

CAAP Day Begins Today at 1 p.m. at City Auditorium

Wayne's and farmers will have an opportunity to see the facts of the 1963 feed grain program and CAAP program today starting at 1 p.m. at the Wayne city auditorium.

It's the annual County Agricultural Convention Program with four featured speakers.

Starting the afternoon will be Hans Jensen, Nebraska ASCS Committee chairman. Former Northwest director of USDA, Jensen will have information on the feed grain program.

Next will be Dale Jaedette, state conservationist for the Soil Conservation Service. He will tell of current conservation programs.

A speaker on conservation will be Richard Gavitt, district forester.

Then Dale Flowerday, NE Nebraska Experimental Farm Superintendent, will tell of the new root worm control chemicals.

There will also be a display by farm supply dealers and county offices, plus a luncheon served by the Wayne Chamber of Commerce.

CAAP Day is sponsored by the Wayne County ASCS, SCS, Extension Office and the Wayne Chamber of Commerce.

1962 Vehicle Plates Delinquent in 10 Days

Wayne county residents are reminded there are only 10 days left before 1962 plates will be delinquent, according to Leona Bahde, county treasurer.

Owners, wishing to obtain their 1963 plates by mail should mail in their 1962 registration certificates with fee, plus county assessor's tax statement.

If you have moved to a new address, please notify the county treasurer's office of the change when requesting plates.

Miss Bahde said the sale of plates is running about 700 behind this same time last year.

Kiwanis Shrove Tuesday Pancake Feed Planned

The second annual Kiwanis Shrove Tuesday Pancake Feed has been scheduled at the city auditorium Feb. 26 from 5 p.m. to 8 p.m.

Admission is 75 cents for adults, 50 cents for children.



TWO WAYNE KIWANIS members received special citations Monday night as the local Kiwanis club marked its 40th anniversary. O. R. Bowen and B. W. Wright (second and third from left) received 40-year certificates as charter members. Pictured with them are Arthur Moseman (left), South Sioux City, lieutenant-governor of the Kiwanis division; Dick Manley, Wayne club president, and Stanley Michael (right), Omaha, governor of the Nebraska-Iowa district.

Wayne Kiwanians Observe 40 Years of Service Here

Forty years ago a new club called Kiwanis was organized in Wayne. Monday night the club celebrated its anniversary at a banquet and honored two of the three surviving charter members who were present, O. R. Bowen and B. W. Wright.

Bowen reminisced briefly about the founding of Kiwanis in Wayne and the newspaper tributes which reported its first anniversary party a year later.

Izaak Walton League Game Feed Set Sunday

The Izaak Walton League will hold their annual wild game feed Sunday at the Hotel Morrison.

Wayne Residents at Red Cross Conference

Three Wayne residents attended a Red Cross Disaster Conference in Norfolk Thursday to learn of plans for preparations against war or natural disasters.

Benefit Raises \$158.43

Hoskins—The Hoskins Community March of Dimes benefit netted \$158.43 for the drive.

WSTC Dramatists To Drama Festival

Now there's competition in dramatics at the college level in Nebraska.

The Nebraska Speech Association has invited 12 colleges, Wayne State among them, to perform in the Spring Drama Festival this weekend.

Wayne's dramatics director, Dr. Helen Russell, and her students have chosen "A Dream" as the college's entry. It is one of three one-act plays staged last month, and is directed by Brad Hickeron, Wayne.

Area Shippers

Area shippers to Sioux City this week included: Marvin Schroeder, Winside, 21 steers, wt. 1,152; \$25.25; Marvin Paulsen, Sholes, 53 hogs, \$16 and Stanley Soden, Winside, 29 hogs, \$16.

School, Council Caucuses Set For Tuesday Night, Febr. 26

County Offices and Post Office Observe Washington's Birthday

Washington's Birthday, Feb. 22, will be observed by the Wayne Post Office and county offices as a legal holiday.

There will be no window service or rural and city carrier service by the post office although box patrons will receive their mail through their boxes as usual. Mail will be dispatched on the holiday schedule.

All county offices will be closed for the day.

School Superintendent At Laurel Resigns Post

Victor A. Graham has resigned as superintendent of the Laurel schools effective at the end of the school year.

He has served as superintendent in Laurel for the past three years and has not announced his plans.

Laurel voters will elect two candidates to posts on the Laurel Board of Education in the April city election. Nominated for the jobs are V. E. McNabb, Ruth Ebmeier and Keith Gilliland.

Markets

(Prices in Wayne Tuesday a.m.)	
Oats	\$.61
Cream	.60
Hens, lb.	.06
Cocks, lb.	.04

Feed Grain Producers Begin 1963 Program Signup

Starting Feb. 11, 21 producers of feed grains in Wayne county signed up to take part in the 1963 feed grain program. Signup period ends March 22.

The program offers farmers, according to John Mohr, ASCS County Committee Chairman, an opportunity to help cut the national buildup of feed grain stocks. This helps reduce the cost to taxpayers of storing huge quantities of feed grains for which we have no markets, he said, and which are above the level needed as a national security carryover. At the same time, the program provides an incentive payment for the farmer who participates, which helps him maintain the income from his cropland.

Participating farmers become eligible by taking at least 20 percent of their farm's feed grain base out of crop production and

Two School Board, Three City Council Posts Open

Caucuses for both the school board and the city council elections will be held Febr. 26.

This is becoming a common practice to hold both on the same night, saving a duplication of effort.

The Caucuses will begin at 7:30 p.m. with the Popular Party meeting at the City Auditorium and the Citizens Party meeting at the City Hall above the fire hall.

At these meetings, electors will nominate candidates for the Wayne Board of Education. The terms of H. E. "Jim" Hein and Ed Seymour expire this year.

Damage From Rifle Shots Declines

The mysterious shootings that had been damaging property in Wayne slowed the past week, with no rifle shots reported since Saturday.

At that time, a bullet hole was found in the window of a door at Morey Hall by WSTC police officer Albert Nelson.

Other bullet holes discovered since last week were in the auto of Orville Sherry, Harry Leisberg, a car in the Coryell Auto lot and a college student's auto.

Since then, several holes made by air rifles were discovered, two in the bulletin board at Grace Lutheran church and one in the display window at Sav-Mor Drug.

Hein told the Herald Tuesday he would not seek reelection. He has been on the board for two terms.

Seymour said he would seek the office again if the people so desired. He has served on the school board for 27 consecutive years.

Following the school board caucuses, the electors will take up caucuses for the placing in nomination of candidates for the offices of city councilmen.

The terms of Ed Smith (first ward), Dave Ewing (second ward) and Chris Tietgen (third ward) expire.

For the Popular Party, first ward electors will meet in the Wayne auditorium; second ward will meet in the Wilcox Mortuary Chapel and the third ward will meet in the main floor lobby of the Wayne county court house.

For the Citizens Party, first ward electors will meet at the city hall, second ward will meet in the Public Library and third ward will meet in the basement lobby of the Wayne county court house.

Residents are again reminded of the changes in ward boundaries that were made prior to the November election last year. The new boundaries are:

- First Ward: All of Wayne south of Fifth Street.
- Second Ward: All of Wayne north of Fifth Street and east of Main Street.
- Third Ward: All of Wayne north of Fifth Street and west of Main Street.

Top Art Exhibit Displayed at WSTC

A noteworthy art exhibition is on display at Wayne State's Student Center, courtesy of International Business Machines Corp., which has extensive art collections.

The current exhibit, entitled "22 Painters of the Western Hemisphere," presents a traditional display of "realistic" paintings by some of the West's most renowned artists. Among them: Diego Rivera of Mexico and George Bellows of the U. S.

Each country is represented by one of its better known traditional artists, and each work lends to emphasize a particular culture in the form of an artistic social comment.

Richard Lesh of the college art faculty said the exhibit is difficult to obtain, so much in demand is it all over the nation. He has been negotiating for about two years to have it shown at Wayne.



FOUR GENERATIONS gathered for this photo. They are, left to right, Mrs. Harry Suehl, Jr., Pilger, Mrs. Emil Baker, Winside, Mrs. William Jacobsen, Sr., Winside, seated and Mark Scott Suehl.



BULLETIN BOARD DESIGN has been a recent project of secondary classes taught by Dr. B. E. Ross at Wayne State. The bulletin board is an excellent teaching device, he believes, and most of the boards produced by the students showed real enterprise. One of the fine examples is pictured above, designed by Wendell Osorno (left) and Dennis Lukens.

English Conference Set for Instructors

English teachers and others interested in the teaching of English will have an opportunity Saturday to learn something new about the language.

The occasion: a conference at Wayne State starting at 10 a.m. in the Conn library lounge and lasting until about 3 p.m.

The purpose: to explain the new "Curriculum for English" which has attracted national attention since its origin two years ago in Nebraska.

Lesson units for the new curriculum, both elementary and secondary, were written last summer by 44 participating teachers, and those units now are being tested in five schools—Omaha, Westside, University High, Lincoln, York.

Teachers from several of the pilot schools will attend the conference to moderate group discussions in the afternoon.

The morning session will feature two talks. Dr. G. T. Fairclough of the University of Nebraska will discuss "What Modern Linguistics Can Do for Language Arts Teaching." Mrs. Helen Harrell president of the Nebraska Council of English Teachers, will talk on "Our Children's Right to Read."



VALENTINE BABY ALUMNI party of the Wayne Hospital Auxiliary brought 15 mothers and distinguished alumni to the Woman's Club room Saturday. Shown are, back row, left to right, Mrs. R. E. Gormley, co-chairman, Mrs. Alvin Anderson and Janelle, Mrs. Richard Wert and Christine, Mrs. John Kay and Kim, Mrs. George Bierman and Brian, Mrs. Marvin Donner and Todd, Mrs. George Jaeger and Connie, Mrs. Russel Prince and Roger and Mrs. Wallace Anderson and Dennis. Front row, left to right, Mrs. Julia Haas, co-chairman, Mrs. Meredith Johnson and Jane, Mrs. William Gaunt and Jay, Mrs. Ted Bahe and Leanne, Mrs. Jim Silverdale and Mary, Mrs. Jack March and Jeff, Mrs. Harris Heineman and Dian and Mrs. Alvin Mohfeld and Clark.

Wayne Stores To Open Thursday Nights

Baby Alumni Tea Fetes

16 Mothers and Babies

Sixteen mothers, 16 babies and nine guests attended the Baby Alumni Tea Saturday at the Wayne Woman's club rooms. The event is sponsored annually by the Wayne Community Hospital Auxiliary.

AAUW To Meet Thursday

The American Association of University Women will hold a dessert 7:45 p.m. meeting Feb. 14 at the library lounge at the college.

Minerva Meets Monday

Minerva Club met Monday with Mrs. F. J. Moses. Thirteen members were present.

Eightettes Meet With Mrs. Melvin Froehlich

The Eightettes bridge club met last Tuesday evening in the Melvin Froehlich home.

L. Doeschers Observe

Wedding Anniversary

Mr. and Mrs. Leslie Doescher were honored on their silver wedding anniversary when a group of friends and relatives gathered at the Woman's Club home last Sunday afternoon.

Ann Manning Feted at

Miscellaneous Shower

Ann Manning, friend, was honored at a bridal shower Friday evening at the Christ Lutheran parish hall.

Royal Neighbors Meet

Royal Neighbors club met last Tuesday at the Woman's Club Rooms. Sixteen members were present.

Delta Dek Meet Tuesday

Delta Dek club met last Tuesday evening with Mrs. W. A. Koerber. Prizes were won by Mrs. Lloyd Jensen.

Dr. Stevens Speaks at PEO Meeting Tuesday

Dr. Richard E. Stevens was guest speaker at a PEO meeting last Tuesday at Hotel Morrison.

OSL Chapter 194 Holds Special Installation

Wayne Chapter 194, Order of the Eastern Star held special installation services Monday evening.

C. Morgan, C. Koerber

Engagement Announced

Mr. and Mrs. T. Henry Morgan, jr., announce the engagement of their daughter, Cinda, to Ensign Charles J. Koerber, USN, son of Dr. and Mrs. William A. Koerber, Wayne.

King's Daughters Meet

King's Daughters met last Thursday afternoon at the church. Mrs. Monta Bomer lead devotions.

Central Social Circle Meet with Mrs. Baier

Central Social Circle Club met last Tuesday for a 1:00 o'clock luncheon in the Mrs. Christ Baier home.

SOCIAL FORECAST

SOCIAL FORECAST Wednesday, Feb. 13 LaPorte, Mrs. Carl Bichel LCW Circle Meetings Thursday, Feb. 14 Just Us Gals, Margarite Hofeldt St. Paul's Mission Study AAUW Sunny Homemakers, Emil Vahlkamp home Bridge Club, Mrs. Doug Spencer Masonic meeting, 7:30 p. m., E.A. degrees Friday, Feb. 15 DAR, Hotel Morrison Saturday, Feb. 16 Wayne Hospital Community Auxiliary, covered dish luncheon, 1 p.m.

Judge Hamer On Program At Redeemer Ladies Aid

Redeemer Lutheran Ladies Aid met Thursday in the church parlors. Judge Dave Hamer presented slides he had taken on a trip to London.

Ray Gambles Observe

Wedding Anniversary

Mr. and Mrs. Ray Gamble observed their 48th anniversary Sunday when Mr. and Mrs. Carl Bronzynski and Carol Mae entertained at a no-host dinner.

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Birthdays Club Meets

Birthdays Club met Saturday afternoon with Mrs. Esther Johnson and Grace. Mrs. Gerson Alvinn, Mrs. Albert Anderson and Lillian Anderson were guests.

Jolly Dozen Club Meets

Jolly Dozen club met Monday evening in the Fred Reeg home. R. H. Hansen received high prize.

Dr. Walter Benthack Speaks at Woman's Club

Woman's Club met Friday with 70 members and 10 guests present. The meeting was opened with the flag salute and the Creed for Club Women.

Hillsdale Meets Tuesday With Mrs. H. Rethwisch

Hillsdale club met Tuesday in the Henry Rethwisch home. Mrs. Dale Johnson was hostess.

Mrs. Ed Meyer Hostess To Logan Homemakers

Logan Homemakers met Thursday in the Mrs. Ed Meyer home. Mrs. Irene Geewe was a guest.

Ray Gambles Observe

Mr. and Mrs. Ray Gamble observed their 48th anniversary Sunday when Mr. and Mrs. Carl Bronzynski and Carol Mae entertained at a no-host dinner.

the cakes.

Waitresses were Mrs. Carl Bronzynski, Carol Mae Bronzynski, Mrs. Albert Gamble, Mrs. Glen Olson and Mrs. Floyd Johnson.

Carol Mae Bronzynski played

several piano numbers and Rae Ann Johnson played several accordion selections.

and Albert Paulson. The couple have two children, Mrs. Carl Bronzynski and Albert Gamble.

The Winner of the Continental Transistor Radio in the Sav-Mor Drug Tax Contest was MRS. ROBERT NISSEN. The Correct Number of Tax Deductible Items Was 51. List of products: MENTHOLATUM ACTEN, PECTUSSIN, VICK'S VAPOSTEAM, EPSOM SALTS, BEN GAY, DIAPERINE OINTMENT, Q TIPS, POLY VI SOL, GERITOL LIQUID HELPS, MURINE, DRISTAN, etc.

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FIRE - Call 300 HOSPITAL 1035
WAYNE COUNTY OFFICIALS: Assessor: Henry Arp 198 Clerk: C. A. Bard 38 Judge: David J. Hamer 258 Sheriff: Don Weible 233 Deputy: E. L. Hailey 750-W Supt.: Gladys Porter 114 Treasurer: Leona Bahde 232 Clerk of District Court: John T. Bressler, Jr. 347 Agricultural Agent: Harold Ingalls 564 Assistance Director: Mrs. Ethel Martelle 497 Attorney: Charles McDermott 317-W Veterans Service Officer: Chris Bargholz 888-W
Commissioners: Dist. 1 - John 2 Dist. 2 - George 3 Dist. 3 - Henry Hokeney District Probation Officer: William Eynon 9-W
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PHYSICIANS: BENTHACK CLINIC 215 W. 2nd Street Phone 1060 Wayne, Nebr. GEORGE L. JOHN, M. D. PHYSICIAN AND SURGEON 114 East 3rd Street Office Phone 712
ELECTRICIANS: TIEDTKE ELECTRIC WIRING CONTRACTORS Farm - Home - Commercial Phone 267 Wayne, Nebr.
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GAY THEATRE ENDS THURSDAY "REPTILICUS" FRIDAY THRU MONDAY, FEB. 15 - 18 Matinee 3:00 p.m. Sunday - Early Show 6:00 p.m. Monday (65c)

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We sold this V-8 with Power-Glide now. Radio and heater for only—
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Standard transmission, radio, 2-tone. Recent rings and only—
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Laurel

By Mrs. Edwin Gadeken
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Lions Club

The Laurel Lions club will sponsor another annual Valentine's box social and dance at the Laurel auditorium Thursday night, Feb. 14. Mrs. David Curtiss will provide the music.

Candidates for School Board

V. E. McNabb, Ruth Ebmeier and Keith Gilliland were nominated as candidates for the school board at the annual caucus. Voters will decide on two of the three candidates.

Tuesday Club

Tuesday Club elected the following officers: president, Mrs. Victor Graham; first vice president, Mrs. Arnold Sauer; second vice president, Mrs. Roy Thomas; secretary, Mrs. Bill Farnestock; treasurer, Mrs. Morten Fredrickson. The lesson was given by Mrs. Arnold Sauer and Mrs. V. E. McNabb on peace corps.

Immanuel Lutheran Aid

The Immanuel Lutheran ladies also met Thursday, Feb. 7 in the church parlors. Thirty members and two guests, Mrs. Herman Karner and Mrs. Otto Haas were present. Mrs. Earl Dirks presided and gave scripture reading. President announced the new committee for the year as follows: purchasing, Mrs. Max Holdorf, Mrs. Gene Scholer, Mrs. Peter Voller; sewing, Mrs. Edwina Scholer; social committee, Mrs. Jean Mackey, Mrs. H. K. Niermann, Mrs. Glenn Morten; visiting committee, Mrs. Edwin Gadeken, Mrs. Clayton Schroeder and Mrs. Roland Huetig; birthday committee, Mrs. Earl Bebec.

A play entitled "Getting Things Done" was given by Mrs. Robert Buss, Mrs. Jerome Mackey, Mrs. Gene Scholer, Mrs. Roland Huetig, Mrs. Armin Stark, Mrs. Clayton Schroeder and Mrs. Edwin Gadeken. Mrs. Jack Erwin, Mrs. Robert Buss, Mrs. George Gadeken and Mrs. Edwin Gadeken served lunch.

Jeff Klintberg, son of Mr. and Mrs. Robert Klintberg, and Marsha Gilliland, daughter of Mr. and Mrs. Keith Gilliland, were elected duke and duchess for the Mardi Gras to be held in Norfolk Feb. 24 by the Trinity church, Norfolk.

The meeting was in the home of Mrs. Robert Klintberg with Mrs. Stella Lynch and Mrs. Bruce Stage assisting. The next meeting will be held at the high school auditorium which will be the fine arts show, guest night and silver tea starting at 8 p.m. March 5.

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The Morning Star arrives in time for mail delivery on publication date either in town or on the rural route.

28-mail offer in Nebraska and Northern Kansas—outsides of Lancaster County 5 week \$1.00 daily; 6 1/2 weeks Daily and Sunday \$2.00; a year \$9.00; with Sunday \$15.50. Order direct or through our office.

4-H Club News

Busy Beavers

Busy Beavers 4-H meeting was called to order Feb. 4 by Mary Ann Dorrey. There is \$15.10 in the treasury. Kathy Hansen gave a demonstration on how to make gelatin salad. Claudia Niemann gave a demonstration on how to make rolls. We exchanged edible valentines. The meeting was adjourned. Claudia Niemann served lunch.

Coon Creek

Coon Creek 4-H club held its reorganization meeting Jan. 21, at the Paul Everingham home. The following officers were elected: John Olson, president; Kenneth Everingham, vice-president; Roy Gustafson, secretary-treasurer; and Robert Gustafson, reporter. The leaders are Paul Everingham and Maurice Olson. Plans and projects for the year were discussed. The next meeting will be Feb. 18 in the James Gustafson home.

Peppy Peppers

Peppy Peppers 4-H club met at the Eldon Bull home Feb. 4. Our leaders demonstrated cocoa Rhonda Toast and Delores Bull demonstrated ambrosia. We played a game. For lunch we had ambrosia, cookies and cocoa. The next meeting will be at the Ray Neft home at 7:30, Mar. 11.

Scout News . . .

Brownie Scouts

Troop 190
Busy Elves Brownie Troop 190 met the last two Saturdays at the city hall. Mrs. Vernon Prodoehl had charge of the program of music and dancing.

WANT ADS

FOR SALE

FOR SALE—Red Chevrolet floor ski suit and leotards. Size 14. Phone 203. Jan 31/13

FOR SALE in this area late model Neechi Sewing machine in like new condition, new warranty, equipped to make button holes, zig-zag and many other features. Reliable party may assume last eight payments of \$7.67 or will discount for cash. For more information write: Credit Manager, Box 181, Fremont, Nebraska.

CHEMISTRY HAS DEVELOPED a new finish containing acrylic for vinyl floors called Seal Gloss. McNatt Hardware, Wayne, Nebr. f13

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MOTOROLA STEREO Floor model with Deluxe Changer, Vibrasonic sound and solid walnut cabinet. A real savings for only \$299.95. Merchant Firestone Store, Wayne. f6

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TO RECEIVE YOUR "Magic Hour" as shown in February. McCall's call 524J after 3:30 p.m. Lucier Cosmetic Consultant, Mrs. Adele Daniels. Jan 24/12

WOMAN WHO CAN DRIVE

to call regularly each month on established Studio Girl Cosmetics clients in and around Wayne making necessary deliveries, etc. 3 or 4 hours per day. Route will pay to \$5.00 per hour. Write STUDIO GIRL COSMETICS, Dept. 77632, Glendale, Calif. f613

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61 AMBASSADOR
V-8, push-button transmission, split seats with reclining backs, 4-door sedan with factory air conditioning.

60 DODGE PHOENIX
4-door sedan, Torqueflite transmission, radio, power steering, power brakes.

60 FORD FALCON
2-door with automatic transmission and radio. Jet black with new tires, including mud and snow.

59 DODGE CORONET
V-8, 4-door hardtop, black and white, Powerflite transmission, radio, power steering. Good tires and reconditioned inside and out like a new car. You drive it and be the judge as to its value.

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ROAD TESTED
RECONDITIONED
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WORTMAN AUTO CO.

Your FORD - MERCURY DEALER
119 East 3rd Street
Phone 303 Wayne

Society ...

(Continued from Page 3)

Golden Age Club Meet With Eric Thompson's
Golden Age Club met Friday evening in the Eric Thompson home for a cooperative dinner. Mr. and Mrs. Charles Holkes and Art Aker won prizes. The March 8 meeting will be with Mr. and Mrs. Carl Wright.

Rebekah Lodge Meet
Rebekah Lodge met Friday evening. Ann Berner was installed as treasurer. Mrs. Grace Dawson and Mrs. Henrietta Frost were hostesses. The next meeting will be Feb. 22.

Mrs. Rice Hostess to Cameo Club Wednesday
Cameo Club met Wednesday evening with Mrs. Minnie Rice. Mrs. Ralph Carhart was a guest. Prizes were won by Mrs. Ross James, Mrs. Willard Wiltsie and Mrs. Margaret Cramer. The next meeting will be Feb. 20 with Mrs. Ross James.

Mrs. Phil March Hosts NuFu Club Wednesday
NuFu club met Wednesday with Mrs. Phil March. Mrs. John Bressler, Mrs. George Criswell, Mrs. J. M. Strahan and Mrs. Russell Owen were guests. Prizes were won by Mrs. Harold Hein and Mrs. Adon Jeffrey. The next meeting will be Feb. 20.

Coterie Dessert Bridge Held In Harrington Home
Coterie met Monday for dessert-bridge with Mrs. Paul Harrington. Mrs. J. M. Strahan was a guest. Prizes went to Mrs. Helen Orr, Mrs. Strahan and Mrs. Carrie Welch. Mrs. Leslie Ellis will be hostess Monday for a 1 p.m. luncheon.

Immanuel Couples Club
Immanuel Couples Club met Wednesday evening. Mr. and Mrs. Lloyd Roehrer and Mr. and Mrs. Elmer Schreiber were hosts and in charge of the entertainment. The next meeting will be March 6 with Mr. and Mrs. Merle Roehrer and Mr. and Mrs. Barbara Ruwe as hosts.

VFW Area Meeting
VFW Area Meeting will be held Feb. 17 at the Veterans Club at West Point from 2-4:30 p.m. All members are invited. Post 5291, Wayne, will hold their regular meeting Feb. 19.

VFW Meets Monday
VFW met Monday evening. Nine members were present. Don Tize, Norfolk, gave a speech on the new dial system. Mrs. Darlene Peters, Mrs. Clarence Gesse, Mrs. George Reibold and Mrs. Roy Beeks were hostesses. The next meeting will be March 11.

Live and Learn Club
Live and Learn Club met Wednesday with Mrs. Dale Flowerday. The lesson, "Making Hats," was presented by Mrs. Flowerday and Mrs. Bill Kugler. The next meeting will be March 25 with Mrs. Gene Fletcher. The lesson will be "Selecting Paints."

Betty Jensen Weds Dennis Smith in Sunday Ceremony

Betty Jensen, daughter of Mr. and Mrs. James Jensen, sr., Wayne, and Dennis Smith, Winside, were married in ceremonies Sunday afternoon at First Baptist church, Wayne. Rev. Russell Dacken officiated. Mrs. Dacken sang "Because" and "The Wedding Prayer." Mrs. W. C. Swanson was organist.

The bride, given in marriage by her father, wore a floor length gown of white lace over satin. The fitted bodice was fashioned with a round neckline trimmed with sequins. Her shoulder length veil was held by a crown accented with sequins. She carried an arrangement of pink roses on a white Bible.

Attendants for the couple were Mr. and Mrs. William Jensen. Mrs. Jensen wore a blue satin sheath with matching accessories and a pink and white carnation corsage. The men wore gray suits with white carnation boutonnières.

Ushers were Jonathan Dacken and Carlos Martin. The bride's mother wore a gown of blue chiffon with a pink and white carnation corsage. A reception was held in the church parlors following the ceremony. Mrs. Carlos Martin was hostess. Sally Zapp registered the guests. Mrs. W. C. Swanson poured. Linda Boyce served punch. The four-tier wedding cake was baked by the bride's mother and was decorated by Mrs. Earl Beeks. Mrs. James Jensen, jr. cut and served the cake.

Waitresses were Linda Boyce, Jerri Ream and Carla Beck. Mrs. Harold Zapp assisted with gifts. After a wedding trip the couple will make their home in Winside.

Wayne Hospital Notes

Admitted: Mrs. Vern Dahlman, Pender; Tommy Frahm, Wayne; Margaret Mary Nuss, Wayne; Mrs. Michael Holderness, Wayne; Mrs. Harold Burns, Laurel; Earl Anderson, Wayne; Mrs. Conroy Munson, Wakefield; Michael Rethwisch, Carroll; Mrs. Lowell Glassmeyer, Wayne; Mrs. Dale Franzen, Wayne.

Dismissed: Mrs. Jerry Allvin, Margaret M. Nuss, Wayne; Tommy Frahm, Wayne; Richard Gaden, Laurel; Tommy Leonard, Wayne; Mrs. Walter Steinkamp, Wayne; Mrs. Howard Smith, Wayne; Mrs. Orville Nelson,

Wayne; Mrs. Michael Holderness, 6 oz., Wayne hospital
Feb. 11: Mr. and Mrs. Willis Kahl, Wakefield, a son, 8 lbs., 9 ozs., Wakefield hospital.

Courthouse Roundup

County Court
Feb. 5: Richard Chochon, Humphrey, fined \$5.00 and \$4.00 cost, for improper turn. Complaint by Keith Reed.
Feb. 6: Charles Borg, Lindsay, fined \$10.00 and \$4.00 cost, stop sign violation. Complaint by D. Matejka, patrolman.
Feb. 6: Larry G. Nelson, fined \$25.00 and \$4.00 cost, careless driving. Complaint by E. L. Hailey.
Feb. 11: James Warner, Clearwater, fined \$10.00 and \$4.00 cost, liquor consumption in street. Complaint by S. E. Thompson.

Marriage Licenses
Feb. 6: Dennis Smith, 18, Winside, and Betty Jensen, 18, Wayne.
Feb. 7: Duane Biggerstaff, 20, Wayne, and Patricia Kay, 18, Wakefield.

Letters to the Editor

Dixon, Nebr.
Dear Editor:
The people of Wayne are to be commended upon changing to a Thursday open night. As long as the merchants of Wayne show an interest in the welfare of their rural customers, I'm sure the farm-

ers won't be so selfish as to begrudge them free Saturday evenings. I'm even more sure that the businessmen of Wayne will appreciate these few extra hours of freedom to prepare for Sunday, whether they choose to make it a day for a family outing or to worship God in His House.

During the busy season in the field, farmers especially appreciate stores being open in the evening, and would also appreciate the banks being open the same evening. Many townspeople who are working would also appreciate evening banking hours, such as are very popular in cities of any size.

Thursday evening in town can be a pleasant break, and farmers now have good refrigeration, so don't need to wait till Saturday evening to shop for fresh foods for Sunday dinner.

Sincerely,
Mrs. Harold George

Graveside Rites Held For Howard Smith Boy
Graveside rites were held Thursday at Greenwood cemetery, Wayne, for Ann Marie Smith, infant daughter of Mr. and Mrs. Howard Smith. The baby was born Feb. 4 at Wayne hospital and died

Feb. 5. Rev. William Simmer officiated at the rites.
Survivors include the parents; grandparents, Dr. and Mrs. W. G. Ingram, Wayne, and Mr. and Mrs. Ernest Smith, Cairo.

M.S. Oil Co.'s FUEL KIDS

1990

DON'T LET THE CHILLS RUN UP YOUR SPINE. OUR GOOD OIL HEATS A HOME JUST FINE.

M.S. OIL CO. INC.
Phone 522
SKELLY 614 MAIN WAYNE, NEBR.

20 OUTSTANDING ARTISTS ON STAGE

W.S.M. GRAND OLE OPRY

HANK THOMPSON
JOHNNY & JACK
BILLY GRAY

KITTY WELLS
THE PLAINSMEN
BILL PHILLIPS

Extra Added Attraction
Hank Thompson and His Brazos Valley Boys
The Tennessee Mountain Boys

SIoux CITY MUNICIPAL AUDITORIUM
Saturday, February 16 - 8 p.m.
Tickets at Auditorium Box Office
Adults Advance \$1.50, Door \$2; Child 50c
Auspices Sioux City & Nebr. B'ldg.

KING'S

TEEN TIME DANCE
Friday, Feb. 15
THE CLASSICS
Adm. 50c
Parents Invited

Saturday, Feb. 16
DUFFY BELORAD and his Orchestra
Adm. 75c

Sunday, Feb. 17



EDDIE SKEETS and his Orchestra
A real Mixer-Upper Dance
Modern - Polka - Rock'n Roll
Adm. \$1.00

BUYER'S BONANZA

TODAY'S BEST BUY

Brand New McCormick No. 36 Field Harvestors

Brand New McCormick Hay Conditioners

Brand New McCormick

No. 31 GRASS MOWER
No. 100 FAST HITCH MOWER
No. 100 PULL TYPE MOWER

Big Bargains In Used Equipment

- 4-wheel Manure Spreader, was \$100 ... sale price \$45
- 1-B Hammer Mill, was \$30 ... sale price \$10
- Deere Hammer Mill, was \$60 ... sale price \$35
- 5-h.p. 3-phase Electric Motor, was \$95 ... sale price \$69
- Deere 214 Plow, was \$67 ... sale price \$47
- 3-section Peg Harrow, was \$25 ... sale price \$15
- 4-section Peg Harrow, was \$32.50 ... sale price \$19
- IH 3-bar Side Rake, was \$20 ... sale price \$10
- Deere B Tractor, was \$368 ... sale price \$268
- '55 Ford Truck-Tractor, was \$550 ... sale price \$350
- '50 Chevrolet Pickup, was \$375
- IH-448 4-row Cultivator, was \$250 ... sale price \$195
- Deere 314 Plow, was \$125 ... sale price \$85

PRICES GET THE AX!

February 18 to March 2

14 USED TRACTORS TO CHOOSE FROM

We Will Trade - On the Spot Financing
TERMS - Up to 2 years

CUB CADET with rotary mower - demonstrator

- 1948 WC Allis Chalmers
- IH 400 - Extra good
- M Tractor - good
- Deere B - self starter - good tires
- Deere A - Here is some cheap power
- Farmall 560 - Here is your chance to trade up
- 1950 H - excellent shape - came from good home
- 1947 M - good - see it - drive it
- 1954 SMTA Diesel - wide and narrow front axle
- 1955 Farmall 400 - a good buy
- Farmall H - A good second tractor
- WC Allis Chalmers - new tires
- Cub Lo Boy Tractor - with plow, disc, bar mower, rotary mower, grader blade
- 1959 Dodge Pickup - perfect
- Jeep with full length top

1963 MODEL TRUCKS
On Display

See the New
Manure Spreaders
Rotary Stalk Cutter

YOU PRICE IT!

What do you think you'd like to pay for a brand new No. 30 Tractor Trailer or a Brand New No. 40 Tractor Trailer. Just write the price and your name and address on our bid slip and drop in our bidder's box. YOU MAY BE THE ONE TO TAKE IT HOME AT YOUR OWN PRICE

FREE - Dynamometer Test

Of Your Tractor During Our Bonanza

February 18 - March 2

Come In and Save!

Coffee Pot Will Be On All the Time!

International Harvester Sales & Service

ELMER HARRISON, Salesman

MERLIN NIXON, Salesman

WAYNE, NEBR.



PHONE 34

FABULOUS BUYS!

DISCOUNT SALE!

DOOR-TO-DOOR PROTECTION!

Cover-All AUTO FLOOR MATS

ASSORTED COLORS!

166 What a Buy!

Beautiful as it protects! Snug-fitting mat protects entire front floor area, helps keep car clean. Heavy rubbery black, red, blue, or green.

33¢ EA. VARCON SPARK PLUGS

SAVE 44%

Nationally Known **PENNZOIL** or **HAVOLINE** Motor Oil

Get maximum protection with minimum wear—both at a real money-saving price! SAE 20, 30, 40, 50, 60.

37¢ QT.

For Service MM-MS-DG-DM

Sealed Beam HEAD LAMPS

REG. to \$1.69

88¢

Greater lighting efficiency for safer driving in any weather. 6V, 12V, for 2- or 4-lamp systems.

10 OZ. CAN **Homecote SPRAY PAINT**

ONLY 47¢

So easy—just shake and spray! Perfect for hard-to-paint items. Choose black, red, white, aluminum.

GAMBLES—FAMOUS FOR DISCOUNT SAVINGS!

School News
District No. 1
Mrs. Gloria Lesberg, teacher
Merle Kaufman is the only one

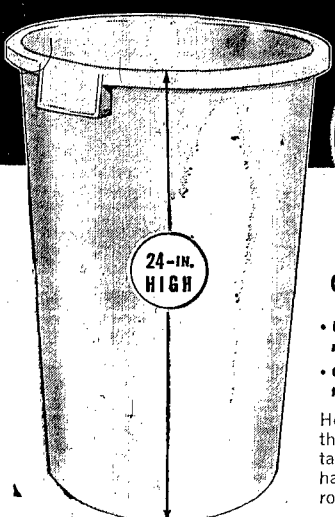
who has had perfect attendance this year.
New officers elected for our Citizenship Club are president, Alan Thomsen; vice president, Marcia Leonard; secretary, Richard Dris-

kell; and treasurer, Anne Leonard.
Mary Jean Kaufman and Alan Thomsen treated for their birthdays the past month. Roger Gustafson won the health contest for

THE WAYNE HERALD

88th Year — No. 42 Wayne, Nebraska, Wednesday, February 13, 1963 Section 2 — Pages 1 to 6

HANDY FOR HOME OR GARAGE!
GIANT 15 GAL. WASTEBASKET



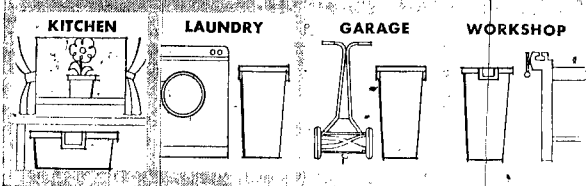
\$1.99
Save \$1.60

OUR REG. PRICE \$3.59

- Unbreakable Poly Plastic won't rust or mar
- Choose yours from yellow, turquoise or sandalwood

Here's a big handy "catch-all" that's good looking, too! Neat tailored top, sturdy built-in handles. So lightweight and roomy, you'll want several.

NOW—A BIG CONVENIENT SIZE FOR . . .



Ben Franklin
Wayne

District No. 44
Irene Koch, teacher
Leon Roberts, Steven Waller, Charles Morris and Vickie Jones have perfect attendance for the year.
In the reading contest the kindergarten, first and second grades are trying to keep their airplanes in the air by having good lessons.
The third grade, Cinda Owens and Steven Waller had a display of different ways to send messages. Students are preparing essays to be read on Lincoln's and Washington's birthdays.
Vickie Jones, Charles Morris, Penny Rees, La Ree Jones, Mary Waller, Cinda Owens and Mrs. Koch treated the pupils for their birthdays.
Plans are being made for pupils, parents and teacher to attend the Ice Show at Sioux City Feb. 21. All the students enjoy their Weekly Readers on each Friday.
We are planning a valentine party.
We contributed \$9.20 toward the March of Dimes.

SOUTHWEST
Wakefield
By Mrs. Lawrence Ring
Wakefield Atlas 7-2620

Mrs. Carl Sundell and Mrs. Don Milliken spent Wednesday afternoon in the Fred Erickson home, Winside.
Mr. and Mrs. Joe Erickson and Dwayne were Friday supper guests in the Carl Sundell home.
Mr. and Mrs. Lawrence Ring spent last Monday night in Columbus after seeing Mary Elinor off on her return to Denver after her visit here. The Rings were Tuesday afternoon guests in the Lenus Ring home.
Mr. and Mrs. Elmer Kingsbury came for their granddaughter Suelen Sundell Friday and were supper guests. Mr. and Mrs. Alvin Sundell went after their daughter Saturday evening and took the Kingsburys out to dinner in observance of their wedding anniversary.
Last Tuesday afternoon Joel and Leslie Dahlgren were on Kids Korner in observance of the latter's birthday of the fourth. Mr. and Mrs. Stanley Dahlgren and children were supper guests in the James Petrow home. To further celebrate the birthday Mr.

and Mrs. Dean Dahlgren and children and Mrs. Paul Dahlgren were Friday supper guests and Mrs. Alvin Sundell and Sarilyn were Saturday afternoon visitors.
The Lloyd Bohiken family, Laurel, spent last Monday evening in the John Suber home.
Mrs. Ralph King visited Mrs. Leonard Roberts Friday afternoon.

Mrs. Reuben Goldberg spent Saturday night and Sunday with her mother, Mrs. Henry Holmberg, Mr. Goldberg and Mr. and Mrs. Martin Holmberg were Sunday dinner guests.
Chuckie and Kay Pierson spent a part of the week with their grandparents, the Charles Piersons because of their mother's illness. The latter were in the Dean Pierson home Sunday evening.

Sunday afternoon, the James Gustafsons were in the Morris Gustafson home with relatives to celebrate John's fourteenth birthday.

Mrs. Jim Gustafson and Kathy were guests of the unit which met with Mrs. Walter Grose Thursday afternoon.

Mr. and Mrs. Earl Lundahl and Ronnie visited in the Norman Maben home Wednesday evening.

The Orville Larson family was in the Al Fredrickson home for Sunday dinner.

Mr. and Mrs. Elvis Olson helped Floyd Park celebrate his birthday Thursday evening, Saturday evening the Olsons and Gwen, Mr. and Mrs. Jerome Pearson, Mr. and Mrs. Bud Erlandson and Linda, Mr. and Mrs. Alvern Anderson and sons and Mr. and Mrs. Paul Everingham and Kenneth enjoyed cooperative supper in the Marvin Felt home in honor of their nineteenth wedding anniversary.

Mrs. Alice Boeckenhauer and Mrs. Larry Willers were in the Weldon Mortenson home Sunday and Monday while they accompanied Mr. and Mrs. Marvin Mortenson and Gail to Omaha for Bonnie Mortenson's capping at Immanuel Hospital's school of

nursing. Mr. and Mrs. Alden Johnson, Glen and Betty attended the service Sunday evening.

Mr. and Mrs. Larry Willers were Sunday supper guests in the Bob Barg home. Mrs. Mel Wiebe and children were there Friday evening for ice cream and cake to celebrate Lisa's fifth birthday.

Delores Olson was with Ruth Jansson while her parents were out of town. The girls were dinner guests Sunday in the Harold Olson home as was Mrs. Nora Johnson.

Mr. and Mrs. Glenn Olson and family were among the relatives who enjoyed co-operative dinner Sunday in the Carl Bronzynski home, Winside, to celebrate the forty-eighth wedding anniversary of Mr. and Mrs. Ray Gamble, who are Mrs. Olson's uncle and aunt.

Mr. and Mrs. Merle Ring and Mrs. Harold Olson were among a group of folks from the Christian church who attended chapel at their college in Norfolk Friday and also enjoyed dinner at the cafeteria and visited classes. Mrs. Olson visited the school taught by her daughter, Joan, in the afternoon.

Mrs. Harold Olson, Mrs. Pete Kinney, Mrs. Buck Driskell and Mrs. Otto Herrmann, Carroll, were in Norfolk Thursday making arrangements for the Farm Bureau banquet to be held there in March.

Mr. and Mrs. Neil Sandahl, Mrs. Dick Sandahl and Mr. and Mrs. Julie Swanson, Allen, went to Mitchell, S. D., Wednesday to visit Mrs. Annie Mortenson at a Nursing home.

Thursday afternoon Mrs. Pearl Scott, Mrs. Lillian Mortenson and Mrs. Gordon Bard visited Mrs. Laurence Carlson for her birthday. Relatives were there for the evening.

Mr. and Mrs. Dennis Carlson and Douglas were dinner guests Sunday in the Russell Beckman home, Wayne.

Mr. and Mrs. Bud Sandahl and daughters, WAC Marlys, Ft. Leav-

enworth, Kan., and Lori and Mrs. Steve Haney, Columbus, called in the Lawrence Ring home Sunday afternoon enroute to the Lloyd Hugelman and Hubert Eaton homes.

Mr. and Mrs. Stanley Dahlgren and children were Thursday supper guests in the Merlin Frevert home together with Mrs. Warren Helgren and children, Illinois.

Mr. and Mrs. Walter Chinn and Mr. and Mrs. William Finn, Wayne, spent last Tuesday in Lincoln on Legion business. Mr. and Mrs. Chinn visited at Ted Brossler's Sunday evening.

To celebrate Mrs. Harris Sorenson's birthday of the twelfth, Sunday dinner and supper guests in the Neil Sandahl home were Mr. and Mrs. Sorenson and Delwyn, Mr. and Mrs. Ed Sandahl and Mr. and Mrs. Dick Sandahl and Wayne.

The Merle Ring and Bud Erlandson families were Friday supper guests in the Gene Lundin home.

Wednesday Mr. and Mrs. Art Borg accompanied Mr. and Mrs. Felix Jehinek to a Federal Land Bank dinner in Sioux City.

Mr. and Mrs. Art Borg were with Mr. and Mrs. Fred Lundin as Sunday dinner guests in the Malcolm Jensen home, Emerson.

Mrs. Art Borg gave a reading at the Frances Willard Tea given at the Christian church Friday afternoon. Randy Larson rendered a piano solo and Janice Olson a flute solo accompanied by her sister, Delores. A number from here were in attendance.

Thursday evening Mr. and Mrs. Art Borg were among those who called on John Bengston who was celebrating his ninety-sixth birthday.

Friends here will be interested in the golden wedding of Mr. and Mrs. Albin Johnson on Feb. 19. Because of ill health there will be no observance but cards may be addressed to 710 Circle M, Hastings, Nebr. Mr. Johnson grew up in this vicinity. Since their marriage the couple have resided at Saronville and Hastings, in California and now at the Good Samaritan Village.

Mr. and Mrs. Phil Ring were in Hastings, Ia., for the Saturday evening marriage of Colette Crouse to Richard Woriman at the Methodist church.

Mrs. Con Munson and infant daughter, Heidi Marie, returned home from the Wayne hospital Monday. The little miss arrived Feb. 7 weighing eight pounds and twelve oz. Her sister, Julie Ann, was in the Bernard Koch home and her grandmother is spending some time in the Munson home. Mrs. Karl W. Otte was there Monday.

Mrs. C. L. Bard and Jim Stout were dinner guests Sunday in the Gordon Bard home. Stan Olson, Lincoln, accompanied Curtis Ring from Lincoln Friday evening to spend the weekend. Danny was home from the University also.

Danny Bard and Ricky Winegardner spent Friday night and Saturday in the Mrs. C. L. Bard home. Mrs. Bard visited in the Walter Fredrickson home last Tuesday afternoon.

'I See By The Herald'

Mr. and Mrs. Oscar Johnson were last Saturday visitors in the Gordon Allvin home. The Distinge Bjorklund family were last Tuesday visitors in the Allvin home.

Mr. and Mrs. Roy Davis and Mr. and Mrs. Warren Jacobson and family, Winside, were last Sunday afternoon callers in the Mrs. Hattie McNutt home.

Mr. and Mrs. Raymond Erickson, Mr. and Mrs. Oscar Lundahl, Mr. and Mrs. Harry Kay, Geneva, Purcell, Patty Purcell, Esther and Grace Johnson, Mr. and Mrs. Dan Heithold were last Sunday afternoon visitors in the Gordon Allvin home to help Mrs. Allvin celebrate her birthday. Sunday evening guests were Mr. and Mrs. Albert Anderson, the Norman Anderson family, Mr. and Mrs. Stanley Johnson and family and Lillian Anderson.

WHALE-of-a-SALE on SCATTER RUGS

SENSATIONAL . . . Value Packed Assortments

- Heavy Cotton Hi Lo Patterns
- Plush Viscose Hi Lo Patterns
- Runners Galore
- Non-Skid Backs

Group 1. Values to \$4.98 ea.

2 for \$4.99

Assorted Sizes: 30x50
24x60 27x48 and Runners
ALL FIRST QUALITY

Group 2. Pattern Rugs of Cotton and Viscose—All Skid Resistant

2 for \$2.99

Assorted Sizes: 24x36 24x40 21x34
Slight Irregulars . . . No Holes . . .
No Tears . . . Every Rug Has Plenty of Wear . . . Values to \$3.00 each

Group 3. 100% Cotton Pile Rugs Non Skid with Foam Back

2 for \$1.99

Many Colors in These Fine Quality Rugs . . . All Washable First Quality Rugs.

OPEN FROM
8:30 to 5:30
MON. THRU SAT.



OPEN THURSDAY
NIGHT TILL 9:00



sew your own fashions

In New Spring Fabrics

- Cotton Seersucker
- Cotton Satins
- Spring Knight Broadcloth

98^c yd

New Denim Solids - Plaid Stripes

\$1¹⁹ yd

to **\$1⁷⁹** yd



DIXON NEWS

Mrs. Sterling Borg — Phone JU-4-2877

Sandra Kingstedt, Lincoln, was a Saturday visitor in the Della Erwin home.

Sunday evening visitors in the Russell Ankeny home were Mr. and Mrs. Harry Gries and Peggy, Norfolk.

Mr. and Mrs. Leslie Nee and family were Friday evening visitors in the Victor Graham home, Laurel.

Mr. and Mrs. Cal Hall, Rapid City, S. D., were Thursday through Saturday guests in the Mrs. C. D. Ankeny home of their return from a visit with relatives in Florida.

Mr. and Mrs. Carroll Rabin, Sioux City, were visitors in the Max Rabin home last Saturday and Sunday evenings.

Sunday guests in the Ronald Penlerick home, Wakefield, were Mr. and Mrs. William Eckert, Mrs. Bodin Eckert and Mrs. Earl Eckert and daughters.

Mrs. Ernest Lehner was a Tuesday visitor in the Earl Eckert home.

Mr. and Mrs. Charles Potter, Sioux City, were Sunday afternoon guests in the Ronald Ankeny home.

Mr. and Mrs. Edgell Smith were Sunday dinner guests in the Merlin Chambers home, Uplanda City.

Sunday guests in the Elmer Smedell home were Mr. and Mrs. Clair Park and sons, South Sioux City.

Friday evening visitors in the Jack Westerman home were Mr. and Mrs. Sterling Borg and Anna.

Mr. and Mrs. Arthur Bell were Tuesday afternoon visitors in the William Eckert home.

Sunday dinner guests in the Dea Karnes home were Mr. and Mrs. Keith Karnes, Hinton, Ia., and Mr. and Mrs. Delbert Karnes and family. The latter two couples were celebrating their wedding anniversaries.

Mr. and Mrs. Fred Matto and Lavonia were Sunday dinner guests in the Willis Schultz home, Ponca.

Friday supper guests in the John Young home were Mr. and Mrs. Verlin Jensen, Mrs. William Wrenn and Mr. and Mrs. Alford.

Jensen, Laurel. Later in the evening Mr. and Mrs. Vernon Jensen from the group, Mr. and Mrs. Alfred Jensen were honored on their wedding anniversary.

Mr. and Mrs. Fred Wotter were Monday guests in the Jim Geiger home, Waterloo.

Marie Johnson, Council Bluffs, Ia., and Dan Johnson, Fremont, were weekend guests in the Hans Johnson home.

Sunday dinner guests in the John Robinson home were Mr. and Mrs. Allan Shively and family, Norfolk.

Society

Social Forecast
Wednesday, Feb. 13
- Out Our Way, Mrs. Walter Schutte
- Dixon Garden Club, Mrs. George Monk
- Best Ever Club
- Concord Ladies' Cemetery Association, Dixon Methodist church
Thursday, Feb. 14
- Methodist W.S.C.
- Dixon Belles 4-H, Paul Thomas home
Wednesday, Feb. 22
- Sunshine Club

Altar Society Meets
Thursday afternoon St. Ann's altar society met with Mrs. Frank Tompkins, Mrs. LeRoy Creamer as the assistant hostess. Mrs. Bill Garvin gave the lesson. The next meeting will be March 7.

Intermediate MYF Meets
Thursday evening Intermediate Methodist Youth Fellowship met at the church parlor. Mr. and Mrs. Leslie Nee were the hosts. Mrs. Clayton Stingley led the recitation and Rev. Charlotte Dill group directed the Bible study. The group will meet again March 7.

Adult Fellowship
Friday evening Methodist Adult Fellowship met at the church. Mr. and Mrs. Dick Hanson led the devotional program. The group continued the study of the book, "The Meaning of Suffering." Mr. and Mrs. Earl Mason served refreshments. The next meeting is planned for March 1.

Birthday Card Party
Friday evening Emil and Amanda Schutte were hosts at a card party to honor their brother, Walter, on his birthday. Guests were Mr. and Mrs. Ralph Bridgford, and Mr. and Mrs. Bill Breisch, Newcastle, Mr. and Mrs. Carl Fessler and Mr. and Mrs. Arnold Spath, Laurel, Mr. and Mrs. Myron Davis, Mr. and Mrs. William Penlerick, Mr. and Mrs. Elmer Schutte and Keith, Mr. and Mrs. Walter Schutte and Cindy and Mr. and Mrs. Bill Schutte, Mary and Jerry. Prizes were awarded to Mr. Elmer Schutte, William Penlerick, Mrs. Arnold Spath and Bill Breisch.

Mr. and Mrs. LeRoy Penlerick and family were last weekend guests in the Roger Swin home, Springfield.

Wednesday afternoon guests in the Marion Quist home to observe the hostess' birthday were Mrs. C. D. Quist, Mr. and Mrs. Marion Fredrickson, Mrs. Hazel Bruggeman and Mrs. Morris Kvols, Laurel, Mr. and Mrs. Sterling, Borg and Anna were evening callers.

Mr. and Mrs. Vincent Kavanaugh and Vincie were Wednesday supper guests in the Keith Elton home, Allen. Later in the evening the ladies visited in the Lawrence Quinn home, Waterloo.

Mr. and Mrs. Glen Walton and family were last Saturday evening visitors in the Fay Walton home.

Mr. and Mrs. Merle Sherman and family were Sunday afternoon and supper guests in the Floyd Brown home.

Mr. and Mrs. Louis Abts and family were Sunday afternoon visitors in the Herb Abts home, Belden, to help Grandma Seyl celebrate her 80th birthday.

Mr. and Mrs. Dick Dolph and family were last Saturday guests in the Joe West home, Sioux City.

Included among those who attended the L. C. Doescher silver wedding anniversary open house at Wayne Sunday were Mr. and Mrs. J. C. McCaw, Mr. and Mrs. Clayton Stingley and family, Mr. and Mrs. Jack Westerman and Mr. and Mrs. Max Rahn.

Mr. and Mrs. Harold George and family were last Saturday afternoon guests of Almedia Nelson, Oakland.

Mr. and Mrs. Stanley Mitchell, Laurel, and Mr. and Mrs. Lowell Saunders and Bradley were Sunday afternoon and evening visitors in the Dick Johnson home, Verillion.

Mr. and Mrs. Russell Ankeny spent Thursday in O'Neill visiting with relatives.

Mrs. Ray Spahr and Dick were Saturday dinner guests in the Ernest Sands home, Laurel.

Sunday callers in the M. P. Kavanaugh home were Mrs. and Mrs. Alden Serven and family, Mr. and Mrs. Gerele Kavanaugh and Mr. and Mrs. Vincent Kavanaugh and Vincie.

Sunday dinner guests in the Bill Chambers home were Mr. and Mrs. Walter Krause, Allen, and Mrs. Rose Huston, Laurel. In the afternoon Mr. and Mrs. Harry Johnson, Laurel, joined the group, Dave Chambers, Thurston, Jim Chambers, Wakefield, and Bill Chambers left Friday for a few days visit with relatives in Colorado.

More DIXION—page 4

Open Thursday Night till 9:00 — Friday Night till 8:30 — Closed Saturday Night at 6:00

A BIGGER PLATE?

"That's not necessary — you can return for more, as many times as you like, and the price is still only \$1.75 (children under 10 — \$1.00)."

"Choose prime rib of beef or ham, barbecued ribs, fried chicken, and fish."

"Then select from an array of potatoes, vegetables, salads, relishes, rolls, and dessert."

"Our hours are 5:30 to 8:30 P.M. daily, and 12 Noon to 8:00 P.M. on Sunday (closed Mondays)."

The Norman
Sioux City, Iowa
38th and Summit

Better Health Through Knowledge

MUMPS VACCINE

Q. Is there a vaccine that will protect children from mumps?

A. A mumps vaccine prepared from killed virus has been available for the past few years. Unfortunately, it gives protection for only about a year. A live-virus vaccine is now being tested. If it goes well, the new vaccine, which is expected to give long-term protection, may be available within the next several years. The Russians claim to have perfected such a vaccine but it doesn't meet U.S. safety standards.

WHY OPERATIONS ARE EXPLAINED

Q. After an examination, our family doctor says he would like to remove my tonsils. He is willing until he begins telling me all the things that could go wrong. Why do doctors try to scare people to death? Is all this necessary?

A. It is necessary and it isn't done to frighten patients. No one, not even a doctor, has the legal right to harm a person. But in all operations there is a certain amount of risk and this risk must be explained to, and accepted by, the patient. In the case of thyroid surgery, for example, the patient may lose his voice, through no fault of the surgeon. This is an occasional aftermath of thyroid surgery and the patient must agree to accept this risk. The doctor can't assume responsibility for things over which he has no control. It is for such reasons that doctors explain what could happen. The patient can then weigh the risks against the hazards and agree to or refuse the treatment.

Send questions to: Science Editors, Inc., P. O. Box 1174, Louisville 1, Ky.

Our prescription prices provide safe, sure economy in combination with quality.

FELBER PHARMACY
216 Main Phone 31

PRICES THRU FEB. 16 QUANTITY RIGHTS RESERVED

NATIONAL'S GOOD FOOD

WAY TO YOUR FAMILY'S HEART

Isn't the sight of your family, all together, and enjoying a delicious meal you've cooked, one of the most heart-warming times of your day? NATIONAL thinks it is, and offers big food values this week so sensational, they'll warm the heart of your family's breadwinner!

Friend of CONCORD OAK the Family

NATIONAL'S GOOD FOOD, LOW, LOW PRICES and FREE King Korn STAMPS... the way to your family's heart

JUST CAN'T BEAT THAT NATIONAL MEAT!

LOOK! NO BONY SHANK

NO SKIN NO WASTE WHOLE OR HALF PER LB.

Swift's Premium Fully Cooked HAMS 55¢

NO SKIN NO WASTE WHOLE OR HALF PER LB.

TOP TASTE SLICED BOLOGNA 1-Lb. Pkg. 59¢

ECONOMO Sliced BACON 1-Lb. Pkg. 39¢

TOP TASTE Smoke LINKS 12-oz. Pkg. 69¢

HEADLESS DRESSED NORTHERN PIKE Per Lb. 25¢

PURE, FRESH GROUND BEEF PER LB. 45¢ or 10-LB. UNIT \$3.99

SWIFT'S HEAVY SMOKED ESSEX THURINGER Per Lb. 69¢

SWIFT'S 3-STAR Chuck TENDER AND JUICY PER LB. 59¢

NATIONAL — Home of Everyday Low Prices

Coupons Below Not Good Until Next Mon., Tues., Wed., Save 'em!

NATIONAL FIRST of the Week COUPON

JACK FROST PORK SAUSAGE 25¢

WITH THIS COUPON 1-LB. ROLL, ONLY

"THIS COUPON GOOD ONLY FEB. 18, 19, 20, 1963"

NATIONAL FIRST of the Week COUPON

TOPPY SKINLESS FRANKS 39¢

WITH THIS COUPON 1-LB. PKG. ONLY

"THIS COUPON GOOD ONLY FEB. 18, 19, 20, 1963"

NATIONAL FIRST of the Week COUPON

3-LB. BAG Yellow Onions FREE

WITH THIS COUPON WHEN YOU BUY 10-LBS. U.S. No. 1 RED or RUSSET POTATOES

"THIS COUPON GOOD ONLY FEB. 18, 19, 20, 1963"

MORTON, Chocolate, Lemon, Coconut FROZEN PIES 39¢

14-OZ. PIE

FINEST Pork & Beans 5 No. 2 1/2 Cans \$1

GARDEN FRESH Corn Golden Cream Style 8 No. 303 Cans \$1

ORCHARD FRESH Applesauce 7 No. 303 Cans \$1

GARDEN FRESH Sweet Peas 8 No. 303 Cans \$1

NATCO, Smooth, Mellow CHEESE SPREAD 59¢

2-LB. BOX

NATCO LIGHT MEAT Tuna Chunk Style 4 No. 1/2 Cans \$1

CHAMRAIN FACIAL TISSUE Puffs Pkg. of 400 4 Pkgs. Net \$1

CHAMP Dog Food 13 1-Lb. Cans \$1

SOFTIE TOILET Tissue 16 Rolls \$1

ROYAL GARNET, Frozen STRAWBERRIES 19¢

10-OZ. PKG.

JUST CAN'T BUY FRESHER, FINER PRODUCE

to "MOM" OUR Favorite VALENTINE

100 FREE King Korn STAMPS

WITH THIS COUPON WHEN YOU MAKE Any Purchase of \$5 or More AT ANY NATIONAL FOOD STORE

COUPON EXPIRES FEB. 16, 1963

win a MILLION KING KORN STAMP shopping spree

6 GRAND PRIZES!!

WITH ONE MILLION KING KORN STAMPS AND AN ALL-PURPOSE STAMP FOR 2 TO ANY KING KORN GIFT CENTER IN THE U.S.A. NEW YORK • CHICAGO • MIAMI

25,000,000 KING KORN STAMPS TO BE WON

16,621 PRIZES IN ALL

NO PURCHASE NECESSARY. WINNERS AT EVERY STORE. CONTEST CLOSES SATURDAY, FEBRUARY 23, 1963.

ONE CAN HEINZ TOMATO SOUP FREE

WITH THE PURCHASE OF 1 LB. FINEST Oyster CRACKERS

BOTH FOR THE PRICE OF CRACKERS, ONLY 29¢

CRISP FULL FLAVORED

CELERY 2 29¢

TENDER, CRISP STALKS

FLORIDA INDIAN RIVER GRAPEFRUIT 4 FOR 69¢

JUMBO 3 1/2 SIZE

JUMBO NAVEL ORANGES 6 FOR 69¢

2 LBS. FOR 45¢

CRACKERS Premium 1-Lb. Pkg. 33¢

SCHILLING'S Black Pepper 4-oz. Pkg. 49¢

SCHILLING'S Pure Vanilla 1-oz. Bottle 31¢

SCHILLING'S ASSTD: Cake Decors 1 1/4-oz. Pkg. 19¢

LOW SUDSING Ad 2 1/2-Lb. Pkg. 81¢

SPRAY ROOM DEODORANT Florient 11-oz. Can 79¢

14-OZ Ajax 2 for 33¢

28-OZ Ajax Liquid 69¢

GIANT PKG. Fab 79¢

REG. SIZE BEAUTY BAR Vel 2 for 39¢

REG. SIZE Palmolive 3 Bars 33¢

BATH SIZE Palmolive 2 Bars 33¢

POWDERED Vel Reg. Pkg. 35¢

22-OZ Vel Liquid 65¢

11-OZ SIZE Soaky 69¢

QUART SIZE Purex 23¢

11-OZ PKG. Blue White Flakes 39¢

22-OZ Liquid Trend 49¢

POWDERED Trend Lge. Pkg. 2 Pkgs. 39¢

New Era, Low Cal [With Sucaryl] 24-oz. Bottles 2 for 35¢

Top Treat

Ice Cream

1/2 gallon 49¢

FREE A 5"x7" ENLARGED VIGNETTE **PORTRAIT** OF YOUR **CHILD** PHOTOGRAPH

Age Limit — one month to seven years . . . or group of children provided one is under 7 years old.

No Coupon - No Entry Fee - No Handling Charge! Dress your children in their Sunday best and bring them to our store. You will receive absolutely FREE one beautiful 5"x7" enlarged portrait of your child (or children — provided one is under 7 years old). There's no appointment necessary. And remember, there is No Charge — and No Obligation to purchase. Your only obligation is to see proofs at the time specified when the photo is taken.

Bring Child to Your WAYNE NATIONAL STORE SATURDAY, FEB. 16 10:00 a.m. to 5:00 p.m.

The DeSpain Portrait Service will be here right at our store for this special event. The photograph you receive will be taken by an expert, with the amazing Strobolite, which is the best light ever perfected for photographing of children and tiny babies.

Dixon

(Continued from page 3)

Mr. and Mrs. Walt Johnson and sons were Sunday dinner guests in the Marilyn Dahlquist home.

Mrs. Clarence Nelson was Monday visitor in the Marilyn Nelson home, Allen.

Mrs. Floyd Bloom and children were Monday afternoon guests in the Don Curry home.

Friday evening visitors in the Oliver Nye home were Susan Frenrichs, Bloomfield, and Lynette and Jocelyn Nye.

Mr. and Mrs. LeRoy Creamer and family were Monday evening visitors in the Paul Borg home.

Mrs. Clifford Willer, Lawton, Ia., and Mr. and Mrs. Earl Johnson were Sunday guests in the O. E. Wick home, Hubbard.

Mr. and Mrs. Ted Johnson were Wednesday afternoon guests in the S. Erick Johnson home, Wakefield.

Mr. and Mrs. Oliver Nye were in Omaha Thursday where they met ABC Arvin Nye who arrived from Bloxi, Miss., on a two-week leave.

Sunday Mr. and Mrs. Gerle Kavanaugh and Mrs. Alden Serven visited Jimmy Kavanaugh at St. Vincent's hospital, Sioux City. Mr. and Mrs. Larry Lubberstedt and family were Monday guests in the Erwin Longe home, Wayne.

Mr. and Mrs. Dick Chambers were Sunday dinner guests in the Sterling Borg home.

Mr. and Mrs. Bill Garvin and family were Thursday evening visitors in the Harvey Taylor home.

Mr. and Mrs. Clayton Stingley and family were Sunday evening visitors in the Jerry Cunningham home, Laurel.

Ronald Peters was a Sunday overnight visitor in the George Eickhoff home, Wakefield.

Tuesday afternoon guests in the Loster Patten home were Mrs. Ralph Dunn, Mrs. John Young and Mrs. Paul Thomas.

Mr. and Mrs. Kendall Martin were Sunday evening guests in the Lynn Dahl home.

Tuesday evening Mr. and Mrs. J. C. McCaw were guests in the Clarence Tuttle home to help the hosts observe their 53th wedding anniversary.

Mr. and Mrs. Norman Anderson and family were Wednesday dinner guests in the Lowell Thompson home.

Thursday evening guests in the Harold George home were Mr. and Mrs. Don Curry and Rick.

Mrs. Frank Lisle was a Sunday dinner guest in the Marvin Hartman home.

Sunday dinner guests in the J. L. Saunders home were Mr. and Mrs. Wayne Benjamin and family.

Monday, Omaha, Mr. and Mrs. Stanley Febringer and Danny and Mr. and Mrs. Woody Svatos and Kim, Bloomfield.

Mr. and Mrs. Alvin Anderson were Wednesday evening visitors in the Jim Linn home.

Mr. and Mrs. Gerald Stolze and Dennis and Melva Knochel, South Sioux City, were Sunday guests in the Boyd Knochel home, Omaha.

Frank Thomas, sr., Sioux City, was a Friday visitor in the Paul Thomas home.

Joe Mason was a Sunday dinner guest of Duane Prescott in the Ellen Prescott home.

Mr. and Mrs. Lester Patton were Thursday evening visitors in the Oscar Borg home.

Mr. and Mrs. Jim Kirehner and family were Sunday supper guests in the Dick Dolph home.

Mr. and Mrs. John Young and daughters and Mr. and Mrs. Alfred Jensen were last weekend guests in the Jewel Cupp home, Fort Dodge, Ia.

Mr. and Mrs. Carlyle Garvin and family, Wayne, were Sunday visitors in the Patsy Garvin home.

Mr. and Mrs. R. D. Schooley, jr., and family, Sioux City, were Sunday visitors in the Dick Schooley home.

Mr. and Mrs. Ed Sala were Tuesday dinner guests in the Ray Sala home, Oakdale.

Mr. and Mrs. Waldron Bull and daughter, Wayne, were Sunday afternoon visitors in the Russell Ankney home.

Mr. and Mrs. Leslie Nee and family were Sunday dinner guests in the El Nee home, Allen.

Saturday dinner guests in the Ronald Ankney home were Mr. and Mrs. Cal Hall, Rapid City, S. D., and Mrs. C. D. Ankney.

Mr. and Mrs. Elmer Sunell were Friday evening visitors in the Ernest Knochel home.

Mr. and Mrs. William Eckert were Tuesday oyster supper guests in the George Thomas home.

Mr. and Mrs. William Penlerick were Thursday supper guests in the Ronald Penlerick home, Wakefield.

Mr. and Mrs. LeRoy Penlerick and family were Friday evening guests in the Jim Linn home.

Mr. and Mrs. Fred Mattes and Lavonne were Tuesday dinner guests in the Randal Benton home, Dakota City.

Monday evening guests in the Lloyd Wendell home were Mr. and Mrs. Edward Pehrson and sons, Laurel, and Mr. and Mrs. Clayton Bangley and family. The group helped the hosts celebrate their wedding anniversary.

Thursday afternoon visitors in the John Pehrson home were Mr. and Mrs. Fred Johnson and Elmer Rosedahl.

Monday Mrs. Clarence Henningsen was in Plainview attending a planning session of the

ALCW at the Bethany Lutheran church where arrangements were made for a spring rally at the Obrt-Maskell parish in May.

Mr. and Mrs. Ford Walter were Tuesday dinner guests in the Russel Nissen home, Wisner.

Allen, to help the hosts observe their 30th wedding anniversary.

Mr. and Mrs. Leslie Sherman and family were Friday evening visitors in the Robert Schram home.

Mr. and Mrs. John Thomesen were Sunday morning callers in the M. P. Kavanaugh home.

Mr. and Mrs. Duane Creamer and family were Sunday evening guests in the Paul Borg home.

Last Saturday evening visitors in the Wilmer Herfel home were Mr. and Mrs. Bob Dempster, Wayne, and Jan Forsberg, Laurel.

Mr. and Mrs. Myron Dirks and family were Sunday dinner guests in the Kenneth Felber home, Colorado.

Mr. and Mrs. Dale Stanley and family were Sunday dinner guests in the Newell Stanley home.

Sunday visitors in the Ralph Bridgford home, Newcastle, were Mr. and Mrs. Walter Schutte and Cindy and Mike and Jerry and Bobby Schutte.

Mrs. Norman Luehberstedt and children were Thursday evening visitors in the Kermit Graf home, Belton.

Mr. and Mrs. Ellis Hartman were Wednesday supper guests in the Marvin Hartman home.

Mrs. Frank Lisle was a Wednesday and Thursday visitor in the Mrs. Robert Wickert home, Sioux City.

Last Sunday dinner guests in the Harold George home were Mr.

and Mrs. Vernon Predochl and family, Wayne.

Mr. and Mrs. E. C. Lehner were Sunday guests in the Hugh Gibson home, Winslow.

Friday dinner guests in the Mrs. C. D. Ankney home to greet Mr. and Mrs. Cal Hall, Rapid City, S. D., were Mr. and Mrs. J. C. McCaw, Mr. and Mrs. Russell Ankney and Tony Mills.

Mrs. Edward Kirchner was a Wednesday dinner guest in the Dick Dolph home.

Visitors during the week in the Vincent Kavanaugh home included Mr. and Mrs. Alden Serven and family, Mr. and Mrs. Edmund Lux and son, Mr. and Mrs. Rod Schroeder, Mrs. Ruth Wiig and Mrs. George Lippolt.

Mr. and Mrs. Ray Spahr and DiAnn were Thursday dinner guests in the Clarence McCaw home.

Mr. and Mrs. LeRoy Creamer and family and Mr. and Mrs. Paul Borg and Karen were among those who attended a farewell party for the Duane Creamer family Friday evening at their home.

Frank Koester, Sioux City, was a Wednesday afternoon caller in the Myron Dirks home.

Mr. and Mrs. Logan Elmer, Sioux City, were Monday visitors in the Merle Sherman home.

James Kavanaugh was a Tuesday caller in the M. P. Kavanaugh home.

Mr. and Mrs. Vincent Kavanaugh and Vincie were Thursday evening visitors in the M. P. Kavanaugh home.

guests in the Milo Johnson home was a Sunday supper guest in the to celebrate Bobby's birthday.

Wednesday afternoon Mr. and Mrs. John Young attended funeral services at Wakefield for V. C. Lixden.

Mrs. Alice Herfel and Ronnie Herfel were Sunday afternoon visitors in the George Hasnussen home.

Mrs. Dea Karnes and Jack were Thursday afternoon visitors in the Newell Stanley home.

Mrs. Tom Park and daughters, Sioux City, were Thursday through Saturday guests in the Earl Peterson home.

Mr. and Mrs. Norman Lubberstedt and family were Sunday visitors in the Herby Hanson home, Pierson, Ia.

Mr. and Mrs. Walt Johnson and Kevin were Tuesday supper guests in the Adolph Bloom home, Laurel.

Mr. and Mrs. Leslie Sherman and family were Sunday dinner guests in the Merrill Bater home, Carroll.

Mrs. Tom Park and daughters, Sioux City, and Mrs. Earl Peterson were Friday afternoon guests in the Dean Rickett home, Ponca.

Mr. and Mrs. Jim Weaver and son were Friday luncheon guests in the E. C. Lehner home.

Mr. and Mrs. Harry Johnson and Mr. and Mrs. Clarence Nelson were last Saturday evening

More DIXION—page 5

Churches ...

Methodist Church
(Mrs. Charlotte Dillon, pastor)
Thursday, Feb. 14: WSOS, 2 p.m.; choir practice, 7 p.m.
Sunday, Feb. 17: Sunday school, 10 a.m.; worship, 11.

St. Anne's Catholic Church
(Thomas Hiltch, pastor)
Wednesday, Feb. 13: High school, instruction, 7:30 p.m.
Saturday, Feb. 16: Catechism, 9:30 a.m.
Sunday, Feb. 17: Mass, 8 a.m.

Mrs. Ray Spahr was a Monday and Thursday caller in the M. P. Kavanaugh home.

Monday supper guests in the Harold George home were Duane Blatchford and David.

Mr. and Mrs. Clarence Henningsen were Sunday evening guests in the Dick Chambers home to greet the hosts on her birthday.

Mr. and Mrs. Larry Lubberstedt and family were Thursday evening visitors in the Earl Eckert home.

Mr. and Mrs. Fred Mattes and Lavonne were Monday evening guests in the Harry Boser home.

and Mrs. E. C. Lehner were Sunday guests in the Hugh Gibson home, Winslow.

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Mr. and Mrs. Jim Weaver and son were Friday luncheon guests in the E. C. Lehner home.

Mr. and Mrs. Harry Johnson and Mr. and Mrs. Clarence Nelson were last Saturday evening

Open Thursday night till 9:00 — Friday night till 8:30 — Close Saturday night at 6:00



SAFEGWAY
Top Round Steaks USDA Choice ... **85¢** Lb.
Cube Steaks BONELESS—Cut and Wrapped from USDA Choice Beef ... **89¢** Lb.
T-Bone Steaks USDA Choice Grade, aged Beef ... **98¢** Lb.
Sirloin Tip Steaks USDA Choice Beef ... **89¢** Lb.

FOR YOUR FREEZER ...
Forequarters
USDA Choice Grade Beef, Cut and Wrapped ... **1 lb. 41¢**
Approximately 140 lbs. Includes Standing Rib Roasts, Rib Steaks, Short Ribs, Round Bone Roasts, Round Bone Steaks, 7-Bone Roasts, 7-Bone Steaks, Lean Boneless Steaming Beef, Ground Beef, Neck Bones.

LaChoy Noodles	Roasted	No. 303	17¢
Beef Chop Suey	golden brown	Can	55¢
LaChoy Bean Sprouts	delicious	Can	15¢
LaChoy Soy Sauce	...	Can	19¢
Mixed Vegetables	...	Can	43¢
Instant Coffee	...	Jar	\$1.45
Hydrox Cookies	Sunshine	36-oz. Pkg.	49¢
Graham Crackers	Supreme	1-lb. crisp, crunchy...Box	37¢
Fig Newtons	Nabisco	16-oz. fresh & tasty	39¢
Candy Bars	Milk Shake	6-bar "de-ice" pack	22¢
Potato Chips	Kitty Cluiver	1-lb. crisp, crunchy bag	69¢
Handi-Wrap	Ready to have	Roll	33¢

Serve Homemade Cherry Pie
PIE CRUST MIX 2 Pkgs. **39¢**
PITTED CHERRIES 6 No. 303 Cans **\$1**
Fillsbury—stick or regular. Town House—red, tart.

Skylark Raisin Bread
Check full of plump, sweet raisins, save 8c or more per loaf.
19¢
16-oz. Loaf

Frozen Juice	Dole—Pineapple-Orange, refreshing	2 6-oz. Cans	45¢
Cake Mixes	Betty Crocker—all layer varieties	19-oz. 19¢	41¢
Royal Puddings	Regular, assorted, flavors	2 2-oz. Pkg.	23¢
Diet Food	Lucerne Slimmerway	4-oz. 4-pkg.	95¢
Margarine	Richman's—colored, quartered	2 2-lb. Fryalikes	79¢
Dog Food	2-lb. Fryalikes	2 1-lb. Cans	31¢
Canned Dog Food	Fryalikes	2 2-oz. Cans	31¢
Friskees Cat Food	...	2 2-oz. Cans	31¢

A natural with steaks
MUSHROOMS
2 2-oz. Cans **29¢**
Royal Treat—Pieces and stems

It's Soup 'N Crackers Time!
Campbell's... Tomato Soup
4 No. 1 Cans **39¢**
AND
Soda Crackers
Buffy Baker, 1-lb. Box **25¢**

Grated Tuna 6-oz. Tempest Brand Can **19¢**
Peanut Butter Creamy or Chunk style; NuMade, SKIPPY 12-oz. Jar **39¢**
Fresh Bleach White Magic... 1-gallon Plastic Jug **49¢**
Pineapple Juice Lofani—Hawaii... 4 46-oz. Cans **\$1.00**

Safeway's THE place to buy
BANANAS
In special ripening rooms, Safeway's bananas come to full sweetness and flavor... ripen from the inside out as nature does it. You can't buy finer bananas than at Safeway...
Lb. 11¢

Golden Yams	Plump with sweet goodness	2 1-lb. 29¢
Large Grapefruit	Ruby Red or white	2 for 29¢
Crisp Celery	Large size, stringless, fresh	Stalk 19¢

Ma Brown Pickles	Old Fashioned, sliced	1-pt. Jar	29¢
M&M's Candy	Fruit Chewies, delicious	7½-oz. Pkg.	29¢
M&M's Candy	Choc. covered or plain peanuts	10½-oz. Pkg.	49¢
Chocolate Wafers	M & M—wonderful treat	6-bar Pack	25¢
Water Softener	Raises pH—softens hard water	3½-lb. Box	63¢
Lifebuoy Soap	Large Bath size, pink	2 Bars	35¢

Instant Coffee	Nescafe, 93c 6-oz. Jar (1½oz. off pack)	
Paper Plates	Diamond Brand 25-ct. Roll	79¢
Reynolds Wrap	Regular, 25-ft. Roll	35¢
Vim Tablets	Detergent, 24-tablet Box	44¢
Fluffy All Detergent	3-lb. Box	83¢
Liquid Textile	3-oz. Bottle	69¢

SAFEWAY
EASY-ON SPRAY STARCH 1½oz. Can 39¢
MCCORMICK WALNUTS Half-do. pieces, 4-oz. Bag 49¢

BIG Buys on Small Sizes ...
CORN, PEAS, PEACHES or FRUIT COCKTAIL
Nobles Corn, Green Giant Pear, Town House Fruit Cocktail, Town House sliced Peaches
6-7-oz. Cans **79¢**

Kobey's Shoestring Potatoes
Vacuum packed 8-oz. Can **29¢**

Hawaiian Golden Punch
Frozen, 6-oz. Can **10¢**

Lucerne Butter Grade-A-A, from sweet cream... 1-lb. 69¢
Orange Marmalade Jampers... 10-oz. Jar 27¢
Pillsbury Flour Enriched... 5-lb. Bag \$2.29
Golden whole kernel... 2 12-oz. Cans 41¢
Niblets Corn... 12-oz. 12-oz. 47¢
Green Giant Peas... 2 No. 203 Cans 49¢
Green Giant Corn... 4 No. 203 Cans 79¢

CLIP THIS COUPON
BOLERO THERM-O BOWLS
Blue **ONLY 29¢**
—with this coupon and 5¢ or more purchase.
LIMIT 1 COUPON TO A CUSTOMER. COUPON EXPIRES FEBRUARY 28

Gambles The Friendly Store
Amer-Glas Furnace FILTERS
Mid-Season Discount
1" SIZES—REG. 79¢
49¢
Time to change filters! White spun glass with Viscosine dirt catcher. Fights bacteria.
All 2" FILTERS Reg. \$1.19 **79¢**
Gay Colors! **\$1.22** Save!
ROAST RACK VALUE 68¢
Adjusts for roasts or fowl! Browns evenly without turning.
2-PC. BROILING PAN SET 64¢
13x16" family size! Tin-plated steel is easy to clean. Smokeless!

Mrs. Wilfred Nobbe — Phone JU 42520

Mr. and Mrs. Joe Forsberg and family were last Sunday supper guests in the Edward Linn home.

Sharon Bishop and Janice Forsberg were last Sunday dinner guests in the Bernard Jensen home, Winsor.

Sunday dinner guests in the Verneal Peterson home in honor of the hostess' birthday were Mr. and Mrs. Otto Brummond, Winsor, Mr. and Mrs. Elmer Brummond and family, Pender, and Mr. and Mrs. Gene Johnson and family, Mr. and Mrs. Arvid Peterson and Mr. and Mrs. Iner Peterson and family. Afternoon guests were Mr. and Mrs. Ernest Swanson and family and Mr. and Mrs. Evert Johnson and family.

Sunday dinner guests in the W. E. Hanson home in honor of Warren's birthday were Mr. and Mrs. Oscar Johnson, Mrs. Otella Magnuson, Mr. and Mrs. Lawrence Backstrom and family, Mr. and Mrs. Art Johnson and Mr. and Mrs. Roy Hanson and son. Afternoon guests were Mr. and Mrs. Merlen Johnson and family. Evening guests were Mr. and Mrs. Arvid Peterson, Mr. and Mrs. Bob Hanson, Mark, Joel and Billy and Mr. and Mrs. Kenneth Olson and David.

Kristy and Betty Peterson spent Monday evening in the Arvid Peterson home. Lori and Sheri Peterson spent Tuesday till Friday.

Mrs. Arvid Peterson spent Friday afternoon in the Verneal Peterson home.

Mr. and Mrs. Clarence Sals and family, Carroll, were Thursday evening guests in the W. E. Hanson home.

Mr. and Mrs. Edward Linn and family were Thursday evening guests in the Marilyn Dahlquist home.

Monday afternoon guests in the W. E. Hanson home. Wasna, Lillian, the hostess, celebrate her birthday were Mrs. Glenn Magnuson, Mr. Thomas Erwin, Mrs. Clarence Tuttle and Mrs. Roy Johnson.

Mr. and Mrs. Raymond Erickson were Saturday afternoon guests in the Georon Alvin home, Wayne, to help the hostess celebrate her birthday.

Mr. and Mrs. Keith Erickson and daughter, Mr. and Mrs. Raymond Erickson and Mr. and Mrs. Roy Pearson were Sunday evening guests in the Kenneth Erickson home to celebrate the hostess' birthday.

Wednesday afternoon guests in the Raymond Erickson home to help celebrate the hostess' birthday were Mr. and Mrs. George Magnuson, Mr. and Mrs. Georon Alvin and Lillian Anderson. Evening guests were Mr. and Mrs. Arvid Peterson, Lori and Sheri, Mr. and Mrs. Kenneth Erickson and Mr. and Mrs. Keith Erickson and daughters.

Mr. and Mrs. Clarence Lahr and family, Wakefield, were Sunday afternoon visitors in the Keith Erickson home.

Mr. and Mrs. Don Dahlquist spent Sunday in the Mrs. Fern Conger home, Elgin.

Sunday dinner guests in the Marilyn Dahlquist home were Mr. and Mrs. Wal Vern Johnson, Rodney and Kevin, LeVern Peterson and daughters, Judy Kvols, and Mr. and Mrs. Clarence Dahlquist and Haros.

Mr. and Mrs. Roy Hanson and son and Mr. and Mrs. Clarence Dahlquist and Harris were Thursday evening guests in the Don Dahlquist home.

Norman Anderson and Alvin were Sunday evening guests in the Georon Alvin home to help celebrate the hostess' birthday.

Mr. and Mrs. Lenus Anderson, Sioux City, were Friday overnight guests in the Axel Anderson home.

Mr. and Mrs. Jerry Martindale and family and E. J. Hughes were Thursday dinner guests in the Ivan Clark home in honor of Mrs. Martindale's birthday.

Thursday evening guests in the Harold Burns home to help celebrate Jane's birthday were Mrs. Bessie Isom and Karen and Mr. and Mrs. Wendell Conken and family.

Last Sunday evening guests in the Mildred Fredrickson home helping her celebrate her birthday were Mr. and Mrs. Axel Fredrickson and Clifford, Mr. and Mrs. Glenn Magnuson and Gloria, Mr. and Mrs. LeRoy E. Johnson and Mr. and Mrs. Thure Johnson.

Mr. and Mrs. Don Cook and girls, Norfolk, were Friday evening guests in the Jack Erwin home.

Mr. and Mrs. Neuben Meyer and Mark were Monday evening guests in the Elray Hank home.

Mr. and Mrs. Fritz Kraemer and family were Monday guests in the Clayton Anderson home.

Mr. and Mrs. George Vollers and family, Mr. and Mrs. Everett Hank and Marlys, Mr. and Mrs. Bob Hanson, Mrs. Dick Hanson, Mr. and Mrs. Kenneth Anderson, Mr. and Mrs. Marvin Rewinkel and family, Mr. and Mrs. Bernard Behron and Mr. and Mrs. Elray Hank and family were Thursday evening guests in the Jim Hank home helping them celebrate their wedding anniversary.

Sunday afternoon guests in the Willis Johnson home to help him observe his birthday were Mr. and Mrs. Jake Vanderheiden and family and Mrs. Iner Peterson and family. Monday evening guests

were Mr. and Mrs. Leland Johnson and Mr. and Mrs. Wilbur Baker.

Sunday dinner guests in the Edvin Forsberg home in honor of the hostess' birthday were Mr. and Mrs. Gilbert Forsberg, Mr. and Mrs. Henry Johnson and sons, Axel Linn and Bernice Forsberg.

Tuesday supper guests in the Adolph Bloom home were Mr. and Mrs. Walt Johnson and sons and Mr. and Mrs. Henry Johnson and sons.

Sunday evening guests in the Jack Erwin home were Mr. and Mrs. Clayton Schroeder and family and Mr. and Mrs. Willard Holdorf and family.

Mr. and Mrs. Marilyn Dahlquist and family and Mr. and Mrs. Alex Brown and Gregg and Patty Gunnarson were Sunday dinner guests in the Harold Gunnarson home.

Churches...

Concordia Lutheran Church
(S. E. Peterson, Pastor)
Saturday, Feb. 16: Confirmation class, 10 a.m.
Sunday, Feb. 17: Sunday School and Bible classes, 9:45 a.m.; Divine Worship, 11 a.m.
Monday, Feb. 18: Church Council, 8 p.m.
Tuesday, Feb. 19: Concordia Lutheran Church Men, 8 p.m.
Thursday, Feb. 21: LCW, 2 p.m.

Evangelical Free Church
(A. J. Collins, Pastor)
Wednesday, Feb. 13: Prayer meeting and Bible study, 7:30 p.m.
Sunday, Feb. 19: Sunday School, 10:00 a. m.; Morning worship services, 11:00 a.m.; Evening Gospel Hour, 7:30 p.m.

and Mrs. Everett Hank and Marlys, Mr. and Mrs. Elray Hank and family and Mr. and Mrs. Bernard Behron spent Thursday evening with Mr. and Mrs. James Hank observing their wedding anniversary.

Mr. and Mrs. Harold Gunnarson, Gregg Brown, Mr. and Mrs. Virgil Kardell and family and Mrs. Hilbur Carlson were Sunday dinner guests in the Ralph Headlee home.

Mrs. Mary Clark and LeRoy Wayne, were Thursday guests in the Deo Isom home.

Society...

Women's Welfare Club
Women's Welfare Club met Wednesday afternoon with Mrs. Norman Anderson. The Club voted to donate five dollars each to the polio, heart and cancer funds. Mrs. Bill Reith was in charge of entertainment. The March hostess will be Mrs. Jack Erwin.

Fireman's Social
The Concord fire department held their annual fireman's social in the fire hall Thursday evening with a record number in attendance.

Community Benefit Auction
The Community benefit auction held in the Concord gymnasium Jan. 28th, netted \$300.

Honored At Farewell Party
Mr. and Mrs. Duane Creamer and family were honored at a farewell party in their home Friday evening. Guests were Mr. and Mrs. Cliff Stalling and family, Mr. and Mrs. Raymond Mattes, Irene Bose, Mr. and Mrs. Paul Borg and family, Mr. and Mrs. LeRoy Creamer and family, Mr. and Mrs. Roy Pearson, Mr. and Mrs. Ervin Kraemer and family and Mr. and Mrs. Eric Nelson. The group

presented the couple a gift of money.

Kraemer Infant Baptized
Colette Kraemer, daughter of Mr. and Mrs. Fredrick Kraemer, was baptized Sunday in St. Paul's Lutheran Church. Dinner guests in the Kraemer home were Mr. and Mrs. Delmar Carlson, Mr. and Mrs. Herman Kraemer, Rev. and Mrs. H. K. Niermann, Mrs. Niermann, Omaha, and Mr. and Mrs. Verl Carlson and family.

Mr. and Mrs. Harlan Anderson and family were Sunday evening guests in the Fritz Kraemer home.

Mr. and Mrs. Delmar Carlson were Thursday evening guests in the Fritz Kraemer home.

Mr. and Mrs. Ervin Kraemer and Joni were Friday guests in the Gus Kraemer home, Norfolk.

Barbara Mead was a Wednesday overnight guest of Nancy Rastede in the Clarence Rastede home.

Mrs. Henry Rastede and Mrs. Clarence Rastede visited Mrs. Terry Stewart and infant daughter and Mrs. Emmert Flivent and Todd in Laurel Thursday afternoon.

Mr. and Mrs. William Noonan were Sunday afternoon visitors in the Clarence Pearson home.

Mr. and Mrs. Henry Woodward and Eloise Yusten were Sunday supper guests in the Clarence Pearson home.

Mr. and Mrs. Ed Kirchner were Thursday supper guests in the Jim Kirchner home.

Sunday dinner guests in the Dick Dolph home, Dixon were Mr. and Mrs. Jim Kirchner and family.

Mr. and Mrs. LaVern Nelson spent Saturday in the Millie Nelson home.

Mr. and Mrs. Deo Isom and Eva Wolfe spent Tuesday in the Noel Isom home. Mrs. Deo Isom was a Thursday overnight guest in the Eva Wolfe home. Wednesday din-

ner guests in the Eric Larson home were Mr. and Mrs. Deo Isom and Eva Wolfe.

Mr. and Mrs. Fred Ruser, Wayne and Mr. and Mrs. Pat Erwin and family were Sunday dinner guests in the Dale Krueger home in honor of Mr. Ruser's birthday.

Earl Anderson entered Wayne Hospital Thursday for an appendectomy. Mrs. Art Anderson and Fern and Mr. and Mrs. LeRoy Koch visited him in the hospital Friday.

Mr. and Mrs. Marvin Stolle and son were Sunday afternoon visitors in the Wilbur Baker home. They visited Mr. and Mrs. Daryl Hubbard Wayne, Monday afternoon, Mr. and Mrs. Daryl Hubbard and sons formerly of Concord, moved Thursday from their home in Wayne to Springfield, Mo.

Mr. and Mrs. Marvin Stolle and son were Wednesday guests in the John Hall home, Omaha.

Mrs. Wilfred Nobbe and sons were Thursday evening guests in the Clayton Anderson home.

Mrs. Harry Huddleston, Shana and Steven, spent Friday with Mrs. Walter Stalamp, Wayne.

Friday dinner and lunch guests in the Clara Nelson home were Mr. and Mrs. Deo Isom and Eva Wolfe, Mr. and Mrs. Paul Lessman and Mrs. Eric Nelson. The group

A/2C Arvin Noe were Thursday visitors in the Kenneth Hamm home, Fremont.

Mr. and Mrs. Francis Mattes and family, Waterbury, were Wednesday evening visitors in the Larry Lubberstedt home.

Mr. and Mrs. Dick Chambers were Tuesday visitors in the Mrs. Joretta Miner home, Wakefield.

Mr. and Mrs. Donald Peters were Friday visitors in the Pete Peters home, Sioux City.

Mr. and Mrs. James Benjamin Laurel, were Sunday guests in the Lowell Thompson home.

Sunday dinner guests in the Harold George home were Mr. and Mrs. Jim Thompson and family and Mrs. Lucille Thompson.

Wednesday afternoon visitors in the J. L. Saunders home were Mr. and Mrs. Lloyd Olander, Marcella and Bobby, Maskell.

Mr. and Mrs. Russell Ankeny were Monday evening visitors in

The Wayne (Nebr.) Herald, Wednesday, February 13, 1963

the Mrs. Mary Tolles home, Laurel.

Wednesday afternoon guests in the J.C. McCaw home were Mrs. Elsie Dunn, Mrs. C. D. Ankeny, Mrs. George Monk and Mrs. Ed Sala.

Mr. and Mrs. Allen Prescott and family were Sunday afternoon and evening visitors in the Mrs. Tillie Anderson home, Laurel.

Mr. and Mrs. Dick Dolph and family were Sunday dinner guests in the Harold Erwin home.

Tuesday supper guests in the Bill Chambers home were Mr. and Mrs. James Chambers, Wakefield.

Mrs. Ray Spahr and DiAnn were Friday visitors in the Mrs. Ida Bass home, Laurel.

Thursday Mr. and Mrs. E. C. Lehner were in Sioux City and

visited Soren Hansen at the Methodist hospital.

Thursday evening visitors in the Wilmer Hertel home were Mr. and Mrs. Bob Delapster, Wayne, and Mrs. George Raasmussen.

Mr. and Mrs. Arthur Bell were Friday afternoon guests in the Newell Stanley home.

Carolyn Brown, Minneapolis, and Mr. and Mrs. Jen Kvols, Sharor and Charlotte, were last Saturday supper guests in the Mrs. Frank Lisle home.

Mr. and Mrs. Marvin Nelson and family were Monday and Friday evening guests in the Ted Johnson home.

Sunday dinner guests in the G. E. Jones home, Carroll, were Mr. and Mrs. Oliver Noe and Darlene, Mrs. Grace Lamb and Mr. and Mrs. Lynn James and family.

Prices Effective Wednesday Thursday Friday Saturday Feb. 13 14-15-16

You Can Bank on Extra Savings During Our

PENNY PINCHIN' SALE!

Fresh, Center Cut or Loin

PORK CHOPS 59¢ lb.

Extra Meaty Country Style

SPARERIBS 49¢ lb.

Fresh Pork Cutlets Lb. 49¢
Loin End
Pork Roast Lb. 49¢
Hormel's Thick or Thin Sliced Bacon 2-lb. 89¢
Fresh Lean Ground Beef 3-lb. \$1.29

Spry 2-lb. Can 49¢

Dixon

(Continued from Page 4)

Mrs. Al Rubeck was a Wednesday afternoon visitor in the Gerie Kavanagh home, Omaha.

Mr. and Mrs. Fay Walton and daughters were Wednesday evening visitors in the Merlin Johnson home, Hartington.

Mr. and Mrs. Oliver Noe and

CAN YOU PAY \$42.92 MONTHLY IF SO, YOU CAN QUALIFY FOR A \$1,000 LOAN

Consolidate your bills — have one payment a month at one place — your transactions are strictly CONFIDENTIAL.

Hours: 8:30 a.m. to 5:00 p.m. Saturday: 8:30 till noon — WAYNE, NEBRASKA —

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107 West Seventh Phone 733

Cash You Receive	Monthly Payments	No. Mos.
\$ 300	\$17.19	24
500	27.69	24
1,000	42.92	30

Folger's Instant Coffee 6-oz. Jar 59¢

California Navel ORANGES 5-lb. bag for 89¢

All Purpose Potatoes 20-lb. Bag 59¢

Crisp Red Jonathan Apples 3-lb. Bag 49¢

WAYNE SUPER VALU
ACROSS FROM CITY AUDITORIUM

LUX Pink Lotion Liquid Detergent Giant Size 49¢

NEW Super Valu Grade A STRAWBERRY PRESERVES 3 12 oz. jars 88¢

Super Valu U.S.D.A. Grade A Apricot, Peach, Pinecot Preserves 4 12-oz. Jars \$1.00

Stokley's Tomato Juice 46-oz. can 4 FOR \$1.00

Super Valu Tuna 6 1/2-oz. can 4 FOR \$1.00

Super Valu Saltine Crackers 1-lb. box 23¢

IVORY SOAP med. 2/2c 5/15c	IVORY-FLAKES 1lb. 35c	TIDE large 83c
DREFT giant 85c	IVORY SNOW giant 85c	DOWNY 17-oz. 49c 32-oz. 87c
CASCADE 20-oz. 49c	OXYDOL large 35c giant 83c	SALVO reg. 43c giant 83c
CRISCO 1-lb. 37c 3-lb. 93c	FLUFFO 5c off reg. price 3-lb. can 83c	THRILL reg. 37c giant 67c

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CASSEROLE BOOK No. 5 & BOOK OF SALADS No. 6 NOW ON SALE
Eloise's Binder to hold 20 volumes... 75c

We Give S & H Green Stamps

The Harbinger

The Voice of Wayne High School

Volume I February 12, 1963 Number 18



Top Third of Junior Class To Take Merit Tests

TWENTY-SIX students at Wayne High School plan to take the 1963 National Merit Scholarship Qualifying Test. Mr. Dean Guidinger, chairman, announced last week.

These students, who are in the top one-third of their class as of the end of the first semester of this year, are eligible to take the test: Judy Simmer, Jean Eynon, Shirley Nissen, Gary Lorenzen, Myra Walker, Richard Siefken, Carol Gust, Sue Batten, Beverly Daum, Renee Gliderleeve, Cecilia Haberer, Sandy Whorlow, Jim Mau, Carol Austin, Duane Blumenkamp, Philip Rees, Jim Kern, Wanda Hofeldt, Nancy de Freese, Candy Vaughn, Sharon Philleo, Delores Larsen, Ralph Forbes, Sandra Lynn Nelson, Linda Preston, Roger Victor, and Margaret Haase.

The test will be administered Tue-day, March 5, at the City Auditorium. The qualifying test is a three-hour examination of educational development. The test is the first step in the merit scholarship competition for four-year, Merit Scholarship, provided by the National Merit Scholarship Corporation and by sponsoring corporations, foundations, associations, unions and individual.

Some 12,000 semifinalists, the highest scorers in each state, will be named early next fall. Names of semifinalists are published in a booklet which is distributed to all colleges and to other sources of financial aid for undergraduates.

An additional 35,000 students, selected on a national basis, receive letters of commendation for their high performances on the qualifying test. These students are considered for special awards

made through the Merit Corporation. Wayne High's Paul Lansing was named a commended student as a result of last year's tests.

The scholarship stipends are based on financial need. The minimum award is \$100 and the maximum is \$1500. The average stipend awarded to freshmen Merit Scholars in 1962 was \$845. Each Scholarship constitutes a form of educational insurance since the stipend may be increased at any time if the student's financial situation changes during the four-year term of the scholarship.

Why Valentine's Day?

It was once the custom to draw lots to decide which young men and women should be each other's "valentines" for the coming year. The couples would then exchange gifts and sometimes they even became engaged. Sentimental valentines and gifts of flowers and candy are still commonly given by men to women in celebration of Saint Valentine's Day.

There are several different explanations for the custom of sending cards of greetings and love

tokens, on Saint Valentine's Day. All of them are probably inaccurate. The most plausible is that Saint Valentine's Day is a survival of a February 15 Roman festival.

Juniors Receive Class Rings

Early Monday morning, Feb. 5, the telephone was madly ringing in Mr. Tucker's office. Mines Jewelry was calling to announce the arrival of the junior class rings. Once the word was out, the news traveled like "wildfire." All the juniors were repeating to each other, "Our rings are here." As soon as the final bell had rung, Mines was piled high with eager, anxious, Wayne High juniors.

The next day the juniors went to classes as usual and everywhere was heard, "Oh! May I see your ring?" Various clusters of juniors were seen throughout the halls.

The school has a year-by-year contract with Josten's Treasure-Craft Jewelry to supply the rings. In past years the school has kept a standard style. Since the two schools merged this year, a new style was picked in fairness to all.

Class officers of the previous years from both schools picked several styles. The one proudly worn by the juniors is the one picked by the majority last fall.

Junior High to Have Valentine Party

The seventh and eighth grades are having a Valentine Party on St. Valentine's night, Feb. 14. The party, which will be held at the Elementary School, will start at 7:00 p.m. and end about 9:30.

A King and Queen will be picked from the eighth grade and a Prince and Princess from the seventh. The royalty will be announced at the party.

Nominees for King are Gordon Shupe, Duane Peterson, Bob Norris, Dave Jensen, Calvin Comstock and John Schulte. Queen nominees are Candy Toay, Paulette Merchant, Pam Seymour, Sallie Bergt, Lee Sherry, Joyce Kern, Susan Stoakes and Carol Hansen.

Nominees for Prince are Dave Brown, Doug Larrens, Gordon Jorjensen, Lynn Lessmann, Jo Merriman, Eric Nedegaard, Rocci Marr, Steve Keri and Don Skehan. Princess nominees are Carol Mason, Marilyn Stoakes, Marcheta Engle, Marcia Ehlers, Kathy Wolke, Pam McNatt and Cindy Swinney.

Mrs. Jane Jones, Mr. Raabe and two parents will sponsor the party.

Congratulations, President Gary!

The "Harbinger" staff extends congratulations to Gary Lorenzen, our newly elected student council president.



Gary Lorenzen is the president of your new student council.

Gary is a leader in his class and has some very promising ideas for the student council's future. Gary has the honor of being the first president of our new student council at Wayne High.

Congratulations, Gary!!

Jan Schram Attends Hastings Honor Band

Jane Schram, a senior at Wayne High, was chosen to play in the Second Annual Honor Band which met in Hastings Jan. 31 to Feb. 2. Jane played second chair tenor saxophone.

Members for the band were chosen through auditions. Jane was one of the two Wayne High musicians who participated in the auditions held at Pierced in November.

In addition to attending the rehearsals, there were several extra activities. Friday night Jane attended a banquet in the new Student Union at Hastings College. After the banquet they were invited to attend the college basketball game and an after-the-game dance. Saturday night the band presented a concert.

When Jane was asked if she felt she benefited from the experience she replied, "Yes, it was amazing to hear the sound presented by the band. The technique the director used to produce certain effects

New Fire Detection System Installed

A new fire detection system has been installed at Wayne High as a result of a state requirement. The Notifier Engineer, Inc. manufactured and installed the device.

The system contains 43 thermostats, 20 of which will activate the alarm at 160 degrees. The other 13 are activated at a rapid change of temperature, either hot or cold.

There are ten manually operated alarms which ring eleven bells inside and one outside of the school.

The alarms are located in various rooms throughout the building where fires would be most easily ignited. There are bells in all of the storage rooms, the shop, boiler room, locker rooms, dark room, home economics room, chemistry lab, pipe chassis, and fifteen in the attic.

With the installation of this new warning system there should be little risk of any great fire damage.

History Classes Hear Missionary

Monday, Feb. 5, Jerry Grabber, a missionary who is a native of Nebraska, spoke to Mr. Zapp's American History classes on life in the Congo.

His duty was to help the natives who had been converted to Christianity. Many of the pagans see no point in becoming a Christian because they feel that Christians don't act any differently.

Missionaries are required to learn "Swahili," a language spoken by the natives of Africa. It varies from one section of the country to another but is generally the same. French is the other main language spoken. Mr. Grabber's residence was in Elizabethville.

In the Congo, children who are lucky enough to be accepted go to school up to the fourth grade; then they take competitive exams. Those who pass are allowed to finish the eighth grade. The children continue to take competitive exams until they reach college. Many drop out because of low grades but many make it to the very top. They receive their college education in various countries.

There are three Methodist high schools in the area where Mr. Grabber worked. They are similar to American high schools. The classes are in French. He also

spoke of the difficulty they had in gaining their independence which was granted in June 1960.

"The people of Africa and the Congo don't want America to buy their friendship," said Mr. Grabber. "They wish to be treated as friends and helped accordingly."

Lorenzen Calls First Meet of Council

The first student council meeting was called to order by President Gary Lorenzen Monday after school.

The following officers were elected: vice president, Wilma Marra; secretary-treasurer, Sandy Whorlow; and parliamentarian, Lauren Boeckenhauer.

A blue and white suggestion box will be placed in the study hall. It will be opened before each meeting.

Deviled Eggs

Many things could be said about the Wayne-Pierce game last Friday night. I will say one: Both teams have plenty to be proud of. It was one of the best if not THE best game of the year.

We just found out that on Mar. 22 the entire senior choir will take a trip to Dana College, Blair, Nebr., to give a concert. There's also a possibility of giving the concert to Blair High.

Not many more days until the first game of the district basketball tournament. Many people here are talking of going to the state tourney.

Our hopes are with theirs, but let's wish the first one first. Remember, it takes only one...

We're going into our last semester of printing the "Harbinger," '62-'63, and keeping in pace with the first we will do our best to please you—the reader.

Since there is only one way for us to print what you want we'd like to find out what you care for. If there is anything in particular you would like to see or any comment you wish to give us, please drop us a line.

Address all cards and letters to: The Harbinger, Wayne City High School, Wayne, Nebr.

The juniors received their class rings last week. Maybe we should have a contest to see who keeps his the longest.

We had some beautiful weather the start of last week and spring

seemed to be in the air. State law requires that we go to school until we're sixteen—sigh.

If you want to have a really good laugh, come to school some day and look at the different styles, sizes, shapes and colors of girls' purses.

Boy oh Boy. We've got 'em all.

More top tunes: I'm Walking the Floor Over You—Mr. Robbins in 201 to Miss Ebmeier in 301.

The Sound of Music—Choir room at 11:45.

Four Walls—Study Hall.

A Rise and a Baby Ruth—Menu for Jr. Sr. Banquet.

It's All in the Game—Just ask the Varsity.

Writing on the Wall—Mr. Cheney ran out of blackboard.

April in Paris—Hit the books, Dreamer!!

I'm Gonna Build a Mountain—third period shop class.

VALENTINE IDEAS

HALLMARK
Single Valentines
and
Assortments

Loads and Loads of Little Gift
Items That Will
Please That
Someone
Special!

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CONNIE says

"Buckle-up your mocs!"

Take wide straps, buckle them across the front, and you have the jauntiest sports made! Classic, silhouettes, handsewn vamps... your favorite shoes with a new twist! Bronze is the color, long-lasting is the quality! AS SEEN IN MADEMOISELLE

\$6.99

Larson's

You can tell this '63 on sight—even at night!

Those over-and-under headlights do more than set a Pontiac apart—they aim better. Another way to spot a Pontiac is by its driver. He's a happy one indeed. So will you be, when you check your dealer. **Wide-Track Pontiac**

HURRY ON DOWN TO WIDE-TRACK TOWN

ED WOLSKE AUTO SERVICE
216 WEST FIRST STREET WAYNE, NEBR.

irresistible colors

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keyed to your costume,
sheer beauty for legs!
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day and dress sheers

\$1.50

LARSON Kuhn
LADIES' SHOP

First National Bank Notes

It's a tough world for the American business man. Every time he comes up with something new, the Russians invent it a week later and the Japanese make it cheaper.

Every now and then a family should sit down, and talk over income and outgo—and then think about the future. And when you do—a savings account that you add to regularly will hasten the day when Dad can slow down and take it easy. Use our friendly help.

The boy and girl broke up. It seems he lost his capital—and she lost her interest.

There is no need to go to a lot of "fixing up" just because you have business at the bank. Come as you are. We see a lot of hard working people here every day—in fact that's the kind of people we are mostly interested in. We will work hard to see that your needs are taken care of.

When holding a conversation, be sure to let go of it once in a while.

First National Bank
MEMBER F.D.I.C. WAYNE, NEBR.



The Fatal Consequence

Capitol News ... Out-of-Court Agreements End Power Rate Disputes

Out-of-court agreements which involve 28 public power districts in Nebraska have been settled, spokesmen for the various factions involved in the dispute said. The districts, facing strong action by the Legislature as one alternate in continuing their wrangling, agreed to settle all litigation of the old power contract and rate cases that have been pending more than three years. It was announced that final action on pending litigation would be held in escrow until the revised contracts are approved by the Rural Electrification Administration in Washington.

The overall settlement amendments to contracts were signed by officials of Loup Power District, Platte Valley Public Power and Irrigation District, Consumers Public Power District, and several dozen rural districts. A couple of rural districts withheld signing the agreement until studying the matter further. Spokesmen for the districts signing acknowledged the disputes were included in the general area designated by the Unicameral when it told the districts to solve their difficulties or face legislation in the 1963 session. Key legislators interested in public power were pleased with the turn of events.

Sen. Don Thompson of McCook, who headed the interim committee which studied public power, said the action should result in a "better atmosphere in the field of public power in Nebraska." According to Sen. Cecil Craft of North Platte, who favors a five-area realignment plan for generation and transmission districts, the agreement will "clear the air for bills presently before the Legislature" and should contribute to "more harmonious settlement of the other issues."

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Weekly Bridge Tip — A Happy Ending

- NORTH: ♠95, ♥AQ6, ♦AK6, ♣AK7, ♠Q52
WEST: ♠K72, ♥QJ1075, ♦J5, ♣10 43
EAST: ♠A63, ♥Q92, ♦Q982, ♣KJ9
SOUTH: ♠110 84, ♥83, ♦10 643, ♣A87

The Bidding: North East South West. Declarer then led the nine of spades. East, not aware of the impending end play attempt, again played low. The South hand overtook the nine of spades with the jack and cashed the good ten of diamonds. (Had East taken the lead of the nine of spades with his ace he could have exited with a spade or a diamond. The contract then would have been defeated.)

has expressed interest in the idea.

The St. Paul lawmaker said the idea "just popped" into his head. After mulling it over, he said, "I thought this was a much better method than assessing a tax against any group for tourist promotion."

According to Jack Rodgers, the Legislature's research director, the proposal is "brand new" and no other state has one like it.

Keller Resignation

C. V. Keller, whose administration of the Men's Reformatory in Lincoln came in for criticism from some quarters, by resigning apparently paved the way for his boss, George Morris, to be confirmed by the Legislature as director of the State Department of Institutions.

New Maps Out

State Engineer John Hossack has announced the new edition of the Nebraska highway map is available for free distribution. The map, prepared by the Department of Roads and the Nebraska Game Commission, features a western theme and has many colorful photographs as well as lists of attractions and things to do in Nebraska.

Bill About Ready

Governor Morrison has sent to the Legislature a bill to establish a state Department of Economic Development. The bill includes provisions of a measure submitted by Sen. J. W. Burbach of Crofton seeking the establishment of a separate Department of Tourism.

Enrollment Up

Enrollment in Nebraska public and parochial schools increased 10,130 during the present school year, a 2.9 per cent gain over the previous year, according to a report released

Don Cunningham Says

... come from the producer of the livestock. These costs can't be passed on as an added price to the finished product—too much competition for that from the outfits that have cheaper procurement costs. The producer may assume these costs in various ways. It may be in sorts and most certainly various weighing conditions and shrink play a very vital part. There are a lot of gimmicks of which weighing conditions are not the least. Frankly, in the long run a man can be very definite in the statements there can be more marketing places than producers can afford to support.

Extension Notes

New Uses for Hair Dryers

Were you one of the lucky ones who received an electrical hair dryer for Christmas? It can be a versatile appliance. We find, from a report of a survey made by a merchandising weekly.

A Stitch in Time Saves Nine

The old proverb "a stitch in time saves nine" is especially true when it refers to children's clothes. There are a few quick reinforcements taken before a child's garment is worn that can save a lot of mending and repair later.

Conservation News Notes

by Arnold R. Marr

Now is a good time to do a little planning for our Soil Conservation needs this spring. You may ask yourself, "Should I shape that gully in the north-west field this year before one of the boys upsets the tractor?" "Should I terrace that severely eroded yellow hillside this year or should I let Junior worry about that in the future?" These

Co. Agent's Way Back When



Nebraska Tractor Test

A summary of 24 tractor tests conducted by the Nebraska Tractor Testing Station in 1962 has been published by the University of Nebraska. Copies may be obtained at County Extension Offices throughout the State.

Tractors produced by nine different companies were tested during 1962, according to L. F. Larson, engineer-in-charge of tractor testing at the College of Agriculture.

One-fourth of the tractors tested were manufactured in foreign countries.

The tractor test summary includes horsepower rating, on power take-off or belt pulley as well as drawbar. The drawbar tests were expanded a year ago to include fuel consumption at 50 per cent, 75 per cent and maximum horsepower.

10 Years Ago

Feb. 12, 1953: City-wide observance of World Day of Prayer, sponsored by the local Church Council of Women will be held at the First Methodist church Feb. 20. Robbers broke into the Carroll Liquor store early Wednesday morning and escaped with loot valued at about \$1,000.

15 Years Ago

Feb. 19, 1948: Mrs. P. C. Crockett observed her 88th birthday Friday. Nearly 525 Wayne persons received free chest x-rays Monday and Tuesday at the mobile unit operated by the state health department. Wayne will host three basketball tournaments next week and the first week in March: class D high school tournament in the city auditorium, and district class B tournament in the city auditorium March 2, 4 and 5.

20 Years Ago

Feb. 25, 1943: Juel Warner of Norfolk suffered a skull fracture, ruptured kidney and broken



are planning decisions that we often delay action on but we know what we should be doing. All Wayne County farmers have now received an ACP Handbook. This handbook has valuable information to help you solve your soil and water erosion problems. Contractors will be available to do this work. Please stop in at the Soil Conservation Office to discuss conservation work you are planning for this spring.

Soil Conservation Service

Technicians have assisted forty cooperators with planning of new or additions to their farmstead windbreaks. The District will have a tree planter available to farmers again this year. The average farmstead windbreak cost to a farmer is \$20.00 plus good weed control. The District has plenty of all varieties of trees available if you are interested in a windbreak this year.

Don Kerl, the Soil Scientist for Wayne County, has provided our office with a soil monolith (profile) for each soil series found in Wayne County. These profiles are about three feet in depth. They are a very good educational exhibit as they show depth, structure, organic matter, color and other important characteristics of our soils.

Uncle Zeke FROM Plum Creek Sausage

Conservation NEWS NOTES

by Arnold R. Marr

Now is a good time to do a little planning for our Soil Conservation needs this spring. You may ask yourself, "Should I shape that gully in the north-west field this year before one of the boys upsets the tractor?" "Should I terrace that severely eroded yellow hillside this year or should I let Junior worry about that in the future?" These

right arm last week in a car accident in Wayne. Gamble store will move to the Ahern building in the near future. Mr. and Mrs. August Wittler celebrated their 54th wedding anniversary Monday. A newly modeled chapel in the south wing of the Methodist church will be dedicated next Sunday. Hatcheries are going to be busy during the coming months turning out birds to meet demands that will reach an all-time high. War ration book two, to be used for rationing canned and processed foods, is being tested in towns throughout the county this week. Paul Anderson sold his residence west of Bressler park Saturday to Jason Webster, who came here recently to be in the soil conservation service. Mr. and Mrs. John Erickson will observe their golden wedding anniversary Sunday in Wakefield.

25 Years Ago

Feb. 10, 1938: Contracts for new dormitories at Wayne and Kearney State Teachers colleges will be let March 12 when the state normal board convenes in Lincoln. Wayne's new dormitory far more located on the southeast corner of the campus will cost \$150,000. Thomas Thompson narrowly escaped serious injury Sunday about 3 o'clock when Myron Colson's car, which he was driving, slid off the icy pavement six miles east of Norfolk and went down a 30-foot embankment. Three hundred pupils from 43 high schools will compete Saturday in the district declamatory and play contests at Wayne college. Barbara Heins was first and Faye Sandahl second in humorous division of the Wayne high school declamatory contest last Thursday. Billy Hawkins placed first and Marian Vath second in the dramatic division.

30 Years Ago

Feb. 16, 1933: Dr. Harold D. Griffin of the College commercial department addressed Kiwanis at their luncheon meeting Monday on the subject, "The Present Economic Upheaval." John Brackett, jr., of Stanton county suffered an injured pelvis bone Thursday when a mule fell onto him. Carroll State bank reopened on Tuesday under the new law passed by the state Legislature. Mrs. Ed Miller of Winside broke her right arm near the wrist Monday evening when she fell down cellar stairs. Wayne County board of directors chose Fred G. Dale as president for the coming year at its meeting Tuesday. The engine of Ed Grier's truck caught fire Wednesday morning doing a small amount of damage from California, find that nothing was taken by intruders who entered their home while they were gone. Tuesday last, Wisner had more fires than any other day in the city's history. Stanley Jean Swanson, son of Mr. and Mrs. Emil Swanson, Winside, received a badly cut right arm when the car in which he was riding overturned after hitting an icy place on the road.

old lady sees this, maybe it was better I kept my mouth shut. Speaking at the Congress, them fellows ain't giving the proper credit for the little detour. Back when I was a boy the nickel and was a very handy con for a feller to be around in his pocket. It could buy a heap of things, includin' a cup of coffee, a good cigar, and the Saturday Evening Post. Then evil days come upon the land and a nickel went out of style. Socialism took over so fast that the Saturday Evening Post jumped to 20 cents and started coming out on Tuesday. The welfare benefits swarmed over the nation and the public debt got so high the people quit counting it up and started counting it down. And it was at this sad stage in our history that the Congress has come out with the five-cent postage plan, restoring the nickel to respectability and frim, it sets it would buy a two-cent stamp. Three cheers for the Congress! But things on the whole, Miss

ter Editor, is looking better. President Kennedy allows as how he's going to lower taxes and reduce spending. With that magic touch, Russia, advocating peace and capitalism, and Castro without no missiles, about the only problem pressing us at the moment is the teenage menace. And I think we can solve this problem, if the fathers of America will use their bell for the same thing their ancestors used it for, to hold their pants up and their younguns down. Of course, we'll always have a few minor problems, like fat wimpen wearing slacks and Bobby Kennedy's wife falling in the swimming pool, but these is matters that can be handled by the United Nations. And if they can't solve 'em, we can always pass a law, paint a sign, or appoint a committee. And if all these fail, the Congress can always make an appropriation. Yours truly, Uncle Zeke

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CARROLL NEWS

Mrs. Edward Oswald — Phone 115

Sunday dinner guests in the Clair Swanson home were Mr. and Mrs. Lewis Johnson, Allan and Tom Pritchard, Norfolk, Mr. and Mrs. Leonard Pritchard and family joined them for the afternoon.

Mr. and Mrs. Frank Cunningham visited Worley Benshoof, Wednesday evening in the Wayne hospital.

Saturday dinner guests in the Mrs. Frank Larey home were Mr. and Mrs. Guernsey Lorenz, Sally Mrs. Frank Larey home were Mr. and Mrs. Leslie Randolph.

Mr. and Mrs. Evelyn Wittler and Mr. and Mrs. Bill Root were Friday evening visitors in the Murray Leicy home, Randolph.

Mr. and Mrs. Gerald Grove and family were Sunday dinner guests in the Roy T. Jones home, Sioux City.

Sunday dinner guests in the Elmer Phillips home were Mr. and Mrs. Enos Williams and John and Mr. and Mrs. Wayne Williams and Delmar.

Mr. and Mrs. Ralph Olsen and Sammie were Sunday dinner guests in the Mrs. Elizabeth Olsen home, Laurel.

Mr. and Mrs. Maurice Hansen were Sunday supper guests in the Arthur Bromwood home, Stanton.

Mr. and Mrs. Morris Egan, and Anita, Bill Spring, Tex, spent Tuesday night and Wednesday in the

Mrs. Mary Rauksen home. They left Wednesday evening for Omaha to spend a few days with relatives. Mr. and Mrs. Walt Johnson and Bradley, South City City were Sunday afternoon visitors in the Perry Johnson home.

Society ...

Social Forecast ...

Wednesday, Feb. 13

Catholic Guild
St. Paul's Lutheran Ladies Aid and I.W.M.L. Mrs. Edward Oswald, hostess
Blue Ribbons 4-H skating party at Wayne

Thursday, Feb. 14

Hilltop Larks, Clifford Lindsay, hostess

Women's Club—Club room
St. Paul's Lutheran Sunday school teachers' meeting

Friday, Feb. 15

Knitting Club, Mrs. Henry Harmer, hostess

Women and Country Club postponed from Friday, February 8 to Friday, February 15 in the Merlin Kenny home

Saturday, Feb. 16

GGT, Wayne Kerstine home

Monday, Feb. 18

W. F. John Rethwisch home

Tuesday, Feb. 19

Differet Perry Johnson home

Wednesday, Feb. 20
Friendly Wednesday Club family dinner
Methodist Church dinner

Circle Six Club

Circle Six Club of St. Francis church, Randolph, met Tuesday in the Gerald Hale home. Ten members were present. Prizes were won by Mrs. Ludwig Kuhl and Mrs. Roley Isom.

Mothers' March of Dimes

Mrs. Perry Johnson is chairman for the Mothers' March of Dimes. Those assisting are Mrs. Clarence Morris, Mrs. Ellery Pearson and Mrs. Edward Oswald.

Blue Ribbons 4-H

Blue Ribbons 4-H Club met Wednesday evening in the Presbyterian church. Donald Liedman gave a report of his trip to Lincoln. The topic was on the activities of 4-H leader training convention. Mr. and Mrs. Enos Williams served lunch. A roller skating party will be held Feb. 13 in the Wayne skating rink for club members and their friends. Mr. and Mrs. William Shuffelt will serve Mar. 6.

Congregational Ladies Aid

Congregational Ladies Aid met Wednesday with a noon meal being served by Mrs. Joe Henkle and Mrs. Ronald Rees. There were eleven members present. Guests were Mrs. Keith Owens, Mrs. Melvin Dowling, Mrs. Wayne Kerstine and pupils and Mrs.

Irene Koch and pupils of school district No. 44. Mrs. Lloyd Morris called the meeting to order. Mrs. Stanley Morris led devotions and read the lesson "Who Is This Jesus?" The ladies presented a birthday gift to Bruce Jones, who is in the Martin Luther home at Beatrice. The next meeting will be Feb. 13. Mrs. Lynn Roberts and Mrs. John Rees will serve.

Carroll Saddle Club

Carroll Saddle Club met last Friday evening in the city auditorium. A regular business meeting was held and cards were played for entertainment. Prizes were won by Mr. and Mrs. Gordon Davis and Mr. and Mrs. Lyle Cunningham. The group voted to send flowers to Worley Benshoof, who is hospitalized. The president announced that membership cards will be distributed at the Mar. 1 meeting. Anyone wishing to join is invited to attend this meeting. Those on the serving committee were Mrs. Frank Cunningham and Mrs. Earl Davis, Mrs. Ernest Junk and Mrs. Edward Pork will serve at the next meeting.

United Presbyterian Women

United Presbyterian Women met Wednesday for a noon meal. Hostesses were Mrs. Wayne Williams, Mrs. Marion Glass, Mrs. Art Glass and Mrs. Sydna Jones. There were seventeen members and three guests, Mrs. David Jones, Mrs. Allie Davis, Norfolk, and Mrs. Fern Culley, present. Lesson leader was Mrs. Enos Williams. The next meeting will be Feb. 20 with Mrs. Milton Owens as lesson leader. Hostesses will be Mrs. George Owens, Mrs. Ralph Olsen, Mrs. Lester Bethune and Mrs. Charles Hall.

Pinocle Club Meets

Pinocle Club met Thursday evening in the Harry Neisen home. Prizes were won by Mr. and Mrs. Russell Hall, Cliff Rohde, and Mrs. Clair Swanson. Guests were Mr. and Mrs. Clair Swanson. The next meeting will be February 21 in the Lyle Cunningham home.

E.O.T. Meets Thursday

E.O.T. met Thursday in the Harry Hofheldt home. Mrs. Lloyd Heath was co-hostess. They held a pot holder exchange and presented a gift to Mr. and Mrs. Hofheldt for their twenty-fifth wedding anniversary.

The club voted to send \$3.00 to the opportunity center, Norfolk. The next meeting will be, Mar. 7 in the Dale Claussen home.

Delta Dek Meets

Delta Dek met Thursday in the John Rethwisch home. Mrs. Walt Rethwisch and Mrs. Ken Eddie, were guests. Prizes were won by Mrs. G. E. Jones, Mrs. Ted Winterstein, Mrs. George Owens and Mrs. Ken Eddie. The next meeting will be Feb. 21 in the Tom Roberts home.

WCS Has Dinner

WCS met Wednesday for a noon dinner. Chairman was Mrs. Laura Johnson. The profit from the rummage sale was \$16.00. Present were twenty members and a guest, Mrs. C. Beaton. Mrs. Ralph Gailey gave the lesson. A thank you note was read from Elizabeth Johannaber, a missionary in the Philippine Islands. The World Day of Prayer was set for Mar. 1. The first series of missionary lessons will be Feb. 27 in the Mrs. Laura Johnson home. Mrs. Maurice Hansen will have the devotions. Mrs. Fred Winterstein and Mrs. Maurice Hansen will serve.

Loyal Neighbors Meet

Loyal Neighbors met Thursday in the Clarence Volwiller home. Mrs. Donald Volwiller was a guest. Roll call was answered by naming a famous person born in February. Mr. Donald Volwiller received a prize. Plans were made for Mr. and Mrs. Frank Brudigan's twenty-fifth wedding anniversary. Mrs. Laura Johnson won high prize with the low prize going to Mrs. Al Thomas. The next meeting will be Mar. 7 with Mrs. Laura Johnson. More CARROLL—page 4

Brandstetter's 21st Anniversary JOHN DEERE DAY

WAYNE AREA FARMERS INVITED

SATURDAY, FEB. 16

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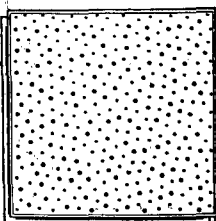
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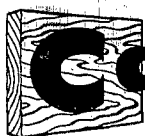
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Sioux City AUDITORIUM

Carroll

(Continued from page 3)

Country Club Meets

Country Club met Friday in the Herman Brockman home with all members present. Each family received a prize. The next meeting will be Feb. 22 in the Charles Brockman home.

Wahoo Meets Friday

Wahoo met Friday afternoon in the Lyle Cunningham home. Two guests, Jany Halleen and Mrs. Richard Woslager, were present. Mrs. Walt Lage, and Jany Halleen won prizes. The next meeting will be with Mrs. Anna Hansen.

Mr. and Mrs. Edward Oswald and Douglas were Thursday evening visitors in the Forrest Nettleton home.

Mrs. Vernon Hokamp and family and Mrs. Robert Johnson spent Thursday in Sioux City.

Mr. and Mrs. Evan Hamer, Wayne were Thursday dinner guests in the Mrs. Mark Swihart home.

Edward Oswald and Harry Kay attended a mechanic's school in Sioux City Thursday.

Wednesday supper guests in the Otto Wagner home were Mr. and Mrs. David Garwood and Anne and Sally Wagner, Wayne.

Sunday supper guests in the Mrs. Emily Jenkins home were Mr. and Mrs. Lem Jones and Trixie, Mr. and Mrs. Everett Davis, Mrs. Emma Davis and Owen Jones joined them for the evening.

Mrs. Fern Culley and Mrs. Mark Swihart were Monday visitors in the Evan Hamer home, Wayne.

Mr. and Mrs. Carl Jansson and family were Tuesday evening visitors in the George Jorgenson home.

Mr. and Mrs. Tom Bowers were Sunday dinner guests in the Bernice Bowers home.

Mr. and Mrs. John Hamm and Susan were Wednesday evening visitors in the Merle Hamm home in honor of Mrs. Merle Hamm's birthday.

Mrs. Orville Laue, Greg and Kimberly, were Tuesday dinner guests in the Walt Lage home.

Sunday evening visitors in the Kearney Lackas home were Mr. and Mrs. Joe Lowe and family, Wayne. Mr. and Mrs. Vic Caster and Mr. and Mrs. Merle Gubbel, Belden.

Saturday evening visitors in the Wayne Kerstine home were Mr. and Mrs. Vernon Kokamp and family.

Mr. and Mrs. Lester Menke and family were Sunday dinner guests in the Otto Test home.

Wednesday evening visitors in the George Stolz home were Mr. and Mrs. Edward Oswald and Douglas.

Mr. and Mrs. Robert Johnson and family were Friday evening visitors in the John N. Johnson home.

Wednesday evening visitors in the Ervin Longe home were Mr. and Mrs. Lester Menke and family, Mr. and Mrs. Otto Test and Mr. and Mrs. Dennis Longe, Norfolk.

Tuesday afternoon visitors in the Vernon Hokamp home were Mrs.

Wayne Kerstine, Cindy and Tommy.

Sunday dinner guests in the Everett Waller home were Mr. and Mrs. Roland Stahl and daughters, Holstein, Ia. Mr. and Mrs. Dennis Waller, Hoskins joined them for the afternoon.

Mr. and Mrs. Clifford Lindsay were Wednesday evening visitors in the Mrs. Pearl Jensen home.

Friday evening visitors in the Kearney Lackas home were Mr. and Mrs. Clarence Kalin and family, Coleridge, and Mr. and Mrs. Harry Calhoun and family.

Mr. and Mrs. Tom Bowers were Sunday evening visitors in the Harold Stolteneberg home.

Mr. and Mrs. Otto Wagner and Mr. and Mrs. James Troutman attended a feeder's banquet at Stanton, Saturday evening.

Sunday afternoon visitors in the Mrs. Emily Jenkins home were Mr. and Mrs. Maurice Jenkins and Mary, Mrs. Ethel Fisher and Sally and Sue Batten, Wayne.

Wednesday supper guests in the Vernon Hokamp home were Mr. and Mrs. Cliff Thomas, Hastings. Marcella Shuffelt was a Friday overnight guest with other girls for a birthday party in honor of Kay Gries' birthday.

Mr. and Mrs. Roland Stahl and family were Thursday supper guests in the Art Shaffer home, Norfolk.

Mr. and Mrs. Henry Haase were Sunday afternoon visitors in the Vic Haase home.

Tuesday evening visitors in the Herman Thun home were Mr. and Mrs. Warren Thun and Teresa.

Tuesday supper guests in the Robert Johnson home were Mr. and Mrs. Vernon Hokamp and family.

Thursday evening, Mr. and Mrs. Kearney Lackas and family visited in the Darald Gras home.

Sunday dinner guests in the Mrs. Laura Johnson home were Mr. and Mrs. John Paulsen and Angela and Mr. and Mrs. Frank Brudigan and family.

Sunday dinner guests in the Robert Johnson home in honor of Mrs. Tucker's birthday were Mr. and Mrs. Joy Tucker.

Mr. and Mrs. Robert Erwin attended the wedding of Wanda Olsen and Marvin Schmidt (concordia Lutheran Church, Laurel).

Donnie Larson was a Sunday dinner guest in the Ervin Wittler home.

Mr. and Mrs. Harry Holfeldt were Sunday evening visitors in the William Swanson home.

Saturday afternoon guests in the Clarence Morris home in honor of Mrs. Joy Tucker's birthday were Mrs. Tucker, Mrs. Maurice Hansen, Mrs. Ruth Tucker and sons, Lincoln, Mrs. Perry Johnson, Mrs. Robert Johnson and Mrs. Levi Roberts.

Mrs. Fred Dansberg and Lori were Tuesday dinner guests in the LaVern Hurlbert home.

Mr. and Mrs. Charles Whitney were Sunday afternoon visitors in the Rev. and Mrs. Victor Ireland home, Winside.

Mrs. Clem Harrier went to the Wayne Nursing home at Wayne, Monday evening.

Mr. and Mrs. Clair Swanson and Mavis were Friday evening visitors in the Lowell Roloff home.

Sunday morning visitors in the

Mrs. Frank Lorenz home were Mr. and Mrs. Fred Lorenz, Hoskins.

Churches . . .

Our Lady of Sorrows Catholic Church
(Daniel Galas, pastor)
Sunday, Feb. 17: Mass, 9:00 a.m.

St. Paul's Lutheran Church
(H. M. Hilpert, pastor)
Saturday, Feb. 16: Church school, 9:00 a.m.
Sunday, Feb. 17: Worship, 11 a.m.; Sunday school, 9:50 a.m.

Methodist Church
(Victor Ireland, pastor)
Sunday, Feb. 17: Worship, 10:00 a.m.; Sunday school, 11.

Presbyterian - Congregational Church
(Gail Axen, pastor)
Sunday, Feb. 17: Worship, 10:00 a.m.; Sunday school, 11.

Sunday evening visitors in the Merrill Baier home were Mr. and Mrs. Doug Kane and family.

Mr. and Mrs. Merrill Baier and family were Wednesday supper guests in the Albert Nelson Jr. home, Wakefield.

Dick Gries, Norfolk, was a Saturday overnight and Sunday visitor in the Enos Williams home.

Wednesday evening visitors in the Forrest Nettleton home were Mr. and Mrs. Hubert Nettleton and family, Wayne.

Mr. and Mrs. Charles Brockman and family were Sunday afternoon visitors in the Arthur Young home.

Tuesday evening visitors in the Dewey Jones home were Mr. and Mrs. Charley Hall.

Mr. and Mrs. Maurice Hansen were Sunday supper guests in the Arthur Brummond home, Stanton.

Friday evening visitors in the A. J. Jones home were Mr. and Mrs. Marvin Ison, Joni and Jodi and Mr. and Mrs. Ronald Rees and family.

Mr. and Mrs. Gerald Hale and family were Wednesday evening visitors in the Clifford Hale home, Wayne.

Mr. and Mrs. Dave Morris were Wednesday evening visitors in the Ralph Olson home.

Dylene Nettleton was a Monday to Wednesday guest in the home of her grandparents, Mr. and Mrs. Forrest Nettleton.

Donna Brackman was a Wednesday afternoon visitor in the Herman Brockman home.

Mr. and Mrs. Clarence Morris and Patty were Tuesday evening visitors in the Maurice Hansen home.

Ron Mau, Pender, was a Monday evening visitor in the Harold Loberg home.

Mr. and Mrs. Forrest Nettleton were Monday evening visitors in the Hubert Nettleton home, Wayne.

Sunday visitors in the Beach Hurlbert home were Orce Hurlbert, Mr. and Mrs. Elery Pearson, Mr. and Mrs. Leonard Halchen and Jany, Mr. and Mrs. Jes' Henderickson and Mr. and Mrs. Nobert Schulerberg, Dodge.

Mr. and Mrs. LaVern Hurlbert and family, Mrs. Arlyn Hurlbert, Todd and Scott, Mary Lynn Nelson and Shelia Nelsen were Sunday

visitors in the Millard Hurlbert home, Sioux City.

Mr. and Mrs. Lawrence Larsen were Tuesday afternoon luncheon guests in the Jens Jorgenson home.

Mr. and Mrs. Merlin Frahm and family were Tuesday evening visitors in the Allan Frahm home.

Mr. and Mrs. Charles Young and Donna were Tuesday afternoon visitors in the Edwin Wittler home.

Sunday afternoon visitors in the Merrill Baier home were Mr. and Mrs. Stanley Baier.

Neighbors and relatives had a together Sunday evening in the Frank Vlasak home. Cards and prizes were given.

Mr. and Mrs. Stanley Hansen, Kevin and Kay were Monday evening visitors in the Roy Davis home, Winside.

Mr. and Mrs. Dewey Jones home were Mr. and Mrs. Dewey Jones and family.

Sunday evening visitors in the Dewey Jones home were Mr. and Mrs. Carl Lambert and Jeanette, Mr. and Mrs. Don Herrman, Mr. and Mrs. Ora Wax, Russell and Karen, Wayne.

Tuesday evening visitors in the J. J. Jones home were Mr. and Mrs. Marvin Ison, Joni and Jodi and Mr. and Mrs. Ronald Reed and family.

Mr. and Mrs. Marvin Ison, Joni and Jodi were Sunday afternoon visitors in the Bill Stallings home, Concord.

Mr. and Mrs. Maurice Hansen took Mrs. Rush Tucker and sons to Fremont Sunday where Mr. Tucker met them and they all returned to their home in Lincoln. The Tucker's and Hansen's visited in the N. H. Hansen home, Fremont.

Mr. and Mrs. John Peterson, Carol and Larry were Wednesday evening visitors in the Marvin Ison home.

Mrs. David Garwood attended the Baby Alumni Tea of the Wayne Hospital Community Auxiliary.

Wednesday afternoon visitors in the Reynold Loberg home were Mr. and Mrs. Harold Loberg and family.

Mrs. Ernest Sands, Laurel was a Tuesday afternoon visitor in the Mrs. Frank Lorenz home.

Monday supper guests in the Emil Tietzen home were Mr. and Mrs. Grant Tietzen.

Mr. and Mrs. Fern Huwaldt was a Tuesday evening visitor in the Mrs. C. Beaton home.

Visitors in the Beach Hurlbert home last week were Mrs. John Paulson, Mrs. Richard Woslager, Mrs. Lyle Cunningham, Mrs. Frank Cunningham, Mrs. Tom Roberts and Mrs. N. Dowling.

Mr. and Mrs. Forrest Nettleton and Mr. and Mrs. Edward Oswald and Douglas were Sunday evening visitors in the Eugene Nettleton home.

Mrs. George Johnston was a Tuesday evening visitor in the Mrs. Art Glass home.

Sunday dinner guests in the Dewey Jones home were Mr. and Mrs. Ernest Steinraus, Plainview, Mr. and Mrs. Clifford Jones and family joined them in the afternoon.

Mr. and Mrs. Merrill Baier and family were Sunday dinner guests in the Mrs. Leslie Shram home, Dixon.

Lvyn Frahm spent Tuesday to Thursday in the Allen Frahm home.

Mr. and Mrs. Raymond Peterson, Wayne, were Sunday afternoon visitors in the Mrs. Frank Lorenz home.

Mr. and Mrs. Harold Loberg, Kimberly, Kirk and Kathy, were Tuesday supper guests in the Gilbert Mau home, Wayne.

Mr. and Mrs. Otto Black were Tuesday lunch and supper guests in the Jens Jorgenson home.

Mrs. Wolvey Benschhof has been sending a few days in the Art Vaker home while Mr. Benschhof is hospitalized.

Tuesday supper guests in the Jay Tucker home were Mr. and Mrs. Levi Roberts, Mr. and Mrs. Tom Roberts, Mr. and Mrs. Lloya Morris and Mr. and Mrs. G. E. Jones.

Mr. and Mrs. Vernon Hokamp and family were Sunday supper guests in the Earl Andersen home.

Mrs. John Hamm visited Mrs. H. C. Hansen in a Norfolk hospital last Wednesday evening.

Mr. and Mrs. Don Frink, Mr. and Mrs. Glenn Wade went to Red Oak last Sunday to attend funeral services Monday for his cousin, Ray Frink, Ray Frink was a well known resident of the Carroll community in the 30's.

Mr. and Mrs. Larry Lindsay and Brenda and Mr. and Mrs. Archie Lindsay were Sunday dinner guests in the Clifford Lindsay home.

Mrs. Irene Geewe and Verna Mae were Thursday evening visitors in the Mrs. Laura Johnson home.

Mr. and Mrs. George Sieger were Monday evening visitors in the Herman Thun home.

Tuesday evening visitors in the Harry Gries home, Norfolk, were Mr. and Mrs. Will Shuffelt and family.

Wednesday evening visitors in the Tom Bowers home were Mr. and Mrs. Herb Wills and family.

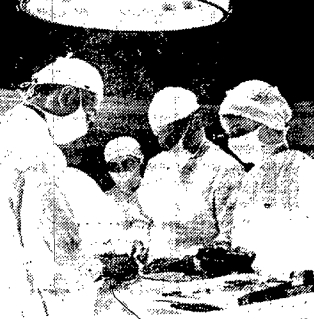
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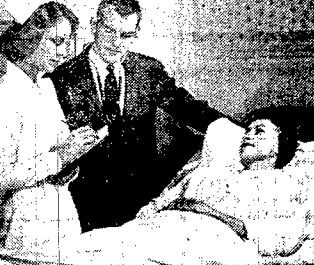
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HOSPITAL EXPENSES have been going up at the rate of nearly 1% a month since 1950. An American Republic Plan can help pay these bills when you need money most.

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LEARN THE FACTS ABOUT
The Secret of Buying Hospital Insurance that PAYS

On its record of paying claims—the most important way to judge any insurance company—American Republic ranks Number One among the "Top 40" firms in its field. The few minutes it takes you to learn about American Republic "Tailored" Protection may be worth hundreds of dollars to you—at a time when you may need every cent you can lay your hands on!

Today, eight out of ten families have some kind of hospital, surgical or medical insurance. But the need for this type of protection is greater than ever. Hospital and medical care costs have been going up nearly 1% each month since 1950. If your present policy is two years old or older, and was adequate when you bought it, the chances are good that you need more coverage right now.

With over 900 companies writing individual accident and health insurance, how can you choose the company that's best for you? Experts say the best way is to ask: *What is the company's record for paying claims?*

According to the latest available issue of the Statistical Edition and Argus Chart of the National Underwriter Company, publishers of official insurance statistics since 1897:

Of the top 40 companies writing individual accident and health insurance, American Republic Insurance Company of Des Moines, Iowa, ranks FIRST in percent of premium dollars paid to policyholders in claim benefits. American Republic policyholders also enjoy the important benefits of TAILORED Protection. This feature makes it possible for qualified people OF ALL AGES to have up-to-date health insurance protection—and, at the same time, avoid buying coverage they may not want or need.

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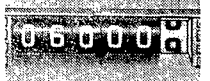
Car Buyers' Bulletin

5 ways to tell a Ford Galaxie from its imitators

1. Compare the roofline! Today, most everybody is trying to copy Ford's Thunderbird inspired roofline. But they can't match that lean, clean, Thunderbird crispness! It's the classic Ford look!



2. Compare the service-saving features! Ford pioneered low maintenance. And Ford still leads the field with twice as many 6,000-mile maintenance. The '63 Ford is about as care-free as a car can be!



3. Compare the interiors! Remember when Ford started the trend to bucket seat models? That's Ford's interior style leadership! From fashion to fabric, Ford's out front! Just step into a Ford... and see!



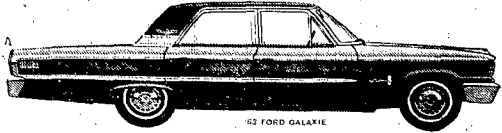
4. Compare the performance! Ford set the pace in V-8 performance. And today's optional Thunderbird V-8's (up to 425 hp) are still the tops in their field! Your choice of 13 different Galaxie power teams.



5. Compare the ride! Ford's new \$10 Million Ride is the smoothest new ride on the road. Ford spent a mint on it. Compare it to any car on the road—regardless of price!



The Ford Motor Company has spent more than \$100 million in the past two years alone on a vast new quality control program. And what this does for Ford, you can discover in hundreds of ways from the solid thump of a Ford door to the solid control on a turn... and the solid resale value of your Ford come trade-in time! So accept no imitations. Demand the real article... a '63 Ford Galaxie. See your Ford Dealer.



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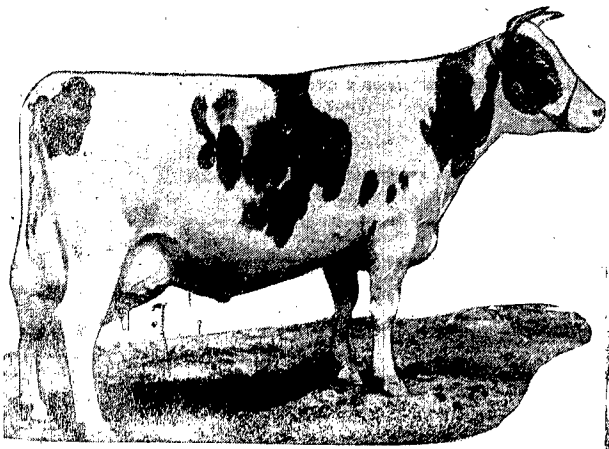
FARM SALE

I will sell the following described personal property at public auction on the farm located six and one half miles south of Wayne on Highway 15 on . . .

THURSDAY, FEB. 21

Sale starts at 12:30 p.m. sharp

Lunch on Grounds



54 HEAD, GOOD HOLSTEIN CATTLE

This is as good a herd of young Holstein cows as you will find, they have all been raised on this farm and have been consistently culled for production and type.

- | | | |
|--|-------------------------|--|
| 13 head young Holstein cows, milking now | 5 Holstein open heifers | 6 Holstein heifer calves, 8 months old |
| 5 head young Holstein cows to freshen in March and April | | 3 Holstein heifer calves, 6 months old |
| | | 13 Holstein small heifers and bull calves |
| 8 Holstein heifers to freshen with first calf in June | | Registered Holstein bull from the Norfolk State Hospital herd, coming two year old |

CHICKENS & EQUIPMENT

- 100 Norcross Hens, laying good
Electric Brooder Stove Chicken crate
Shed, 4x6 with floor Shed, 6x12 on trucks
Brooder house, 12x16, good
Electric egg washer, new
Shed, 6x7 with floor Feeders and nests

MISCELLANEOUS

- | | |
|--|------------------------------------|
| 3 feed bunks | Several wood and steel hog troughs |
| Several good used tires, different sizes | Tap and die set |
| Weed chopper electric fencer | Battery electric fencer |
| Steel 5 ft. water tank, good | 2 heavy handy jacks |
| Wall post drill to 1 inch and bits | Three-ton chain hoist |
| Two-stone Emery Grinder with motor | Two ladders |
| Large anvil and vise | Electric Welding stand |
| Ratchet wagon hoist | 3 Hog self-feeders |
| Hog mineral feeder, new | Large steel parts cabinet |
| 2 oil barrels and pumps | 2 cistern pumps Hog oiler |
| 3-275 gal. fuel tanks | Cattle oiler Electric Clipper |
| Several V Belts and straight belts | |
| Large dehorner, small dehorner | 2 rolls telephone wire |

DAIRY EQUIPMENT

- 3-unit Surge milking machine with 80 ft. pipe line
some good 10 gal. milk cans 2-5 gal. cans
Hot water heater Milk pails and strainers
Several fly sprayers 1,000 watt space heater
30-inch Electric fan with motor
Universal 200 gal. bulk tank, no down payment necessary

Some household goods, including Pas-turizer; lawn chair, tables, dishes

Purebred Scotch Collie, female

HOGS

50 head fall pigs, weight about 125 lbs.

HAY & GRAIN

- 3 stacks third cutting alfalfa
Stack second cutting alfalfa
200 bales third cutting alfalfa in barn
1,000 bu. ear corn

FULL LINE OF MACHINERY

1957 OLIVER Super 77 Diesel

Tractor, fluid in, tires, Hyrdo Electro

1957 Oliver 7 ft. mower

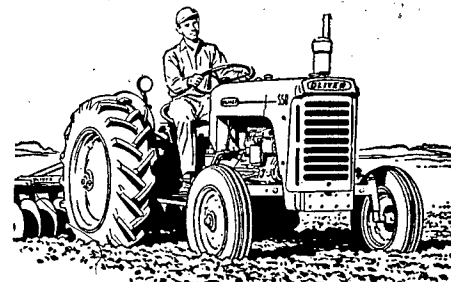
Oliver side rake on rubber

1959 AC combine No. 66 with pickup, very good
New Idea corn picker No. 8

1959 F-11 Farm Hand with manure scoop, grapple fork, snow bucket, hydraulic pushoff, sweep with steel teeth

1960 Spreadaway KR Tractor Spreader power drive
Kelly Ryan 40 ft. elevator

IH 10 ft. Power Binder for windrowing



Speed Jack IH 3-14 plow on rubber

Bale elevator with new gas motor

IH Little Genius 2 bottom plow with high speed mole boards 2-24 ft. harrows

Wagon flare box 85 bu. 15 ft. Omaha Disc

Anthony wagon with hoist, 6x11 box

Dohrman wagon with hoist, 6x10, 1 inch flooring
Flat Rack, rubber tires

5-ton rubber tired running gear, very good
Hay Rack

W.F. Hammer Mill, PTO, 10-in. endless screen, on rubber tires

Set Tractor Chains, 12x38

Clipper Fanning Mill with extra screens
older wagon

IH Endgate Seeder

John Deere 14 ft. dump rake

Oliver Cultivator IH Corn Planter

IH one-hole corn sheller

John Deer Potato Lister

16 ft. Auger Elevator with 1 HP electric motor
Blasting wedge

Fairbanks Morse 1000 lb Scale

TERMS: CASH - NO PROPERTY TO BE REMOVED UNTIL SETTLED FOR

HARRY SCHULZ

TROUTMAN-LAGE, Auctioneers

FIRST NATIONAL BANK, WAYNE, Clerk

WINSIDE NEWS

By Gladys Reichert — Phone 2682

Churches . . .

Immanuel Ev. Reformed Church
(John E. Saxton, pastor)
Sunday, Feb. 17: Worship service, 11:00 a.m.

Trinity Lutheran Church
(H. F. Otto Mueller, pastor)
Wednesday, Feb. 13: Choir rehearsal, 4:00 p.m.
Saturday, Feb. 16: Catechetical classes, 10 and 11 a.m.
Sunday, Feb. 17: Sunday school, 10:00 a.m.; worship service, 11:00.

Theophilus Church
United Church of Christ
(A. D. Wease, pastor)
Sunday, Feb. 17: Sunday school, 9:30 a.m.; worship service, 10:30.

Methodist Church
(Victor Ireland, pastor)
Sunday, Feb. 17: Sunday school, 10:00 a.m.; worship service, 11:00.

St. Paul's Ev. Lutheran Church
(H. M. Hilpert, pastor)
Saturday, Feb. 16: Church school, 1:00 p.m.
Sunday, Feb. 17: Sunday school, 9:30 a.m.; worship service, 10:20.

Society . . .

Social Forecast . . .
Friday, Feb. 15

Three-Fours Bridge club
C. T. Bridge Card Club
Winside Woman's Study Club

Wednesday, Feb. 20
Modern Mrs. Club
Scattered Neighbors
Leisure Ladies Card Club

Thursday, Feb. 21
Center Circle Club

Federated Club Meets

The Federated, Woman's Club met Thursday evening at the Willis Ritze home with Mrs. Ritze and Mrs. Paul Zoffka as hostesses. Guests were Mrs. Ted Hoeman, Mrs. Dora Ritze, Cheryl Ann Behmer and Diane Schriener.

The club members participated in the March of Dimes drive in Winside the past week with Mrs. N. L. Dittman in charge.

Mrs. E. T. Warnemunde and Mrs. Schriener were named as a committee to meet with Auxiliary members in selecting Winside's representative to Girls' State at Lincoln in June.

The club will again sponsor representatives from the Winside High School to attend the fifth annual March of Dimes sponsored by Trinity Episcopal church of Norfolk on Feb. 24.

Club officers were elected as follows: president, Mrs. Guy Stevens; vice president, Mrs. Willard Jeffrey; secretary, Mrs. Zoffka and treasurer, Mrs. Wayne Gesiriedh. Mrs. Willis Ritze, Mrs. F. C. Witt and Mrs. Charles Jackson were on the nominating committee.

Patricia Shimoda, Hawaii, student at Wayne State Teachers College, was the guest speaker of the evening. Miss Shimoda spoke about her country and showed films.

Mrs. Carl Troutman and Mrs. Stevens will entertain March 7 at the Troutman home.

B. C. Club

Mrs. Willard Jeffery entertained ten members of the B. C. Club Friday. Roll call was "My Favorite Valentine." Mrs. Jeffery was in charge of entertainment. Prizes were won by Mrs. Clarence Johnson, Mrs. Melvin Korn, and Mrs. Moses. Next meeting will be with Mrs. Glen Wade Friday, March 1.

Honor Mrs. Mockford

Mrs. Ann Mockford, England, guest at the home of Supt. and Mrs. Wayne Gesiriedh the past two months, was honored at a

Bon Voyage tea Wednesday, Jan. 30 when teachers of the Winside Public School entertained. Mrs. Larry King, home economics teacher, and her class had charge of the decorations. Mrs. Mockford was presented a gift. She left Friday by plane for her home.

Observes Birthday

Mr. and Mrs. A. B. Janke entertained at a party Tuesday evening for Mrs. Janke's birthday. Cards were played and prizes were won by Mrs. Alfred Janke, Martha Janke, Fred Vahlkamp and Alfred Janke.

Legion Sponsor Feed

American Legion Post held its annual pork and sauerkraut feed Thursday evening at the Legion Hall. George Voss was chairman of the event. Cards were played with prizes going to Alvin Carlson and Don Weible.

Birthday Party

In honor of Gladys Reichert's birthday, a group of friends were entertained in her home Sunday evening. Prizes went to Mrs. Harry Strate, Mr. and Mrs. Walter Fenske, Mrs. Christ Weible and Mr. and Mrs. Wayne Imel.

Lodge Officers Installed

Officers of Winside's Rebekah 231 were installed Friday evening in the Chester Wayne home. Mrs. Chester Wyke, noble grand; Mrs. Leonard Andersen, vice grand; Mrs. Andrew Anderson, secretary; Johanna Jensen, treasurer; Gladys Reichert, warden, and Mrs. P. C. Jensen, chaplain. Mrs. Sam Reichert was the installing officer. A no-host lunch was served. The next meeting will be Feb. 22.

Coterie Club

Mrs. J. G. Sweigard entertained Coterie Club at a dessert-bridge Thursday. Guests were Mrs. Wayne Imel, Mrs. L. W. Kahl, Mrs. E. T. Warnemunde, Mrs. N. L. Dittman, Mrs. Carl Troutman and Mrs. Otto Graef. Prizes went to Mrs. W. L. Cary, Mrs. H. L. Neely, Mrs. Grael, Mrs. Dittman and Mrs. Kahl. Next meeting will be with Mrs. Harold Quinn, Feb. 21.

Neighborhood Club

The Neighborhood Card Club met in the Wilbur Benschhof home Friday evening. Guests were Mr. and Mrs. Ernest Muls and David Alderman. Prizes went to Mrs. Wilmer Decker, Wayne Imel, Mr. and Mrs. Raymond Wither and Mrs. Frank Brudigan. The next meeting will be with Mr. and Mrs. Frank Brudigan March 1.

WSCS Meeting

Ruth Circle of the Woman's Society of Christian Service met at the Methodist church Tuesday afternoon with Mrs. H. L. Neely as hostess. Guests were Mrs. Charles Farran, Mrs. Orville Lage, Mrs. Leo Jensen, Mrs. Evelyn Schriener and Mrs. I. F. Gaebler. Mrs. Harry Suchl was in charge of the topic, "To Seek a Christian Community." Mrs. Maurice Lindsay and Mrs. J. H. Sweigard assisted in reading the lesson. Mrs. Kent Jackson read scripture. Mrs. Sweigard, president, announced that the Society had received an invitation to attend the 43rd anniversary of Trinity Lutheran Ladies Aid, Wednesday, Feb. 13. Mrs. Sweigard will be hostess March 5.

Ladies Aid Meeting

St. Paul's Ladies Aid met Wednesday at the church parlors with thirty members and one guest, Mrs. Carl Troutman, present. Mrs. Richard Miller, president, presided and had the devotions. The LWML also met. Mrs. Wer-

ner Mann was in charge. The topic, "Keep Informed," was the lesson taken from the Quarterly magazine. Rev. H. M. Hilpert conducted a Bible quiz. Lunch was served by Mrs. Albert Jaeger and Mrs. H. M. Hilpert. March hostesses will be Mrs. Gothilf Jaeger and Mrs. Herman Jaeger.

Friday evening in the Dennis Bowers home.

Mr. and Mrs. Herbert Jaeger and family were Friday visitors in the Jack Brockman home.

Mr. and Mrs. Otto Schueter, Humphrey, spent Sunday in the Jack Brockman home.

Mr. and Mrs. Dennis Bowers and Joan were Sunday dinner guests in the Don Siedschlag home, Norfolk.

Mrs. Carl Sundell, Wakefield, Mrs. Don Milliken, Wayne, and Mrs. Hilbert Libensgood spent Wednesday afternoon in the Fred Erickson home. Mr. and Mrs. James Milliken were last Sunday afternoon visitors in the Erickson home.

In honor of Mrs. Robert Johnson's birthday Wednesday, the following neighbor ladies spent

the afternoon in her home: Mrs. Rosa Hoffman, Mrs. Charley Nelson, Mrs. Robert Graef and Mrs. Henry Von Saggern. Thursday afternoon Mrs. James C. Jensen visited in the Johnson home.

Mr. and Mrs. Bernard Jensen and family, Wisner, spent Friday evening with his parents, Mr. and Mrs. Krist Jensen.

Patricia Shimoda, Hawaii, student at Wayne State Teachers College at Wayne was a Thursday evening dinner and overnight guest at the Lloyd Behmer home. Miss Shimoda spoke at the Federated Club meeting that evening.

Mr. and Mrs. Elmer Nielsen and Mrs. Jim Bottolfsen were Sunday dinner guests in the Howard Iversen home in honor of Mrs. Iversen's birthday. Mr. and Mrs. Leonard Andersen and Carol were afternoon and luncheon guests.

Mrs. Andrew Andersen and Mrs. James C. Jensen spent Tuesday afternoon in the August Voecks home.

Mr. and Mrs. James Hansen, Wayne, were Sunday afternoon and luncheon guests in the Kent Jackson home. Mr. and Mrs. R. E. Mellick, Norfolk, were Monday dinner guests in the Jackson home.

Mr. and Mrs. Fred Muehlmeier and Mrs. Tilly Averman spent Friday afternoon in the August Voecks home.

Mrs. Dora Ritze who entered the Wayne hospital three weeks ago for treatment was able to be taken to the John Ritze home in Wayne during the week. Sunday she came to the John Ritze

home in Winside and will be cared for there until able to return to her own home.

Mr. and Mrs. Alfred Janke and Randy were Sunday dinner guests in the William Janke home. The two Janke families were afternoon and luncheon guests in the Herman Jaeger home.

Mr. and Mrs. Gerald Becker and David were Saturday evening visitors in the Fred Roeber home.

Mrs. Sam Reichert was a caller in the Mrs. Elva Hamm and Mrs. Ella Kahl home Wednesday afternoon.

Mr. and Mrs. Herman Vahlkamp and Mr. and Mrs. Gerald Becker spent Sunday evening in the Wilbur Benschhof home.

Mr. and Mrs. Arthur Young and Mr. and Mrs. Walter Hale and family, Laurel, spent Wednesday

evening with Mrs. Young's mother, Mrs. Elva Hamm.

Mr. and Mrs. Frank Bright, Norfolk, were Friday evening visitors in the L. W. Kahl home.


Mr. and Mrs. Bill Brogren and Neil, Hoskins, were Monday evening visitors in the Howard Iversen home.

Mr. and Mrs. Herman Jaeger and Mr. and Mrs. William Janke were Sunday evening visitors in the Fred Erickson home.

Mr. and Mrs. August Franzen spent Sunday afternoon in the Mrs. Sam Reichert home.

Mrs. Hans Brogren returned home Sunday from a Norfolk hospital where she underwent surgery.

Mrs. Earl Petersen, who spent a few days in the hospital in Wayne, has returned home.



February

J.M. McDONALD CO.


DOLLAR DAYS

Special Group of Blouses

White and Spring Colors

65% Dacron polyester, 35% cotton; roll up sleeves, Bermuda or tailored collar: 32-38

1.50



Women's Smart Capri Pants

Two Popular Styles to Choose From

Sizes 10-18

2.50

65% Dacron polyester, 35% cotton in either solid colors or Batik fashion prints. Side zipper, inset waist band, self fabric belt.



Super Buy! Full Fashioned Hosiery

All First Quality Hose

3 pair for \$1

Limited quantity, buy early! Specially priced, first quality dress sheers in nutone fashion shade. 9-11




Boys' Sweat Shirts

Sizes 12-18

\$1

Heavy cotton fleece sweat shirts with short raglan sleeves. Assorted colors.



Big and Little Girls' Slacks


Sizes 3 to 6X

1.22

Sizes 7 to 14

1.77

Dan River woven cotton plaid slacks. Little or no ironing. Band or boxer waist.

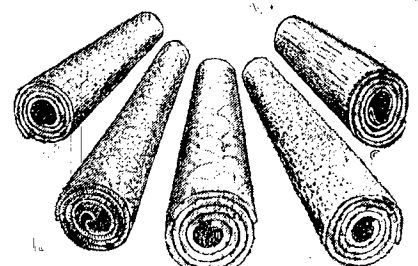


Decorative Rug Runners

Sensational Value! For This Sale Only

\$2

Finest nylon and wool blends. Included are runners of heavy quality carpeting valued to 10.95 per sq. yard. Assorted patterns and colors. 24"x72".



Men's Short Sleeve Sweat Shirts

New Popular Style

Regular \$1.79 Quality

2 for \$3

Heavy cotton fleece sweat shirts with raglan sleeves, crew neck. Sizes S-M-L-XL.



Bath Towel and Wash Cloth Bargains

22 x 44 12 x 12

2 for \$1 6 for \$1

Slight irregularities of quality towels and wash cloths in a wide assortment of solid colors and stripes.



Super Savings on New Rayon Acetate Prints

Start Your Spring Sewing Now!

2 Yards **\$1**

The fashion fabrics of the hour! All fine quality 100% rayon fabrics are hand washable and shrinkage controlled. New spring patterns and colors to choose from. 36 inches wide.



Open Thursday Night Til 9 p.m.
Other Weekdays Close at 5:30 p.m.

DOLLAR DAY SALE
Last Wed., Thurs., Fri., Sat.

Men's and Boys' Wear Well Underwear

Tremendous Savings!

Men's T Shirts **3 FOR \$2**

Men's Briefs **3 FOR 1.50**

Boy's T Shirts **3 FOR 1.50**

Boy's Briefs **3 FOR 1.25**

100% combed cotton. Shirt has set-in collar, brief has elastic waistband.



Decorative Pillow Covers

Transform Your Old Bed Pillows with These!

Fine quilted fabric covers have cord welt and hidden zipper closure for smooth fit. Assorted patterns and colors. Washable.

\$1



Women's Rayon Briefs

In Large and X-Large Only

5 pr. for **\$1**

Elastic leg briefs are irregular of famous campus panty. White only.



SWEETER THAN WORDS!

Russell Stover CANDIES

Valentine's Day Feb. 14th


Beautiful Hearts for your Valentine

75c to \$1.00

pink and red, satins foils, plain and fancy, all sizes, all kinds!

Griess Rexall Store

221 Main Street Wayne Phone 170



Boys' Western Jeans

Sizes 6 to 16 Sanforized

2 FOR \$3

Cordett Crawlers

Sizes 12-18-24 Mos. Assorted Colors

1.00

UTILITY CUSHIONS

Sizes 15 x 30 x 2

4.00

Assorted colors, foam rubber filled. Many uses: piano bench, window seats, T.V. cushions, etc.



Men's Yellow Chore Gloves

3 PAIR \$1

Stock Up Now

Men's Chambray WORK SHIRTS

Sized 15 to 17 Sanforized

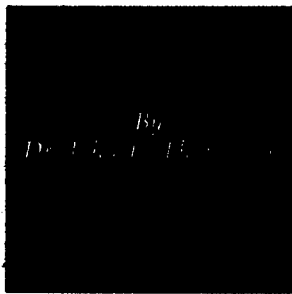
1.00

Assorted Colors





YOU Can Save Your Town and Community



Rural Area Development—sounds too much like a government bureau. No, Rural Area Development is country America's best hope for future prosperity because it puts local resources to work for the local community.

The author of this interpretive article on what our rural areas can do to help themselves is an economist in South Dakota. He heads up that state's extension activities in rural development.

In brief, according to Dr. Thompson, Rural Area Development requires a combined force of rural and city people working together to provide a future for themselves.

If you live in a small town or on a farm, in fact if you live in a city, this article is for YOU! It may help you to solve the economic problems of your community.

The production of rural opportunities in America, like the production of good crops, depends on good management.

The most successful farm operators are those who are constantly studying and using new farm management techniques and methods of increasing their profits. Likewise, our fastest growing and most prosperous rural communities, offering the greatest employment opportunities, are those where people are constantly studying and taking action on the basis of new techniques which have been tested, tried and have succeeded.

The leaders in these fast growing communities study the changing conditions in their economy which not only limit but can open up new opportunities. They are aware of the shifts in supply and demand for the kind of products currently being produced.

The markets, both domestic and foreign, are ever changing. The impact of these changes is recognized early. Above all, the most successful rural communities, like the most successful farmers, are those having people who have pre-

pared themselves to make good judgments about future conditions.

Estimates of what can be expected in the future can be improved when local people study and analyze their human and physical resources. These resources should be evaluated in relation to the changes that are taking place. This enables local people to adjust to change, to take advantage of changes and even to cause changes which can benefit the whole community. It is important to study the causes for past trends and consider to what extent these causes can be expected to continue into the future. Also, to what extent can they be altered if they are undesirable.

The demands of people need to be studied in terms of how the local community can help satisfy such demands. For example, the development of new recreational opportunities is a real potential in many areas when one considers the projections made by the Outdoor Recreation Resources Review Commission on *Outdoor Recreation for America*. This research organization projects almost a doubling of population by the year 2000 along with about



ne planting-time application of Atrazine or Simazine herbicide can weed your corn all season long. Controls annual broadleaf weeds and grasses through to harvest. Safe to corn, safe to humans and animals. Works even when you can't—in wet, rainy weather. Saves labor, conserves time for other seasonal operations. . . . And less tillage means less soil compaction, better moisture retention. Reserve your supply now.

ATRAZINE
OR
SIMAZINE
HERBICIDE

**This Year
WEED YOUR CORN
WHEN YOU PLANT**



Geigy CREATORS OF CHEMICALS FOR MODERN AGRICULTURE



GEIGY AGRICULTURAL CHEMICALS • Division of Geigy Chemical Corporation • SAW MILL RIVER ROAD, ARDSLEY, NEW YORK

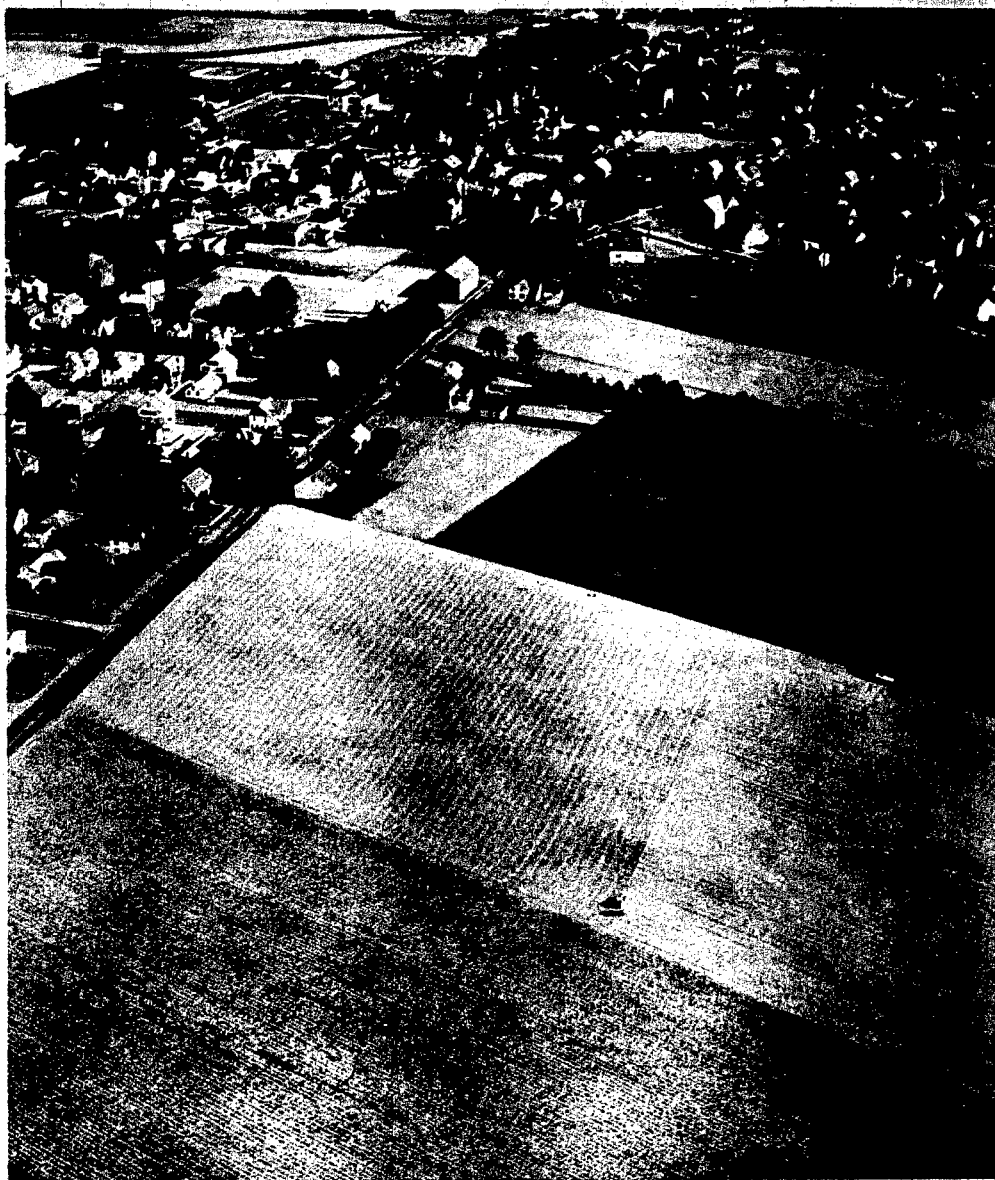
a four-fold increase in disposable consumer income and billions of passenger miles that will be traveled. A shorter work week permitting more time for recreation is also anticipated. All of these changes will put a greater demand on space required for several types of outdoor recreational activities that are possible only in rural communities. To capitalize on such changes, however, will require study, planning and action by people living in the rural areas.

In order to develop many of the rural areas to their fullest potential, prompt action is needed in planning, zoning and development.

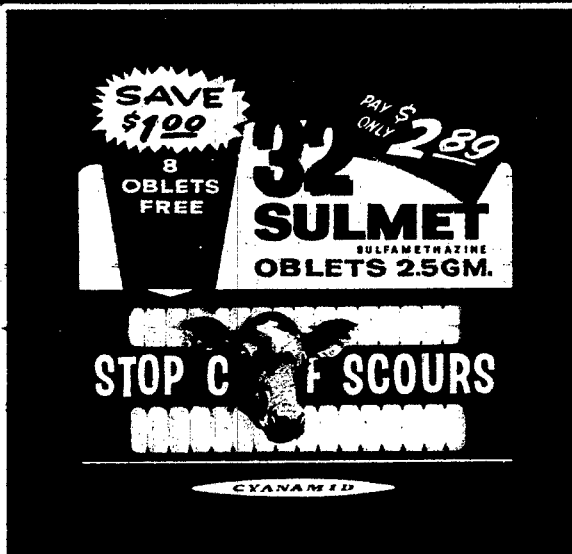
Like the leading farmer, local people are going to have to consider the different types of economic activity which will give them the greatest comparative advantage. The farmer and businessman in a community are not only in competition with their close neighbors, competition from outside of their area and region is becoming very keen.

The competitive position of a community or an area depends on the advantages which the local people can develop and show. Some of the desirable aspects of a rural community have to be planted, nourished and cared for. Others already exist, such as beauty, space, contentment and close family ties. Still other conditions of Rural America considered of real value in times past, such as the very localized community functions, can be expected to give way in the future as the number of farms decrease and transportation facilities continue to improve.

If a community is to compete with other communities, changes will also have to occur in local institutions such as rural schools, churches and recreational facilities. Many of these services were designed for a different type of social and economic environment than what exists today. Without change in these institutions people will desire to move out of an area to other localities more adequately meeting their present and future needs. The decisions of people to stay or move into a community do not depend solely on the job opportunities. Such decisions are also based on other community services and advantages. The adequacy and quality of educational training, recreation, church facilities, shopping services, the general appearance of the town and country, along with the general attitude of local people about the future are some of the important aspects taken into account in deciding where individuals want to live.



AUREOMYCIN® Oblets. Buy 16 Oblets to treat uterine infection and calf scours. Get 8 Oblets and uterine applicator **FREE**.



SULMET Oblets®. Buy 24 Oblets to treat calf scours. Get 8 Oblets **FREE**.



SULMET® Drinking Water Solution. Buy 1 gallon to treat foot rot, shipping fever, mastitis, scours, etc. in dairy cattle and beef cattle. Get unbreakable drench bottle and mouthpiece **FREE**.

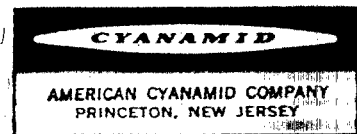


AUREOMYCIN Crumbles. Buy a 50-pound bag to help prevent foot rot, scours, pneumonia, shipping fever. Get dairy, hog, or cattle kit with measuring cup, AUREOMYCIN first aid spray, all-purpose knife, and weight measuring tape **FREE**.

FREE OFFER

with your purchase of any of these **Cyanamid Animal Health Products**

SEE YOUR DEALER NOW! He has some really attractive offers for you! Buy products that will keep your livestock healthier and pay you more returns. Get **FREE** gifts that will be mighty useful on your farm.



The need for a community with many job opportunities and a wide variety of goods and services is recognized by almost everyone. What often is not adequately understood are the various methods used in creating such areas. Success in causing economic development is usually not easy. It is challenging in rural areas because of the continual decline in farm population and the effect of this on the area. The problem in most of Rural America is not the inability to produce. The problem is a loss in the local markets of consumer buying of what is produced. The continual out-migration of people tends to reduce in rural areas the demands for many types of goods and services. Ultimately this restricts investments and job opportunities in those farm areas.

In most rural areas the trend of fewer and fewer farms can be expected to continue. This trend may be slowed down somewhat by irrigation development, increase in fertilization, increase in cattle feeding, dairying, truck gardening, etc. However, the underlying forces causing this unwelcome trend — the adoption of new farming technology and improved production practices — are anticipated to continue. Therefore, it appears that the greatest chance for employment opportunities in the rural farm areas are in non-farming types of work. Where farming is the major economic activity, expanding employment in agriculturally related industries should be closely investigated.

A very brief review of some essential elements required for community growth which have been successfully used in rural areas

should be considered. These requirements for economic growth and development could be referred to as the five P's of economic progress. They stand for (1) Priority of Time and Effort, (2) A Plan, (3) Project Selection, (4) Persistence and (5) Patience.

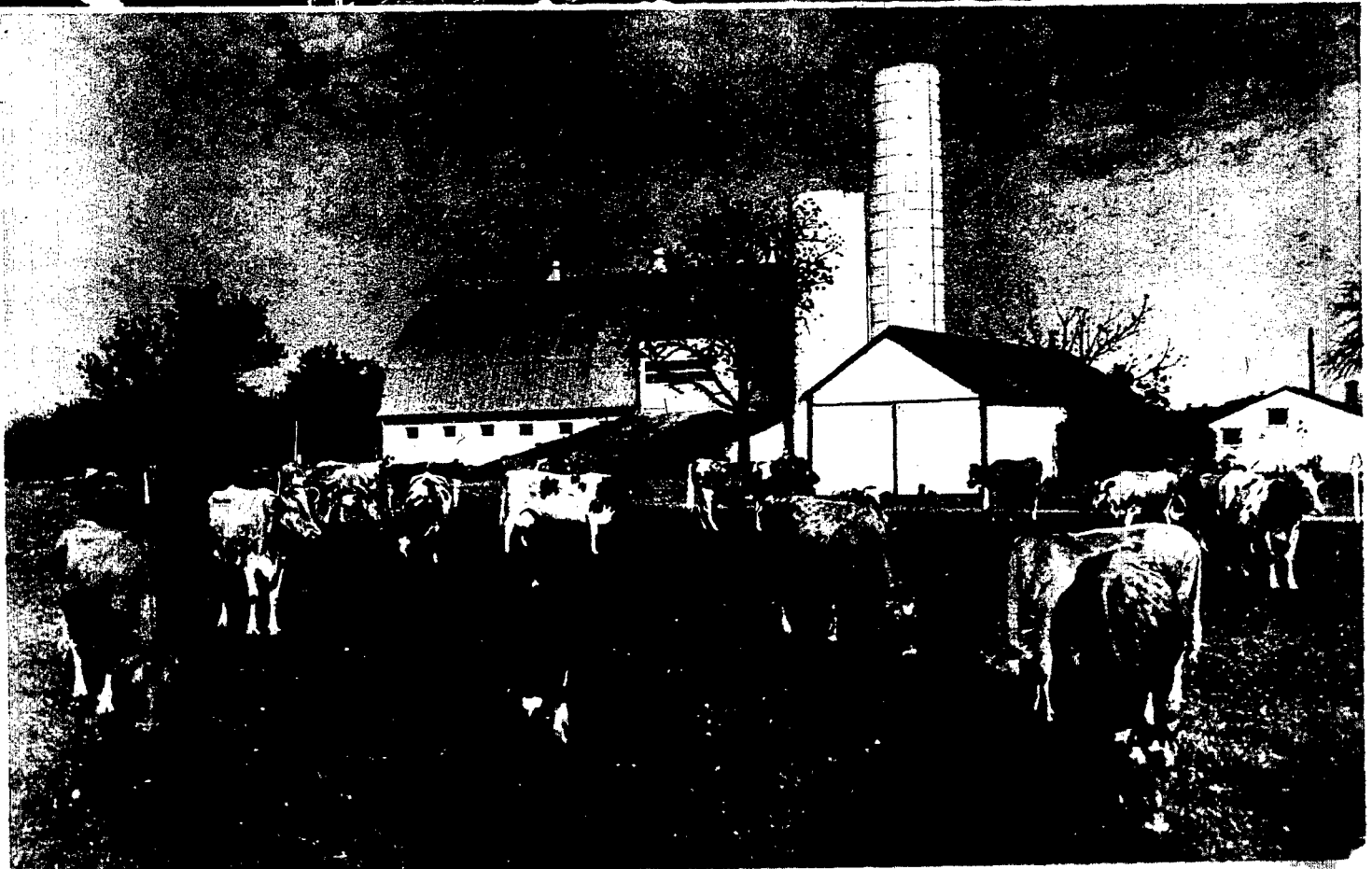
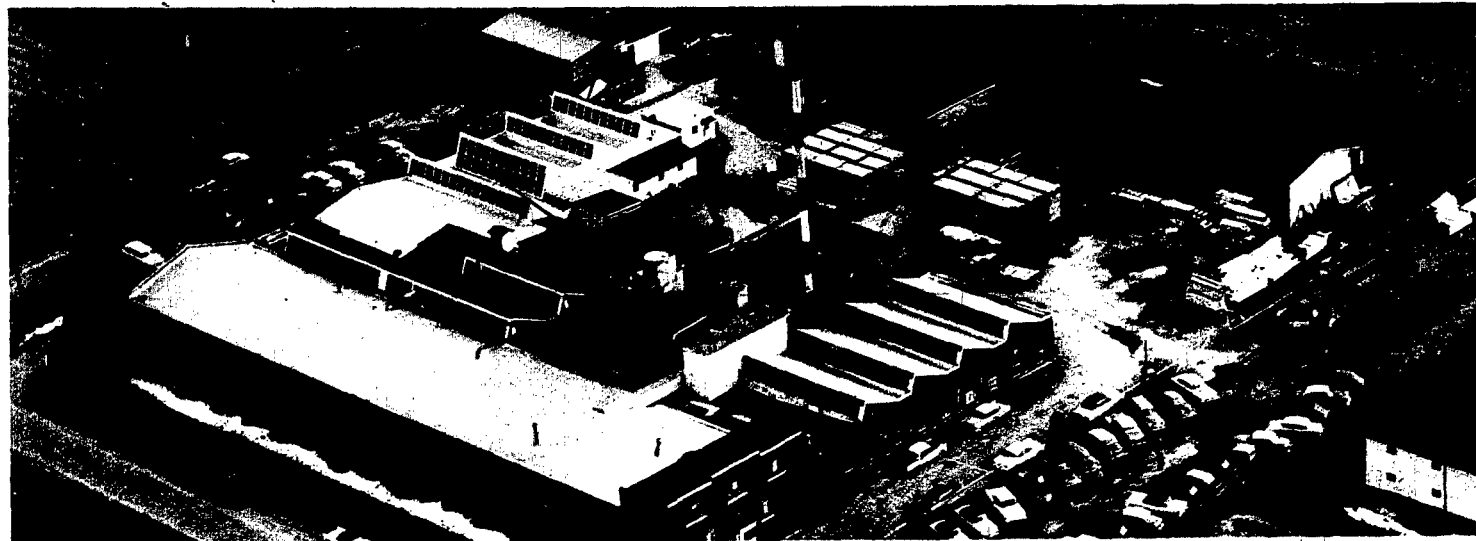
1. *Priority of Time and Effort* — One of the first decisions to be made by people of a community interested in economic development is whether they are willing to give the time and effort required to make the program succeed. If employment opportunities are to be created the time required for study and action in a development program has to be given a higher priority than the time involved in participating in some other types of activities. A host of organizations are constantly competing for everyone's time. The cost of failing to give the necessary time for economic development compared with the disadvantages of not participating in some other function should be seriously considered.

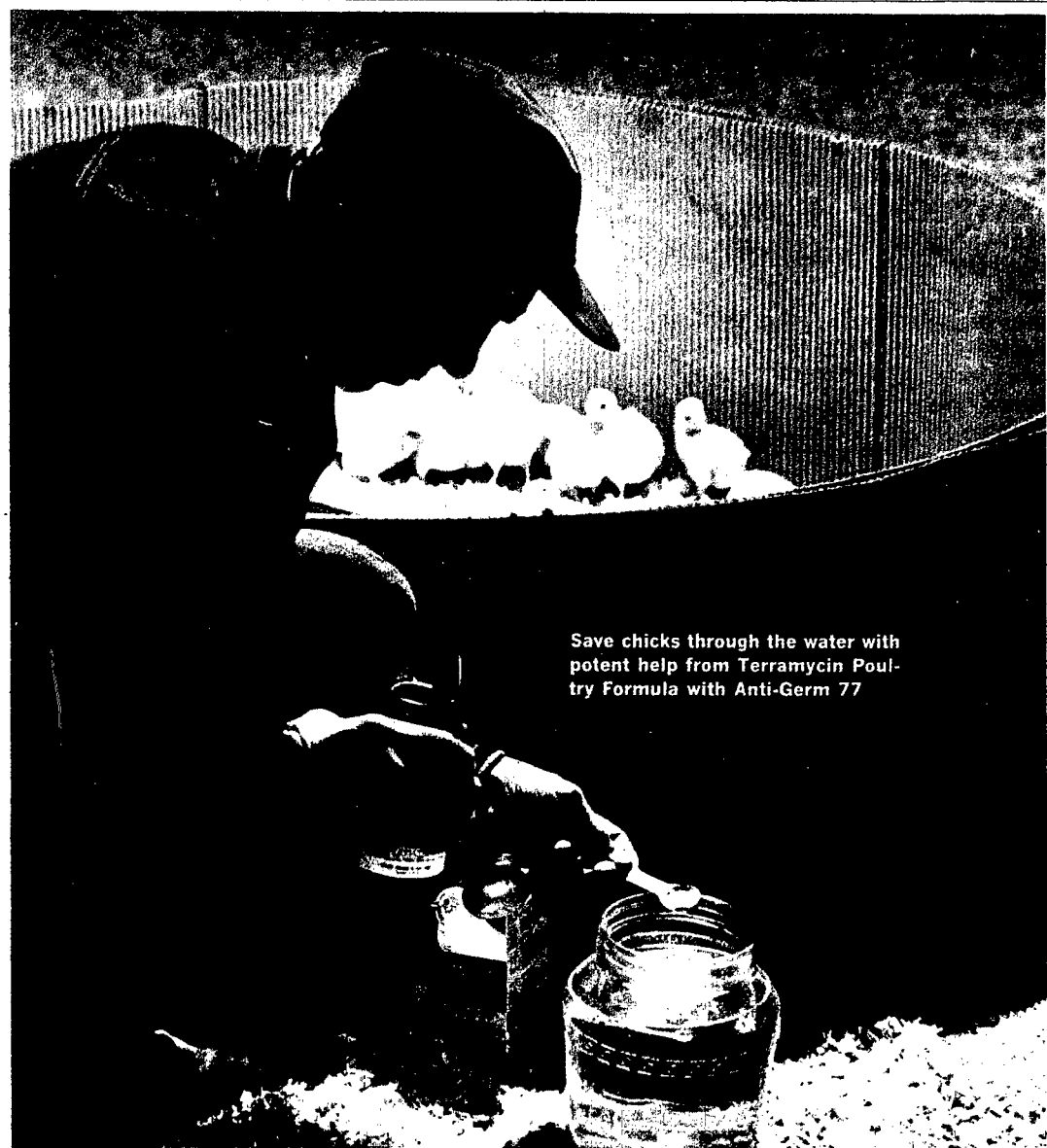
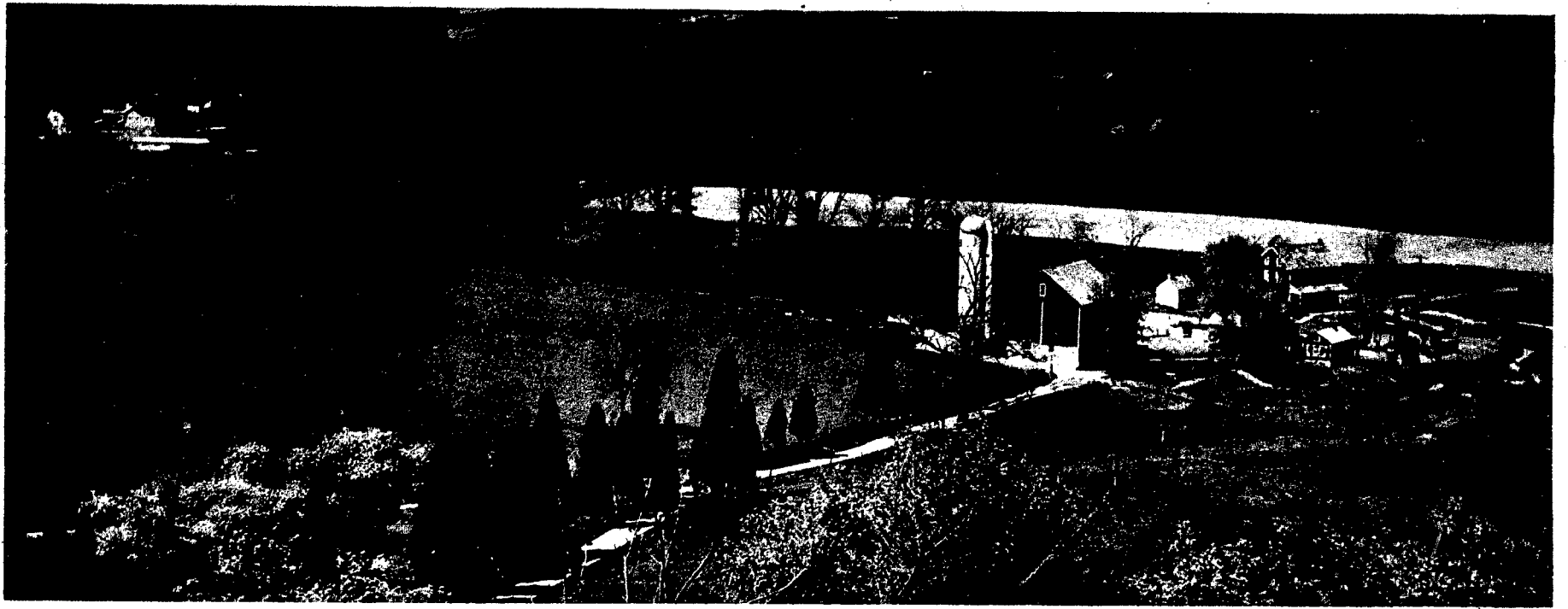
2. *A Plan* — A second essential for economic growth and development is for local people to follow a logical plan in moving through the steps of progress. While there is more than one plan or procedure that can be followed in economic development, the steps usually include: (a) stimulating local interest in development (this can be done by pointing out problems and possible opportunities), (b) organizing a steering or action committee, (c) inventorying the human and physical resources in order to better recognize the limitations and opportunities that exist, (d) choosing a course of action, (e) evaluation of the action

The 5 "P's" of Rural Development

- PRIORITY
- PLAN
- PROJECT
- PERSISTENCE
- PATIENCE

AND HARD WORK





Save chicks through the water with potent help from Terramycin Poultry Formula with Anti-Germ 77

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ONLY TERRAMYCIN GIVES YOU ALL THESE ADVANTAGES:

Broad range—to fight the many kinds of germs—which hit chicks—that are susceptible to Terramycin. No other antibiotic or drug is effective against more disease organisms than Terramycin.

Complete solubility—to give chicks all the medication you put in the water . . . even at high concentrations through automatic medication systems.

Greater stability—to get its disease-fighting activity into chicks at high levels. Terramycin is the only broad-range antibiotic for farm use with the potency-protected molecule.

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Kills drinking water germs with Anti-Germ 77. Germ-killing action on organisms that cause paratyphoid, pullorum, fowl cholera, infectious diarrhea and enteritis. Only Terramycin gives you the broad-range solubility, stability and absorption you need.

Don't risk losing chicks when nothing else has all the advantages of Terramycin. See your animal health supplier today. Chas. Pfizer & Co., Inc., New York 17, N. Y.



Science for the world's well-being®

TERRAMYCIN® POULTRY FORMULA with Anti-Germ 77®

taken, (f) consideration of other actions that might be taken. Technical assistance in ways of stimulating interest, in organization, in the ways of inventorying, analyzing and evaluating the resources, and in helping the organization function can make the difference between success and failure. Technical assistance is often available from agricultural agencies and organizations, Department of Commerce agencies, Chambers of Commerce, service organizations, educational leaders, church groups, leagues, etc.

3. *Project Selection*—A committee has to have a project to work on if interest is to be maintained and the necessary effort is to be given. As an analysis of the economy is being made various ideas for group projects will arise. It is important that local people be given the opportunity to study the feasibility of various projects as they germinate in this environment of human thinking and cross-fertilization of ideas. In virtually every area there are opportunities for many people of many different interests to participate. They can study the possibilities of several economic ventures that might improve their community.

4. *Persistence*—The importance of persistence and grim determination on the part of local people in developing a better community in which to live cannot be over-emphasized. In order to have this element of progress convincing, evidence is frequently needed suggesting opportunities. The members of a steering committee or some other community leaders should be ever ready to instill hope and encourage continuous study and action when signs of inactivity, complacency and stagnation become evident.

5. *Patience*—In most cases economic development does not occur rapidly. It is a time consuming process that usually demands a good deal of patience. Enthusiasm frequently wanes when projects are discovered to be "not feasible". The chance of making mistakes in the process of economic development is high. However, it is important to learn from these mistakes and not be easily discouraged. Much time often has to be spent in discovering what the real opportunities and limitations of a community are. There is a continuing need for planning, and these plans are only the beginning. At best they serve as no more than a promise for progress. The carrying out of the plan is usually more difficult and time consuming than preparing it. This phase requires a generous supply of persistence and patience.

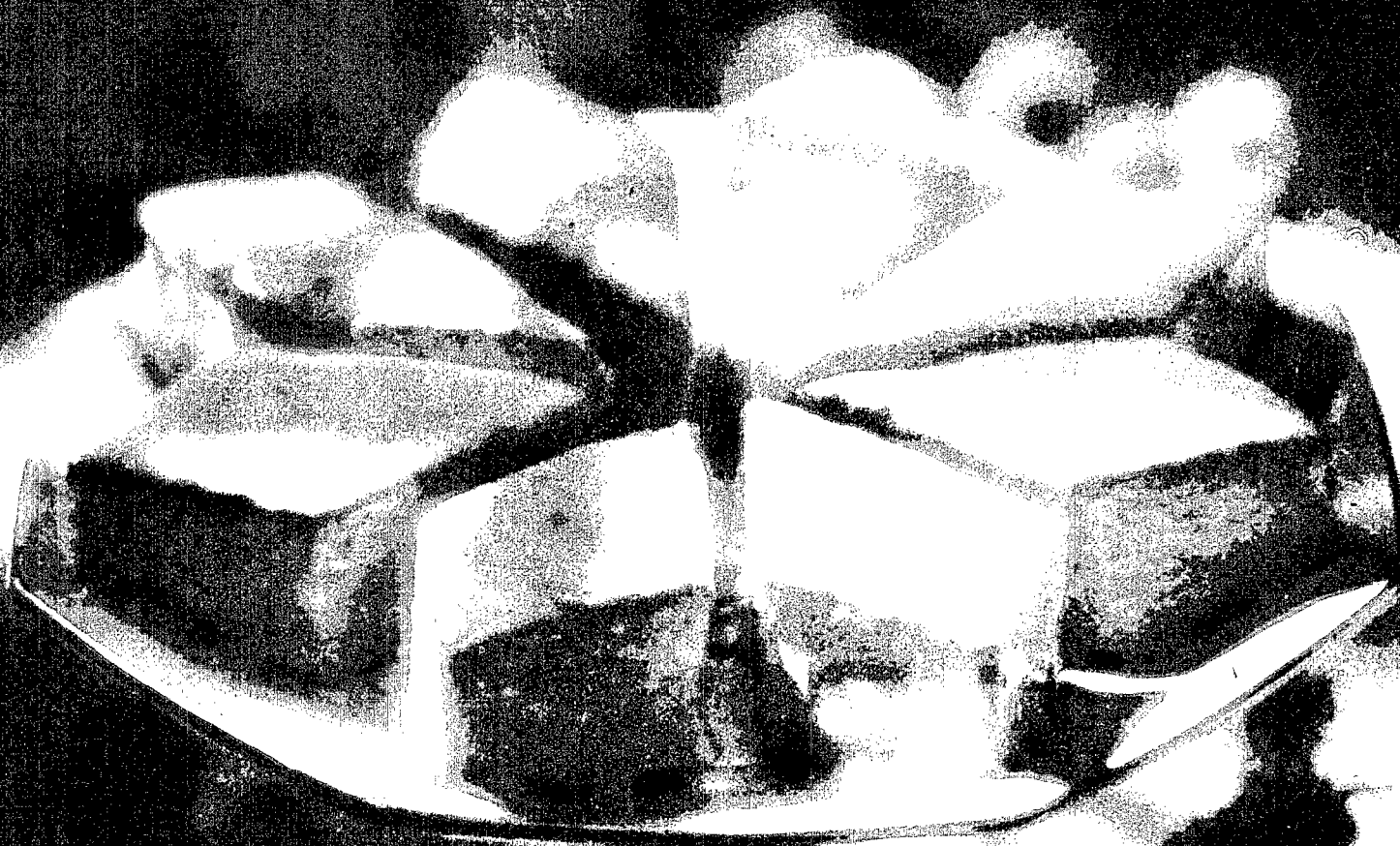
These are only some of the ingredients required in producing rural opportunities and economic growth. They are not always readily available in every community. However, where there are people the potential for development exists. Continuing to strive for a better community is the best insurance against community stagnation.

Rural opportunities are produced by hard work by many people. They grow out of cooperation, wide scale participation, grim determination, sacrifice, planning, study and action. There is no more safety for a community in waiting for a favorable change than there is for a farmer who attempts to play it safe by planting nothing. The Rural Areas Development Program can be the scientific machine used to produce rural opportunities. It must be operated by determined local people in a manner adapted to area conditions. This program can be a valuable educational device leading to economic growth and development because it provides an opportunity for everyone to be a leader and a teacher. This is the most basic element for progress in a free society. The Rural Areas Development Program is a real challenge and opportunity. It is the best hope for greater opportunities in Rural America.

SPRING!

SPRING FOOD FESTIVAL

Here's the new spring collection of cakes, kuchen and cookies... plus pretty, practical foods for your sunniest spring meals; how to live high off the ham... six bright meal-makers... one complete dinner with new ideas from beginning to end!



Yes! Find the easy recipe for this "DAISY CAKE" just inside this special food section.

MARMALADE TWIST

Winner, 11th Grand National Bake-Off by
Mrs. Marie C. O'Brien, Long Beach, California

- 1/2 cup sugar
- 1/2 cup shortening
- 1 teaspoon salt
- 1/2 cup hot scalded milk
- 1 slightly beaten egg
- 1 cake compressed yeast, crumbled (or substitute 1 pkg. active dry yeast softened in 1/4 cup warm water; decrease milk to 1/4 cup)
- 1 teaspoon vanilla
- Grated rind of 1 orange (1 or 2 tablespoons)
- 2 1/2 to 3 1/4 cups sifted all purpose flour
- 1/4 cup orange marmalade

Combine sugar, shortening, salt and milk in large mixing bowl. Cool to lukewarm. Stir in egg, yeast, vanilla and orange rind. Gradually add flour to form a stiff dough, beating well after each addition. Cover. Let rise in warm place until light and doubled in size—1 to 1 1/2 hours.

Orange-Cream Filling: Beat 1/2 cup (3-oz. pkg.) cream cheese with 2 tablespoons orange marmalade until light and fluffy. Add 1/2 cup chopped nuts, 1 tablespoon grated orange rind and 1/4 teaspoon nutmeg; blend thoroughly.

Roll out dough on floured surface to 14x12-inch rectangle. Spread with Filling. Roll up, starting with 14-inch side. With a sharp knife, split roll in half lengthwise. Keeping the cut-side up, twist the two strips together. Seal ends. Place on greased foil, on a cookie sheet. Cover. Let rise until light and doubled, 30-45 minutes. Bake at 350° for 30-40 minutes. Remove from sheet. While warm, brush with 1/4 cup orange marmalade.

TROPICAL BUTTERSCOTCH FROSTING

- 1/4 cup sugar
- 2 tablespoons cornstarch
- 1 6-oz. pkg. (1 cup) butterscotch morsels or semi-sweet chocolate morsels
- 1/2 cup evaporated milk
- 1/2 cup water
- 1 egg yolk, beaten
- 1 1/2 cup (3 1/2-oz. pkg.) flaked coconut
- 2 tablespoons butter

In a saucepan, combine sugar and cornstarch. Add morsels, milk, water and beaten egg yolk. Stirring constantly, cook over moderate heat until mixture thickens. Remove from heat. Stir in coconut and butter. Chill. Fills and frosts your favorite 8 or 9-inch layer cake.



JIFFY CALIFORNIA BARS

- 1/2 cup softened butter or margarine
- 3 tablespoons powdered sugar
- 1 cup sifted all purpose flour
- 2 eggs
- 2 tablespoons all purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup (4-oz. can) chopped California walnuts
- 1/2 cup quick-cooking oats
- 1/2 cup flaked coconut
- 1 cup brown sugar, firmly packed
- 1/2 teaspoon vanilla

Cream butter until fluffy; blend in sugar. Add flour, a little at a time, mixing until smooth after each addition. Pat into a 9-inch square pan. Bake at 375° for 15 minutes.

Meanwhile beat eggs lightly. Sift in the 2 tablespoons flour, baking powder and salt. Stir in walnuts, oats, coconut, brown sugar and vanilla. Spoon over shortbread. Reduce heat to 325°. Bake 20-30 minutes. Cut into 1x3-inch bars. Makes about 2 dozen.

SPRING FOOD FESTIVAL

For goodness' sake

You know how it is. Sometimes you bake just for the joy of it. Not for a reason, but just for the sake of a new goodness from the oven. Well, here are recipes for that kind of feeling . . . for foods as warm and friendly as your best intentions.

Tropical Butterscotch Frosting (left) turns white cake into an occasion!

Fluffy Apricot Butter Cake (lower left) is delicately flavored, mysteriously good.

Jiffy California Bars (right) are a breeze to make just pat the dough into a pan.

Marmalade Twist (lower right) is the sunniest-flavored coffeecake this spring!

FLUFFY APRICOT BUTTER CAKE

Junior Winner, 13th Grand National Bake-Off
by Patty Cannon, Bloomingburg, Ohio

- 1 can (1 lb.) apricot halves
- 2 3/4 cups sifted all purpose flour
- 3 teaspoons double-acting baking powder
- 1/2 teaspoon salt
- 3/4 cup butter
- 1 3/4 cups sugar
- 3 unbeaten eggs
- 1/2 cup water
- Coconut

Preheat oven to 375°. Drain apricots; reserve juice. Mash apricots to make 1/2 cup.

Sift flour with baking powder and salt. Cream butter; gradually add sugar, creaming well. Add eggs; beat well after each. Combine water with mashed apricots and 1/2 cup apricot juice. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend well after each addition. Turn into two 9-inch round layer pans, well greased and lightly floured on the bottom.

Bake at 375° for 35-40 minutes, until cake springs back when touched lightly in center. Cool; frost. Sprinkle with coconut.

Fluffy Apricot Frosting: Combine in top of double boiler 1/2 cup sugar, 2 egg whites, 1/4 cup light corn syrup, 2 tablespoons apricot juice, 2 teaspoons lemon juice, 1/4 teaspoon cream of tartar and 1/4 teaspoon salt. Cook over rapidly boiling water, beating with mixer until mixture stands in peaks. Remove from heat. Add 1 teaspoon vanilla; beat until of spreading consistency.

DAISY CAKE

(Pictured on the cover): Cut one layer of Apricot Butter Cake into eight equal wedges, like a pie. Cut the corners off the outside edge of each wedge to get the Daisy petal shape. Frost top and sides with a thin butter-cream frosting, so cake texture shows through.

Creamy Frosting: Cream 3-oz. pkg. cream cheese with 1 tablespoon milk. Sift and beat in 2 cups powdered sugar. Add more sifted sugar until smooth and stiff. Then gradually thin with milk until frosting will slowly pour off a knife. Add food coloring if desired. Place cake "petal" on spatula, over wax paper. Pour frosting from knife over top and sides of cake. Arrange in Daisy pattern. Let stand 2-4 hours to set.



From South Bend, Indiana
to the Bake-Off . . .
to you . . .



Julia
Smogor's
\$25,000
Grand Prize
Winner

Apple Pie '63 wins \$25,000 at the Pillsbury Bake-Off!



JULIA SMOGOR, South Bend, credits her baking skill to "a good Hungarian cook," her mother. Julia keeps in practice baking for her husband and teen-age son.

Apple Pie '63

Adapted by Ann Pillsbury

New! Caramels, walnuts . . . scrumptious!

BAKE at 375° for 30 to 35 minutes.
SERVES 12 to 15.*

Melt $\frac{1}{2}$ pound (28) **light colored candy caramels** with $\frac{1}{2}$ cup **evaporated milk** or light cream over boiling water, stirring occasionally. Keep over hot water.

Sift together 3 cups sifted **Pillsbury's BEST All Purpose Flour**, $\frac{1}{4}$ cup **sugar** and $1\frac{1}{2}$ teaspoons **salt** into mixing bowl.

Cut in $\frac{1}{2}$ cup **Land O'Lakes Butter** until fine.

Blend $\frac{1}{4}$ cup **cooking oil** with 1 unbeaten **egg** and $\frac{1}{4}$ cup **cold water** until smooth and creamy.

Add to dry ingredients. Stir until mixture holds together. Form into a square.

Roll out on ungreased 18x14-inch sheet of heavy duty foil to a 17x12-inch rectangle. Fold edge to form standing rim; flute. Fold foil up around pastry to make pan. Place on cookie sheet.

Place Filling in pastry-lined pan. Drizzle caramel sauce in strips over apples.

Spoon Topping between caramel sauce. Sprinkle with $\frac{1}{3}$ cup **Diamond Walnuts**, chopped.

Bake at 375° for 30 to 35 minutes. Serve warm or cold.

*For half recipe use 12x10-inch sheet of foil. Use egg yolk in pastry and egg white and 3-oz. pkg. cream cheese in Topping.

Apple Filling

Combine 6 cups pared, sliced apples, 1 cup sugar, $\frac{1}{3}$ cup Pillsbury's BEST All Purpose Flour, 2 teaspoons grated lemon rind and 2 to 4 tablespoons lemon juice in bowl. (Note: In the Fall, when apples are more juicy, cook filling until thickened before turning into pan.)

Cream Cheese Topping

Beat 8-oz. pkg. cream cheese, 1 egg, $\frac{1}{4}$ cup sugar 'til smooth.



Banana Split Layer Cake won \$1,000 for Jean Albertowicz, Richland, Washington. She developed her prize cake with butter-cream filling, caramel chocolate frosting.

Banana Split Layer Cake

Adapted by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes.
MAKES two 9-inch layers.

Sift together $2\frac{1}{2}$ cups sifted **Pillsbury's BEST All Purpose Flour**, $1\frac{1}{2}$ cups **sugar**, 2 teaspoons double-acting **baking powder**, 1 teaspoon **salt** and $\frac{1}{2}$ teaspoon **soda** into large mixing bowl.

Add 1 cup **milk**, $\frac{1}{2}$ cup **Land O'Lakes Butter** and $\frac{1}{4}$ cup **vanilla caramel sauce**.

Beat 1 $\frac{1}{2}$ minutes.

Add 3 unbeaten **eggs** and 1 teaspoon **Burnett's Pure Vanilla**. Beat 1 $\frac{1}{2}$ minutes.

Turn into two 9-inch round layer pans, greased and floured on bottoms.

Bake at 350° for 25 to 30 minutes. Cool; fill and frost.

Old Fashioned Butter Filling

Combine in small pan $\frac{3}{4}$ cup powdered sugar and $\frac{1}{4}$ cup flour. Gradually add $\frac{1}{2}$ cup milk, stirring until smooth. Cook, stirring constantly, until mixture is very thick. Place in mixing bowl. Cover with Saran Wrap. Chill 1 hour. Add 6 tablespoons Land O'Lakes Butter, a tablespoon at a time; beat well with mixer. Fold in 2 sliced bananas and 1 teaspoon Burnett's Pure Vanilla.

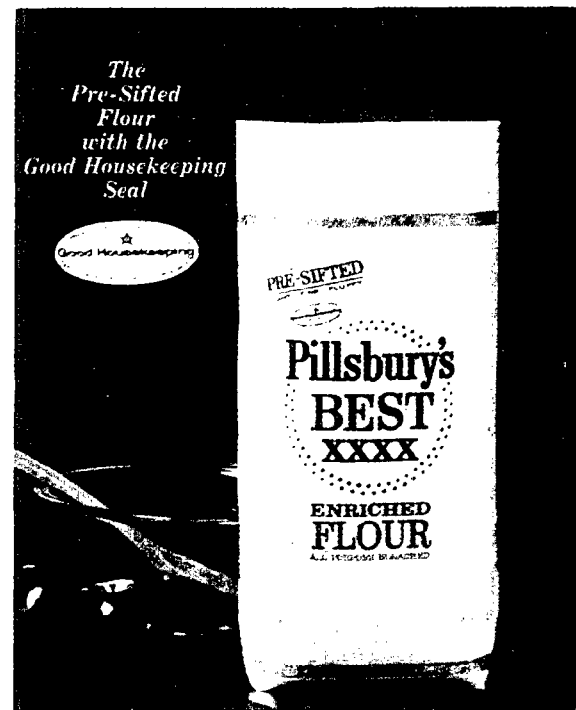
Chocolate Frosting

Combine in pan 1 6-oz. pkg. (1 cup) Nestlé's Semi-Sweet Chocolate Morsels, $\frac{1}{2}$ cup vanilla caramel sauce and 2 tablespoons Land O'Lakes Butter. Cook over low heat until chocolate melts. Blend in $1\frac{1}{4}$ cups sifted powdered sugar and 1 teaspoon Burnett's Pure Vanilla. If necessary, thin with milk.

Fantastic! Whoever heard of a *long* apple pie! It's new to look at, luscious eating, fun to make. A captivating sample of the Bake-Off recipes that come in each sack of Pillsbury's BEST Flour.

Pre-Sifted! Light, fine, fluffy. There's no finer flour you can buy today!

Get all 100 Bake-Off recipes in the official Grand National Cookbook. Send 35¢ to Bake-Off, Box 1059, Minneapolis 60, Minnesota.



P.S. Here's a special Bake-Off Bonus . . . to you from Pillsbury!

Your grocer now has specially marked sacks of Pillsbury's BEST Flour that bring you money-saving coupons. Look for them!

SPRING FOOD FESTIVAL

Add a touch of newness!

Take the traditional meal of meat and potatoes, all the trimmings—add the important differences in these recipes. Surprise! Everything from meat to potatoes to trim has a new imaginative taste. Try one or all your next big dinner!

JUICY GLAZED HAM

Select whole, smoked ham. Wrap in aluminum foil, using double folds to completely seal edges. Bake in 400° oven for 30-35 minutes per pound. If you use a meat thermometer, insert it through the foil wrapping. Ham is done when temperature reads 160°.

About one half-hour before baking time is completed, remove ham from oven. Open foil and press down around meat. With knife, make diagonal cuts ¼-inch deep and about ¾-inches apart, across entire fat surface of meat. Stud with cloves. Spread with one of the glazes; return to oven; bake 30 minutes longer, until ham is done and glaze is brown. If desired, glaze may be applied about every 10 minutes during rest of baking time, but don't baste ham with glaze and drippings; it dulls luster of glaze.

Garnish with "tulips" made of cut hard-boiled egg white and pimiento.

Honey-Orange Glaze: Mix ½ cup honey with 1 cup brown sugar and ½ cup orange juice.

Marmalade Glaze: Mix 1 cup honey with ½ cup orange marmalade and dash of Tabasco.

Apricot-Pineapple Glaze: Combine 1 cup brown sugar, ½ cup canned apricot nectar, ½ cup pineapple juice; cook until thickened.

Cranberry Glaze: Mix ½ cup light corn syrup with 1 cup canned cranberry sauce.

SAVORY BAKED POTATO TOPPINGS

Allow one big white potato per serving. Scrub, and oil with bacon drippings or salad oil, if you like a soft crust. Bake 1 hour at 400°. (Prick potatoes with fork to avoid oven explosions.)

Butter Toppings: Melted butter with onions, parsley or chives chopped into it.

Sauce Toppings: Hollandaise or cream sauce, mixed with crumbled bacon, cubed cheese. Cheese sauce, from a can of cheese soup, all by itself.

Sour Cream Toppings: Coolly mixed ahead with chives, chopped onion or crumbled bacon.

SPRING GREEN BEANS

2 slices bacon or salt pork, diced
2 teaspoons sugar
1 family-size can cut green beans

Fry bacon or salt pork until crisp. Drain all but a few tablespoons fat off. Add green beans after removing a few tablespoons liquid from can. Add sugar, stirring as beans heat. Serve topped with pat of butter, salt and pepper.

HERB 'N SPICE BUNS

2½ cups sifted all purpose flour
2 tablespoons sugar
¾ teaspoon salt
¼ teaspoon powdered or crumbled leaf sage
1½ teaspoons caraway seed
¼ teaspoon nutmeg
¼ cup scalded milk
2 tablespoons soft shortening
1 egg, room temperature
1 pkg. dry yeast (or compressed yeast)
¼ cup warm water, 110°-115°, for dry yeast, lukewarm water for compressed

Measure first six ingredients together and blend. Scald the milk. Pour into a bowl with the shortening. Cool to lukewarm; stir in egg. Pour yeast on warm water. Let stand a few minutes. Stir; add to milk mixture with half the dry ingredients. Beat until smooth, about 50 strokes. Add remaining ingredients and beat again, 50 more strokes. Scrape batter from sides of bowl. Cover; let rise in warm place about 30 minutes, or until doubled.

Meanwhile, grease 12 large or 18 medium-sized muffin cups.

Stir down raised batter. Spoon into muffin cups, filling half full. Let rise again until batter reaches tops of cups, 20-30 minutes. Preheat oven to 400°. Bake rolls 15-20 minutes until golden brown. Cool on rack.

TOMATOES BASIL

3 medium-size fresh whole tomatoes
¼ cup salad oil
¼ cup vinegar
1 teaspoon sugar
Salt, pepper to taste
1 tablespoon basil

In jar, mix salad oil, vinegar, sugar, salt, pepper and basil. Shake well to mix. Dip tomatoes in boiling water, peel and slice onto serving plate. Shake dressing and sprinkle over tomatoes. Cover and chill until serving time.

PINEAPPLE MINT SUPREME

Winner, 13th Grand National Bake-Off by Mrs. Norma Schmelzer, Detroit, Michigan

1 cup all purpose flour
½ cup California walnuts, chopped
¼ cup firmly packed brown sugar
½ cup butter

PINEAPPLE-MINT FILLING:

1 can (1 lb. 4 oz.) crushed pineapple
1 pkg. (3 oz.) lime-flavored gelatin
1 cup (8-oz. pkg.) cream cheese
1 cup sugar
¾ cup evaporated milk
1 tablespoon lemon juice
½ teaspoon peppermint extract

Combine flour, walnuts and brown sugar in mixing bowl. Cut in butter until particles are fine. Press into bottom of greased 12x8x2-inch baking dish. Bake at 400° for 12 to 15 minutes, until golden brown. Cool.

Pineapple-Mint Filling

Drain pineapple juice into saucepan (reserve pineapple). Bring juice to boiling point. Remove from heat. Dissolve gelatin in hot juice. Stir in pineapple. Cream cheese with sugar. Blend in gelatin mixture. Chill until thick but not set.

Beat evaporated milk, well chilled, in small bowl until soft mounds form. Add lemon juice and peppermint extract; beat until thick. Fold into pineapple-cheese mixture. Spoon over baked crust. Refrigerate while preparing Glaze. Spoon Glaze over filling. Spread carefully. Chill at least 4 hours or overnight.

Chocolate-Mint Glaze

Melt ½ cup semi-sweet chocolate morsels with ½ cup evaporated milk over low heat. Stir in 1 tablespoon soft butter and ¼ teaspoon peppermint extract. If necessary, thin with a few drops milk. This recipe serves 12.



Try one of four new glazes to brighten ham dinner; bake fragrant (sage, caraway, nutmeg!) Herb 'n Spice Buns for a new dinner roll.

Dessert! Walnut-rich shortbread holds a layer of refreshing pineapple mint—under another layer of smooth chocolate-mint glaze!

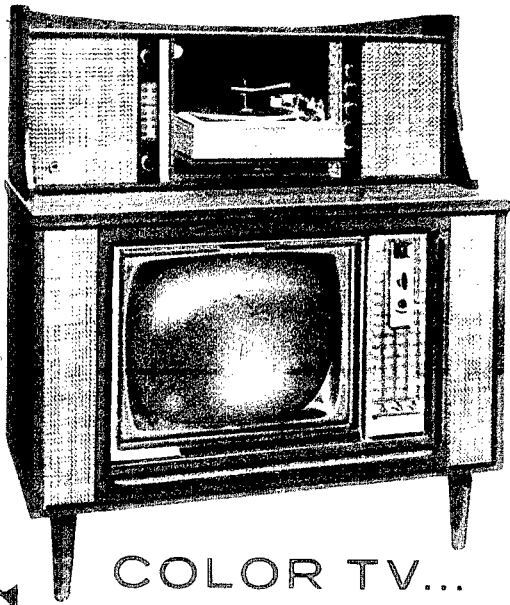




Diamond Jubilee

OVER 400 FABULOUS PRIZES

will be awarded by Alcoa® Wrap in celebration of Alcoa's 75th Anniversary! There is nothing to write—but your name and address—to enter this exciting Sweepstakes.



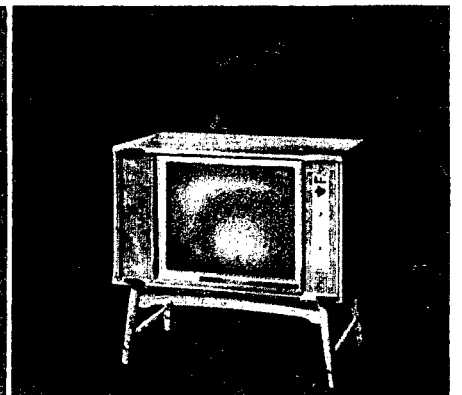
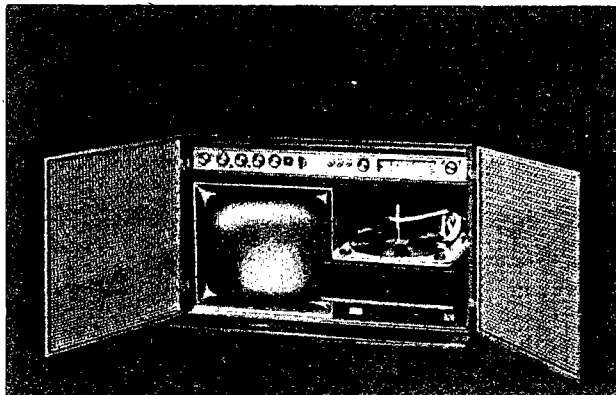
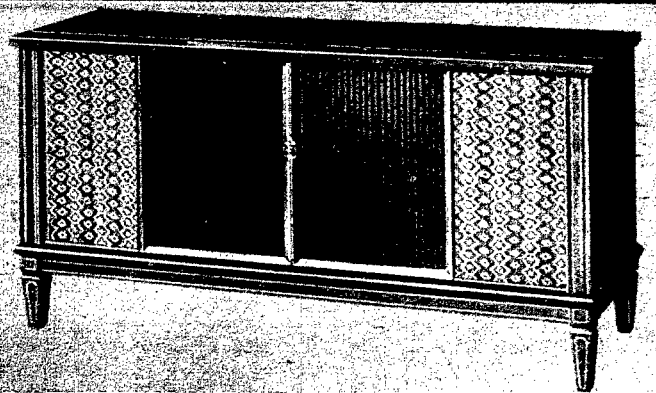
COLOR TV...

6
FIRST PRIZES

GENERAL ELECTRIC COLOR TV HOME ENTERTAINMENT CENTERS complete with color TV, AM/FM and FM stereo radio and stereo phonograph. Watch brilliant color, sharp black and white TV programs or enjoy stereo records or FM listening with one finely designed unit.

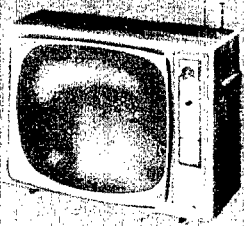
10 SECOND PRIZES

GENERAL ELECTRIC BLACK AND WHITE HOME ENTERTAINMENT CENTERS with 23" "Daylight Blue" TV, AM/FM and FM stereo radio and stereo phonograph.

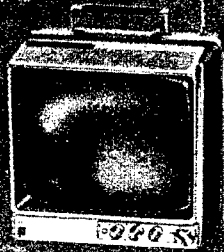


40 FIFTH PRIZES

GENERAL ELECTRIC FASHION DESIGNER 21" "Daylight Blue" TV sets with convenient side carrying grips, handsome front controls and built-in telescoping antenna.



50 SIXTH PRIZES



250 SEVENTH PRIZES

3-PIECE ALUMINUM HALL-ITE SETS by Wear-Ever consisting of 1½ quart Sauce Pan, 7" Teflon Fry Pan and 8-cup Percolator. Nontarnishing copper colored covers.



SWEEPSTAKES RULES

1. Print your name and address on an official Sweepstakes entry form, obtainable from your Alcoa® Wrap retail outlet, or clip the coupon from this ad, or use a plain piece of paper. Attach the words "Alcoa Wrap" from any size box of Alcoa Wrap or print them in plain block letters on a plain piece of paper (no purchase required) and mail to: Alcoa Wrap, Box 778, Chicago 77, Ill.
2. All entries become the property of Aluminum Company of America and must be post-marked no later than midnight, March 31, 1963 and received no later than midnight, April 7, 1963.
3. Winners will be drawn by random selection and notified by R. L. Polk & Co., an independent judging organization, within 30 days of closing date. Its selections and decisions

will be final. You may enter as many times as you wish, but be sure to send each entry in a separate envelope. The more times you enter, the more chances you have to win. Only one prize will be awarded per family.

4. Sweepstakes open to all residents of the U.S.A. (including Hawaii and Alaska) except employees and their families of Aluminum Company of America and its subsidiaries, its advertising agencies and judging organizations. Sweepstakes void in and not open to residents of Nebraska, Wisconsin and any other state or area where prohibited, taxed or otherwise restricted by law.

5. Liability for Federal, State or other taxes imposed on a prize of the winner in this Sweepstakes will be the sole responsibility of the prize winner and not Aluminum Company of America, its advertising agencies or Sweepstakes judges.

TO: Alcoa Wrap, Box 778, Chicago 77, Illinois
Please enter my name in Alcoa Wrap's Diamond Jubilee Sweepstakes. I am enclosing the words "Alcoa Wrap" from any size box of Alcoa Wrap or printed in plain block letters on a plain piece of paper.

Name _____

Address _____

City _____ Zone _____ State _____



Brighter meals ahead!

With the arrival of that first seed catalog, how quickly we tire of winter and hope for spring! Even the hearty meals that nourished cold-weather appetites are no longer satisfying—we crave a sunny touch of spring. When this "spring fever" hits your home, try one of these recipes.

COMPANY-BAKED FRANKS

- 1/2 cup sharp processed cheese spread
- 2 tablespoons finely chopped onion
- 2 tablespoons finely chopped green pepper
- 1/2 teaspoon Worcestershire sauce
- Dash cayenne
- 1/4 teaspoon dry mustard
- 8 frankfurters
- 8 strips bacon (thinly sliced)

COMPANY BAKED BEANS

- 1/4 cup dark molasses
- 1/4 cup brown sugar
- 1/2 teaspoon monosodium glutamate
- 2 teaspoons prepared mustard
- 2 cans pork and beans
- 1 large onion, cut in quarters

Preheat oven to 400°. Combine cheese, onion, green pepper and seasonings; blend thoroughly. Split franks lengthwise almost all the way through. Spread centers with cheese mixture; fold edges together. Wrap each frank in a bacon strip; fasten with toothpicks.

Combine molasses, brown sugar, monosodium glutamate and mustard; stir into beans. Place in four buttered individual casserole dishes. (Make them from doubled foil, shaped over a dish). Tuck an onion quarter into each. Place franks on top of beans in each dish. Bake 30 minutes or until bacon is crisp. Serves four.

PORK AND BEANS WITH BBQ FRANKS

(Not illustrated)

- 2 cans (1 lb. 15 oz.) pork and beans
- 2 lbs. franks or wieners

BBQ SAUCE:

- 1 cup tomato catsup
- 2 cups water
- 1/2 cup Tarragon vinegar
- 1/4 cup Worcestershire sauce
- 4 tablespoons A-1 sauce
- 2 teaspoons salt
- 4 dashes Tabasco
- 1 teaspoon chili powder

Grease two 1 1/2-quart casseroles. Pour in pork and beans; top with franks or wieners. Combine all ingredients for the sauce, stirring well. Pour over franks and beans. Bake 1 hour at 350°. Makes 8 servings.

CANADIAN BACON WITH ORANGE-MOLASSES GLAZE

- 3 or 4-lb. roll Canadian bacon
- 1/4 cup water
- Orange slices
- Whole cloves
- 1/2 cup light molasses
- 1/2 cup orange juice
- 1/4 cup sugar
- 1/4 teaspoon dry mustard

Preheat oven to 350°. Place bacon in shallow baking dish; add water. Cover and bake 20 minutes. Remove from oven. Cut thin orange slices in half; attach to bacon with whole cloves. Mix together molasses, orange juice, sugar and mustard. Pour over bacon roll. Bake, uncovered, basting frequently, one hour or until tender. Makes 8 servings.

If you want to use the canned, 1-pound bacon, cut recipe in half. Makes 4 servings.



Foretell a summery picnic with franks (wrapped in cheese and bacon) and beans—"company baked" with lots of seasoning.



Let mugs of hot soup take care of winter; promise spring with Standing Bean Salads. They're so peppery and green peppery!



Bright idea with Canadian bacon: bake it like ham, a bright-flavored glaze. Serve for breakfast or weekend suppers!



Old favorite, new flavor! Here's company-good spaghetti made (meatless) with shrimp. And it's a casserole -- no last-minute work.

EARLY SPRING POTATO SALAD

(Not illustrated)

- 4 medium potatoes, cooked
- 4 slices cooked bacon
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1/4 cup vinegar
- 2 tablespoons sugar
- 1/2 teaspoon mustard
- 1 teaspoon celery salt
- 1/4 cup water

Place potatoes (cubed) in baking dish. Cook onion and pepper in bacon drippings. Add all ingredients to potatoes; toss lightly. Cover and bake at 350° for 30 minutes.

Serves 4-6. Serve with hot dogs or hamburgers, pork and beans, fresh fruit.

STANDING BEAN SALAD

- 1 can (1 lb.) pork and beans
- 1/2 cup chopped celery
- 1/2 cup chopped cucumber
- 1/4 cup chopped onion
- 1 1/2 teaspoons vinegar
- 1/2 teaspoon salt
- Dash of pepper
- 4 green peppers
- 1 small pkg. cream cheese

Lightly mix all ingredients except green peppers and cream cheese. Chill. Hollow out centers of peppers. Divide cream cheese; spoon to bottom of peppers. Top with chilled salad; stand on crisp salad greens. Serve with cold meat sandwiches, relishes; makes 4 servings.

SPAGHETTI CASSEROLE

- 1 tablespoon salt
- 8 oz. spaghetti (about 4 cups cooked)
- 4 quarts boiling water
- 2 tablespoons butter or margarine
- 1/4 cup salad oil
- 1/4 cup finely chopped onion
- 1/4 cup chopped green pepper
- 1 clove garlic, minced
- 1 bay leaf
- 1/2 teaspoon oregano
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon sugar
- 1 8-oz. can tomato sauce
- 1 6-oz. can tomato paste
- 2 5-oz. cans shrimp, drained and cleaned
- 1/4 cup grated Parmesan cheese

Add salt, spaghetti to boiling water; cook until tender, stirring occasionally. Drain and rinse. Melt butter in saucepan; add salad oil. Add onion, green pepper, garlic; sauté until tender. Add bay leaf, oregano, salt, pepper, sugar, tomato sauce and paste; simmer 7-10 minutes. Add shrimp and cooked spaghetti.

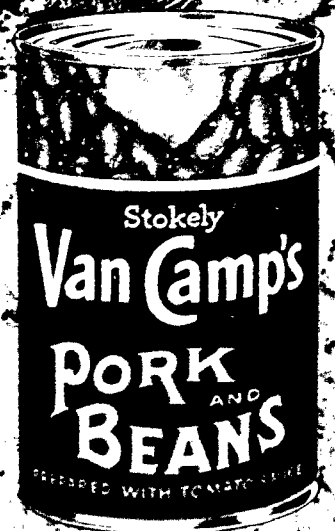
Shape casserole from double-thick square of foil around a 2-quart bowl. Pour spaghetti-shrimp mixture into greased foil casserole. Sprinkle grated Parmesan cheese over top. Place on baking sheet. Bake 30 minutes at 350°. Makes 4-6 servings. Add individual tossed salads, Italian dressing, crisp garlic bread, cheesecake for dessert!

BEANS n WIENERS WEATHER



Great eating--Beans n wieners! But make sure they're Van Camp's Pork and Beans, cooked in a Secret Savory Sauce! Van Camp's Beans and wieners make a delicious, nutritious, double-protein meal. Just heat, eat n enjoy this economical cold-weather meal!

One of 150 foods, canned or frozen, by Stokely-Van Camp





Slice Spring Kringle, show off hidden flavors!



Nutty chocolate bakes inside buttercookie whirls.



Yeast-light Polish Butterhorns wrap around rich meringue-nut filling.

SPRING FOOD FESTIVAL

Look at what's inside

These cookies, cakes and kringles have something very special in common — tucked or twisted inside each one is a treasure of a filling that makes them worth their weight in goodness. Pretty as a picture on formal occasions, their extra flavor makes them as friendly as they are fancy!

CHOCOLATE WHIRLS

Winner, 12th Grand National Bake-Off by Mrs. Jack Gruver, Sherwood, Oregon

- 3½ cups sifted all purpose flour
- 1 teaspoon salt
- 1 cup butter
- ½ cup (4 oz.) cream cheese
- 1 cup sugar
- 1 unbeaten egg
- 1 tablespoon grated orange rind
- 1 teaspoon almond extract

Sift flour with salt. Cream butter with cream cheese. Gradually add sugar, creaming well. Blend in egg, orange rind and almond extract. Gradually add dry ingredients; blend well. Chill about four hours.

Meanwhile prepare filling. Combine 1 cup (6-oz. pkg.) semi-sweet chocolate morsels, ½ cup sifted powdered sugar and ¼ cup orange juice in top of double boiler. Cook over hot water, stirring occasionally, until mixture is smooth. Remove from heat. Blend in ½ cup cream cheese and 1 cup nuts, ground or finely chopped. Cool.

Roll out half of dough on floured foil, making a 14 x 10-inch rectangle. Spread with half of Filling. Roll up, starting with 10-inch side. Wrap. Repeat with remaining dough. Chill overnight.

To bake, cut into ¼ to ½-inch slices; place on lightly greased cookie sheets. Bake at 375° for 10-12 minutes. Makes 7-8 dozen.

SPRING KRINGLE

- 2 cups sifted all purpose flour
- 1½ tablespoons sugar
- ½ teaspoon salt
- ½ cup soft shortening (part butter or margarine)
- 1 pkg. dry yeast (or compressed yeast)
- ¼ cup warm water (lukewarm for compressed yeast)
- ½ cup milk
- 1 egg, separated

Measure flour, sugar, salt and shortening into a bowl. Cut in shortening, blending well. Add yeast to water; let stand 3-5 minutes. Stir to dissolve. Scald the milk. Cool to lukewarm, then blend in the egg yolk. Add yeast-mixture. Add this yeast-milk mix to flour mixture. Blend thoroughly. Scrape down dough from sides of bowl. Cover. Chill 2 to not more than 48 hours.

Prepare fillings: (Each one is for half the dough — one Kringle). **Candied Fruit Filling:** Finely chop ½ cup red or green candied cherries, ¼ cup nuts.

Cranberry Filling: ½ cup cranberries, coarsely cut, ¼ cup raisins, ¼ cup chopped nuts, ¼ cup sugar, ½ teaspoon mace, ¼ teaspoon allspice.

Divide dough in half. Refrigerate one half. Beat egg white. Grease 2 baking sheets. Roll dough into 6 x 18-inch rectangle. Spread center with half the egg white, then a filling. Wrap with dough, making 1 to 1½-inch lap. Pinch edges. Carefully arrange in circle or horseshoe shape. Shape second Kringle.

Cover. Let rise 30-45 min. Preheat oven to 400°. Bake 20-30 min., until golden brown. Sift powdered sugar over tops.

POLISH NUT-FILLED BUTTERHORNS

- 4 cups sifted all purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ lb. (1 cup) butter or margarine
- 2 pkgs. dry yeast (or compressed yeast)
- ¼ cup warm water (lukewarm for compressed yeast)
- ½ cup cultured sour cream
- 4 egg yolks (room temperature)

Measure the flour, sugar, salt and butter into a bowl. Blend in butter with a fork. Dissolve yeast in the water. Let stand 3-5 minutes, then stir. Scald cream, cool to lukewarm and blend in the egg yolks (keep whites for Filling). Add the yeast. Blend into flour mixture.

Place waxed paper over the bowl, then cover with foil. Chill from 3 to not more than 24 hours.

Prepare Filling: Beat 4 egg whites to soft peaks. Gradually beat in 1 cup sugar and 1 teaspoon vanilla. Beat until stiff. Gently fold in 1 cup finely chopped nuts.

Divide dough into 8 parts. Roll out one at a time on board sprinkled with powdered sugar. (Refrigerate the rest). Shape dough into a ball in the hands, then roll from center in all directions to an 8-inch circle. Add sugar to board for easy rolling. Cover circle with a thin layer of Filling. Cut into 8 wedges. Roll up, beginning at rounded edge. Place on ungreased sheet. Preheat oven to 375°. Bake until golden brown, 15-20 minutes. Cool on rack. If desired, roll in powdered sugar. Makes 64 Butterhorns.



BLACK BOTTOM CUPS

Winner, 13th Grand National Bake-Off by Mrs. Leonard E. Giesert, Lakewood, California

- 1 cup (8-oz. pkg.) cream cheese
- 1 egg
- ½ cup sugar
- ¼ teaspoon salt
- 1 cup (6-oz. pkg.) semi-sweet chocolate morsels
- 1½ cups sifted flour
- 1 cup sugar
- ¼ cup cocoa
- 1 teaspoon soda
- ½ teaspoon salt
- 1 cup water
- ½ cup cooking oil
- 1 tablespoon vinegar
- 1 teaspoon vanilla

Combine cream cheese, unbeaten egg, sugar and salt; beat well. Stir in morsels.

Preheat oven to 350°. Sift together flour, sugar, cocoa, soda and salt. Add water, cooking oil, vinegar and vanilla. Beat until well combined.

Fill muffin cups, lined with paper or foil, one-third full with chocolate (cocoa) batter. Top each one with heaping teaspoonful cream cheese mixture. If desired, sprinkle with sugar and chopped blanched almonds.

Bake at 350° for 30-35 minutes. Makes 2 dozen.



Chocolate Macaroon Toppers win praise 'n' prizes with Nestlé's Chocolate Morsels

MAUDE McCULLICK, Minneapolis, Kansas, likes to experiment with old recipes. She added her own touch to an old family favorite and came up with this winner.

Chocolate Macaroon Toppers

Adapted by Ann Pillsbury

Part macaroon, part crisp cookie, chocolate topped.

BAKE at 375° for 12 to 15 minutes.
MAKES about 3½ dozen cookies.

Combine 2 cups (7-oz. pkg.) packaged grated **coconut** and ½ cup powdered or granulated **sugar**.

Stir in 1 **egg white**, 1 tablespoon **water** and ½ teaspoon **Burnett's Pure Vanilla**. Form into 16-inch roll. Wrap in **Saran Wrap**; chill.

Cream ½ cup **Land O'Lakes Butter**. Add ½ cup packed **brown sugar**; cream well.

Blend in 1 unbeaten **egg yolk**, ½ teaspoon **Burnett's Pure Vanilla** and ¼ teaspoon **salt**; beat well.

Add 1½ cups sifted **Pillsbury's BEST All Purpose Flour**; mix well. Form into 10-inch roll. Wrap in **Saran Wrap**; chill.

Cut cookie dough in ¼-inch slices. Place on ungreased cookie sheets. Cut about ¼-inch slices of coconut roll, using sharp knife; shape into patties the same size as cookie rounds. Place on cookie slices.

Bake at 375° for 12 to 15 minutes until golden brown.

Melt 1 6-oz. pkg. (1 cup) **Nestlé's Semi-Sweet Chocolate Morsels**. Frost cookies. Cut **maraschino** or **candied cherries** in sixths. Place one on each cookie.

Whenever the recipe calls for chocolate—or butterscotch—do what the winners do. Call for Nestlé's Fabulous Nestlé's Semi-Sweet Chocolate Morsels, or exclusive Nestlé's Butterscotch Flavored Morsels. They're first in quality, first in performance, first on the list of all good cooks. Nestlé's makes the very best flavors.



Walnut Sundae Torte. Winifred Mulder, East Grand Rapids, Michigan created this fancy torte-cake. It's lavish with walnuts, luscious with butterscotch sauce.

Walnut Sundae Torte

Adapted by Ann Pillsbury

BAKE at 350° for 25 to 30 minutes.
SERVES 15.

Sift together 3 cups sifted **Pillsbury's BEST All Purpose Flour**, 1½ teaspoons **salt** and 1 teaspoon **soda**.

Cream ¾ cup **Land O'Lakes Butter**. Gradually add 2 cups firmly packed **brown sugar**, creaming well.

Add 2 unbeaten **eggs**; beat well.

Combine 1¼ cups **milk** and 1½ teaspoons **Burnett's Pure Vanilla**. Add alternately with dry ingredients to creamed mixture. Blend well after each addition.

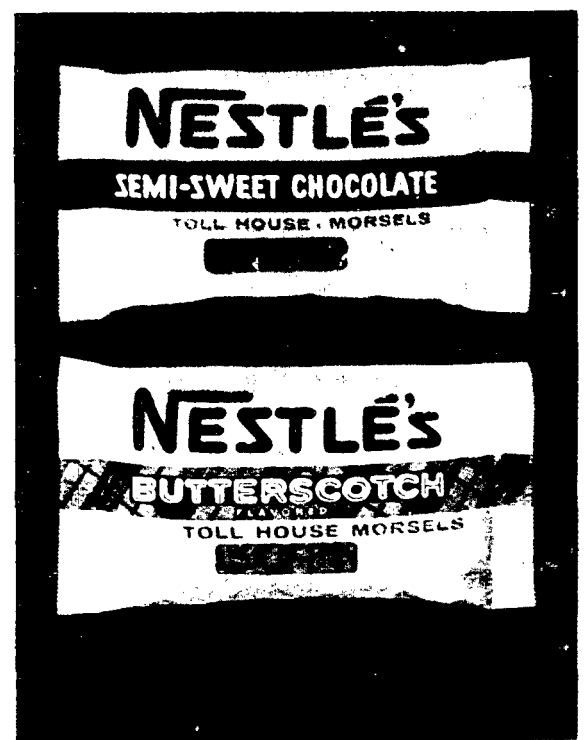
Stir in 4½ cups (1 lb.) **Diamond Walnuts**, chopped. Turn into 15x10x1-inch jelly roll pan or two 9x9-inch pans, well greased and lightly floured on the bottom.

Bake at 350° for 25 to 30 minutes.

Serve warm or cold with whipped cream or ice cream and Butterscotch Sauce.

Butterscotch Sauce

Melt 1½ cups **Nestlé's Butterscotch Morsels** with 1 cup corn syrup, ¼ cup light cream or half and half and ¼ cup **Land O'Lakes Butter** in a saucepan over medium heat. Stir until sauce is smooth and hot. Remove from heat and add 1 teaspoon **Burnett's Pure Vanilla**. Serve warm or cold. If sauce gets too thick, heat over hot water.



live high off the ham!

Here's to ham, the economy buy, the versatile meat, the special taste of spring! Now buy ham by the double-portion — use what's left over from ham dinner for meals (like these) that can never be called "leftovers."

Here's how: take the cooked ham — steak it or strip it, dice, cube or mince it . . . and follow one of these recipes for a brand new second meal.

CRANBERRY HAM ROLLS

- 1/4 cup minced onion
- 1/4 cup minced celery
- 1/4 cup butter or margarine
- 2 cups cooked rice
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 8 thin slices leftover ham
- 1 can whole cranberry sauce
- 1/2 cup brown sugar, firmly packed
- 2 tablespoons lemon juice

Sauté onion and celery in butter until tender. Add rice, salt and pepper; blend. Spread mixture over ham slices; roll up and fasten with toothpicks. Place ham roll in center of double-thick square of aluminum foil. Shape foil around roll to make a shallow boat. Place on baking sheet.

In bowl, mash cranberry sauce with fork; add brown sugar, lemon juice; blend. Spoon mixture over ham rolls in boats. Bake 20 minutes in 350° oven.

Makes four servings. Good "go-with's" — whipped sweet potatoes, mixed peas and onions, tangy lemon pie.



Wrap ham slices around seasoned rice; top with cranberry sauce. Bake Cranberry Ham Rolls!

PINEAPPLE BEAN BAKE

- 2 cans (1 lb. 5 oz. each) pork and beans
- 1/3 cup chopped onion
- 1 cup cooked ham, cubed
- 1 can (1 lb.) pineapple chunks
- 1/4 cup molasses
- 1 tablespoon prepared mustard

Mix together the pork and beans, onion and half the meat. Drain pineapple; add half the chunks to the bean mixture. Blend molasses and mustard well; add half this mixture to the beans. Turn into greased baking dish, bake, uncovered, at 400° for 30 minutes.



Now ham, potatoes and eggs turn into an extravaganza, Planked Ham Puff. Lightly mix, sprinkle with cheese. Bake! Top with buttered mushrooms and beans for a wonderful one-dish meal.

Combine remaining meat, chunks and molasses sauce. Place on top of bean dish; bake for an additional 10 minutes. Makes 6 to 8 good servings. Serve with cheese-flavored rolls or cornbread, relish plate, tossed slaw.

PLANKED HAM PUFF

- 1 cup diced, cooked ham
- 1 cup mashed potatoes
- Salt, pepper
- 2 egg yolks, beaten
- 2 egg whites, stiffly beaten
- 1 cup grated American cheese
- 1 12-oz. pkg. frozen French-style green beans or 1 family-size can green beans
- 2 tablespoons butter
- 1 4-oz. can mushrooms, sliced

Combine ham, mashed potatoes, salt, pepper. Blend well. Add egg yolks; fold in beaten egg whites. Completely cover large meat platter or four dinner plates with foil. Make a ring of the ham mixture on the meat platter, or make individual puffs on dinner plates; sprinkle with grated cheese. Bake 30 minutes at 325°.

Cook green beans as directed. Sauté mushrooms in butter. Pile beans in center of ring; garnish with sautéed mushrooms. Makes four portions, to serve at once.

This one-dish meal needs little accompaniment. If desired, add French bread, a tossed salad; serve fresh fruit and cheese for dessert.



Pineapple Bean Bake combines three great "tastes" — pineapple — and ham — and pork 'n beans.

MOLASSES HAM SKILLET

- 1 tablespoon cornstarch
- 1 can (12 oz.) apricot nectar
- 1/4 cup light molasses
- Juice and grated rind of one orange
- 1/4 teaspoon nutmeg
- 4 cooked ham slices, 1/2 to 1-inch thick

Using a large skillet, slowly add apricot nectar to cornstarch, stirring until smooth. Add molasses, juice and rind, nutmeg. Cook over medium heat, stirring constantly, until mixture thickens and clears. Add ham to skillet just to heat through. Serve with potatoes au gratin, boiled cabbage, biscuits. Four servings.



Try the famous Southern recipes—Molasses Ham Skillet and Ham Creole—with fritters!

HAM CREOLE

- 1/4 cup butter or margarine
- 1 cup sliced onions
- 2 cups cooked ham, cut in strips
- 1 medium green pepper, coarsely diced
- 1/2 teaspoon salt
- 1/8 teaspoon ground cloves
- 1 can (16 oz.) tomatoes
- 1 can (3 or 4 oz.) mushrooms
- 1/4 cup dark molasses
- 2 tablespoons cornstarch
- 5 tablespoons water

Heat butter in saucepan; sauté onions until tender. Add next 7 ingredients. Cover; simmer 30 minutes. Blend cornstarch with water until smooth; stir in sauce. Cook, stirring, until thickened. Makes four helpings over fluffy rice. Serve with corn fritters, a hearty dessert.

How to bake a bargain...by the dozen!

Brer Rabbit Gingers—8 doz. only 79¢

2 cups Brer Rabbit Molasses 7 cups sifted all-purpose flour
 1 cup shortening 2 tsp. ginger
 1 cup sugar 1½ tsp. cinnamon
 1 egg ¼ tsp. nutmeg
 2 tbsp. elder vinegar 4 tsp. baking soda 1 tsp. salt

In large mixing bowl, cream together shortening, sugar; add egg, beat well! Add Molasses and vinegar. Sift together sifted flour, spices, soda and salt; add to creamed mixture. Add 1 cup boiling water; mix well. If necessary add more flour to make a soft dough. Drop by teaspoons on greased baking sheet. Bake in moderate oven, 350° F., 10-12 min.

Brer Rabbit Bunnies—4 doz. only 52¢

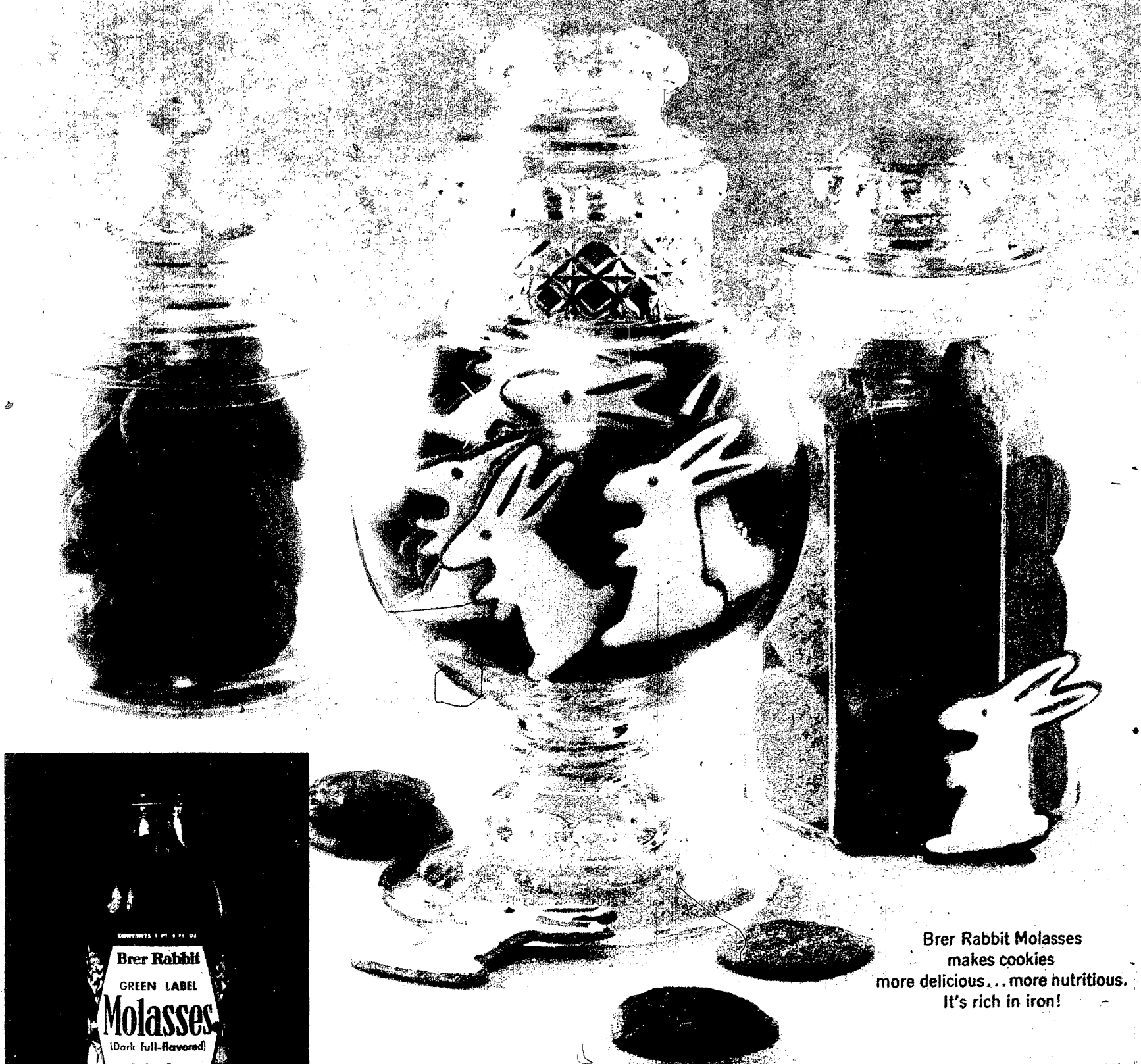
1 cup shortening 4½ cups sifted all-purpose flour
 1 cup Brer Rabbit Molasses 4 tsp. ginger
 1 egg 1 tsp. baking soda
 ½ tsp. lemon extract 1 tsp. salt

Slowly melt shortening, cool. Add Molasses, egg, lemon extract; beat well. Sift together sifted flour, ginger, baking soda and salt; add to first mixture. Wrap dough in waxed paper, chill. Roll out small amount of dough at a time ¼" thick on lightly floured board. Cut with "bunny" shaped cutter. Place on greased baking sheet; bake in moderate oven, 375° F., 8-10 min. Decorate with icing if desired.

Brer Rabbit Goodies—5 doz. only 33¢

¼ cup Brer Rabbit Molasses ¼ tsp. baking soda
 ¼ cup shortening 1 tsp. cinnamon
 ¼ cup sugar 1 tsp. ginger
 1 egg ½ tsp. cloves
 2½ cups sifted all-purpose flour 1 tsp. salt

Cream together shortening, sugar; add 1 egg; beat well. Add Brer Rabbit Molasses. Sift together sifted flour, soda, salt and spices. Add to creamed mixture, mix well. Form dough in rolls 2" in diameter. Wrap in waxed paper; chill 3-4 hours. Slice thin; place on greased baking sheet. Top with pecan if desired. Bake in moderate oven 350° F., 8-10 min.



Brer Rabbit Molasses makes cookies more delicious... more nutritious. It's rich in iron!

BRER RABBIT MOLASSES



From Tuscaloosa,
Alabama
to the Bake-Off...
to you...



\$3,000 'Tato Flake Cheese Buns made with Red Star Yeast



RENA PROPST, Tuscaloosa, Alabama, took a look at the new products on her kitchen shelf, then created this unique bread. With her prize money she'll buy a refrigerator.

'Tato Flake Cheese Buns

Adapted by Ann Pillsbury

New rolls, made with instant potato flakes and cheese.

BAKE at 375° for 20 to 25 minutes.
MAKES 2 dozen.*

- Soften 1 packet **Red Star Special Active Dry Yeast** (or 1 cake Red Star Compressed Yeast) in $\frac{1}{4}$ cup warm water.
- Combine in large mixing bowl
 $\frac{1}{2}$ cup **Pillsbury Mashed Potato Flakes**
 $\frac{1}{4}$ cup **Land O'Lakes Butter**
 1 tablespoon sugar
 2 teaspoons salt

$\frac{1}{8}$ teaspoon **cayenne pepper** and
 $\frac{3}{4}$ cup **boiling water**. Cool to lukewarm by adding
 $\frac{3}{4}$ cup **evaporated milk** or half and half cream.

- Blend in 1 cup shredded **Cheddar cheese**
 Gradually add 1 unbeaten **egg** and softened yeast.
- 3 to $3\frac{1}{4}$ cups **Pillsbury's BEST All Purpose Flour** to form soft dough; beating well. Cover with **Saran Wrap**.
- Let rise in warm place until light, 1 to $1\frac{1}{2}$ hours.
- Beat down dough. Fill 24 greased muffin cups half full.*
- Let rise in warm place until light, 45 to 60 minutes.
- Combine $\frac{1}{4}$ cup melted **Land O'Lakes Butter** and
 $\frac{1}{2}$ cup shredded **caraway cheese** or **Cheddar cheese**. Spoon over rolls.
- Bake at 375° for 20 to 25 minutes. Serve warm.
- *Or bake in two 9-inch square pans 25 to 30 minutes. Cut in squares.

Try 'Tato Flake Cheese Buns, made with Red Star's modern new Batter-Way Yeast Dough, and Butter-Nut Bows, hiding a treasure of butterscotch, honey and nut filling. *Both are big winners* made with Red Star, the only official Grand National Yeast. Quick-rising Red Star Active Dry Yeast is the one ingredient that makes all the others do their best. Bake 'Tato Flake Cheese Buns and Butter-Nut Bows with sure-acting Red Star, the yeast that *works with you* for baking success every time.



Butter-Nut Bows are butter-rich yeast rolls with butterscotch-coconut filling. Margaret Last's family in Grand Junction, Iowa loves them.

'Butter-Nut Bows

Adapted by Ann Pillsbury

BAKE at 375° for 12 to 15 minutes.
MAKES about 2 dozen rolls.

- Soften 1 packet **Red Star Special Active Dry Yeast** (or 1 cake Red Star Compressed Yeast) in 1 cup warm water in mixing bowl.
- Stir in $\frac{1}{4}$ cup **instant nonfat dry milk**
 $\frac{1}{4}$ cup **sugar**
 1 unbeaten **egg**
 $\frac{1}{4}$ cup **Land O'Lakes Butter**, melted and cooled
 $1\frac{1}{2}$ teaspoons salt

- Gradually add $3\frac{1}{2}$ to 4 cups **Pillsbury's BEST All Purpose Flour** to form a stiff dough.
- Knead on floured surface until smooth, 8 to 10 minutes. Place in greased bowl; cover with **Saran Wrap**.
- Let rise in warm place (85° to 90° F.) until light, 1 to $1\frac{1}{2}$ hours. Prepare Filling.
- Divide dough in half. Roll out each to 14x12-inch rectangle. Place Filling on one rectangle; top with second rectangle. Cut into two 7x12-inch rectangles. Cut into 7x1-inch strips. Tie in knots, tucking ends under. Place on greased cookie sheets.
- Let rise in warm place until light, 30 to 45 minutes.
- Bake at 375° for 12 to 15 minutes until golden brown.

Butterscotch Filling

Melt $\frac{1}{2}$ cup Nestlé's Butterscotch Morsels, $\frac{1}{4}$ cup packed brown sugar, 2 tablespoons honey with 1 tablespoon Land O'Lakes Butter. Remove from heat. Stir in 1 cup Diamond Walnuts, finely chopped or ground, and 2 tablespoons flour.

Wrap extra rolls in **Saran Wrap** and freeze for future use.



Cherry Sublime

February is the month in which we make the widest use of cherries for we always feel we want to celebrate Washington's birthday with cherry dishes. Yet though we associate cherries with George Washington because of the tree he chopped down with his little hatchet, actually this fruit has a far longer history than this as cherries are known to date back at least to the time of the earliest Romans and the very earliest cook books describe their use. This acid fruit which stimulates the appetite affords a wealth of variety in the dishes we can prepare with it.

At this time of the year we depend upon canned or frozen cherries to meet our baking needs but who knows what will come out of a jar or can of cherries or a package of frozen ones? It could be *Cherry Pan Dowdy* or *Cherry Turnovers*; again we might prefer *Cherry Tarts* although the men in our families will vote for *Cherry Pie* every time, but even here we can find many interesting versions to choose among.

Cherry Puffs are fun and a bit different and a *Plantation Cherry Cake* would do for any affair.

An easy dish is a quick *Cherry Cobbler* which you can make by thickening the juice with corn starch and adding sugar, pour cherries and thickened juice into a baking dish and lace pastry strips across the top of your deep dish. Or for topping you could use a biscuit mix preparation, adding a bit more shortening to the mix in order to make it richer. Serve while slightly warm.

Individual *Schaum Tortes* are delightful when heaped with a cherry filling. The frozen cherries are particularly attractive for this purpose because they retain their vivid red color.

But the use of cherries is not confined to dessert alone — you will love to use them in colorful molded salads. And cherries can even be used as topping for individual meat loaves. As can be seen, there is no end to the ways in which to use cherries not only in celebrating George Washington's birthday but throughout the year.

By Shari Gruits



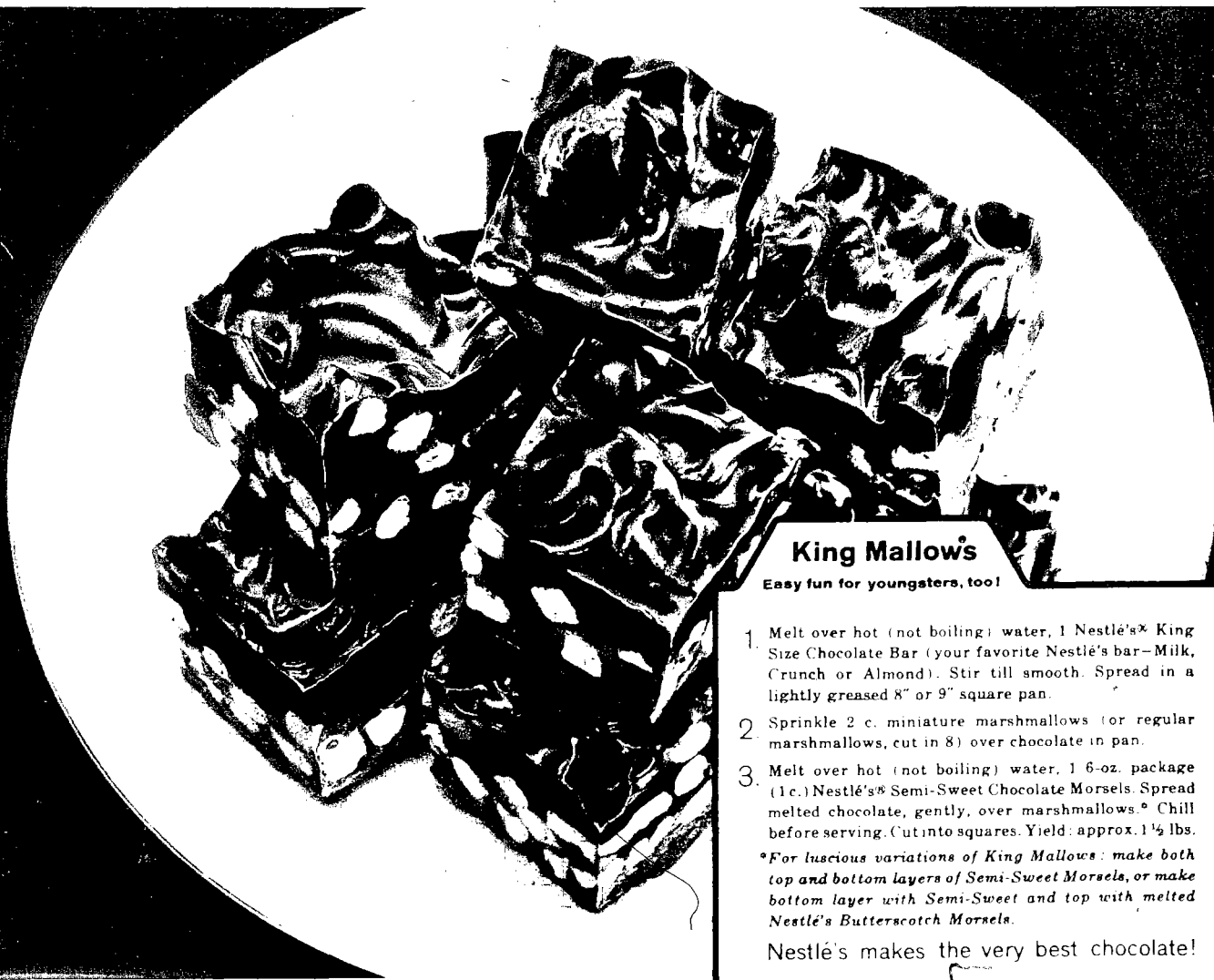
CHERRY PUFFS

- 1/2 cup butter
- 1 cup boiling water
- 1 cup sifted flour
- 1/4 teaspoon salt
- 4 eggs
- 1 4-ounce package vanilla pudding mix
- 1 1/2 cups milk
- 1/2 cup heavy cream, whipped
- 1/4 teaspoon almond flavoring
- 1 No. 2 can Cherry Pie Filling

Melt butter in boiling water. Add flour and salt, all at once, and stir vigorously. Cook, stirring constantly, until mixture forms a ball. Remove from heat; cool slightly. Add eggs, one at a time, beating vigorously after each addition. Drop by large tablespoonsful onto a greased cookie sheet. Bake in a hot oven (400°) 45 to 50 minutes. Split puffs and allow to cool. Make pudding as directed on package, using only 1 1/2 cups of milk. Cool. Fold in whipped cream and flavoring. Spoon into puffs. Spoon Cherry Pie Filling over puffs and serve at once. Makes 8 large puffs.

Now...make delicious light and dark chocolate

KING MALLOWS



King Mallows

Easy fun for youngsters, too!

1. Melt over hot (not boiling) water, 1 Nestlé's* King Size Chocolate Bar (your favorite Nestlé's bar—Milk, Crunch or Almond). Stir till smooth. Spread in a lightly greased 8" or 9" square pan.
2. Sprinkle 2 c. miniature marshmallows (or regular marshmallows, cut in 8) over chocolate in pan.
3. Melt over hot (not boiling) water, 1 6-oz. package (1 c.) Nestlé's* Semi-Sweet Chocolate Morsels. Spread melted chocolate, gently, over marshmallows.* Chill before serving. Cut into squares. Yield: approx. 1 1/2 lbs.

*For luscious variations of King Mallows: make both top and bottom layers of Semi-Sweet Morsels, or make bottom layer with Semi-Sweet and top with melted Nestlé's Butterscotch Morsels.

Nestlé's makes the very best chocolate!

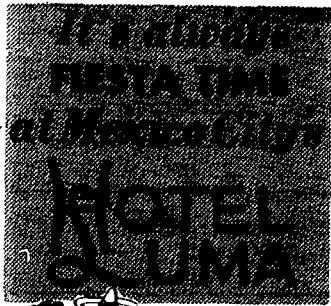
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+ dark
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CHERRY PAN DOWDY

Filling

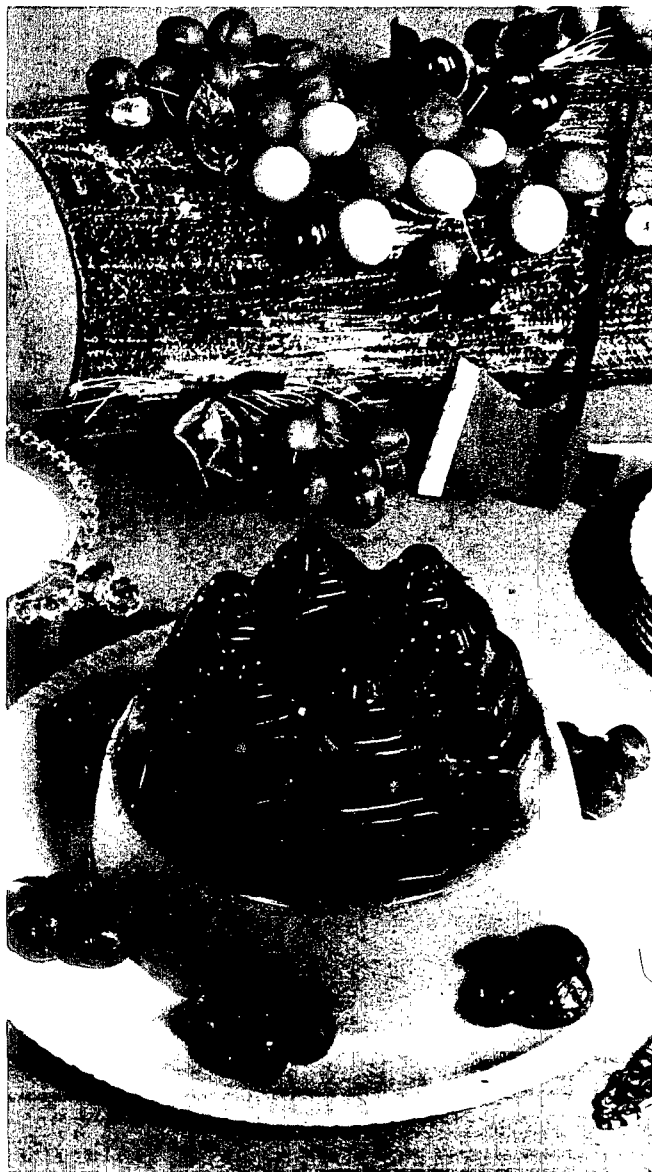
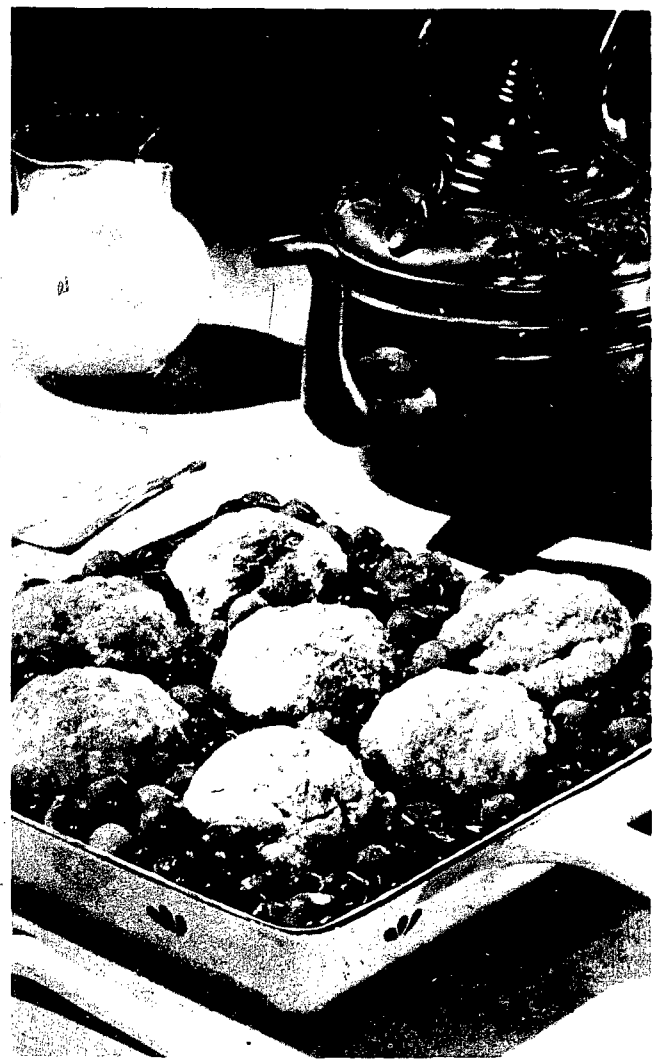
- 1 cup granulated sugar
- 1/4 cup cornstarch
- Dash salt
- 1/4 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 2 No. 303 cans red sour pitted cherries
- 1/2 tablespoon lemon juice
- 1/4 teaspoon almond flavoring
- 2 tablespoons butter or margarine
- Few drops red food coloring

Combine sugar, cornstarch, salt, cinnamon and nutmeg; add to cherries and juice in a saucepan. Cook over low heat, stirring constantly, until thick. Remove from heat and add lemon juice, almond flavoring, butter and food coloring. Pour into greased 8 x 8 x 2-inch baking dish.

Topping

- 2 cups biscuit mix
- 1/4 cup sugar
- 3/8 cup milk
- 1 teaspoon cinnamon

Stir biscuit mix and milk together just until blended. Drop by tablespoonfuls into mixture of sugar and cinnamon. Place biscuits on top of cherry filling and bake in a 400°F. oven about 30 minutes. Serves 6 to 8.



CHERRY FANTASY

- 1 package cherry-flavored gelatin
- 2 cups hot water

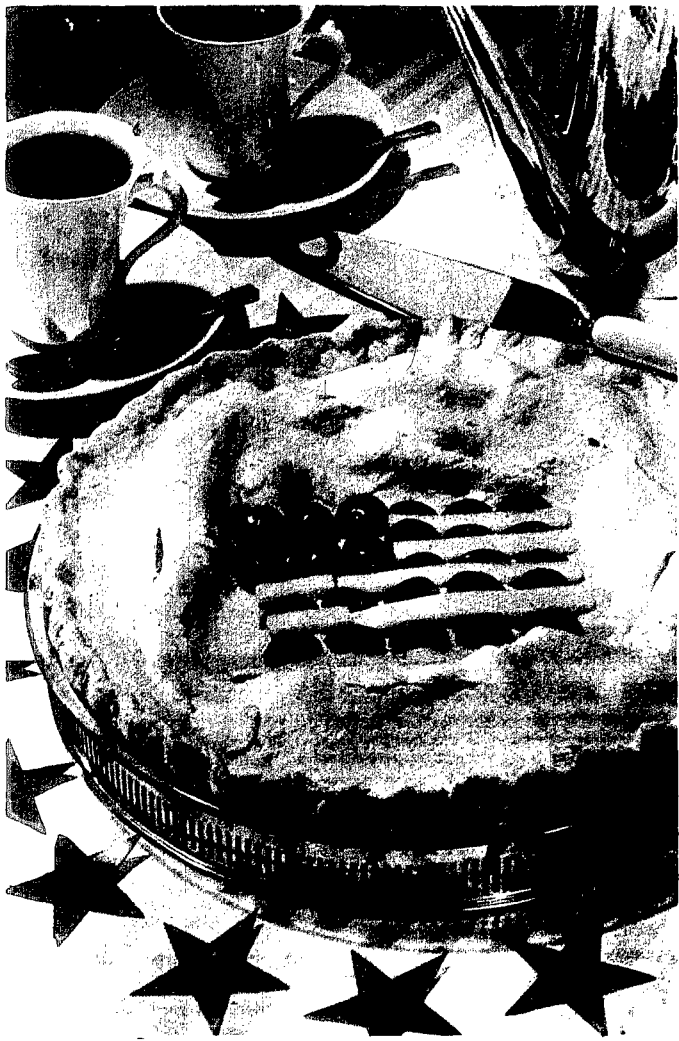
Dissolve gelatin in hot water. Pour 1 cup into large mold and chill. Chill remaining gelatin mixture until slightly thickened. Then place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Pour over firm gelatin in mold. Chill until firm. Unmold. Garnish with cherries and mint leaves and serve with custard sauce, if desired.



PLANTATION CHERRY CAKE

- 1 cup sifted flour
- 1 cup granulated sugar
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 egg
- 3/4 cup milk
- 1 tablespoon grated orange rind
- 1/4 cup orange juice
- 1 teaspoon vanilla
- 1/2 cup melted butter or margarine
- 1/2 cup granulated sugar
- 1 No. 303 can red sour pitted cherries
- 1/2 cup crushed walnuts

Sift together flour, sugar, baking powder and salt. Stir in egg, milk, orange rind, orange juice, vanilla and butter. Pour into greased 10 x 6 x 2-inch baking pan. Add sugar to cherries and juice. Heat to boiling point, stirring to dissolve sugar. Drain. Sprinkle walnuts and drained cherries over cake batter. Bake in 400°F. oven for 30 to 40 minutes. Makes 8 to 10 servings.



GEORGE WASHINGTON PIE

- 1 recipe plain pastry
- 7 medium-sized tart apples, pared, cored and sliced
- 1/2 cup chopped maraschino cherries, drained (about 20 cherries)
- 1/3 cup sugar
- 3/4 teaspoon cinnamon
- Dash nutmeg
- 1 tablespoon butter
- Green maraschino cherries, halved
- Red maraschino cherries, quartered
- Swiss cheese strips

Divide dough in half. Roll half of dough out on lightly floured board to 1/8-inch thickness. Line a 9-inch pie plate with pastry; trim off excess pastry.

Combine apples and 1/2 cup chopped cherries; mix lightly. Combine sugar, butter, cinnamon and nutmeg; mix well. Add to apple-cherry mixture and toss lightly but thoroughly. Turn into pastry-lined pie plate. Roll out remaining half of pie dough to 1/8-inch thickness and cover filling. Trim edge, seal and flute as desired. Cut a few slits in top of crust to allow escape of steam. Bake in hot oven (400°) 50-60 minutes, or until apples are tender.

Arrange cherries and cheese strips on top of cooled pie to resemble an American flag. Use green cherries as background for the stars, red cherries for the red stripes and cheese strips for the white stripes. Swiss cheese may be grated over green cherries for stars, if desired.



CHERRY ICE CREAM TORTE

- | | |
|-----------------------------------|--|
| 1 1/2 cups crushed vanilla wafers | 1/4 cup light corn syrup |
| 1/4 cup sugar | 1 1/4 cups (1 lb. 4-oz. can) drained frozen cherries |
| 1/2 cup (1 stick) butter, melted | 1/2 cup whipping cream |
| 1 quart vanilla ice cream | 2 tablespoons sugar |
| 1 cup cherry juice | 1 tablespoon crushed walnuts |
| 2 tablespoons cornstarch | |
| 1/2 teaspoon salt | |

Use 8 or 9-inch round cake pan and preheat oven to 350 degrees.

Line cake pan with double thickness of aluminum foil, allowing foil to extend over edges. Mix vanilla wafers, sugar and butter; press onto bottom and up sides of cake pan. Bake 20-25 minutes until golden brown; chill. Allow ice cream to soften slightly; spoon into chilled crust. Pack ice cream down firmly, cover and freeze. Meanwhile blend a few tablespoons juice with the cornstarch and salt; add to remaining juice. Stir in corn syrup; heat, stirring constantly, until mixture thickens. Stir in cherries; chill. When ready to serve, spread ice cream with the chilled cherry mixture. Whip cream until stiff, gradually adding sugar. Garnish torte with walnuts and whipped cream; serve immediately. 6-8 servings.



FRENCH CHERRY PIE

- | | |
|---|-----------------------------------|
| 1 unbaked French Pastry* shell | Topping: |
| 1/4 cup flour | 1/3 cup firmly packed brown sugar |
| 1/2 cup sugar | 1/3 cup instant nonfat dry milk |
| 3 cups (2 1-lb. cans) drained tart red cherries | 1/3 cup flour |
| | 3 tablespoons butter |

Use a 9-inch pie plate and preheat oven to 400 degrees. Combine flour and sugar; toss lightly with cherries. Place fruit mixture in pastry shell; set aside. In mixing bowl combine brown sugar, nonfat dry milk and flour; using fork or pastry blender cut butter into flour mixture until mealy. Spread flour-butter mixture over fruit in pastry shell. Bake 10 minutes; lower oven temperature to 325° and bake 40-50 minutes more. Remove to cooling rack. If desired, garnish with a few fresh cherries. 6-8 servings.

*FRENCH PASTRY

- | | |
|--------------------------------|-------------------------|
| 1/2 cup (1 stick) butter | 1 1/2 cups sifted flour |
| 1 3-ounce package cream cheese | 1/4 cup water |

In mixing bowl cut butter and cream cheese into flour using fork or pastry blender. When mixture is mealy add water; mix lightly until all flour is moistened. Shape dough into 2 portions; wrap and chill. When ready to use roll the pastry to 1/8-inch thickness on lightly floured board. Makes enough for one 9-inch double-crust pie.

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SUGAR-PLUM RING

- | | |
|--|--|
| 1 package Fleischmann's Active Dry Yeast | 1 1/4 cups unsifted flour |
| 1/2 cup warm water (105-115° F.) | 1/2 cup finely chopped pecans |
| 1/2 cup evaporated milk | 2 tablespoons sugar |
| 1 tablespoon sugar | 1 teaspoon cinnamon |
| 1/2 teaspoon salt | 10 (1-pound can) whole plums, halved and drained |
| 1 tablespoon Fleischmann's Margarine | |

Dissolve Fleischmann's Yeast in warm water in large warm mixer bowl. Add evaporated milk, 1 tablespoon sugar, salt, Fleischmann's Margarine, flour. Beat 1 minute at slow speed and 2 minutes at medium speed on electric mixer. Cover; let rise in warm place, free from draft, until doubled, about 40 minutes. Combine pecans, 2 tablespoons sugar, cinnamon. Divide dough into 20 balls and roll in nut mixture. Arrange ten in greased 9-inch ring mold; cover each with well-drained plum half. Add second layer of balls; top with remaining plum halves; sprinkle with rest of nut mixture. Cover; let rise in warm place, free from draft, until doubled, about 30 minutes. Bake in moderate oven (375° F.) 35 minutes or until done.

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CHERRY MEAT MUFFINS

1 can (12 ounces) luncheon meat, ground
1 cup soft bread crumbs
1 egg, well beaten
2 tablespoons brown sugar
1 teaspoon prepared mustard

Combine all ingredients, mixing thoroughly. Pack mixture into 8 or 10 medium-size muffin pans, filling muffin pans $\frac{3}{4}$ full. Bake in a slow oven (300°F.) 30 to 45 minutes or until done. Serve with Cherry Sauce. 3 to 4 servings.

CHERRY SAUCE

1 can (16 ounces) sour pitted cherries
1 tablespoon cornstarch
 $\frac{1}{4}$ cup sugar

Drain cherries reserving liquid. Add enough water to cherry liquid to make 1 cup. Mix cornstarch and sugar. Stir in cherry liquid. Cook, stirring constantly, until thickened and clear. Add cherries and serve hot over meat muffins.



"SURPRISE" CHERRY TARTS

Five-Minute Pie Crust

2 cups unsifted flour
1 teaspoon salt
 $\frac{3}{4}$ cup lard
 $\frac{1}{4}$ cup water

Sift flour and salt together into bowl. Add lard and cut into flour with pastry blender until mixture resembles coarse meal. Add water all at once, pressing dough with knife until dough just holds together. Divide dough into 6 balls. Roll each ball on a lightly floured pastry cloth or board. Roll from center to edges until crust is about $\frac{1}{8}$ -inch thick and circles are about 5 inches in diameter. Fit pastry loosely over the back of large muffin pans. Crimp edges and prick the crust liberally with a fork. Bake in a 425°F. oven for 10 to 12 minutes. Makes 6 tarts.

"SURPRISE" CHERRY FILLING

1 package vanilla pudding mix
1 (No. 2) can pie cherries (2½ cups cherries and juice)
 $\frac{3}{8}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
3 tablespoons cornstarch
2 tablespoons butter or margarine
 $\frac{1}{4}$ teaspoon almond extract

Prepare vanilla pudding according to directions on package. (If cooked filling is used, add 1 tablespoon butter after pudding is cooked and cool slightly.) Pour into tart shells. Drain juice from cherries. Combine dry ingredients, add cherry juice, cook over low heat and stir until sugar is dissolved. Add cherries, butter and flavoring. Cool and pour over pudding in tart shells. Top with whipped cream. Fills 6 tarts. (Because of the cream filling, these tarts should be refrigerated until serving time.)

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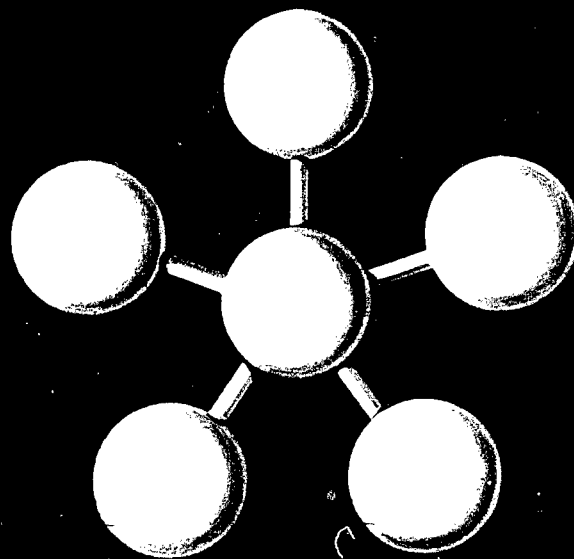
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