six slices, spread with turkey filling; place slice of bread on top. Makes 6 sandwiches.

Enjoy this "different" turkey sandwich weeks after the holidays — wrap in foil and freeze for snacks or lunchboxes.

## FIESTAS

- ½ cup minced onion
- ¼ cup minced green pepper
- 3 tablespoons butter
- 1½ cups finely chopped leftover turkey or chicken
- 1 6-oz. can tomato paste
- ½ cup chopped stuffed olives
- 1 teaspoon Worcestershire sauce
- 1 teaspoon chili powder
- ½ teaspoon salt
- Dash pepper
- 8 wiener buns

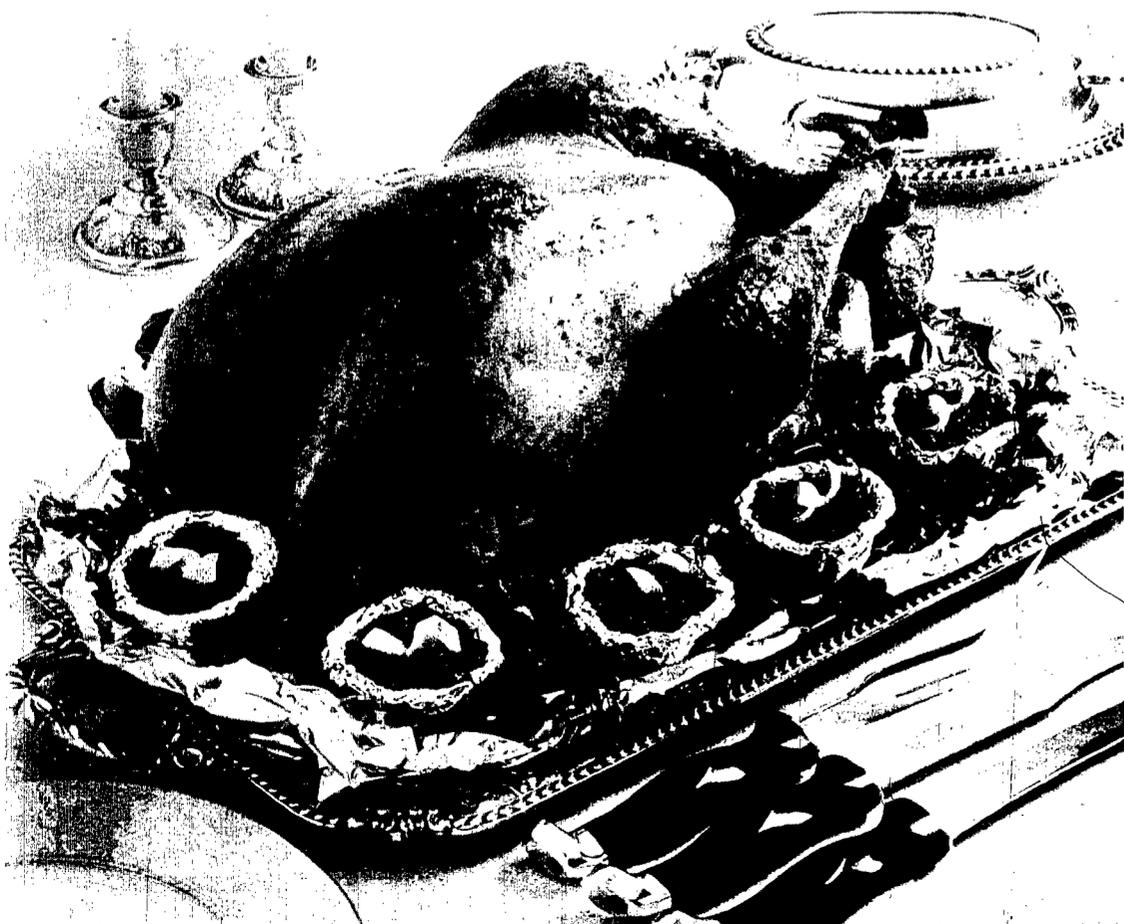
Saute onion, green pepper in butter until soft. Add chicken, tomato paste, olives, sauce and spices; simmer 10 minutes, stirring frequently. Fill buns generously with mixture. Place each bun on square of foil; bring up foil in boat around bun. Place on broiler; broil 5-10 min. until lightly browned. Or, early in day, prepare filling, cool. Fill buns; completely wrap each in foil. Refrigerate. At serving time, place packages in oven; bake 15 min. at 400°.

## DAY-LATE TURKEY DINNER

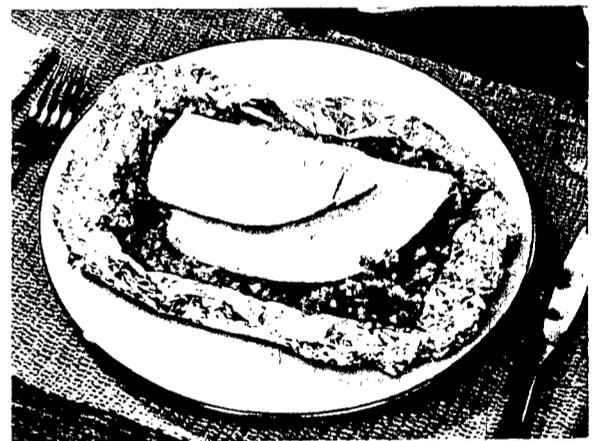
If your family wants a repeat of the delicious holiday meal, you can reheat the turkey and dressing in a foil wrap. The meat remains moist and flavorful, and there's no need to heat the entire bird. What's more, no extra baking dishes are necessary.

Wrap individual servings of leftover stuffing, topped with a slice of leftover turkey in a square of foil; double-fold top and ends.\* Place packages on baking sheet. Bake 20-25 min. in 350° oven. Heat leftover gravy; serve over turkey in opened foil packages.

\*For week-late turkey dinners, you can freeze these individual portions. (Yes, you can freeze meat that has been frozen before — if it is the first freezing for cooked meat, it is perfectly safe. Just don't let the meat set out at room temperature. Cool quickly after cooking). Bake frozen individual servings 40-45 min. at 350°.



This easy-fix turkey is roasted in foil to be extra moist, tender. Cranberry orange relish freezes ahead.



How to repeat a wonderful meal: wrap and bake in foil.



Pork and beans add pineapple to complement the turkey.



MOUNTAIN PINES



OCEAN COVE



ENCHANTED GARDEN



WILDERNESS RAPIDS

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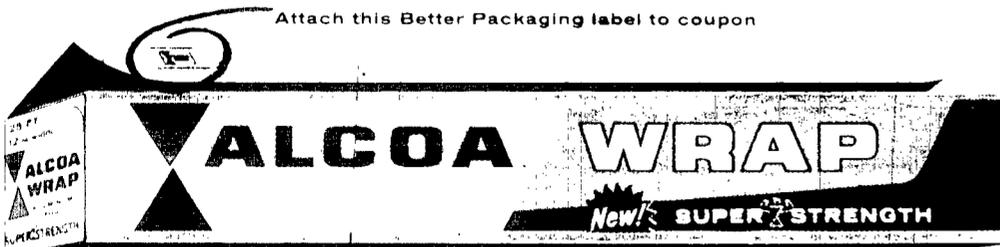
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Order as many murals as you wish, but be sure to enclose \$2.00 and a Better Packaging label for each. Offer void in states or localities where prohibited, regulated or taxed. Offer expires December 31, 1963. Offer limited to residents of United States, Puerto Rico and APO-FPO addresses. Allow at least three weeks for delivery.

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**Brunch Party:** Show off this Cranberry Coffee Ring . . . sumptuous filling, scrumptious taste!



**Afternoon Tea Party:** Date Orange Chocolate Bars are perfect . . . perfectly delicious!



**After Dinner Party:** "Come to our house for dessert." And sample yeast-light Fruit Nut Cookies.



**After the Church Program:** Invite the neighbors to hot spiced tea or coffee and fluffy Snowball Cookies.

## Entertaining Ideas

Here are fine foods to inspire a party! From the coffeecake served at mid-morning to casserole at midnight, each one bakes into a special invitation to wonderful times at your house!



**After the Ice Skating Party:** This Pork and Bean Bake is just the dish to warm up the gang.

### CRANBERRY COFFEE RING

- 1/2 cup scalded milk
- 1/2 cup sugar
- 1/2 cup butter or margarine
- 1 1/4 teaspoon salt
- 1/4 teaspoon cardamom or nutmeg
- 2 eggs and one yolk (save white)
- 1/2 cup warm water (lukewarm for compressed yeast)
- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- 5 1/4 to 5 3/4 cups sifted all purpose flour

Scald milk; pour into large bowl with sugar, butter, salt and spice. Add yeast to water. Let stand a few minutes, then stir to dissolve. When milk mixture has cooled slightly, add the eggs, half the flour and softened yeast. Beat until smooth. Add more flour, a little at a time, first with spoon, then with hand until sides of bowl are cleaned.

Turn dough onto lightly floured board. Gently knead about 50 strokes, until smooth. Place dough in greased bowl, turning once to grease top. Cover bowl with foil. Let rise until doubled, about 1 hour.

Meanwhile, grease a 9-inch tube pan and baking sheet. **Prepare filling:** Boil 1 cup sugar and 1 cup water 5 minutes; add 2 cups cranberries and boil, without stirring, 5 more minutes, adding 1 cup dates the last minute. Remove from heat; stir in 1 cup nuts and 1 tablespoon lemon juice. Cool. Makes about 2 cups.

Turn dough onto board. Use 2/3 of dough for ring; make a braid of 1/3 the dough. For the ring, roll dough into 8 x 18-inch rectangle. Spread 1 1/2 cups filling over dough. Roll tight like jellyroll. Seal edges. Cut into 1-inch slices; place in 9-inch angel food pan so slices barely touch. For second layer, place slices alternately around pan, the third layer as the first, etc.

**For the Braid,** divide dough into 3 equal parts. Pat out into 3 x 12-inch strips. Put remaining filling in the center of each strip. Cover and seal. Place pieces, side by side, on the baking sheet and braid, beginning at the center. Seal ends.

Cover; let rise 30-45 min. Preheat oven to 350°. Bake until well browned, 25-35 min. Remove from pans, brush with **Frosting:** 1 1/2 cups sifted powdered sugar mixed with beaten egg white.

### DATE-ORANGE CHOCOLATE BARS

- 1 1/4 cups sifted all purpose flour
- 3/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups (8-oz. package) dates, chopped
- 3/4 cup firmly packed brown sugar
- 1/2 cup water
- 1/2 cup butter
- 1 tablespoon grated orange rind
- 1 6-oz. pkg. (1 cup) semi-sweet chocolate morsels
- 2 eggs
- 1 cup orange juice
- 1 cup chopped walnuts

Preheat oven to 350°. Sift soda, salt with flour. In saucepan, combine dates, brown sugar, water, butter and orange rind. Cook over low heat, stirring, until dates soften. Remove from heat. Stir in chocolate morsels. Beat in eggs. Add dry ingredients alternately with orange juice. Blend well. Stir in nuts. Spread in well-greased pan, 15 x 10 x 1 (or make pan from heavy-duty aluminum foil). Bake, at 350°, 25 to 30 minutes. Cool and glaze.

**Orange Glaze:** Blend 2 tablespoons soft butter, 1 teaspoon grated orange rind until creamy. Gradually stir in 1 1/2 cups sifted confectioners' sugar alternately with 1 1/2 tablespoons milk. Spread on, let stand until set.

Cut bars into 3 x 2-inch pieces. Makes 25 bars.

### FRUIT NUT COOKIES

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- 1/2 cup warm water, 110-115° (lukewarm for compressed yeast)
- 1/2 cup sugar
- 1 teaspoon salt
- 3 cups sifted all purpose flour
- 2 eggs (room temperature)
- 1/2 cup soft shortening

Add yeast to the warm water. Let stand 3-5 min. Stir to dissolve. Measure sugar and salt into mixing bowl; add the yeast mixture. Mix in 1/2 the flour; beat until smooth, about 100 strokes. Stir in eggs and shortening. Mix in the rest of the flour with spoon or hand, until well blended. Scrape down dough from sides of bowl. Cover; let rise in warm place about 30 min. or until doubled.

**Prepare Fruit Mixture:** In shallow pan mix together 1/2 cup finely chopped nuts, 1/2 cup finely chopped fruitcake fruits, 1/2 cup sugar.

Drop dough by heaping teaspoonfuls into Fruit Mix. Work each piece into some of the fruits and nuts, then stretch into pencil-like strips. Shape into snails, twists, etc. Place on lightly-greased baking sheets; let stand 10 min. Bake 10-15 min. at 375°, until golden brown. Makes 2 to 2 1/2 dozen.

### SNOWBALL COOKIES

Winner in 13th Grand National Bake-Off by Mrs. Oscar Swanson, Viking, Minnesota

- 1/2 cup butter
- 1/2 cup sugar
- 1 egg yolk (save white for frosting)
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 1 1/4 cups sifted all purpose flour
- 2 to 2 1/2 cups toasted coconut

### FLUFFY WHITE FROSTING:

- 3/2 cup sugar
- 1 egg white
- 1/4 cup light corn syrup
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/2 teaspoon cream of tartar
- 1 teaspoon vanilla

Cream butter; add sugar, creaming well. Blend in egg yolk, vanilla and salt. Gradually add flour; mix well. Divide dough into 3 parts. Shape each portion into a 10-inch roll. Cut into 1/2-inch pieces; place on ungreased cookie sheet.

Bake at 350° for 15 to 17 minutes until delicately browned. Cool. Coat with frosting; roll in coconut. Makes about 3 dozen.

**Fluffy White Frosting:** In top of double boiler combine all ingredients but vanilla. Cook over rapidly boiling water, beating with mixer until mixture stands in peaks. Remove from heat. Add vanilla; beat 1 minute.

### PORK AND BEAN WIENER BAKE

- 4 cans (1 lb. each) pork and beans
- 1 cup tomato cocktail sauce
- 2 teaspoons horseradish
- 2 tablespoons brown sugar
- 1/4 teaspoon pepper
- 1/2 teaspoon salt
- 1 lb. wieners or franks, sliced

Combine first 6 ingredients and mix well. Pour into 3-quart casserole or two smaller casseroles. (Foil-lined for fast clean up!) Arrange meat on top of beans. Bake, covered, at 325° for 30-45 minutes. Makes 12-16 servings.

ENTER THE BRER RABBIT

# New Orleans Mardi Gras

—SWEEPSTAKES—

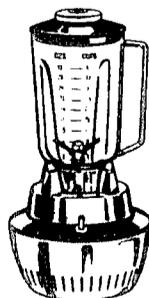


Win a gala holiday! Invite another couple to share the fun and excitement! First prize: Round trip travel for four people to the New Orleans Mardi Gras... stay five nights at a deluxe hotel, beginning February 22, 1963... sightseeing tours of harbor and city, including the famous French Quarter... reserved seats for three big parades... plus \$1,000.00 to spend! **OR WINNER MAY TAKE \$3,000.00 CASH!**

## SECOND PRIZE: \$1,000.00 CASH!

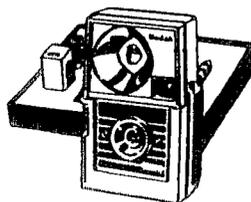
### 40 THIRD PRIZES

New Hamilton Beach Liqui-Blenders. Contemporary design in chrome and jet. Chops, grates, whips, mixes, blends, purees, liquefies, pulverizes. Guaranteed 5 years by maker.



### 100 FOURTH PRIZES

Kodak Hawkeye Flashfun cameras. Built in flash. Takes color and black-and-white snapshots and color slides. Complete with film, batteries and bulbs.



#### OFFICIAL RULES

1. Write your name and address on the back of a label from a bottle of Brer Rabbit Molasses (Green or Gold Label) or Brer Rabbit Syrup (Brown or Blue Label) or on any plain sheet of paper the same size on which you have handwritten the words BRER RABBIT MOLASSES (or SYRUP) in block letters.

2. You may enter as often as you wish, but each entry must be mailed in a separate envelope to:

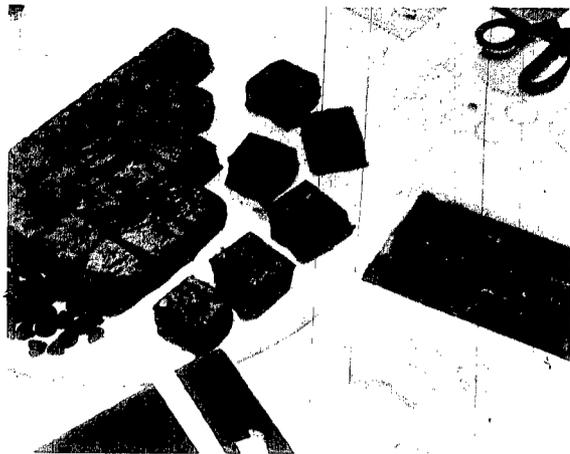
BRER RABBIT MARDI GRAS SWEEPSTAKES  
P.O. BOX 36F, MOUNT VERNON 10, N. Y.

All entries must be postmarked not later than midnight, December 5, 1962 and received no later than December 15, 1962.

3. Anyone residing in the United States or its possessions may enter except residents of Connecticut, Nebraska and Wisconsin, and any other state or locality where prohibited by law, and except employees of Penick & Ford, Ltd., Inc., and its advertising agencies (and members of their families).

4. Prizes will be awarded as listed in the sweepstakes announcement to winners selected by blindfold drawing under the supervision of The Reuben H. Donnelley Corporation, whose selections are final. Only one prize will be awarded in a family.

5. Liability for federal, state or other taxes imposed on prizes is the sole responsibility of winners. All winners will be notified by mail. Send self-addressed stamped envelope with your entry for list of winners. All entries become the property of Penick & Ford, Ltd., Inc., and none will be returned. This sweepstakes is subject to all federal, state and local regulations.



Marshmallow Cream Fudge makes the sweetest gift!



A festive cookie sample-box is always welcome!



Holiday Treats improve with storage, mail easily.

## Give the gift of good food

Few things can compare with a sampling of homemade sweets from a neighbor, a friend or "from home." It's a gift which requires no "exchange", because it's a gift of love and time and talent. Gifts of good foods like these, for instance, are priceless with sentiment!



Panettone . . . Italian Christmas bread . . . is the fresh-from-the-oven gift.

### PANETTONE

(Italian Christmas Bread)

- 2 pkgs. active dry yeast (or 2 cakes compressed yeast)
- 1/2 cup warm water for dry, lukewarm for compressed yeast
- 1/2 cup scalded milk
- 1/2 cup sugar
- 1 1/4 teaspoon salt
- 1/4 cup soft butter
- 2 eggs, beaten
- 4 1/4 to 5 1/2 cups sifted all purpose flour
- 1/2 cup raisins
- 1/2 cup cut-up candied fruit
- 1/2 cup chopped nuts
- 2 tablespoons pine nuts (if desired)
- 1 1/2 teaspoon anise seed
- 3/4 teaspoon vanilla

Soften yeast in water. Pour scalded milk into a bowl with sugar, salt and soft butter. Blend as mixture cools. Add beaten eggs, then a cup of flour, the softened yeast, then 1 1/2 more cups flour. Beat until smooth. Cover; let rise until doubled (batter will be light and bubbly), 1 1/2 to 2 hours.

Stir batter. Alternately add the prepared fruits and more flour, first with spoon, then with hand, until sides of the bowl are cleaned (dough will be very soft). Turn onto lightly floured board; knead very gently until smooth, 15-20 strokes. Place in greased bowl. Cover. Let rise until doubled, about 45 min. to 1 hour. Punch down dough. Turn out on board. Divide in two; let rest 10 minutes.

Round up into 2 balls. Place on opposite corners of a large greased baking sheet. Flatten tops of balls slightly with your knuckles. Let loaves rise 45 min. to 1 hour (until doubled).

Brush loaves with 1 beaten egg mixed with 1 tablespoon water. Press in pine nuts, if desired. Bake 30 to 40 min. in preheated 375° oven. Remove from pan; cool on rack. Makes 2 loaves.

### MARSHMALLOW CREAM FUDGE

- 1 jar marshmallow cream (5 to 10 oz. jar)
- 1 1/2 cups sugar
- 2/3 cup evaporated milk
- 1/4 cup butter
- 1/4 teaspoon salt
- 2 6-oz. pkgs. or 1 12-oz. jumbo pkg. semi-sweet chocolate morsels
- 1/2 cup nuts, chopped (optional)
- 1 teaspoon vanilla

Combine first five ingredients and bring to a full boil, stirring constantly. Boil 5 min. over moderate heat, stirring. Remove from heat. Stir in semi-sweet morsels until melted. Add nuts and vanilla. Pour into greased 8-inch square pan (line pan with foil for easy removal and cutting). Chill until firm. Makes about 2 1/2 pounds candy.

### PFEFFERNUSSE

- 1 cup soft butter or margarine
- 1 1/2 cups sugar
- 3 eggs, beaten
- 5 cups all purpose flour, unsifted
- 4 teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon each ground cloves, nutmeg and cinnamon
- 1/2 teaspoon white pepper
- 1 1/2 cups milk
- 1/2 cup light molasses
- 1 teaspoon anise seed

Preheat oven to 375°. Cream butter and sugar until light and fluffy. Add eggs; mix well. Sift dry ingredients together. Combine milk and molasses. Add flour mixture alternately with liquid to creamed mixture. Stir in anise seed. Drop by teaspoonfuls onto lightly greased baking sheet. Bake 15 min. While still warm, dust with powdered sugar. Makes 11 dozen cookies.

### CHRISTMAS CRINKLES

- 2 1/4 cups sifted all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon each cinnamon, ginger and nutmeg
- 1/2 teaspoon ground cloves
- 3/4 cup soft shortening
- 1 cup brown sugar, firmly packed
- 1 egg
- 1/4 cup dark molasses
- Colored sugar

Sift dry ingredients together. Cream shortening and brown sugar; add egg, mixing until light and fluffy. Stir in molasses, then the flour mixture; chill.

Preheat oven to 375°. Shape dough into walnut-size pieces; dip in colored sugar. Place 3 inches apart on greased cookie sheet. Sprinkle each cookie with 2 or 3 drops of water. Bake 12-15 minutes. Makes 4-5 dozen cookies.

### LEBKUCHEN

- 2 1/4 cups sifted all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1 cup coarsely chopped walnuts
- 1/2 lb. mixed candied fruits, diced
- 3 eggs
- 1 egg yolk
- 1 1/4 cups sugar
- 1/2 cup dark molasses

Preheat oven to 375°. Grease a 15 1/2 x 10 1/2 x 1 inch jellyroll pan, or make a pan of double-strength foil placed on a baking sheet. Sift dry ingredients together; mix with nuts and fruits. Beat eggs and egg yolk until thick and lemon colored. Gradually add sugar, beating after each addition. Blend in molasses and flour mixture. Turn batter into prepared pan; spread evenly. Bake 25-30 min. When cool sprinkle with powdered sugar. Cut into 2 x 2 1/2-inch bars. 30 cookies.

### HOLIDAY TREATS

- 1 6-oz. pkg. semi-sweet chocolate morsels
- 1/2 cup sugar
- 3 tablespoons light corn syrup
- 1/2 cup orange juice
- 2 1/2 cups finely crushed vanilla wafers (about 5 dozen)
- 1 cup walnuts, finely chopped

Melt morsels over hot, not boiling, water. Remove from heat. Stir in sugar and syrup. Blend in orange juice. Combine crushed wafers and walnuts; add to chocolate mixture and mix well. Form into 1-inch balls. Roll in sugar or coconut. Let ripen in covered container at least several days. Makes approximately 4 1/2 dozen.

Gift idea: because Holiday Treats will keep three to four weeks in a tightly-covered container, why not make a gift box that stores these sweets? Let them show off through a pretty but tight-lidded glass jar — or in decorated coffee cans. You'll need glue to paste on the Christmas wrapping paper, felt or wallpaper that turns the coffee can into a candy box. Then the whimsies like ribbons, lace, baubles and beads are up to you and your sewing basket. It's such a fun idea, why not take two-pound coffee cans and redecorate them to hold more Christmas cookies!



**\$5,000 Hawaiian Coffee Ring... a delicious surprise inside... a sure delight to make with Red Star Yeast!**



**Clara Oliver** won \$5,000! This Wellsville, Missouri, grandmother loves to bake... and to go to auction sales. Prize money will go toward remodeling her home... and probably toward some auction bargains, too!

**Hawaiian Coffee Ring**

*Adapted by Ann Pillsbury*

Surprise filling of coconut and pecans bakes right inside.

BAKE at 350° for 30 to 35 minutes. MAKES 2 coffee cakes.

- Soften... 1 packet **Red Star Active Dry Yeast** (or 1 cake Red Star Compressed Yeast) in ½ cup warm water.
- Cream... ¼ cup soft **Land O'Lakes Butter** with ¼ cup sugar.
- Blend in... 2 unbeaten eggs  
½ cup **PET Evaporated Milk**  
¼ cup warm water  
1 teaspoon **Diamond Crystal Salt** and softened yeast.
- Add... 1½ cups **Pillsbury's BEST All Purpose Flour**; beat well. Cover.
- Let rise... in warm place (85° to 90° F.) 30 minutes.
- Add... 2 to 2½ cups **Pillsbury's BEST All Purpose Flour** to form a stiff dough.

Let rise... in warm place 30 to 45 minutes. Prepare Filling.

Divide... dough in half. Press three-fourths of one half into bottom and sides of well-greased 9-inch ring mold. Top with half of Filling. Make 24-inch roll with remaining one-fourth of dough. Place on Filling. Brush with **PET Evaporated Milk**. Repeat with remaining dough.\* Cover.

Let rise... in warm place until light, 45 to 60 minutes.

Bake... at 350° for 30 to 35 minutes until golden brown. Remove from pans. Glaze while warm.

\*Two 8 or 9-inch layer pans may be used. Press three-fourths of dough into bottom and sides of pans. Fill. Flatten remaining dough into two 5-inch circles; place on Filling.

**Coco-Nut Filling**

Combine in mixing bowl ⅔ cup sugar, ½ cup flaked coconut, ½ cup pecans, chopped, ½ cup soft Land O'Lakes Butter, 2 tablespoons PET Evaporated Milk, 1 teaspoon vanilla and ½ teaspoon cinnamon.

**Vanilla Glaze**

Combine 1½ cups sifted powdered sugar, ½ teaspoon vanilla, ¼ cup finely chopped nuts and 1 to 2 tablespoons PET Evaporated Milk to form a glaze.

Fast, fancy, filled with a marvelous mixture of flavors! Hawaiian Coffee Ring is another big winner made with **RED STAR**, the Official Grand National Yeast. Special active, quick-rising **RED STAR** makes yeast baking a sure delight. It's the one ingredient that helps the rest do their best! Bake this superb sweet bread today with **RED STAR**, your best baking friend by far!



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- 6 beautiful "Sasheen" bows
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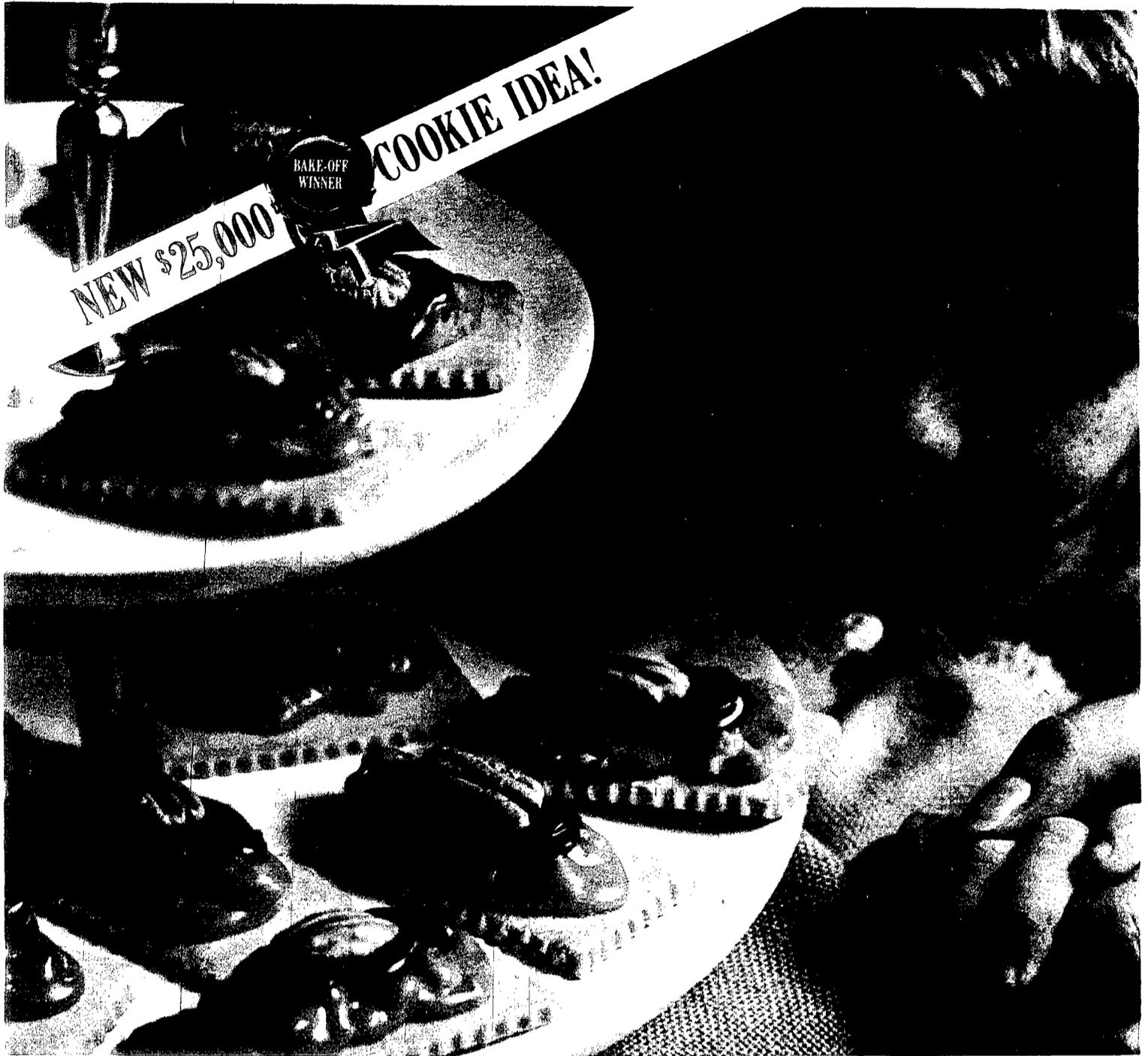
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Offer ends December 31, 1963. Void where taxed, prohibited, or otherwise restricted.



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## NOVEMBER PROJECT

*holiday  
pies*



Cold weather brings many things. It not only brings the holidays — Thanksgiving, Christmas and New Years — but it also brings the desire to experiment with new recipes that will add glamour to holiday entertaining. If you're a connoisseur of recipes you welcome the opportunity to surprise the family and guests with interesting pastry that you want to try out in advance of the holiday season.

Eggnog concoctions make wonderful pies; mincemeat does likewise. And as we set forth on our project, we note with interest that there's a "new look" in pies this season — namely two-tone fillings in layer effect. Here we find mincemeat topped with a layer of custard; a two layer lemon pie; and one with a layer of lemon and a layer of cranberries hidden under a meringue topping.

Or you can make up your own double layered or two-toned version for holiday fare. Alaskas never cease to create excitement and with peppermint at its peak of popularity during the holidays, Peppermint Alaska Pie proves a sure winner . . . An assortment of tarts is fun to make and by using pudding mixes for filling along with canned fruit fillings, you'll add color to your assortment of desserts . . . Again a meringue shell turns into party fare when filled with a combination of whipped cream and pineapple tid-bits.

Try out your ideas in advance. Gala pies such as these will assure you of glamour for your holiday fare.

### CHERRY BRIGHT ANGEL PIE

- 1 package (3 ounces) cherry-flavored gelatin
- ¼ cup sugar
- Hot cherry juice plus water to make one cup
- ½ cup cold water
- 1 cup cream, whipped
- 1½ cups drained pitted red cherries, syrup-packed\*

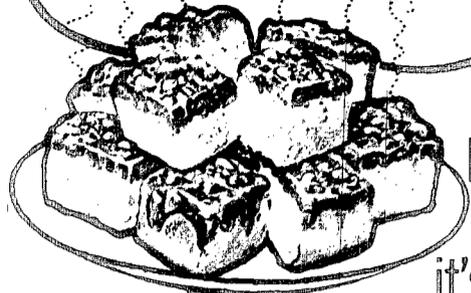
#### Meringue Crust

Dissolve gelatin and sugar in hot liquid. Add cold water. Chill until slightly thickened. Then fold in whipped cream. Fold in cherries and pour into cooled crust. Chill until firm.

*Meringue Crust.* Beat 2 egg whites with ¼ teaspoon cream of tartar until foamy throughout. Add ¼ cup sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until this meringue mixture will stand in very stiff peaks. Add 1 teaspoon vanilla and beat well. Spoon into lightly greased 9-inch pie pan and make a nest-like shell, building sides up above edge of pan. Bake in slow oven (275°F.) 45 to 50 minutes. Cool.

\*If water-packed sour cherries are used, increase sugar to ½ cup.

# Quick, warm Walnutty Coffeecake!



Bake it  
high,  
higher,  
highest  
with  
Fleischmann's  
Yeast—  
it's extra active!

## WALNUTTY COFFEECAKE (makes one 9-inch square)

¾ cup sugar	¾ cup warm water
½ cup (1 stick) Fleischmann's Margarine	¼ cup sugar
½ cup finely chopped Planters Walnuts	1 teaspoon salt
1 teaspoon cinnamon	2½ cups unsifted flour
1 package Fleischmann's Active Dry Yeast	1 egg
	¼ cup (½ stick) Fleischmann's Margarine

Combine ¾ cup sugar, ½ cup melted margarine, walnuts, cinnamon. Spread in a greased 9" square pan. Dissolve yeast in warm water. Add ¼ cup sugar, salt and half the flour. Beat until smooth. Add egg and ¼ cup softened margarine. Add rest of flour, beating until smooth. Spoon into pan, spreading evenly over nut topping. Cover; let rise in warm draft-free place until doubled, about 1 hour. Bake at 375°F., 25-30 min. Invert on to cake rack or plate. Serve in warm, wonderful chunks.

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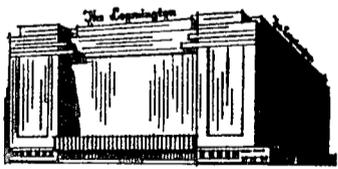
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## ASSORTED INDIVIDUAL PIES

Pastry Tart Shells  
Pudding mixes

Canned fruit fillings  
for pies

### Pastry Tart Shells

2 cups flour  
1 teaspoon salt

½ to ¾ cup shortening  
4 to 6 tablespoons cold water

Mix flour and salt. Cut shortening into flour until crumbs are about the size of small peas. Add cold water, a little at a time, mixing quickly and evenly through flour with a fork until dough just holds in a ball. Use as little water as possible. Roll to about ⅛ inch thickness. Cut into 12 circles about 5 inches in diameter. Line medium-sized custard cups with pastry, allowing ½ inch crust to extend over edge. Crimp edge of pastry. Prick pastry with a fork. Bake in a very hot oven (450°F.) 8 to 10 minutes. Prepare pudding mixes according to directions and spoon into tart shells, or fill tart shells with assorted canned fruit pie fillings.

## TWO-TONE PARTY PIE

Single Pie Crust

1 cup flour  
¾ teaspoon salt  
4 to 6 tablespoons shortening  
2 to 4 tablespoons cold water

Mix flour and salt. Cut shortening into flour until crumbs are about the size of small peas. Add cold water, a little at a time, mixing quickly and evenly through flour with a fork until dough just holds in a ball. Use as little water as possible. Roll to about ⅛ inch in thickness. Line pie pan. Prick bottom of shell before baking. Bake in a hot oven (450°F.) 8 to 10 minutes.



## TWO-TONE FILLING

1 package (10 ounces) frozen cut rhubarb, thawed  
2 tablespoons water  
1 package (1 pound) frozen whole strawberries, thawed  
3 tablespoons cornstarch  
½ teaspoon lemon juice  
Red food coloring, if desired  
1 package (3 ounces) cream cheese  
½ cup sugar  
½ pint whipping cream

Simmer rhubarb and water until rhubarb is tender, 4 to 5 minutes. Drain strawberries, reserving juice. Combine cornstarch with strawberry juice and add to rhubarb. Cook, stirring constantly, until thickened and clear. Add the whole strawberries, lemon juice and coloring, if desired. Chill thoroughly. Combine cream cheese and sugar and mix until smooth. Whip cream until stiff. Fold cream cheese mixture into whipped cream. Reserve ¼ cup of the cream mixture for topping. Spread remaining whipped cream mixture on bottom of pie shell. Top with chilled strawberry-rhubarb mixture. Chill 3 to 4 hours. Use remaining cream mixture to garnish top of pie.



### TWO-LAYER LEMON PIE

- 2 egg whites
- 4 tablespoons sugar
- 1 package lemon pudding and pie filling mix
- 1/2 cup sugar
- 2 cups water
- 2 egg yolks
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 1 baked 8-inch pie shell

Beat egg whites until foamy throughout. Add 4 tablespoons sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until meringue will stand in peaks.

Combine pie filling mix, 1/2 cup sugar, and 1/2 cup of the water in saucepan. Add egg yolks and blend well. Then add remaining 1 1/2 cups water. Cook and stir over medium heat until mixture comes to a full boil and is thickened — about 5 minutes. Remove from heat. Stir in lemon juice and lemon rind. Pour half of filling into pie shell. Fold remaining half, while hot, into meringue. Spread evenly over pie filling in shell. Chill.



### EGGNOG WALNUT PIE

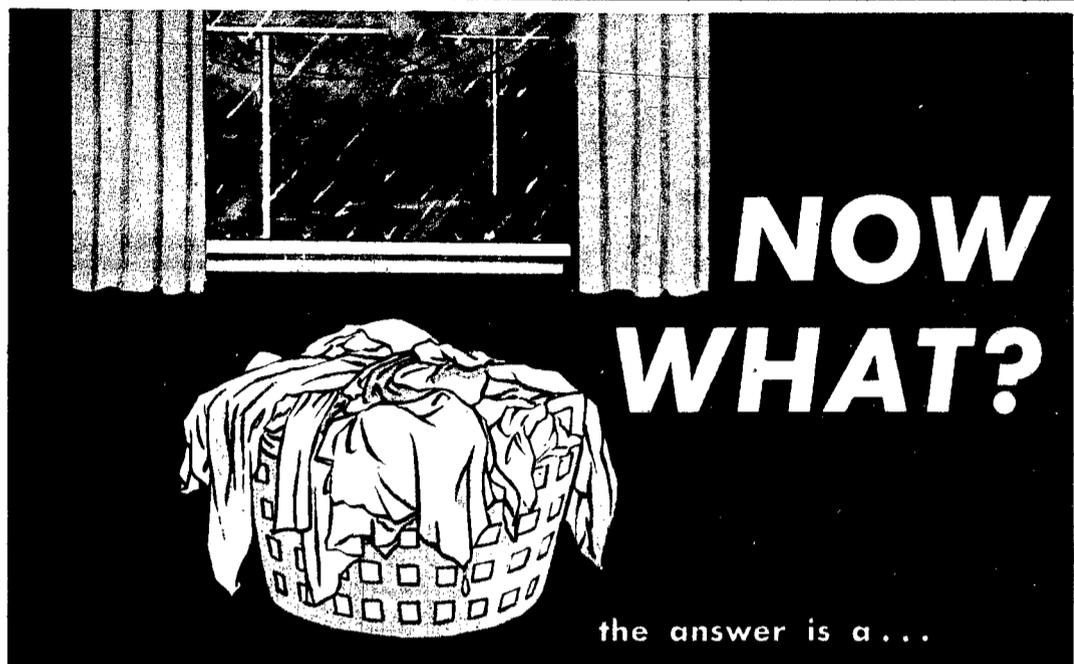
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| 1 envelope unflavored gelatin | 1 tablespoon cognac or brandy                     |
| 1/4 cup milk                  | (or use 1 1/2 teaspoons rum flavoring or vanilla) |
| 3 eggs, separated             | 1/4 cup granulated sugar                          |
| 1/4 cup granulated sugar      | 1/2 cup whipping cream, whipped                   |
| 1/4 teaspoon nutmeg           | 1 9-inch walnut crust or baked walnut pie shell   |
| 1/8 teaspoon salt             |   |
| 1/2 cup milk                  |   |

Soften gelatin in the 1/4 cup milk. In top of double boiler beat egg yolks together with the 1/4 cup sugar, nutmeg and salt. Stir in the 1/2 cup milk and cook and stir over hot water until mixture thickens and coats a spoon. Add softened gelatin and stir until gelatin is dissolved. Cool. Add flavoring. Beat egg whites until stiff and gradually beat in remaining 1/4 cup sugar. Fold into gelatin mixture. Fold in whipped cream. Pour into chilled shell and chill until firm. Serve garnished with a wreath of whipped cream decorated with walnut halves.

### WALNUT CRUMB CRUST

- |   |                          |
|---|--------------------------|
| 1 cup fine graham cracker crumbs          | 1/4 cup granulated sugar |
| 1/2 cup finely chopped California walnuts | 1/4 cup soft butter      |

Mix all ingredients. Press into 9-inch pie pan. Chill or bake at 375° about 7 minutes.



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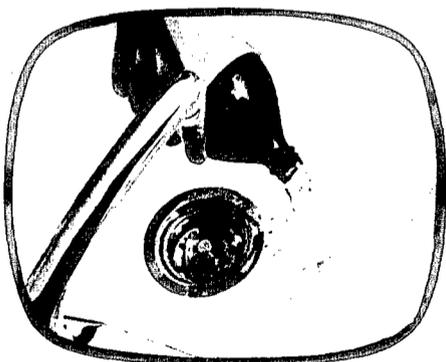
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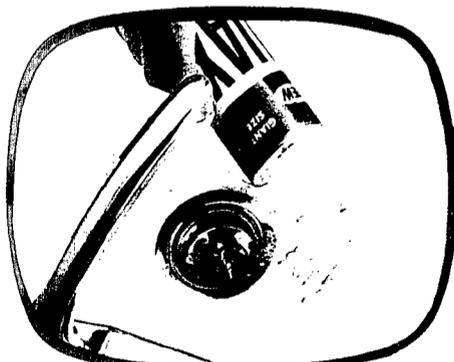
**“Why Calvin, you old smartie,  
that sink just sparkles!”**



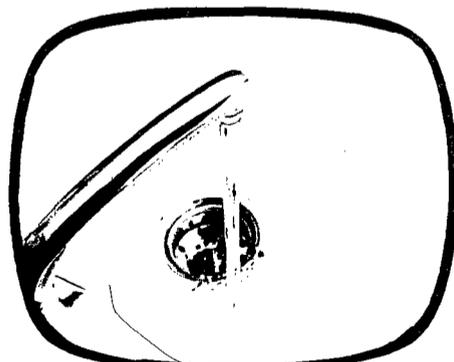
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gets out stains  
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**Famous bleaching AJAX now has built-in scour-power  
... gets out stains even bleach can't reach**



How many times has your youngster spotted you in the kitchen making "something for supper" and announced he was going to help? How many times, before you could say, "you can help most by going back to your finger-painting," has he drawn up his special stool or chair and plunged his hands full force into your flour?

Let him help! Once his hands are really clean and an apron or dish towel firmly secured to protect his clothes, you may find your smallfry can really help!!

Here are a few suggestions: If you are baking cookies, let your preschooler get out the bowls, measuring cups and cookie sheets. When you are ready to add the last chocolate morsels or nuts, he will love stirring them into the dough while you grease the baking sheets.

How about making sugar cookies and letting your young one decorate them with egg yolk paint? Mix one egg yolk with  $\frac{1}{4}$  teaspoon water and pour into two small custard cups. Add his favorite food coloring. Using his imagination and two small paint brushes, he can paint a decorative topping. If more colors are desired, use more of the egg yolk mixture.

Every child loves gingerbread boys. Prepare a stiff gingerbread dough and cut out gingerbread boys with a cutter or free hand. For other shapes, try some simple ones from a coloring book, transferring the design to cardboard and using a sharp knife to cut the dough. Before baking the cookies, let your smallfry decorate them. Put cupcake papers or custard cups of raisins, cinnamon hearts or silver shots and shakers of colored sugar on the kitchen table for him to work with in creating his own designs.

If you have made brownies, let the children turn them into "browniewiches" by dividing the brownies through the middle. Let them place a chocolate mint between the halves and put the "browniewiches" into a warm oven a few minutes to melt the chocolate.

How about letting your kitchen helper make fruit flavored gelatin? After it has been mixed, it can be poured into paper cups instead of molds. Let him choose his favorite fruits to drop in and pop the gelatin into the refrigerator. Paper cup salad is perfect for indoor picnicking.

Your preschooler may enjoy preparing after-school snacks for his older brothers or sisters. Have you tried Banana-Chocolate Lollipops? Have him peel 6 bananas and spear each one with a wooden skewer. Dip in melted chocolate morsels and place in the freezing compartment until the chocolate is firm.

Party Milk Shakes will be taste tempters for the after school crowd and will delight the youngest in their ease of preparation. Blend crushed fruit or fruit juice, chocolate syrup or other flavoring into milk. Chill and serve with a colored straw. A fancy eggnog can be made, too, by adding a well beaten egg to milk and then a touch of vanilla. Topping the drink with a sprinkle of nutmeg will add just the festive touch.

If your children like to munch while watching television, and what child doesn't, try Parmesan Munchies. Melt 5 tablespoons butter in a heavy skillet. Remove from heat and add 5 tablespoons grated Parmesan cheese. Add  $\frac{1}{4}$  box dry cereal (4 cups); sprinkle with  $\frac{1}{2}$  teaspoon salt and stir.

Dry cereal can also be used to form balls for delectable eating. The children will enjoy making them. If they prefer, they can make tree shapes by putting the mixture into greased paper cone shaped cups. Insert skewers for the trunks of trees. When the mixture is cool, remove the paper cups and roll the tree cones in tiny candies or green colored sugar.

Push skewer into a marshmallow or a thick apple slice to make them stand up. To make the mixture to hold the "trees" together, melt  $\frac{1}{4}$  cup butter and  $\frac{1}{2}$  pound marshmallows over low heat until syrupy. Put 4 cups dry cereal in a buttered bowl and stir briskly.

A fudge, which the children can make with a minimum of direction, is called Magic Marshmallow Melties. In a saucepan, let your helper mix one 5 to 10-ounce jar of marshmallow cream;  $\frac{3}{8}$  cup evaporated milk;  $\frac{1}{4}$  cup butter;  $1\frac{1}{2}$  cup sugar and  $\frac{1}{4}$  teaspoon salt. Now you take over and bring this mixture to a full boil, stirring constantly.

Then remove the pan from the heat and let your child pour in one 12-ounce package of semi-sweet morsels, while you stir. When the chocolate is melted, add 1 teaspoon of peppermint extract and  $\frac{1}{2}$  cup chopped California walnuts. Pour this mixture into the 8-inch square pan which junior has buttered and let him supervise the chilling of the fudge until it's firm and ready for him to serve.

An older child would delight in making Zebra Pudding. In separate pans prepare one package of vanilla instant pudding and one package of chocolate instant pudding. Use the directions on the package. Let your youngster spoon a little of each into fruit juice glasses; one layer on top of the other — so the pudding is in stripes.

Any smallfry will delight in serving Cherry Lemonade to his friends as a special treat. Put one six-ounce can of frozen lemonade and one package of cherry flavored soft drink crystals in a large pitcher. Add  $1\frac{1}{2}$  quarts of water and ice cubes and mix well.

There are many things that even your youngest can help you do while you're getting food ready for the holidays. Making Barbecued Walnut Snacks can be a joint affair. While you preheat the oven to 400 and melt 2 tablespoons of butter, the young helper can mix  $\frac{1}{4}$  cup Worcestershire sauce, 1 tablespoon catsup, 2 dashes tabasco, 2 teaspoons salt and 4 cups California walnuts.

Pour the melted butter over; place in a glass baking dish and into the oven for 20 minutes. Stir the walnut mixture as often as junior says. When the time is up, turn the mixture onto paper toweling. The Walnuts Snacks are good hot or cold; holiday season or anytime.

# Easy Enough for the Small Fry

by  
Susan Lowe



When it's time to  
put your best food  
forward --

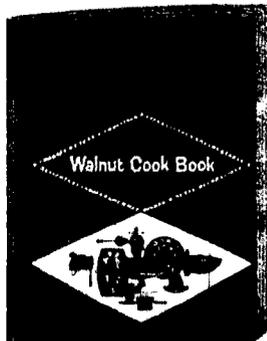
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