









# SOUTHWEST Wakefield

By Mrs. Lawrence Ring  
Wakefield Atlas 7-1620

Ronnie Larson accompanied Jan Anderson and young people from Covenant church on a four day trip to Chicago where they visited North Park College and other places of interest.

The Orville Larson family visited in the Harold Fischer home Sunday afternoon.

Mr. and Mrs. Dick Sandell visited Sunday afternoon with Gus Swanson in the Letty Roberts home, Allen.

Last Monday afternoon Mrs. C. L. Bard and Mrs. Lawrence Ring visited Mrs. Ross Baker, Wayne, who was 85 Sunday. Her daughters, Mrs. Ray H. Hanner and Mrs. Henry Doring and family, visited her Sunday.

Michael Johnson, who was eight years old last Tuesday, was present at a party at his home. Ten boys attended.

Mr. and Mrs. Alden Johnson, Betty and Michael spent Sunday evening in the Duke Kay home.

Mr. and Mrs. E. J. Lundahl, Mr. and Mrs. Earl Lundahl and Ronnie and Mr. and Mrs. LaVerne Lundahl visited in the C. R. Nash home Sunday afternoon with Mrs. Charlette Lundahl.

Mr. and Mrs. Emil Lund were in Allen Sunday afternoon visiting the Eldon Borelmanns.

Mr. and Mrs. Alvin Sandell and daughters were in Allen on Saturday and Sunday visiting in the Bob Hendricks home.

Mr. and Mrs. Wesley Rice spent Sunday afternoon in the Erik Anderson home, Pender.

Mr. and Mrs. Lawrence Ring and the Kenneth Olsons, Council Bluffs, spent Sunday afternoon in the Robert Erwin home, Council Bluffs. The Rings spent the evening in the C. A. Bard home, Wayne.

Several funerals were held in the community during the week. The funeral for the late Ed Sandell was held Sunday, the Al Sandell family, Waverly, visited in the home.

Gwen Olson was home from Morningside College for the week end. The family and the Dennis Carlsons were in the Myron Olson home Sunday afternoon to celebrate Ricky's birthday.

John Sandahl, Council Bluffs, spent his last week with his grandparents, while his parents were on a hunting trip to western Nebraska.

Last Monday Mr. and Mrs. Walter Chinn were in Sioux City to meet Mrs. Wellie Winters.

Dodge, Ia., who is visiting them. Mrs. Estelle Richards returned with them and visited until Thursday. Supper guests Saturday in the Chinn home were Mr. and Mrs. Richard Chinn and family, Wayne and Mrs. Olive Lamb.

Mrs. Merv Ring's birthday Sunday the family attended church services in Soluta, Sioux City and were dinner guests of her parents, the Leslie Rockwells.

The Merv Ring family were dinner guests in the G. Clare Buskirk home, Lincoln, Friday. They visited places of interest including the capitol and penitentiary.

Mr. and Mrs. Walter Chinn were in the Charles Keyser home for dinner Sunday.

Last Tuesday Mrs. Marvin Morrison observed her birthday. Relatives and friends spent the afternoon with her.

Mrs. Larry Willet and Todd White, spent Tuesday at We-dot-Meetings.

Dinner and supper guests Sunday in the Cliff Munson home were Mr. and Mrs. Edwin Carlson, Sloan, Ia., Mr. and Mrs. Robert Denny and daughters, Whiting, Ia., and Mrs. Lillie Johnson.

Mr. and Mrs. Erick G. Johnson entertained at dinner and supper Sunday. Mr. and Mrs. Oscar Pearson, South Sioux City, Mr. and Mrs. Reuben Goldberg and grandsons, Bruce and Richard Eckley, Mr. and Mrs. Martin Holmberg, Sylvia Stjernfeld and Mr. and Mrs. Thure Johnson were guests.

Sharon Fell on a party at a surprise birthday party for Sandra Espenman Wednesday evening.

Tommy, son of the Glenn Lundahls, Fremont, spent the weekend with his grandparents, the E. W. Lundahls, and other friends. He spent Thursday night with Merlin Bell.

Mr. and Mrs. Carl Sandell had a Sunday dinner guests Mr. and Mrs. Joe Johnson, Mr. and Mrs. George Allen and Mr. and Mrs. Albert Sandell.

Jeanne, daughter of the Harold Olsons, went with friends to Kearney to attend the teacher's convention. Miss Olson is a first grade teacher in the Norfolk school system. DeLores Olson, who attends Nebraska Christian College, spent the weekend at home.

Mr. and Mrs. Reuben Goldberg returned Wednesday from a trip to Great Falls, Mont., to visit in the Richard Eckley home. The Eckley children, Bruce and Richard, accompanied the R's grandparents home for an indefinite stay.

Mr. and Mrs. Jim Stout, Neligh, came Friday afternoon to assist with remodeling on the Gordon Hartman home. Sunday the Bards and their guests were dinner guests of

Mrs. C. L. Baig. That evening the Stouts took Mr. and Mrs. Bard and Jane to the Biltmore for supper to celebrate their 20th wedding anniversary.

Mr. and Mrs. Martin Holmberg and Sylvia Stjernfeld were in the Lloyd Christiansen home Saturday evening visiting Pamela and her fiancé, Bill Djari, Iowa City. Supper guests in their honor were Mr. and Mrs. Alfred Christiansen, Hector, Minn., and Mrs. Leda Holmberg.

Mr. and Mrs. Jack Park spent the weekend in the Duane Thelen home, Omaha.

Mr. and Mrs. Bud Erlandson and Linda, the Gordon Lund family and Mrs. Fred Lundin were dinner guests Sunday in the Elmer Carlson home to celebrate Nancy's eighth birthday.

The Nell Sandahls spent Wednesday to Friday at Mayo Clinic. They were overnight guests Thursday in the Fred Prevost home, Poncahontas, Ia.

Sandra Ring visited Rhonda and Rita Olson Sunday afternoon. Kenney Soden visited Randy.

Art Larson, Omaha, and Mr. and Mrs. Harry Larson were dinner and supper guests Sunday in the Art Borg home.

Mrs. Charles Pierson attended a reception in Sioux City Wednesday for Mrs. Grayce Hahn, who will marry Dwight Burney in January.

Ruth Nelson and Steve Faber, Sioux City, spent Sunday in the Charles Pierson home.

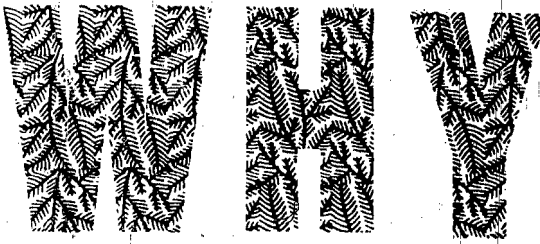
Mrs. Verdel Lund, Mrs. Cal Swagerty, Mrs. Thure Johnson and Mrs. Carl Sandell helped Mrs. James Chambers celebrate her birthday Thursday afternoon.

Luncheon guests Tuesday in the Merwyn Kline home were Charles Switzer, Omaha, Mrs. Orville Kelly, Kearney, Mrs. Allen Bolter, Atlantic, Ia., and Mr. and Mrs. Hubert Eaton.

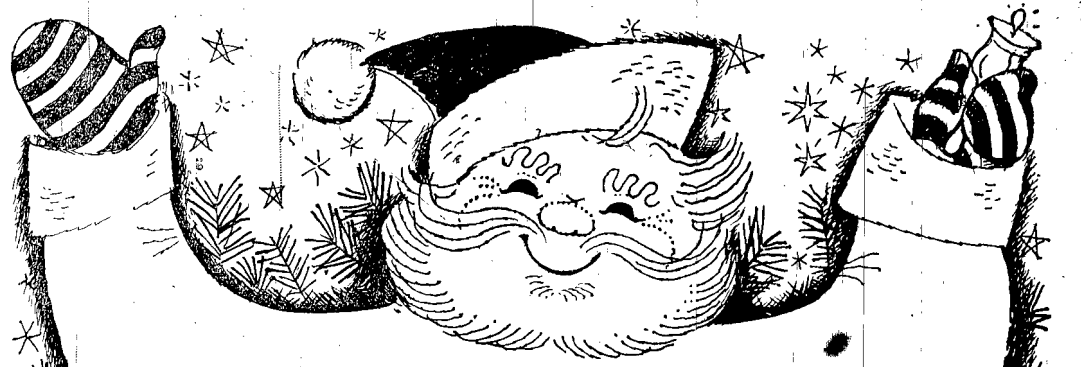
Mr. and Mrs. Merwyn Kline, and sons were in Columbus Sunday for a pheasant dinner in the Bud Sandahl home. Other guests were Mr. and Mrs. James Kapp (Marlys Sandahl) and Mr. and Mrs. Steve Haney (Jeanne Sandahl). The Kapps are leaving soon for five years military duty in Germany. To celebrate Mr. Kapp's birthday a surprise celebration was held that evening in the Haney home.

Mr. and Mrs. Jim Chambers and Mr. and Mrs. Dave Chambers, Thurston, were dinner guests Sunday of Mrs. Bill Chambers, Alen Enroute home; they visited in the Jewell Killian home.

Mr. and Mrs. Vern Carlson were guests of the Ivan Johnson Sunday evening. Roger Johnson and David Long were home from Millford trade school for the weekend.



## Do Stores Start Christmas Before Thanksgiving?



### That's a Question That's Often Asked And it Deserves a Sincere Answer!

- \* Your newspaper appreciates the spirit that prompts many of the objections to early Christmas shopping promotions.
- \* However, when the reasons for the urge to "Shop Early" are examined, the most critical agree it's MORE than a problem for stores alone.
- \* So, we're happy to take this opportunity of presenting some of the problems that confront all stores at holiday time.
- \* Every successful store directs its best effort toward perfecting a helpful service to ALL its customers. And since many customers ask stores to make it easier for them to complete their gift shopping before the crowded post-Thanksgiving period, Christmas merchandise and displays are brought forward early to accommodate them.
- \* And scarcely a major store in the nation could cope with the store traffic that would be generated if any part of early Christmas shopping was postponed until after Thanksgiving. Even under present circumstances most stores are strained to capacity during the peak of the season, to maintain the kind of service all shoppers have learned to respect.
- \* When you recall the extremely crowded conditions of stores the final two or three weeks before Christmas the problem becomes evident.
- \* This year Thanksgiving comes later — in fact 5 days later than last year — which means there will be 5 less shopping days between Thanksgiving and Christmas day.
- \* Those in the store business know that an extremely large percentage of the Christmas gifts that are selected are items that are in plentiful supply the entire year.
- \* If you were to ask the retail employees — and as a group they represent one of the largest employee groups in Wayne county — they would tell you that much of the stress and strain of their Christmas would be relieved if the shopping public would anticipate Christmas throughout the year.
- \* Granted that the problem is not one-sided, it should be recognized that stores are faced with the problems of convenient service to customers, of maintaining helpful employee relations, of providing a place where those of the public who can not, or do not, plan ahead may select the traditional gifts for their loved ones and friends.
- \* We are sure that if all of our storekeepers could chat with you, personally and informally, that you would be convinced of their sincerity, and that in the true spirit of Christmas, they would not be criticized for their efforts to perform a helpful service to their shopping public.
- \* Finally, for all these reasons, and for others which will occur to you, don't you agree that beginning Christmas shopping early makes that task for you easier, faster and a whole lot more pleasurable?
- \* So do yourself and your favorite stores a favor — start shopping now — while selections are at their best — while you have plenty of time to compare before choosing — while sales personnel can give you the kind of service you prefer.

### COURTHOUSE ROUNDUP

County Court: Oct. 25: James Kavanaugh, Waverbury, fined \$30 and \$5 costs, speeding. Complaint by Keith Reed, city police.

Oct. 25: Paul Hoising, Newcastle, fined \$15 and \$5 costs, speeding. Complaint by Lt. Whitney, state patrol.

Nov. 2: Phil Rees, Wayne, fined \$15 and \$5 costs, speeding. Complaint by E. Dughman, state patrol.

Nov. 2: Michael Mertz, West Bend, Ia., fined \$20 and \$5 costs, malicious destruction of property. Complaint by Keith Reed, city police.

Nov. 2: Robert Runchey, West Bend, Ia., fined \$20 and \$5 costs, reckless driving. Complaint by Keith Reed, city police.

Nov. 2: Donald Wamberf, Norfolk, fined \$10 and \$5 costs, improper turn. Complaint by Keith Reed, city police.

Nov. 2: John Tanner, Levittown, N.Y., fined \$10 stop sign violation, \$100 willful reckless driving, \$17.50 costs, and operators license revoked for period of one year. Complaint by E. L. Halley, city police.

Nov. 3: Gary Brummond, Stanton, fined \$25 and \$5 costs, speeding. Complaint by Don Weible, county sheriff.

Nov. 3: Ronald Peters, Hubbard, fined \$35 and \$5 costs, speeding. Complaint by Don Weible, county sheriff.

Marriage License: Oct. 31: Dennis Eugene Schmitz, 19, Omaha, and Carol Alice Chance, 18, Omaha.

Deeds Filed: Nov. 3: Herman J. Lushpen and wife, to Mrs. Esther M. Fuoss, W75 of It. 6 and W75 of N20 of It. 7, blk. 4, dist addition to the city of Wayne, Wayne County, Nebraska, for \$8.80 in stamps.

Nov. 3: Carhart Lumber Company, Wayne, Nebraska, to H. C. Nowka and Helen Nowka, It. 86, Westwood addition to city of Wayne for \$22 in stamps.

Nov. 3: August Meierhenry and wife to Edwin J. Brogie and wife, part of the 2 1/2 of the NW 1/4 of sec. 27, T25, R1, in Wayne County, Nebraska, described as commencing at a point 228' W and 436' N of the SE corner of said NW 1/4 and running thence N165', thence E132', thence S165', and thence E132' to the place of beginning, for \$2200.

BE SURE TO LIST YOUR SPECIAL SERVICES IN THE WAYNE HERALD DIRECTORY

**The FARMHAND "210" Forage - Feeder Box**



**Capacity, Convenience, Utility and Economy**

The "210" Makes an ideal Dry Lot Feeder

**Make your own feed...fast!**



with the proven **Farmhand GREEN ISLE FEEDMASTER**

YOU make the feed YOU want, the amount YOU want when YOU want it with a minimum of time, effort and cost. Rugged Feedmaster grinds and mixes any feed, grain, or shelled corn, baled hay slices, concentrates. Handles two ton loads in minutes.

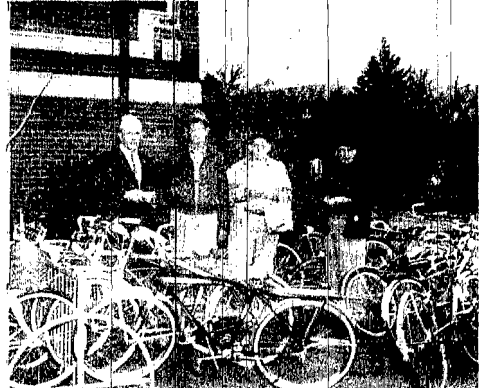
When you're done grinding, you're done mixing and ready to deliver. Feed you know is high quality to your self-feeders, bunks or bins.

- More Features
- More Versatility
- More Profits

**Brandstetter Impl. Co.**  
116 West 1st Phone 375-3325

Published as a Public Service to Our Readers and Advertisers by

# THE WAYNE HERALD



**MEMBERS OF WAYNE VFW POST** installed "Lite-A-Bike" tape on more than 200 bicycles at Wayne public and parochial schools last week. The tape was furnished by Minnesota-Mining, Manufacturing Co. Helping with the tape were left to right, above, Walter Chinn, Roy Beeks, Henry Weseloh and C. C. Powers. William Finn, not pictured, also helped install the tape. Mr. Chinn advises that some bikes may have been missed and any youngster who wants the tape put on his bicycle should contact one of the VFW members.

**NORTHWEST  
Wakefield**  
By Mrs. Wallace Ring  
Wakefield ATias 7-2872

Last Monday afternoon Mr. and Mrs. Herman Bose and Verdel attended the funeral of Ed Hingst at St. Paul's Lutheran church, Emerson.

Bob Cutton and Hollace and Karen Dirks, Sioux City, were dinner guests Sunday in the Thurton Cutton home in honor of the hostess' birthday.

Sandra Peters and Ray Hingst, Emerson, were dinner guests Sunday in the Heiman Bose home.

Mr. and Mrs. G. H. Schrier, Bancroft, were dinner guests Tuesday at Ivan Nixons. Afternoon visitors were Dale Schrier, South Sioux City, and his brother, Ensign Keith Schrier, who had been stationed in Rhode Island and was enroute to Colorado.

The brothers went to Colorado to spend a few days with their parents.

Sunday evening Mr. and Mrs. Delwin Subr, Emerson, visited the Ivan Nixons.

Sunday afternoon Mr. and Mrs. Clarence Boeckenhauer and Tim visited Mr. and Mrs. Adolph Baier, Wayne.

Mr. and Mrs. Kermit Turner entertained at dinner Sunday Mr. and Mrs. Gerald Becker, Winside, Mr. and Mrs. Oscar Becker, sr., and Jerry Turner and Frances Turner.

Mr. and Mrs. Kermit Turner, Mr. and Mrs. Leo Schuler attended Welcome in club in the Charles Kinney Jr. home Saturday evening.

Mrs. Art Meyer, Mrs. Will H. Meyer and Mrs. Will Victor helped Mrs. William A. Meyer celebrate her 93rd birthday Saturday afternoon at Dahl retirement center.

Friday evening Mrs. Liddy Roeber attended a toy party given by Mrs. Gene Nettleton.

Mr. and Mrs. Gerald Bolenkamp and Mark, Carroll, Ia., were overnight guests Thursday at Leo Schultz, enroute to visit friends at Brule.

Mr. and Mrs. Darrell Nelson, Newcastle, were guests Friday afternoon in the Lowell Newton home. Mr. and Mrs. Ray Lund were visitors Sunday evening.

Mr. and Mrs. Walter Rude-meier, Gerling, Mo., and Mr. and Mrs. Albert Brader, Wayne, were supper guests Friday in the LeRoy Johnson home.

Dinner guests Sunday in the Dale Anderson home were Mr. and Mrs. Ernest Anderson and the families of Leon Anderson, Omaha, and Tom Shellingham.

In the afternoon the ladies attended a bridal shower for Denise Anderson at St. Paul's Lutheran church.

Last Monday Mr. and Mrs. LeRoy Johnson entertained at supper Mr. and Mrs. Billie Kramer, Clayton, Wis., and four friends, who came for pheasant hunting.

Mr. and Mrs. Herbert Johnson and family were supper guests Sunday at LeRoy Johnsons.

Dinner guests Sunday in the Joe Erickson home were Mr. and Mrs. Stanley Schneider and daughters, Bloomfield, Mr. and Mrs. Reynolds Anderson, Mr. and Mrs. Reuben Johnson, and Mr. and Mrs. Marvin Borg and sons. Mr. and Mrs. Lloyd Anderson joined them in the afternoon.

Mr. and Mrs. Wallace Ring and Mr. and Mrs. Emil Carlson, Randolph, visited Mrs. Henry Bart-

ling and Irene Emerson, Sunday afternoon. Mr. and Mrs. Ring later visited Mrs. Randall McLaughlin, Emerson.

Mr. and Mrs. Cletand Slinger, South Sioux City, were guests Sunday afternoon at Lyle Johnsons.

To celebrate the birthdays of Roger, Keith and Tim Boeckenhauer, Mr. and Mrs. Clarence Boeckenhauer entertained Mr. and Mrs. Paul Fischer, Mr. and Mrs. John Boeckenhauer, Mary and Lyle, Mrs. Elmer Boeckenhauer and Linda Heikes Friday evening.

**Omaha Rites Held  
For Mrs. H. Schmill**

Funeral services for Mrs. Herman E. Schmill (the former Jane Jones) were held last Tuesday in Omaha.

Survivors include her husband; two daughters, Mrs. Marguerite Thorton and Mrs. Virginia Mae Groth, Texas; two sons, William Edward, Los Angeles, and Robert W. Omaha; two sisters, Mrs. Will G. Jones, Columbus, and Mrs. Gladys Jones, Tacoma, Wash.; a brother, Ewan Jones, Tilden; five grandchildren.

Attending the services, from Wayne were Mrs. Amelia Lessman, Mr. and Mrs. Merloun Lessman, Mrs. Ethel Johnson, Mr. and Mrs. Lowell Johnson, Mr. and Mrs. Willis Lessman and Mrs. Dorothy Parenti.

**Funeral Services  
For Frank Carlson  
Held at Concord**

Funeral services for Frank Carlson, 91, were held Oct. 27 at Concordia Lutheran church, Concord. Mr. Carlson died Oct. 24 at Wakefield hospital following a two-week illness.

Rev. Robert Johnson, Wakefield, officiated at the rites. Mr. and Mrs. Verdel Brown sang "Children of the Heavenly Father" and "Beyond the Sunset." Mrs. Winton Wallin was accompanist. Pallbearers were Glenn and Melvin Magnuson, Virgil and Dale Pearson, Meredith Johnson and Velmer Anderson. Burial was in Concord cemetery.

Frank August Carlson, son of Mr. and Mrs. Carl Peterson, was born July 29, 1873 in Smoland, Sweden. He came to America when he was 16. He spent more than 70 years in the Concord community. He was baptized and confirmed in the Lutheran church in Sweden. He was a member of Concordia Lutheran church until his death. He served on the church council and was treasurer for several years.

He was married Mar. 22, 1905 to Esther Clara Johnson. Preceding him in death were his parents, his wife, three brothers, two sisters and his great-granddaughter, Jody Anderson.

Survivors include four daughters, Mrs. Arthur (Laura) Anderson, Hazel, Minnie and Opal, at home; a son, Vern; a sister, Mrs. Emelia Norberg, Minneapolis; 12 grandchildren, 14 great-grandchildren.

Mr. and Mrs. Fred Bilson and Mrs. Julia Perdue visited Thursday in the Roy Meyer home.

**H. Frahm Marries  
B. Wilcox Oct. 22  
in Wisner Church**

ALTONA-WISNER—Helen Marie Frahm, daughter of Mrs. John Frahm, and Bennie D. Wilcox, son of Mrs. Gail Wilcox, Clearwater, were married Oct. 22 at Wisner Christ Lutheran Church by Rev. Paul Mueller.

Attending the couple were Thelma Spangler, Noriok, Richard Rudebusch, Omaha, Ushers were James Frahm, Omaha, and James Wilcox, Clearwater. Mrs. Paul Mueller and Mrs. Wayne Christensen sang, accompanied by Mrs. Chester Maloney.

Hosts to the reception following the ceremony were Mrs. Harry Koehler, Mrs. Vernon Frahm, Mrs. Emil Sudman, Mrs. Leona Langhorst. The couple will live near Clearwater.

**Funeral Services  
For Henry Tunink  
Held at Randolph**

Randolph—Funeral services for Henry Tunink, 75, were held last Wednesday morning at St. Frances de Chantal church, Randolph. Mr. Tunink died Oct. 25 at Qsmond hospital.

Rev. Otto Buehler and Rev. Emmett Meyer officiated at the rites. Honorary pallbearers were Leonard Whalen, H. J. Haselhorst, H. J. Kasper, Charles Luffoff, sr., George Thelen, sr., Clark Blizard, Henry Korth and John Fieh. Pallbearers were Charles, Gene, Aelred, Ted, Paul and Robert Tunink. Burial was in St. Frances cemetery.

Henry Tunink, son of Bernard and Theresa Lampman Tunink, was born Jan. 3, 1889 at Raeville. He was married to Mary Ann Pint at Pierce. Mr. Tunink spent 24 years at Raeville before moving to Butte. In 1894 the couple moved to Pierce and in 1945 to a farm near McLean. In 1957 they retired and moved into Randolph.

Survivors include his widow; six sons, Gene, Pierce, Aelred, McLean, Charles, Mobile, Ala., Ted, Robert and Paul, Randolph; two daughters, Mrs. LeRoy Herscheid, Stanton, and Mrs. Ernest Drabota, Pierce; a brother, William, Elgin; a stepbrother, Gerhart Restman, Okdale; a sister, Mrs. Theresa Boone, Neligh; and 36 grandchildren.

**Kyl Wins Speech Contest  
At Arizona University**

Jon Kyl, a law student at the University of Arizona, Tucson, has won the law school speaking championship in a contest sponsored by Phi Alpha Delta legal fraternity.

Kyl, a second year law student, won the same award in his first year. He is the grandson of Mrs. Pearl Griffith and J. G. Kyl, Wayne.

**I See By The Herald**

Mr. and Mrs. Glenn Frink and Mr. and Mrs. Don Anderson and family, Huskins, were supper guests Sunday in the Leland Anderson home.

Guests Sunday in the Mrs. Nels O. Anderson home in honor of her 86th birthday Monday were Mr. and Mrs. John Swanson, Omaha, Mr. and Mrs. Gust Hanson, Wakefield, Mr. and Mrs. Larsen Hansen and daughter, Colorado, Mr. and Mrs. Russell Johnson, Norfolk and Mr. and Mrs. Norman Anderson and daughters, Concord, Callers Monday were Mr. and Mrs. Albert Anderson, Mrs. Ralph Etter, Mr. and Mrs. Gereon Alvin, Mrs. Dan Heithold and Mrs. Marilyn Johnson and daughter.

Mrs. Wilhelmina Roggenbach, Mrs. Ida Rowinkle, Mrs. C. V. Aler, Wakefield and Mr. Julia Perdue were dinner guests Wednesday in the Leo Harrison home, Homer.

Mrs. Erwin Renner and sons, Howells, were visitors Wednesday in the Mrs. Julia Perdue home. Mr. and Mrs. Allan Perdue were guests Friday.

Mrs. Julia Perdue was a dinner guest Sunday in the Mark Stringer home.

**Election —**

(Continued from Page 1)  
of Public Accounts, Treasurer and Attorney General, to four years, 1,792 votes were for the amendment and 1,413 votes against.

Amendment No. 2, providing tax free homes for paraplegic veterans, the count was 2,353 for, and 809, against. On amendment No. 3, to permit classification of intangible property for purposes of taxation, the vote was 1,501 for, and 1,351, against.

Amendment No. 4 authorizing a different method of taxing motor vehicles owned and held for resale by dealers was approved by voters 1,570 for, with 1,299 voting against.

Amendment No. 5 providing for reassignment of duties of certain state executive officers, 1,747 for, and 957 against.

Amendment No. 6 authorizing the legislature to define, classify and regulate loans and installment sales and to establish maximum rates, was approved 1,773 with 1,342 votes against.

**Wakefield**

Mrs. Richard Bach  
St. John's Ev. Lutheran Church  
(E. J. Bernthal, interim pastor)  
Thurs. day, Nov. 5: Walther  
10:00 a.m., 7:30 p.m.  
Friday, Nov. 6: Ladies Aid,  
9 a.m.  
Saturday, Nov. 7: Junior choir,  
9 a.m.; Saturday school and confirmation instruction, 9:30 a.m.;  
Sunday, Nov. 8: Worship, 8:30 a.m.; Christian education hour, 9:30 a.m.; Bible institute, 7:30 p.m.;  
Monday, Nov. 8: Special voters' assembly, 8 p.m.  
Tuesday, Nov. 10: LLL area seminar, Grace, Wayne, Glen Pezau, Chicago, 8 p.m.

**THANK YOU**

**David J. Hamer**  
County Judge

**Boy Scout Troop 175  
Has Two-Day Campout**

Boy Scout Troop 175 held a two-day campout last week at Ike's Lake. Purpose of the camp was to help boys on various points to advance in rank.

A campfire was held Thursday evening with songs and stories. Friday was spent working on advancement. Friday evening a campfire ceremony was held with several awards being presented.

Scouts attending were Eric Nødergaard, Doug Rite, Steve Kraemer, Dave Brown, Steve Carmen, Doug Danielson, Jay Williams, David, Mark and Terry Ellis, Scott Kraemer, Steve Hall, Tom Karel, Doug Maurer, Tom Love, Glen Teeter, Jim Sturm, Jim Gray and Rick Alderson.

Adults taking part were Darold Kraemer, scoutmaster; Kent Hall, troop committee president; Gordon Nødergaard, troop committeeman, and Merrl Mordhorst, Kiwanis scout committeeman.

**The Wayne Herald**

**BETTER  
ADVERTISING  
AT LESS COST**

**MR. MERCHANT**—We are pleased to announce that we have acquired a franchise to the Metro Newspaper Service so that we may help you prepare more effective advertising at less cost. Beginning immediately our skilled staff will be able to make available to you the attention compelling illustrations, timely advertising ideas, and copy hunches for which this nationally famous service is noted. Metro Newspaper Service awards your advertising in this newspaper with more pulling power. It is yours to use and it costs nothing extra.

**EVERYTHING YOU NEED FOR A GOOD AD** is yours for the asking now that we have Metro Newspaper Service. Dramatic attention compellers, merchandise illustrations, hand lettered headings, ideas, copy suggestions. When you buy space in this newspaper you also obtain free access to Metro Newspaper Service.

Ask any of our Representatives.  
**THE WAYNE HERALD**

**WE INSTALL WINDOW GLASS**

**L. W. (Bud) McNATT HARDWARE**  
203 Main Phone 375-1533

**Don't Take Chances on . . .**

# YOUR FARM SALE

**IN ONE DAY YOU SELL WHAT YOU HAVE WORKED FOR ALL YOUR LIFE**

## USE WAYNE HERALD FARM SALE SERVICE

**SERVING NORTHEAST NEBRASKA REACHING 12,000 READERS**

**HERE'S WHAT YOU GET ALL IN ONE PACKAGE:**

1. FREE Listing in the newspaper's Calendar of Coming Sales — to protect the date you have selected.
2. Your FREE sale bill printed on bright and assorted colors of regular sale bill paper.
3. Experienced help in drawing up your farm sale ad; to make it the kind that **DRAWS A CROWD**.
4. Use of good livestock and purebred pictures in ad and sale bills.
5. With your sale ad in The Wayne Herald you reach more farmers than in any other medium.
6. Combination newspaper plan of sale ad and sale bills tie-up, which makes your advertising complete in one job.
7. Less expense, less driving and time needed in posting; fewer sales bills needed.
8. Your newspaper ad in paper gives farmers opportunity to study your sale list over carefully, in their own homes, and decide on the articles they may wish to buy.

**THE FARM SALE NEWSPAPER OF NORTHEAST NEBRASKA**

# The Wayne Herald









# EDITORIAL COMMENT

The editorial department of a weekly newspaper is an important department. Normally it is one person's opinion of topics that concern most of the readers.

It is the duty of an editorial writer to search all available facts before he sits down to write. From this basis the writer should be able to give a clear picture of important topics.

Leaves from the Capitalist Book  
Is communism turning capitalist in its effort to spur a lagging economy? Not quite — but more and more reports say that it is taking leaves from the despised capitalist book.

For instance, Time magazine reports: "While Western businessmen are traveling behind the Iron Curtain in increasing numbers, Western ideas are crossing the frontiers with even greater impact — and some of them are stirring up a kind of revolution. Beset by economic problems that stem largely from their doctrinaire

control insecticides that may be 99 per cent diesel oil, but yet are marked "100 percent active ingredients."

State Engineer John Hossack said the Department of Roads is undertaking an intensive survey to try to pinpoint traffic bottlenecks and other congestion problems so they can be eliminated in the department's 1965-67 road-building program.

The proposed budget, which totals \$7 million, also calls for \$25-to-\$50 salary increases for troopers, who now receive \$375 monthly during the first year and \$450 per month after five years.

The Governor's Inter-Agency Committee on Mental Retardation has recommended the budget for the Beatrice State Home be increased.

William R. Rapp, Jr., department entomologist, said many of these companies operated on the "borderline of the law" and charge twice as much for ready-mixed spray solutions that could have been compounded by city employees.

Retires  
Veteran State Workman's Compensation Court Judge Albert

You may not agree with an editorial — but if you read the editorial and give serious thought to the subject discussed you have gained. You, as a reader, have given careful thought to an important problem and the writer is proud to have called your attention to an important subject that you may have overlooked.

Marxism, the nations of the Soviet bloc are turning to many capitalistic practices that they once roundly condemned.

Arms has announced his retirement, effective Dec. 31. The 65-year-old Lincoln resident was appointed to the three-member court in 1945.

Tests  
More than 7,200 Nebraska high school seniors, an increase of 23 percent over last year, will take the University of Nebraska Regents Scholarship Examination Nov. 4.

Co. Agent's Column  
Improved Corn Protein Coming  
Plant breeders have discovered a gene which may double the amount and quality of protein in corn.

Scientists Evaluate Beef Cattle  
Crossbred calves have better records than straightbreds in the first phase of a three-phase experiment to evaluate crossbred vigor in beef cattle.

Increased Budget Asked  
The Governor's Inter-Agency Committee on Mental Retardation has recommended the budget for the Beatrice State Home be increased.

Wasted Dollars  
A Nebraska Health Department official believes some towns in the state, especially the smaller ones, are being taken for thousands of dollars annually by companies that misrepresent insecticides they sell.

Retires  
Veteran State Workman's Compensation Court Judge Albert



"Teacher said I was just-right for the part in our school play"

## N.E. Extension Notes

Before the first snowfall, some last minute checking on drainage gutters and downspouts will pay handsomely in protection of your house. Right now is a good time for that annual inspection of your roof's drainage system.

For galvanized steel, use a lead chromate primer, followed by a coat of exterior paint. Be sure that the galvanized steel has been washed with an acid before painting or the paint will not adhere.

Dry Leaves, A Safety Hazard  
Burning leaves can be easily in accidental fire unattended. Water down the ashes as sparks from embers can be carried by a sudden gust of wind into an unburned area.

Don't Mulech Plants  
Don't mulech strawberries and other tender perennials too early, advises Wayne Whitney, University of Nebraska Extension horticulturist.

It has only been a couple of days since election and our selection of a President for the four years that lie ahead. Hardly time yet for us to catch our breath and certainly not time enough for some of our people to adjust themselves to the outcome.

Everybody, figuratively speaking, fought and bled and died, to the end that their candidate and their party might prevail. True, some of the boys died pretty hard, but at least we had a good vote, and from the expres-

## Way Back When

10 Years Ago  
Nov. 4, 1954: Four Wayne county farmers to be honored for their conservation practices at a banquet tonight are Mr. and Mrs. Kermit Johnson, Wakefield; Mr. and Mrs. Harry Hofeldt, Carroll, and Mr. and Mrs. Wayne Kerstine and Mr. and Mrs. Werner Mann, Winside.

15 Years Ago  
Nov. 3, 1949: Five fires in four days tore Wayne's enviable fire safety record from the wall the past week and gave the volunteer firemen their biggest workout in many years.

20 Years Ago  
Nov. 2, 1944: Wayne county had the largest number of purple, blue and red ribbons at Kar-Sar Ben show in Omaha of all outside 100 miles

understand. Most of the time he's telling lies and I know he's telling lies and he knows I know and it gives us both a good feeling of mutual understanding and enjoyment.

### Business and Professional DIRECTORY

<b>CHIROPRACTORS</b> <b>A. D. LEWIS, D. C.</b> CHIROPRACTOR (Est. 1914) Neuro-osteometer Service 112 East 4th Street Phone 375-3020 Wayne, Nebr.	<b>WAYNE CITY OFFICIALS</b> Mayor — Chris Tietgen — 375-1423 City Treasurer — Leslie W. Ellis — 375-2043 City Clerk — Howard Witt — 375-1475 City Attorney — B. B. Bornhoff — 375-2811 Councilmen — Richard Kern — 375-3742 E. G. Smith — 375-1690 Alfred Koplin — 375-3008 Arnie Reeg — 375-2306 Lyle Seymour — 375-1503 Kent Hall — 375-8202 <b>POLICE</b> Garth Dawson S. Thompson E. L. Halley Keith Reed <b>FIRE</b> — Call 375-1122 <b>HOSPITAL</b> — 375-3800	<b>PHARMACIST</b> <b>BOB LUND</b> Registered Pharmacist <b>SAV-MOR DRUG</b> Phone 375-1444 <b>OPTOMETRISTS</b> <b>W. A. KOEBER, O. D.</b> OPTOMETRIST 111 West 2nd Phone 375-3141 Wayne, Nebr.
<b>INSURANCE</b> <b>EQUITABLE LIFE ASSURANCE SOCIETY OF THE UNITED STATES</b> <b>KEITH JECH, C. L. U.</b> Ph. 375-1429 120 1/2 W. 8th Wayne	<b>WAYNE COUNTY OFFICIALS</b> Assessor: Henry Arp — 375-1979 Clerk: C. A. Pard — 375-2288 Judge: David J. Hamer — 375-1922 Sheriff: Don Weible — 375-1611 Deputy: E. L. Halley — 375-1365 Supt.: Gladys Porter — 375-1777 Treasurer: Leona Bahde — 375-3885 Clerk of District Court: John T. Bressler — 375-2280 Agricultural Agent: Harold Ingalls — 375-3310 Assistant Director: Mrs. Ethel Martelle 375-2715 Attorney: Charles McDermott 375-2080 Veterans Service Officer: Chris Bargholz — 375-2764 Commissioners: Dist. 1 — John Surber Dist. 2 — George Stolz Dist. 3 — Henry Hohnake District Probation Officer: William Eynon — 375-1250	<b>SEWING MACHINES</b> Tiedtke Plumbing Heating and Appliances <b>AMERICAN STOVE AND GENERAL ELECTRIC</b> Phone 375-2822 Wayne, Nebr.
<b>Dependable Insurance FOR ALL YOUR NEEDS</b> Phone 375-2896 <b>Dean C. Pierson Agency</b> 111 West 3rd Wayne	<b>Farmers Insurance Group ALL YOUR INSURANCE NEEDS</b> <b>FAST - FAIR - FRIENDLY CLAIM SERVICE</b> <b>CHRIS E. BARGHOLZ</b> Phone 375-2764 Wayne	<b>PHYSICIANS</b> <b>BENTHACK CLINIC</b> 215 W 2nd Street Phone 375-2500 Wayne, Nebr.
<b>TERRANCE E. JANSSEN</b> <b>NORTHWESTERN MUTUAL LIFE INSURANCE CO.</b> 112 Professional Building, Wayne Phone — Office: 375-1811 Res.: 375-1121	<b>WILLIS JOHNSON, agent STATE FARM INSURANCE CO.</b> <b>AUTO - LIFE - FIRE</b> Prompt, Personal Service 1 Mi. North of Wayne on Hwy. 15 Office: 375-3470 — Res.: 375-1985	<b>GEORGE L. JOHN, M.D.</b> PHYSICIAN AND SURGEON 114 East 3rd Street Office Phone 375-1471
<b>THE WAYNE HERALD</b> On Sale Every Week at Felber Pharmacy Arnie's Super Saver Vernie Hurlbert, Carroll Bill's Market Basket Say-Mor Drug Store Hotel Morrison Giesl Rexall Little Bill's Council Oak Super Valu Mint Bar Safeway	<b>SWANSON TV &amp; APPL.</b> <b>ALL MAKES TV SERVICE</b> <b>ADMIRAL — MOTOROLA HAMILTON — WHITE</b> Phone 375-3690 Wayne	<b>ELECTRICIANS</b> <b>TIEDTKE ELECTRIC WIRING CONTRACTORS</b> Farm - Home - Commercial Phone 375-3222 Wayne, Nebr.
<b>FARM IMPLEMENT</b> <b>Kern Farm Equipment SALES AND SERVICE</b> New Idea — New Holland — Fox — Lundell Phone 375-1616 Wayne	<b>First National Bank</b> <b>INVESTMENTS SAVINGS INSURANCE</b> <b>COMMERCIAL BANKING</b> Phone 375-2525 Wayne	<b>WILTSE MORTUARY</b> <b>AMBULANCE SERVICE</b> Willard Wiltse - Rowan Wiltse Licensed Funeral Directors Phone 375-2900 Wayne

NEW! ONLY IN '66 FORD TRUCKS!

2 front axles!

First time in any pickup: the strength and durability of two 1-beam front axles... the smooth ride of independent front suspension!

SEE YOUR NEAREST FORD DEALER

**Wortman Auto Co.**  
Your Ford-Mercury Dealer  
119 East Third

YOU'LL FIND IT IN THE WANT ADS



# DIXON NEWS

Mrs. Sterling Borg — Phone JU-4-2877

**Boy Scouts Hold Weiner Roast**  
Thursday evening Dixon Boy Scout troop had a weiner roast and hike at the Noel Isom home. Twelve members and their guests attended. Sponsors were Bill Moore, Don Knoch, Dale Stanley and Lowell Thompson.

**Dixon School Has Parents' Night**  
Monday evening a parents' night program was held at Dixon-grade school. The event provided an opportunity for parents to meet their children's teachers. Refreshments were served by school board members and their wives.

**Noe Elected to Pi Tau Sigma**  
Verdel Noe, son of Mr. and Mrs. Leslie Noe, Dixon, was elected to membership in Pi Tau Sigma, an honorary organization for engineering students. He was selected for membership in this group in recognition of high scholarship during two years in mechanical engineering. Initiation ceremonies were held Oct. 28 at Nebraska U. Student Union. Verdel is a junior at the University.

## Society ...

**Social Forecast**  
Thursday, Nov. 5  
Daily Doors Hobby Club, Daily Hall.  
Friday, Oct. 6  
Cub Scouts, Mrs. Allen Prescott  
Tuesday, Nov. 10  
WCTU, Dixon Methodist Church, 2 p.m.  
Met odist MYF  
Wednesday, Oct. 11  
Out-Our-Way Club, A m a n d a Schuler.  
Best Ever Club, Mrs. Gust Carlson.  
Thursday, Nov. 12  
Methodist WSCS

**WCTU To Meet**  
Dixon Methodist church will host Friendship Union of the Women's Christian Temperance Union Tuesday afternoon, Nov. 10, at 2 p.m.

**MYF Meets Tuesday**  
Tuesday evening Methodist Youth met at the church parlors to continue a study of the book of Acts. Connie Koch served refreshments. The next meeting will be Nov. 10.

**Celebrates 90th birthday**  
Mrs. Henrietta McKim celebrated her 90th birthday Monday. In the afternoon a group of relatives and friends called at her home and brought cooperative lunch.

**MYF Halloween Party Held**  
Friday evening members of Intermediate Methodist Youth Fellowship entertained the older group of MYF members at a Halloween party. More than 30 young people attended the party at the church parlors. The evening's entertainment featured a treasure hunt.

**WSCS Prayer Service Held**  
Thursday afternoon the annual Women's Society of Christian Service prayer and self-denial program was given at the church parlors. Mrs. Marvin Hartman was chairman. Mrs. Ronald Ankeby discussed the work of overseas missionaries and Mrs. Leslie Noe told of home missionary work.

**Papa's Partners Meet**  
Friday evening Papa's Partners Extension club met at the Don Gyle home. Seven members answered roll call. Mrs. Bill Reith and Mrs. Tony Stoecken were guests. Mrs. LeRoy Penlerick and Mrs. Dea Karnes gave a lesson, "Taking out Stains." Amanda Schulte won a prize. Mrs. LeRoy Penlerick will be November hostess.

**Artemis Club Meets**  
Oct. 19 Artemis Extension club met with Mrs. Larry Lubberstedt.



## 'SNOW USE' Putting Off Winter PROTECTION

Don't wait until the little worm-an gets you up at midnight to close out those cold winter drafts. Fix yourself some low-cost storm windows out of Warp's FLEX-O-GLASS. It's easy! Just cut with shears... tack over screens or frames. You'll be snug and warm all winter long and save up to 40% on fuel costs. Warp's genuine, crystal-clear FLEX-O-GLASS lasts for years at a fraction the cost of glass. Only 90¢ a square yard at your local hardware or lumber dealer.

Ronnie Peters was a supper guest Wednesday of Chrises Geiger.  
Mr. and Mrs. Wilmer Herfel were visitors Tuesday evening in the Mrs. Alice Herfel-Martin Koch home.  
Mr. and Mrs. Delos Schultz were guests Thursday evening in the Gary Johnson home, Laurel.  
Mrs. Don Lichtenberg and children, Norfolk, Mrs. Loren Park, Wayne, and Mrs. Sadie Briny attended a meeting of SOS club last Saturday at the Frank Boshart, Jr. home, South Sioux City.  
Mrs. Lester Patton was a visitor Friday afternoon in the Mrs. Jack McGowan home.

Mr. and Mrs. Elmer Christensen and family, Hartington, were dinner guests Sunday in the Dale Stanley home.  
Guests Wednesday evening in the Floyd Bloom home to celebrate Lavonne's third birthday were Mr. and Mrs. Adolph Bloom,

Laurel, Mr. and Mrs. Ellis Hartman, Ponca, and Mr. and Mrs. Marvin Hartman and family.  
Mrs. Earl Peterson was a visitor Tuesday afternoon in the Mrs. Mable McCaw home.  
Mr. and Mrs. Russell Ankeby were visitors Friday afternoon in the Waldron Bull home, Wayne.  
Mr. and Mrs. Oscar Johnson and Mrs. Arvid Peterson were in Norfolk Thursday afternoon to visit Mrs. Anna Nygren and Linnea Nygren.  
Mr. and Mrs. Paul Radtke, Robert and Mike, were visitors Friday evening in the Wilmer Herfel home.  
Mr. and Mrs. Earl Wright, Hutchinson, Minn., were overnight guests Sunday in the J.C. McCaw home.  
Mr. and Mrs. Bill Hubbard and family, Fremont, were guests Sunday in the Allen Prescott home.  
Mr. and Mrs. Lawrence Rublik, Arizona, were overnight guests

Friday in the Vern Nobbe' home, Martinsburg.  
**Churches ...**  
**St. Anne's Catholic Church**  
Saturday, Nov. 7: Grade school catechism, 9:30 a.m.  
Sunday, Nov. 8: Mass, 8 a.m.  
Monday, Nov. 9: High school instruction, 7:30 p.m.  
**Methodist Church**  
(Jesse A. Withee, pastor).  
Sunday, Nov. 8: Worship, 9:30 a.m.; Sunday school, 10:30.  
Tuesday, Nov. 10: MYF.  
Thursday, Nov. 12: WSCS.  
Mrs. Harold Erwin and Mrs. Harold George attended funeral services in Sioux City Saturday for I. J. Ecker.  
Visitors Sunday in the Oliver Noe home were Mrs. F. M. Noe, Martha Noe, Mrs. Emma Shortt and

children, Joelyn Noe and Mr. and Mrs. W. A. Phillip and Ernie Keltner, Sioux City.  
Mrs. Kenneth Koch and sons Fremont were Wednesday through Sunday visitors in the J. L. Saunders home.  
Mr. and Mrs. Darrel Rahn, Grand Island, were visitors Friday and Saturday in the Max Rahn home.  
Mr. and Mrs. Ernest Sands were visitors last Saturday evening in the Ray Spahr home.  
Guests Sunday evening in the Soren Hansen home to observe the hostess' birthday were Mr. and Mrs. Edmund Kastrop, Mr. and Mrs. Vigna Kastrop, Mr. and Mrs. Howard Brantlinger, Mr. and Mrs. Paul Gade, Mrs. Ellen Christensen, Mrs. Elida Danielson and Mrs. Johanna Nielsen.  
Guests Sunday evening in the Paul Borg home to observe the host's birthday were Mr. and Mrs. Anders Jorgensen, Mr. and

Melvin Kraemer and Melva, Wakefield, Mr. and Mrs. Ben Cross, Mr. and Mrs. Alvin Willers and Roger Wayne, and Mr. and Mrs. Sterling Borg and Anna.  
Mr. and Mrs. Albert Woods, South Sioux City, were visitors Saturday evening in the Eldred Smith home.  
Mrs. Lulu Backstrom, Wayne, Jerry Turner and Frances Turner, Wakefield, were visitors Saturday evening in the Dick Chambers home.  
Mrs. Ella Kingston, Wayne, and Mrs. Jack Westerman spent last weekend with relatives at Casiana and Turin, Ia.  
Mr. and Mrs. Kenneth Hamm and Rhonda, Fremont, were weekend guests in the Oliver Noe home.  
Visitors Tuesday in the Mrs. Alice Herfel-Martin Koch home were Rev. Ivan Meyer and Mr. Westerhouse, Wayne.  
Guests Sunday evening in the Harold George home to celebrate

the birthdays of Lyle George and David Blatchford were Mr. and Mrs. Dudley Blatchford and David Thursday Mrs. Harold George, Mrs. Maxwell Stanley and Mrs. Sadie Briny attended a special luncheon at the Flaminge, South Sioux City, honoring Mrs. Grayce Hahn, Polk, fiancee of Lt. Gov. Dwight Burney.  
Julie and Randy Park, Wayne, were overnight guests Wednesday in the Earl Peterson home.  
Kevin Lorinor, Lawton, Ia., was a guest Saturday in the Mrs. Jack Westerman home.  
Mr. and Mrs. J. C. McCaw were guests last weekend in the Chester McCaw home, Bellevue, and the Henry and Clifford McCaw homes, Ralston.  
Visitors Friday afternoon in the Mrs. Alice Herfel-Martin Koch home were Mrs. Ray Spahr and DAnn, Mrs. Augusta Bass and Mrs. J. C. McCaw.  
More DIXON — Page 5

# Safeway's Anniversary Sale

USDA Grade-A, U.S. Inspected Manor House

## TURKEYS

Plump with tender, sweet meat. Spodlessly clean! Ready for stuffing and roasting. Safeway's own buyers personally select these turkeys from the nation's choicest flocks.

10 to 14-lb. Size **Lb. 37c**  
4 to 8-lb. Size **Lb. 49c**  
18 to 24-lb. Size **Lb. 45c**

## Whole or Full Shank Half HAMs

Swift's Premium; Hickory-smoked. Selected small sizes, short-shank, and fully-cooked.

Full Butt Half, **Lb. 49c**

See the Center Slices! When you buy a half ham at Safeway you get a full half. Absolutely no center slices removed.

Safeway's (the) place to buy

## Red Potatoes

Good quality, clean

10-lb. Bag **49c**

More Anniversary Sale Values!

Whole Apricots **4 Cans 29c**  
Fruit Pies Bama—Peach, Apple, Pineapple or Cherry... Each **29c**  
Ice Cream Lucerne... 1/2-Gallon Carton **69c** (SAVE 10c)  
Allsweet Margarine 1-lb. **24c** (SAVE 10c)  
Boned Chicken Swanson... 5-oz. Can **29c** (SAVE 10c)  
Hormel Chili with Beans 15 1/2-oz. **4 Cans \$1** (Save 10c on 4)  
White Magic Bleach 1-gal. Jug **49c** (Save 10c)

CRISP CARROTS 2 Large Bchs. **25c**  
CELERY HEARTS **39c**  
SERVE STUFFED WITH CREAM CHEESE... Pkg. of 3  
CRANBERRIES **29c**  
FRESH; Ocean Spray... 1-lb. Pkg.  
FANCY YAMS 2 lbs. **29c**  
LOUISIANA SWEET  
GRAPEFRUIT 2 for **29c**  
Red or White, Indian River... 2 for

Silver Dollar Night Drawing in our store Thursday at 8:00 for \$100

More Anniversary Sale Values!

Egg Noodles Quality Brand—16-oz. **29c**  
Chunk Tuna Assorted... Package **\$1**  
Beef Stew Sea Trader... 4 6 1/2-oz. Cans  
Pineap.-G'Fruit Drink Libby's... 29-oz. **25c** (SAVE 10c)  
Meat Pies Manor House... 5 8-oz. Pies **\$1**  
Salad Dressing NuMade... Quart **39c**  
Dog Food Pooch—Reg. or Liver... 12-pack **98c**  
Brocade Toilet Soap... 10-bar **49c**  
Facial Tissue Scotties... 2 of 400 **49c** (SAVE 10c)

More Anniversary Sale Values!

Whole Apricots **4 No. 2 1/2 Cans \$1**  
Fruit Pies Bama—Peach, Apple, Pineapple or Cherry... Each **29c**  
Ice Cream Lucerne... 1/2-Gallon Carton **69c** (SAVE 10c)  
Allsweet Margarine 1-lb. **24c** (SAVE 10c)  
Boned Chicken Swanson... 5-oz. Can **29c** (SAVE 10c)  
Hormel Chili with Beans 15 1/2-oz. **4 Cans \$1** (Save 10c on 4)  
White Magic Bleach 1-gal. Jug **49c** (Save 10c)



## Cake Mixes

Pillsbury Layer Varieties — PACKAGE

# 29c

Mrs. Wright's Layer Cake Mixes, 4 Pkgs. \$1.00

More Anniversary Sale Values!

PEAS or CORN 8 8-oz. **\$1**  
Del Monte—Fancy Quality  
POTATO BREAD 19c  
Skyhawk—SAVE 8c... 20-oz. Loaf  
Brown & Serve ROLLS 29c  
Skyhawk... Package

Ocean Spray

## Cranberry Sauce

4 No. 300 **\$1.00**  
Cans

New Arrivals

Sweet Potatoes with Pineapple... No. 2 **29c**  
Chicken Broth Blue Star... 14 1/2-oz. **10c**  
NuMade Mayonnaise... Quart **59c** (SAVE 10c)

## Safeway Gift Certificates

Available in \$1, \$5, \$10 and \$25 denominations... Also a Gift Certificate for any size Ham of Turkey.  
Safeway Gift Orders are redeemable at any Safeway Store or Safeway Super S Store in the United States and Canada!

## The Golden Book Encyclopedia of Natural Science

Vol. 9 **99c** ONLY  
ONLY thru 8 only 99c  
Vol. 1 still available for only 49c

FREE 50 GOLD BOND STAMPS

—with purchase of 2-lb. Carton Lucerne

COTTAGE CHEESE

FREE 25 GOLD BOND STAMPS

—with purchase of 16-ounce Loaf Skyhawk

BREAD RAISIN

Save this week on Libby's

## Crushed, Sliced, Spears or Chunk PINEAPPLE

4 15 1/4-oz. Cans **\$1.00**

\* New Flavor \* New Can Size

# SAFEWAY

Right reserved to limit quantities. No Sales to Dealers

# Dixon

(Continued from Page 4)

Mrs. Jack McGovern was a caller Wednesday afternoon in the J. C. McCaw home.

Mrs. Ruth Wang was a caller Wednesday afternoon in the Mrs. Alice Herfel-Martin Koch home.

Mr. and Mrs. S. E. Eddy were visitors Thursday evening in the Mrs. Sadie Brink home.

Mr. and Mrs. Loren Park and family, Wayne, were visitors Wednesday evening in the Earl Peterson home.

Sunday Mr. and Mrs. Oscar Johnson were dinner guests in the Arvid Peterson home.

Mr. and Mrs. Lawrence Ruppert and Sandra, Arizona, were supper guests Friday in the Fred Mattison home. Sandra Rubink was an overnight guest.

Dick Spahr was a guest Friday evening in the Donald Knudsen home.

Mr. and Mrs. James Chambers, Wakefield, were visitors Friday evening in the Dick Chambers home.

Mr. and Mrs. Frank Gundrum, Ham, Carroll, were visitors Sunday evening in the Don Cunningham home.

Mr. and Mrs. Clarence Olson, Wakefield, were visitors in the Ted Johnson home.

Dinner guests Sunday in the Elin Hansen home to observe the hostess' birthday were Mr. and Mrs. Marvin Elysson and family, Mr. and Mrs. Gordon Hanson and

family and Elin Hansen, Sioux City.

Visitors Sunday in the Mrs. Alice Herfel-Martin Koch home were Mrs. Harold Smith and Mrs. Gene Paul, Wakefield.

Dinner guests Sunday in the Ed Sala home were Ray Sala, Iva Sala and Mrs. Emma Sheenfelt, Oakland, and E. E. Conover.

Sunday Mr. and Mrs. J. L. Saunders attended a Backman family reunion at the Clarence Backman home, Yankton, to honor the Stanley Backman family, San Anselmo, Calif.

Mrs. Roy Nelson spent last week end with relatives and friends at Stromberg and Hordville.

Mr. and Mrs. Don Ward and family, Laurel, were supper guests Sunday in the Delos Schultz home.

Mrs. Don Hickey, Md. and Mrs. Jim Hamlin and Carol and Marie McQuire, Vale, Ia., were in Dixon Monday to attend funeral services for Joseph Garvin.

Mr. and Mrs. Lowell Thompson were visitors Tuesday in the Peterson home, Herman.

Mr. and Mrs. LeRoy Creamer and family were visitors Sunday afternoon in the Duane Creamer home, Wayne.

Mrs. Sadie Briney was a guest last weekend in the Don Liechtenberg home, Norfolk.

Mrs. Nellie Johnson and Mr. and Mrs. Lauren Johnson, Lowell and Leonard were visitors Sunday evening in the John Thomson home.

Mr. and Mrs. Hans Johnson, Lee and Alyce were visitors Sunday afternoon in the Duane Bjorklund home.

Mr. and Mrs. Lester Patton were dinner guests Sunday in the Garlon Casal home, Belden.

Virgil Heiker, Northridge, Calif., was an overnight guest Tuesday in the Ronald Ankeny home.

Mr. and Mrs. Marion Quist were visitors Sunday evening in the A. R. Shalberg home, Norfolk.

Mr. and Mrs. Robert Gustafson, West Point, were guests Sunday in the William Penlerik home.

Mr. and Mrs. Paul Broeker, Norfolk, were afternoon and supper guests Sunday in the Arthur Nelson home.

Cooperative dinner and supper guests Sunday in the Myron Dirks home to observe the birthday of Frank Koester, sr., were Mr. and Mrs. Carl Koester, Da-hall, Tex., Mr. and Mrs. Frank Koester, sr., Sioux City, Mr. and Mrs. Frank Koester, jr., and Kerry, Dakota City, Mr. and Mrs. Frank Clausen and daughters, Sioux City, Mr. and Mrs. William Clausen and family, Crystal Lake, Mrs. Ethel Clausen, Randolph, Mrs. Minnie Frerichs, Mr. and Mrs. Claude Frerichs and family, Coleridge, and Steve and Paul Beanne, Sioux City.

Jacqueline Olson, Maskell, was an overnight guest Thursday of Bonnie Herfel in the Wilmer Herfel home.

Friday evening Lavonne Mattes and Sandra Rubink attended a Halloween party at District 26

school. Mrs. Willis Shultz is teacher.

Mr. and Mrs. Fred Wolter and Lloyd were guests Sunday afternoon in the Paul Bose home to celebrate the birthdays of Joyce and Janice.

Mr. and Mrs. Marion Quist and Mrs. Eldred Smith were guests Thursday evening in the William Enstrom home, Oakland.

Mr. and Mrs. Ronald Colden and family and Mr. and Mrs. Earl Peterson were dinner guests Sunday in the Tom Park home, Sioux City.

Mr. and Mrs. Russell Ankeny were dinner guests Wednesday in the Mrs. Mary Tolles home, Laurel.

Mr. and Mrs. James Mathews and sons and Mrs. Arna Bergell, Fremont, were callers Sunday morning in the Oscar Johnson home.

Mr. and Mrs. Lyle Eddy and family, Lincoln, were guests last weekend in the S. E. Eddy home.

Mr. and Mrs. R. E. Miller and family, Pender, were supper guests Sunday in the Duane Waite home.

Guests for a cooperative dinner Sunday in the LeVern Kavanough home, Randolph, to honor Gene Kavanough following his communication at St. Francis church, Randolph, were Mr. and Mrs. James Kavanough and Jimmy, Mrs. Alden Serven and children, Mr. and Mrs. M. P. Kavanough, Mr. and Mrs. Merle Kavanough and sons, Gerle Kavanough and daughters, Mr. and Mrs. Jack Kavanough and family, Mr. and Mrs. Vincent Kavanough and wife, and Mrs. Alfred Schutte and family.

Mr. and Mrs. Orpheus Erwin and family, Osmond, were luncheon guests Sunday afternoon in the Mrs. Delia Egan home.

Thursday Fred Evers was admitted to St. Joseph's hospital, Sioux City.

Mrs. Frank Lisle, Sioux City, returned home Tuesday after spending several days in the Marvita Hartman home.

Mr. and Mrs. Randal Benton and family, Hinton, Ia., were guests Sunday in the Fred Mattes home.

In the afternoon the group called in the Earl Mattes home to see Mrs. Tom Friedrichsen.

Mr. and Mrs. Fay Walton and Janet were visitors Sunday afternoon in the Wilmer Herfel home.

Mr. and Mrs. Frank Johnson were dinner and luncheon guests Sunday in the Vernal Gale home, Laurel.

Carroll Rahn, Sioux City, was a visitor last Saturday afternoon in the Max Itain home.

Mr. and Mrs. Don Cunningham and family were visitors Friday evening in the Gerald Cunningham home, Laurel.

Mr. and Mrs. Milo Johnson and sons were visitors Sunday evening in the Clarence Neisen home.

Mr. and Mrs. Jay Mattes and Harlen, Mrs. Milford Roebor and

children and Mr. and Mrs. Larry Lubberstett and family were supper guests Friday in the George Appolt home.

Guests last Saturday afternoon in the Soren Hansen home were Mr. and Mrs. George Thomas and Mrs. Jones, Norfolk.

Mr. and Mrs. Loren Park and family, Wayne, were supper guests last Saturday in the Elmer Sundell home.

Mrs. Augusta Bass, South Sioux City, was a visitor Thursday through Saturday in the Ray Spahr home.

Mrs. Tod Johnson and Bernita were callers Thursday afternoon in the S. Erik Johnson home, Wakefield.

Mr. and Mrs. Don Oxley were visitors Wednesday evening in the Glen Macklin home.

Mrs. Frank Durr, Sioux City, was an overnight guest Wednesday in the Sterling Berg home.

Mrs. W. C. Plymate and son, Brookings, S. D., were dinner guests Sunday in the Russell Ankeny home.

Mr. and Mrs. Oscar Johnson were visitors Sunday evening in the Bud Hanson home.

Mr. and Mrs. Orpheus Erwin, Osmond, were callers Monday morning in the Mrs. Delia Erwin home.

Wednesday evening Mr. and Mrs. Earl Evers and Lynn and Mr. and Mrs. Ernest Lehner visited. Fred Evers at St. Joseph hospital, Sioux City.

Visitors Wednesday evening in the Earl Mason home were Mr. and Mrs. Elmer Johnson and family, Martinsburg, Mrs. Fred Mattes and Mrs. Henry Nelbe.

Brian Park, Wayne, was a visitor Wednesday and Thursday in the Elmer Sundell home.

Mrs. Gerie Kavanough was a visitor Tuesday afternoon in the Ray Spahr home.

Visitors last Saturday evening in the Richard Manz home to celebrate Deanna's fourth birthday were Mr. and Mrs. Melvin Manz and David and Mr. and Mrs. Bob Brockman. Guests Sunday evening were Mr. and Mrs. Marvin Brockman and family, Coleridge.

Mr. and Mrs. Robert Smith and family, Lincoln, left Sunday after a visit in the Walter Schutte home and with other relatives and friends.

Mrs. Bill Chambers, Allen, was an overnight guest Thursday in the Dale Stanley home.

# Sholes

By Mrs. Martin Madsen  
Phone 48-R14, Randolph

Mr. and Mrs. Max Stahl returned Saturday after a visit with relatives in Cheyenne county.

Mr. and Mrs. Douglas Bergensko, Fairfield, Ia. spent last weekend in the William Helmer home.

Mrs. Orville Laebe and children, Wee Town, were guests Sunday afternoon in the Jim Tietgen home.

Mr. and Mrs. Otto Pefers were callers Saturday morning in the Leile Peters home, Osmond.

Lynette Dunklau spent Saturday and Sunday with her sister, Linda, at Lincoln.

Mr. and Mrs. Ben Dirks, Hartington and their daughter, Carol Ann, Norfolk, were supper guests Sunday in the Chub Smith home.

Mr. and Mrs. Al Baden and Dennis were guests Monday evening in the Arnold Miller home, Hoskins.

Mr. and Mrs. Paul Schmidt and family, Landy, were also guests.

Mr. and Mrs. Forrest Miller, Pender, were dinner guests Sunday in the Charlie Sohn home. Mrs. Sohn and Mrs. Miller visited in the Harrison Hurdall home, Randolph, Sunday evening.

Mr. and Mrs. Glen Burnham, Wayne, visited in the Charlie Sohn home Saturday afternoon.

Mr. and Mrs. Warren Janssen and family were guests Friday evening in the Fern Schulz home.

The Janssen family attended a dinner at the Ray Schrieber home, Columbus. They were guests Saturday evening in the Duane Kunz home, Laurel. Mr. and Mrs.

## WEST POINT CLEANERS and Launderers

**Sta Nu**  
DRY CLEANING & DYEING

Pick-up and Delivery Monday and Thursday

**FOR HOUSE PICK-UP**

Call 375-3700

Or Leave at Atkins Clothing Store

# HURRAH!

FOR THE 1961 U.S. OLYMPIC TEAM

Rexall proudly salutes these great athletes. Joining Rexall are more than 10,000 Rexall Super Plus vitamins, the vitamin-mineral product selected for use by the U.S. Olympic Team.



**Griess Rexall Store**  
221 Main St. Wayne Phone 375-2922

Mr. and Mrs. Lester Patton were dinner guests Sunday in the Garlon Casal home, Belden.

Virgil Heiker, Northridge, Calif., was an overnight guest Tuesday in the Ronald Ankeny home.

Mr. and Mrs. Marion Quist were visitors Sunday evening in the A. R. Shalberg home, Norfolk.

Mr. and Mrs. Robert Gustafson, West Point, were guests Sunday in the William Penlerik home.

Mr. and Mrs. Paul Broeker, Norfolk, were afternoon and supper guests Sunday in the Arthur Nelson home.

Cooperative dinner and supper guests Sunday in the Myron Dirks home to observe the birthday of Frank Koester, sr., were Mr. and Mrs. Carl Koester, Da-hall, Tex., Mr. and Mrs. Frank Koester, sr., Sioux City, Mr. and Mrs. Frank Koester, jr., and Kerry, Dakota City, Mr. and Mrs. Frank Clausen and daughters, Sioux City, Mr. and Mrs. William Clausen and family, Crystal Lake, Mrs. Ethel Clausen, Randolph, Mrs. Minnie Frerichs, Mr. and Mrs. Claude Frerichs and family, Coleridge, and Steve and Paul Beanne, Sioux City.

Jacqueline Olson, Maskell, was an overnight guest Thursday of Bonnie Herfel in the Wilmer Herfel home.

Friday evening Lavonne Mattes and Sandra Rubink attended a Halloween party at District 26

## Wayne's Home - Owned The People's Choice for SAVINGS and Variety too...



<b>GROUND BEEF</b>	<b>39¢</b> lb.	<b>PORK STEAK</b>	<b>39¢</b> lb.
<b>BEEF ROAST</b> Blade Cut	<b>39¢</b> lb.	<b>PORK ROAST</b>	<b>33¢</b> lb.
<b>7-BONE ROAST</b>	<b>49¢</b> lb.	<b>ARM ROAST</b>	<b>59¢</b> lb.
<b>Jiffy Mixes</b> box	<b>10¢</b>	<b>DEL MONTE TUNA</b> 4 6 1/2-oz. Cans	<b>\$1</b>
<b>Brown Sugar</b> 2 1/2 lb. bag	<b>39¢</b>	<b>Campbell's Soups</b>	<b>95¢</b>
<b>Chocolate Chips</b> 14 oz. pkg.	<b>39¢</b>	<b>DEL MONTE CORN</b>	<b>\$1</b>
<b>Flake Coconut</b> 14 oz. pkg.	<b>39¢</b>	<b>DEL MONTE PEACHES</b> 4 No. 2 1/2 Cans	<b>\$1</b>
<b>Marshmallow Creme</b> pint	<b>19¢</b>	<b>DEL MONTE GRAPEFRUIT</b> 1069¢	
<b>Raisin Bread</b> 2 1-lb. Loaves	<b>49¢</b>	<b>DEL MONTE PEAS</b> 5 No. 303 Cans	<b>\$1</b>

**U.S.D.A. Choice Chuck**

**DEL MONTE CHUNK STYLE TUNA** 4 6 1/2-oz. Cans **\$1**

**DEL MONTE Fruit Cocktail** 4 No. 303 cans **\$1**

**DEL MONTE GREEN BEANS** 4 No. 303 cans **\$1**

**DEL MONTE PUMPKIN** No. 303 cans **10¢**

**DEL MONTE PINEAPPLE GRAPEFRUIT Drink** 3 46 oz. cans **89¢**

**DEL MONTE APRICOTS** 3 No. 303 cans **89¢**

**DEL MONTE PINEAPPLE** 3 No. 2 cans **\$1**

**DEL MONTE CATSUP** 6 14 oz. bottles **\$1**

**DEL MONTE PEAS** 5 No. 303 cans **\$1**

**DEL MONTE CABBAGE** 5 lb. **5¢**

**DEL MONTE ORANGE JUICE** 4 6-oz. Cans **\$1**

**DEL MONTE MEAT PIES** 6 8-oz. Pkg. **\$1**

**DEL MONTE GRAPEFRUIT** 1069¢

**Tomatoes.. Tube of 4 19¢**

**Be sure to redeem your coupon for a Deep Loaf Pan this week!**

**The Sign of SAVINGS!**

**Wayne's Home - Owned**

**SUPER VALU**

Reserve The Right To Limit Quantity

# Chevrolet



## workpower

"walks" right over bumps and trouble

Independent front suspension takes the "truck" out of truck ride. It smooths rough roads, protects truck, driver and cargo from excessive jolting. And on Chevrolet pickups it's a proved system with millions of miles of user experience behind it. Try it out on one of Chevrolet's great Fleetside or Stepside pickups. It's one of the big reasons that Chevrolet is first choice with pickup users from coast to coast.

Telephone your Chevrolet dealer about any type of truck

**CORYELL AUTO COMPANY**  
112 EAST 2ND ST. WAYNE Phone 375-3600









THE  
WAYNE  
HERALD

WEDNESDAY, NOVEMBER 11, 1964

**F&H**  
FARM AND HOME SECTION



Happy Holiday Eating

# Happy Holiday Eating



Youngsters plus Holidays equal lots of little fingers looking for things to do — and little mouths looking for things to eat. Letters and visits with Santa, the Sunday School program and special decorations everywhere mean gaiety and excitement for the family's small fry. And at your house this season it might mean a simple, but exciting, party for the neighborhood gang. Forget the fancy cooking and rely on perennial favorites — ice cream and cake or cookies and hot chocolate topped with whipped cream or marshmallows. Use paper plates and cups; make an edible centerpiece, and you're set.

Let your pint-size host or hostess help you make favors to take home. Just think of the many things young ones can do. And they're so proud of the candies, cookies, sandwiches and tid-bits they made "all by themselves." Their kitchen work helps you and, best of all, keeps them from taking your time.

## HOLIDAY SLEIGHS

Decorate boxes of animal crackers with colored foil. Tape two candy canes together for runners and set box on candy canes.

## COOKY CANDIES

1 cup margarine  
 ¾ cup sifted confectioners' sugar  
 3 teaspoons vanilla  
 ¾ teaspoon salt  
 ½ cup rolled oats  
 2 cups flour  
 ½ cup semi-sweet chocolate morsels  
 ¼ cup milk  
 Finely chopped walnuts  
 Shredded coconut  
 Chocolate shot

Cream margarine; add sugar and vanilla and mix well. Stir in salt, rolled oats and flour. With fingers, shape teaspoonfuls of dough into balls, crescents, triangles and bars. Bake on ungreased baking sheet in 325° F. oven for 20 to 25 minutes, or until golden around edges. Cool. Melt chocolate, add milk; blend until smooth. Dip cookies rounded-side-down in chocolate, then in nuts, coconut or chocolate shot. Makes about 4 dozen cookies.

Watch baking time—easily overbaked.

## FUNNY-FACE SANDWICHES

To make "mouths": Cut shapes from slices of white bread with crescent cookie-cutter. Spread with softened margarine and put together with a generous filling of currant jelly. Place on lower rim of plate, some crescents turned up, some down.

To make "noses": Blend together equal quantities of raisins and peanut butter. Spread thickly on slices of whole wheat bread; put together to make large sandwiches. Cut off crusts; slice each sandwich diagonally in half, making triangles for two "noses." Stand sandwich triangle upright on each plate.

To make "eyes": For each plate, cut four rounds from white bread using a 2-inch cookie-cutter. Spread two of the rounds with any available sandwich filling (cream cheese and chopped nuts; ground meat and mayonnaise; or chopped egg, watercress and mayonnaise). Top each with second round of bread, then "ice" sides and top with cream cheese softened with milk (use 2 tablespoons milk to 1 package cheese). Press stuffed olive in center of each.



## ICE CREAM SNOWMEN

Using 3 pints vanilla ice cream make 8 large scoops and 4 small scoops. Roll ice cream in flaked coconut and stack two large scoops with one small to make four snowmen. Decorate with buttons of whole cloves, hat made of a vanilla wafer and a gumdrop, and a broom made from a small wood skewer with a paper frill wrapper around one end. (For smaller children you will probably want to use less ice cream and make the snowmen smaller. Decorate in the same way as for the regular size.)

## COCONUT SHORTBREAD COOKIES

1 cup margarine  
 ½ cup sugar  
 1 egg  
 3 cups flour  
 Dash of salt  
 1½ cups flaked coconut

Cream margarine, add sugar, egg, flour, salt and coconut; mix well. Roll ¼-inch thick on lightly floured board. Cut into squares, or cut into fancy shapes with cookie cutter. (Trees and Santas especially good.) If desired, prick tops with fork for designs. Bake in 375° F. oven 10 to 12 minutes, or until lightly browned. Makes about 3 dozen.



## CANDIED POPCORN CHRISTMAS TREE

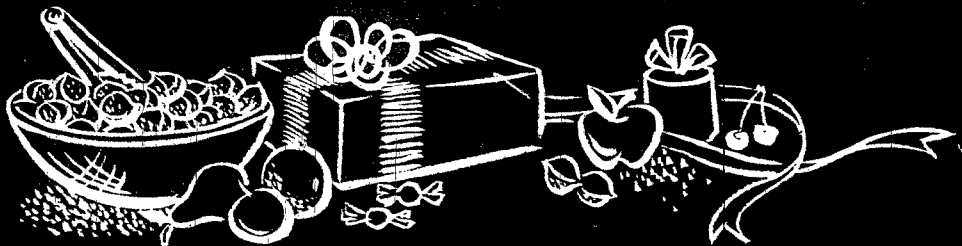
16 cups popped corn (white)  
 1½ cups light corn syrup  
 1½ cups sugar  
 1 teaspoon salt

Line 1 (13 x 9 x 1½-inch) pan with greased aluminum foil, letting foil extend beyond both ends of pan. Place popped corn in large kettle. Mix corn syrup, sugar and salt in heavy saucepan. Cook over medium heat, stirring constantly, just until mixture comes to a boil and sugar and salt are completely dissolved. Place kettle over medium heat and, stirring constantly, gradually pour syrup mixture over popped corn, stirring until all is completely and evenly coated, 3 to 5 minutes. Remove from heat and press mixture into prepared pan. Let set about 5 minutes, then remove from pan by lifting foil. Do not remove foil. Cut into shape of Christmas tree with sharp knife, making three branches on both sides of tree. (If desired, make paper pattern first, and mark outline on candied popcorn mixture with wooden picks.) Mold branches slightly with hands and shape tree trunk from cut out portions of mixture. Let stand until cool and firm. Remove foil. To stand tree upright, cut a cardboard tree slightly smaller than popcorn one. Stick to back of tree with corn syrup. Prop against firm surface. Insert lollipops into tree.

## SANTA CLAUS CAKE

1 package chocolate cake mix  
 Seven Minute Frosting  
 ½ package (½ cup) semi-sweet chocolate morsels

Make chocolate cake according to directions on package. Bake in a 15 x 10½ x 2½-inch roasting pan, lined each way with waxed paper. Cool in pan. Invert cake and remove paper. Frost with Seven Minute Frosting using 2 egg whites to make the frosting. Use about ¾ of the frosting to spread over top and sides of cake; allow to get firm. Using a paper pattern, outline Santa Claus on top of cake using point of wooden pick. Reserve ¼ cup of the remaining frosting. Tint remaining frosting with red food coloring. Use red frosting for coat, pants, and cap; reserved ¼ cup frosting for face, beard and fur trim; semi-sweet chocolate morsels for buttons and buckle. Melt ½ cup semi-sweet chocolate morsels over hot (not boiling) water and use for sack and boots. Use hard candy for toys.



HOLIDAY FRUIT  
**Crown Cake**



Festive dessert idea from Pillsbury. Bake it yourself in only 45 minutes.

And nobody will suspect you didn't start from scratch, it's that moist. (Moist because Pillsbury doesn't skimp on the shortening. More shortening means more moistness. And more moistness means more flavor.)

To create this festive Holiday Fruit Crown Cake, here's what you need:

- 1 package Pillsbury Moist Applesauce Spice Cake Mix
- 2 tablespoons butter
- 1 cup (12-oz. jar) orange marmalade
- 10 slices (No. 2 can) pineapple, drained
- 20 drained maraschino cherries, halved (4-oz. bottle)
- 1 package Pillsbury Bavarian Creme Fluffy Frosting Mix

Melt 1 tablespoon butter in each of two 9-inch round pans. Add ½ cup marmalade to each; blend

well. Arrange pineapple halves and cherries over marmalade, pressing into mixture.

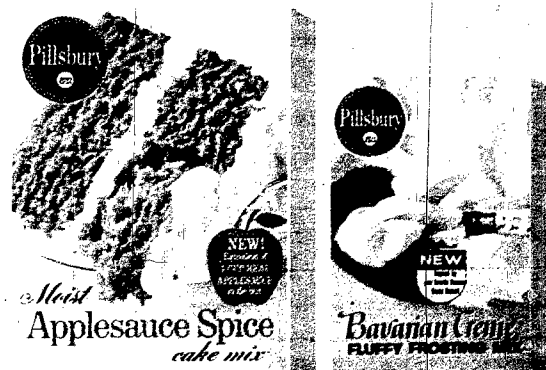
Prepare cake mix as directed on package. Pour over fruit in pans. Bake at 350° for 35 to 40 minutes until cake springs back when touched lightly in center. Loosen from sides of pans with metal spatula and invert immediately on wire rack; remove pans. Cool.

Prepare frosting mix as directed on package. Stack layers, fruit side up, spreading frosting between layers and around sides.

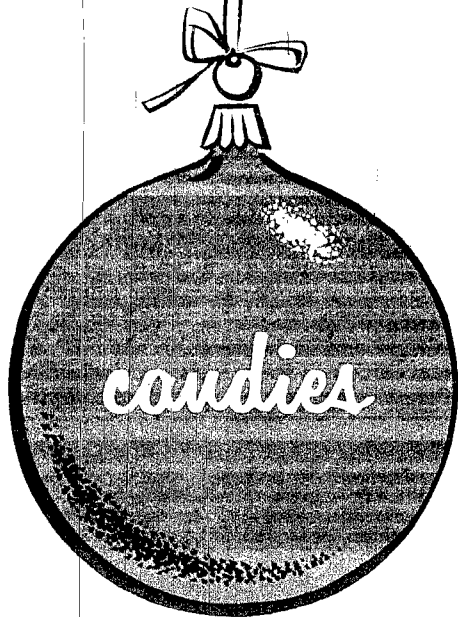
Then stand back and admire. Nice, eh?



**MOIST APPLESAUCE SPICE CAKE MIX**  
**BAVARIAN CREME FLUFFY FROSTING MIX**



# Happy Holiday Eating



For most of us it wouldn't be Christmas without homemade candies. At this time of year candy-making comes into its own. An unlimited variety of delicious confections can easily be made in your kitchen. Make fudge, penuche and fondants now and store either in the refrigerator or freezer for use during the entire Holiday Season and long after New Year's. To freeze candy, wrap with a moisture and vapor-proof material such as aluminum foil. It will protect the candy from discoloring. Thaw, unopened, in the package to avoid moisture condensing on the candy. You can freeze popcorn balls, too. Wrap each with transparent wrap, toss into a polyethylene bag, and store in the freezer.

## HOLIDAY MINTS

- 2 cups sugar
- 1/2 cup white syrup
- 1/2 cup water
- 1/4 teaspoon cream of tartar
- 1/2 teaspoon wintergreen
- Red food coloring

Place sugar, water, syrup and cream of tartar in a saucepan; stir and heat slowly until sugar dissolves. Boil, uncovered, to 234°F. or to the soft ball stage. Remove from heat, add 5 drops red food coloring and wintergreen. Stir until creamy, drop on wax paper. If mixture hardens place on stove in hot water.

## SEMI-SWEET NUT ROLL

- 1 cup dark brown sugar, firmly packed
- 1/4 cup light corn syrup
- 1/4 cup evaporated milk
- 1 6-ounce package (1 cup) semi-sweet chocolate morsels
- 1 teaspoon vanilla
- 1 cup chopped California walnuts

Combine and blend brown sugar, corn syrup and evaporated milk in saucepan. Place over medium heat. Bring to boil; boil 2 minutes. Remove from heat. Add semi-sweet chocolate morsels; stir until blended. Add vanilla and nuts. Cool 10 minutes. Shape on waxed paper into two 12-inch rolls. Chill until firm. Cut into 1/4-inch slices. Makes approximately 1 1/2 pounds.

## CHRISTMAS BON BON CANDY

- 2 pounds confectioners' sugar
- 1/2 cup margarine, melted
- 1 can (15-oz.) sweetened condensed milk
- 1 cup California walnuts
- 2 cups flaked coconut
- 2 cups (12-oz. pkg.) semi-sweet chocolate morsels
- 1-inch cube paraffin

Mix confectioners' sugar, margarine, sweetened condensed milk, walnuts and coconut together. Chill about 2 hours; make into balls the size of walnuts. Put on cookie sheet; return to refrigerator. In top of double boiler melt semi-sweet chocolate morsels and paraffin. Stick a toothpick in balls and dip in chocolate. Place on cookie sheet to drain.



## PANOCHA NUTS

- 1 cup brown sugar, packed
- 1/2 cup granulated sugar
- 1/2 cup sour cream
- 1 teaspoon vanilla extract
- 2 1/2 cups California walnut halves

Mix sugars and cream in a saucepan; stir and heat slowly until sugars are dissolved. Boil, uncovered, to 244°F. or to the firm ball stage, stirring occasionally back and forth. Remove saucepan from heat, add vanilla and nuts; mix. Turn out on cooky sheets and separate candy-coated nuts with two forks. Approximate yield: 1 1/2 pounds.

## HOLIDAY DAINITIES

- 4 envelopes unflavored gelatine
- 1 cup cold water
- 4 cups sugar
- 1/4 teaspoon salt
- 1 1/2 cups boiling water
- 1/2 teaspoon peppermint extract
- 1 teaspoon cinnamon extract
- Red and green food coloring

Heat sugar, salt, and boiling water to boiling point. Soften gelatin in cold water. Add to hot syrup. Stir until dissolved. Boil slowly for 15 minutes. Remove from heat and divide into 2 equal parts. Color one part delicate red, flavor with cinnamon extract. Color the other delicate green, flavor with peppermint extract. Rinse 2 pans (8 x 4") in cold water. Pour in candy mixture to depth of about 1/4 inch. Put in a cool place—not a refrigerator. Allow candy to thicken for at least 12 hours. With a wet sharp knife loosen around edges of pan, pull out and place on board lightly covered with sugar. Cut into cubes and roll in fine granulated sugar. (If lemon flavor is desired, add 3 tablespoons lemon juice and 2 teaspoons lemon extract to one part candy. Make this yellow.) Makes about 200 pieces.

## CHOCOLATE HOLIDAY DROPS

- 1 6-ounce package (1 cup) semi-sweet chocolate morsels
- 4 tablespoons light corn syrup
- 1 tablespoon water
- 2 cups ready-to-eat cereal

Put semi-sweet chocolate morsels, light corn syrup and water in top of double boiler. Melt over hot, not boiling, water. Remove from heat; stir in cereal until coated. Drop by teaspoonfuls on waxed paper. If desired, decorate with red cinnamon candies. Chill until firm.

Yield: 2 1/2 to 3 dozen.

Variations: Reduce light corn syrup to 3 tablespoons and substitute one of the following for cereal:

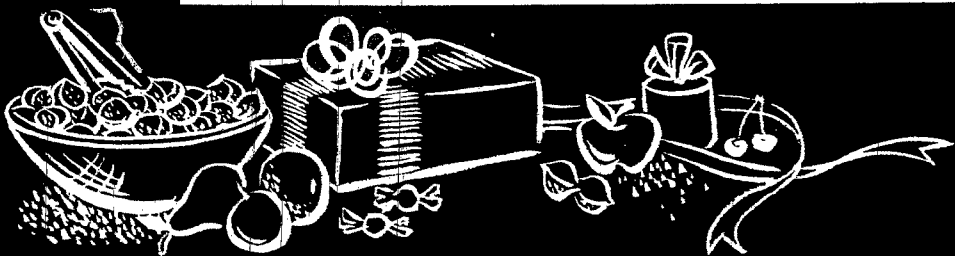
- (1) 1 1/2 cups shredded coconut
- (2) 1 1/2 cups raisins
- (3) 1 6 1/2-ounce package pitted dates, cut in pieces
- (4) 1 cup peanuts

## FROSTIES

- 1 6-ounce package (1 cup) semi-sweet chocolate morsels
- 3 tablespoons light corn syrup
- 3 cups sifted confectioners' sugar
- 1 cup chopped California walnuts
- 1/2 cup orange OR 1/2 cup instant coffee\*
- 1 3/4 cups crumbled vanilla wafers (approximately 3 dozen)
- 1/2 cup sifted confectioners' sugar

Melt semi-sweet chocolate morsels over hot (not boiling) water. Remove from heat. Add and knead well: light corn syrup, 3 cups confectioners' sugar, nuts, orange juice OR instant coffee, and vanilla wafers. Form in 1-inch balls. Roll in 1/2 cup confectioners' sugar. Store, covered, overnight to ripen. Makes approximately 6 dozen.

\*2 tps. instant coffee to 1/2 cup water.

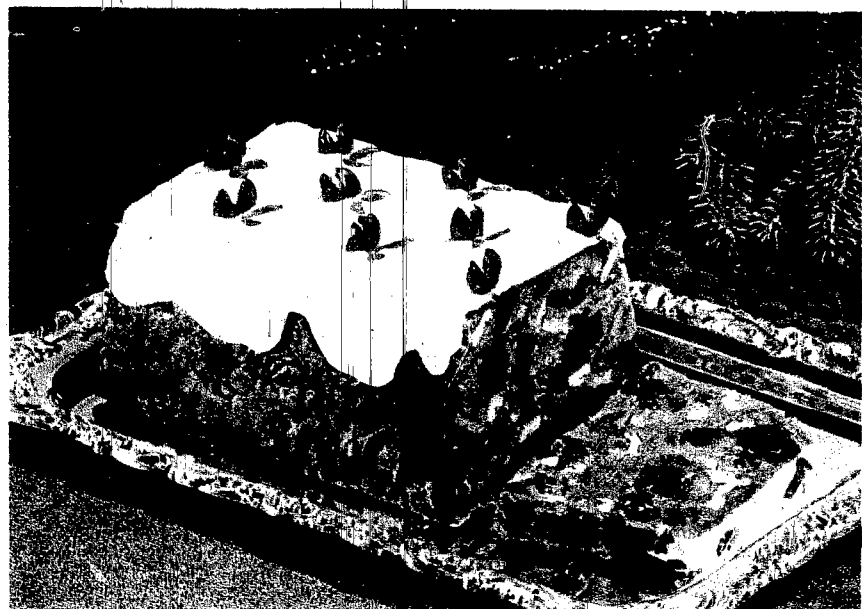




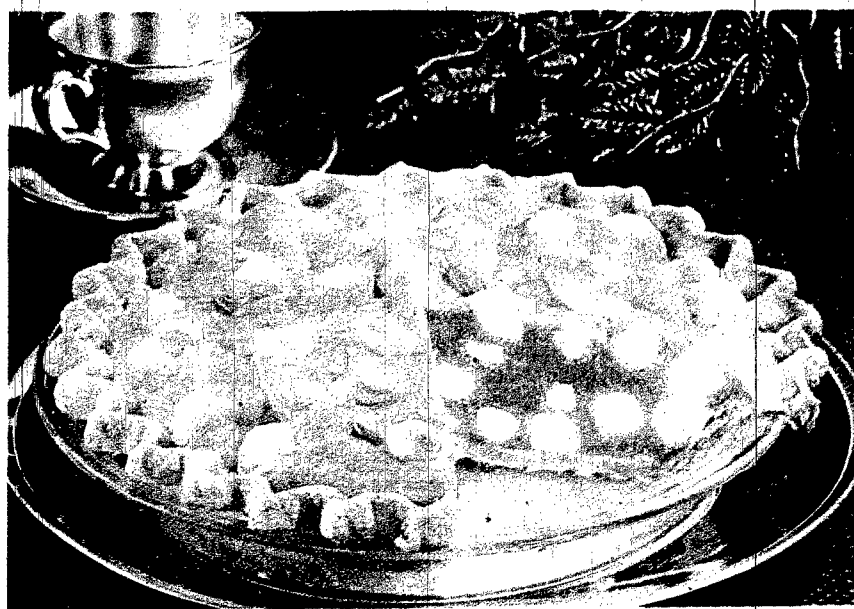
**Sweet Potato Bake.** Here's a brand-new way to make holiday sweet potatoes really special! Place 2 cups hot mashed sweet potatoes or golden yams,  $\frac{1}{4}$  cup Parkay Margarine, and  $\frac{1}{4}$  teaspoon salt in a greased 1-quart casserole. Bake, uncovered,

in a moderate oven, 350°, 15 minutes. Then add the glamor touch—sprinkle with 1 cup Recipe-size Kraft Miniature Marshmallows—the good kind that stay soft. Bake for just a few minutes longer until marshmallows are deliciously browned.

Best-ever holiday treats with  
Kraft Recipe-size Marshmallows  
—the good kind that stay soft!



**Festive Fruit Cake.** Slowly heat  $\frac{3}{8}$  c. evaporated milk, 2 c. Kraft Miniature Marshmallows and 6 tbs. frozen orange juice concentrate, stirring until marshmallows melt. Remove from heat and combine with  $\frac{3}{4}$  c. chopped dates,  $\frac{3}{4}$  c. raisins, 1 c. broken walnuts, 1 c. candied mixed fruit,  $\frac{1}{4}$  c. candied red cherries, 4 c. graham cracker crumbs, 1 tsp. cinnamon, 1 tsp. nutmeg and  $\frac{1}{2}$  tsp. cloves, mixing well. Press firmly into 9 x 5 x 3-inch loaf pan lined with waxed paper. Cover tightly and chill 2 days. Frost and garnish if desired. Makes three pounds.



**Marshmallow Pumpkin Chiffon Pie.** Combine  $1\frac{1}{4}$  c. canned pumpkin, 1 envelope gelatin,  $\frac{3}{8}$  c. packed brown sugar,  $\frac{1}{2}$  tsp. salt,  $\frac{1}{2}$  tsp. cinnamon,  $\frac{1}{4}$  tsp. nutmeg,  $\frac{1}{4}$  tsp. ginger, 2 egg yolks and  $\frac{1}{2}$  c. milk. Cook over medium heat, stirring constantly until the mixture boils. Cool. Beat 2 egg whites until stiff but not dry. Gradually add  $\frac{1}{2}$  c. sugar while continuing to beat. Fold into the pumpkin mixture with 2 c. Kraft Miniature Marshmallows (perfect for a chiffon filling because they're so fresh and soft). Pour into a 9-inch baked pastry shell. Chill pie until firm.

# Happy Holiday Eating



Hearty country appetites will make fast work of all the stuffing you can pack into your turkey, goose or duck.

Poultry stuffings should start with a dry base — fluffy cooked rice, seasoned mashed potatoes (white or sweet) or the traditional bread crumbs. For richness use melted margarine or poultry fat.

## ROAST DUCKLING WITH ORANGE-NUT STUFFING

Roast duckling according to directions on package.

### Orange-Nut Stuffing:

- 1/4 cup margarine, melted
- 3 cups dry bread crumbs, toasted
- 1 teaspoon salt
- 1/2 teaspoon poultry seasoning
- 1/8 teaspoon pepper
- 2 cups chopped celery
- 1/4 cup chopped California walnuts
- Grated rind and juice of 1 orange

Pour melted margarine over toasted bread crumbs. Add seasonings, celery, nuts, orange rind and juice. Toss lightly. Fill body cavity of duckling, being careful not to pack stuffing too tightly. (Serve with a garnish of orange slices topped with currant jelly.)

## SAUSAGE STUFFING

- 1/4 pound bulk sausage meat
- 1 tablespoon margarine
- 1/4 cup chopped onion
- 1/4 pound fresh mushrooms, chopped
- 1 1/2 cups (5-ounce package) pre-cooked rice
- 1 1/2 cups water
- 1 cup diced celery
- 1/4 cup chopped celery leaves
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1/4 teaspoon savory
- 1/8 teaspoon thyme
- 1/8 teaspoon sage

Fry sausage meat in saucepan or skillet until brown. Add margarine, onion, and mushrooms and saute 3 minutes. Then add rice, water, celery and leaves, and seasonings. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently once or twice with a fork. (Do not stir.) Cover and remove from heat. Let stand 10 minutes. Then put stuffing by spoonfuls into poultry. Do not pack tightly. Roast at once. Makes about 4 3/4 cups stuffing, or enough for a 5-pound dressed roasting chicken. For turkey, double or triple the recipe.

Note: If desired, omit savory, thyme and sage and add 1/2 teaspoon poultry seasoning.

## CORN BREAD STUFFING

- 1/2 cup margarine
- 6 cups crumbled corn bread
- 6 cups soft bread crumbs
- 1/2 cup bacon fat
- 1 cup diced celery
- 3 medium onions, minced
- 1/2 cup chopped green pepper
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 2 teaspoons monosodium glutamate
- 1 tablespoon poultry seasoning
- 2 eggs, beaten
- 1 to 1 1/2 cups water

Cut margarine into small pieces, combine with corn bread and bread crumbs. Melt fat; add celery and onions; cook 5 minutes; add to crumb mixture. Add remaining ingredients, using enough water to make mixture fairly moist. Mix well. Makes enough stuffing for 12-pound turkey. (Extra stuffing may be made and cooked in muffin pans in 350° F. oven for 30 to 40 minutes.)

## HOLIDAY STUFFING

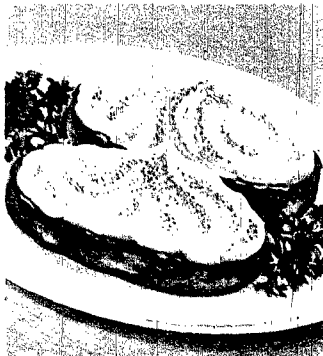
- 1 package onion soup mix
- 2 cups boiling water
- 2 quarts bread cubes
- 1 cup margarine
- 1/2 cup chopped parsley
- 2 teaspoons poultry seasoning

Pour boiling water over the onion soup mix and let stand until ready to use. Cut bread into cubes, spread in flat pan or tray and toast lightly under broiler or in hot oven. Melt margarine in large sauce pan, add toasted bread cubes and mix well. Pour onion soup over the bread and cover pot tightly, then heat slowly 5 to 10 minutes to allow bread to steam. Stir occasionally and carefully so as not to break up bread cubes. Add parsley and poultry seasoning. Makes 2 1/2 quarts stuffing or sufficient for an 8 to 10-pound bird.

## A favorite American recipe



### MIDWESTERN FAVORITE



### Twice-Baked Potatoes

Makes 8 servings

- |                                           |                                     |
|-------------------------------------------|-------------------------------------|
| 4 large baking potatoes, baked            | paprika                             |
| 1/4 cup (1/2 stick) Blue Bonnet Margarine | 1/4 teaspoon pepper                 |
| 3/4 cup milk                              | 3/4 cup grated sharp Cheddar cheese |
| 1 teaspoon salt                           | 1 teaspoon grated onion             |

While hot, cut baked potatoes in half. Scoop out insides. Whip potatoes; add Blue Bonnet Margarine. Gradually beat in milk. Stir in onion, salt and pepper. Spoon back into shells. Sprinkle with grated cheese. Bake in moderate oven (375° F.) 15-25 minutes or until cheese melts. Sprinkle with paprika and serve.

Look for additional recipe favorites on other Blue Bonnet packages.

## America's favorite margarine

# BLUE BONNET



♪ Everything's better with Blue Bonnet in it. ♪



A potato banquet! And you can make this Midwestern favorite three times more delicious with BLUE BONNET Margarine. As a matter of fact—anything you cook comes out

better with BLUE BONNET. And now BLUE BONNET is also available in whipped form, too! It spreads easier—smoother. And you get 6 sticks in every pound.

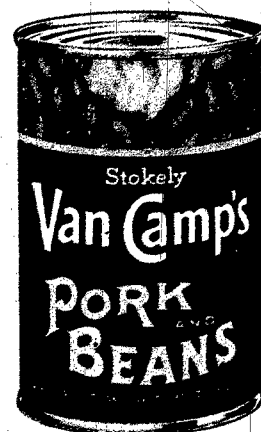
Blue Bonnet looks like, cooks like, tastes like the "high-price" spread!

**What's the secret ingredient in Van Camp's beans?**



**S-a-u-c-e.** (The secret sauce in Van Camp's Pork and Beans is the difference you'll taste, remember and come back for.)

*America's first, finest and favorite pork and beans.*



# Happy Holiday Eating



What time is more exciting for the small fry than Christmas morning after presents are opened? It'll take something extra special to lure them away to eat. We think this "Santa's Breakfast" will do the trick! It's sort of a brunch to be served after the excitement has simmered down. Use colorful paperware to add a bright Christmas look to the table. Gay placecards and paper placemats can be "do-it-yourself" projects for the youngsters during the pre-Christmas vacation holidays. A good centerpiece is Santa with reserved stocking gifts for each family member.

## BROILED GRAPEFRUIT

- 2 grapefruit
- 2 tablespoons chopped raisins or dried figs
- 2 tablespoons chopped California walnuts
- 3 tablespoons strained honey


Prepare grapefruit as for grapefruit halves. Chop raisins or figs and nuts. Place them in the centers of the grapefruit, dividing them evenly. Pour honey over the chopped fruit and nuts. Broil in a slow oven (300°F.) for 10 to 15 minutes, or until heated through. Serve at once.

*Note:* A variation for broiled grapefruit is the use of brown sugar as a topping. Sprinkle 1 tablespoon brown sugar over each half and broil. Watch carefully until the sugar is melted and the edges are lightly browned. White sugar may be used, also.

## Our Menu

- Broiled Grapefruit OR Festive Fruit Cup
- Holiday Breakfast Eggs
- Assorted Christmas Breads
- Quick Cafe au Lait

### HOLIDAY BREAKFAST EGGS

-  ½ cup ripe olives
- 8 eggs
- ½ cup cream
- ¼ teaspoon salt
- Pepper to taste
- 1 3-ounce package cream cheese
- 1 tablespoon margarine
- ½ cup thin white sauce (optional)

Cut olives in large pieces. Beat eggs lightly with cream, salt, and pepper. Cut cheese in small chunks and add to eggs. Melt margarine in skillet; add egg-mixture. Cook very slowly until almost set, stirring occasionally. Then fold in olives and cook until just set. To hold, fold in white sauce while eggs are creamy, not completely set. Makes 4 to 6 servings.

### LITTLE CHRISTMAS WREATHS

- 1 cup milk
- 5 cups flour
- ¼ cup sugar
- 1 teaspoon salt
- 1 cup (2 sticks) margarine
- ½ cup warm water
- 2 packages or cakes yeast, active dry or compressed
- 1 egg
- 1 cup currants
- 1 cup chopped nuts
- Confectioners' sugar frosting
- Candied cherries
- Decorettes
- Chopped California walnuts

Scald milk; cool to lukewarm. In large mixing bowl, combine flour, sugar and salt. Cut in margarine with pastry blender or two knives until mixture looks like coarse meal. Measure warm water into small warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Add dissolved yeast, lukewarm milk and egg to flour mixture; blend well. Cover and chill in refrigerator overnight.

Knead in currants and 1 cup chopped nuts. Roll to ¼-inch thickness. Cut with 3-inch doughnut cutter. Place on greased baking sheets. Cover; let rise in warm place, free from draft, until doubled in bulk, about 40 minutes. Bake in moderate oven (375°F.) 10-12 minutes, or until golden brown. Ice with confectioners' sugar frosting and decorate with candied cherries, decorettes or chopped nuts. Makes 3 dozen.



### DOUBLE DUTY NO-KNEAD BREAD

- 1 cup milk, scalded
- ½ cup margarine
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 cup water
- 2 cakes compressed yeast (or 2 packages active dry yeast dissolved as directed on package\*)
- 2 eggs
- 6 cups flour

Combine scalded milk, margarine, sugar and salt. Cool to lukewarm by adding water. Add yeast and mix well. Blend in eggs. Add flour and mix to a soft dough. Divide dough in half. Shape each half into a loaf on well-floured board; place each in greased 9 x 4 x 3-inch pan and cover. Let rise in warm place until double in bulk, about 45 minutes to 1 hour. Bake in 350°F. oven for 1 hour. Makes 2 loaves.

\*The amount of water used to dissolve dry yeast should be subtracted from amount of water or milk specified in recipe.

#### Variations

**Cinnamon Loaf:** Use ½ Double Duty Bread dough. Roll to 16 x 8-inch rectangle. Sprinkle with ¼ cup sugar and 1 teaspoon cinnamon. Roll as for jelly roll, starting with 8-inch edge; seal edges and place in greased 9 x 4 x 3-inch pan. Let rise and bake as directed for plain loaf.

**Nut Bread (2 loaves):** Prepare Double Duty Bread recipe, blending in 1 cup chopped California walnuts with eggs. Proceed as directed for plain loaf.

**Spicy-Raisin (2 loaves):** Prepare Double Duty Bread recipe blending in 2 cups raisins and 2 teaspoons cinnamon with eggs. Proceed as directed for plain loaf.

**Honey Brunch Loaf:** Roll ½ Double Duty Bread dough to a 9 x 14-inch rectangle. Spread 1 tablespoon melted margarine, 2 tablespoons sugar and ½ teaspoon cinnamon over dough. Roll as for jelly roll and place in well-greased 9½ x 5½ x 3-inch pan. Slash deep gashes crosswise almost to center of loaf with greased knife. Cut about 1-inch apart. Then cut lengthwise through center of loaf. Combine 2 tablespoons strained honey and 1 tablespoon melted margarine. Drip over loaf, filling gashes. Let rise in warm place until double in bulk, 45 minutes to 1 hour. Bake in 350°F. oven for 50 min.

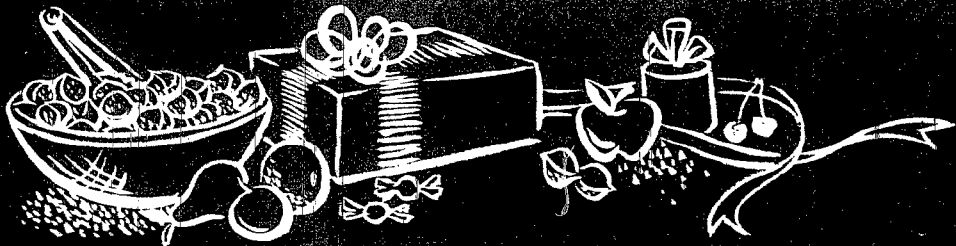
### QUICK CAFE AU LAIT

For each serving heat 1 cup milk to simmering, stir in 1 tablespoon (more or less to taste) instant coffee, 1 teaspoon sugar and a dash cinnamon. Serve hot.

### FESTIVE FRUIT CUP

- 1 grapefruit
- 2 oranges
- ½ cup avocado balls
- 1 banana
- 1 apple, unpared
- ¼ cup maraschino cherry halves
- Lime sherbet

Wash grapefruit and oranges. Remove outer skin and white membrane. Remove the fruit sections with a sharp paring knife and place them in a bowl. Using melon-ball cutter or measuring teaspoon prepare avocado balls. Remove the outer skin and carefully scrape the rough covering from banana. Cut it into four sections lengthwise. Dice in fairly large pieces. Core apple and slice into thin wedges. Place banana pieces and apple wedges under grapefruit and oranges to keep from discoloring. Add maraschino cherries; mix lightly. Chill. Place in sherbet glasses and top with mound of lime sherbet shaped in "tree-like" form. Makes 4 servings.







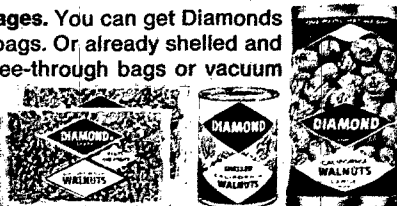
## Diamond Walnuts – Great Holiday Eating in a Nutshell

Fresh, plump, sweet and crisp—that's a Diamond Walnut every time! For just the choicest walnuts from California wear the sign of the Diamond. And only these choice walnuts make every good thing you bake taste even better.

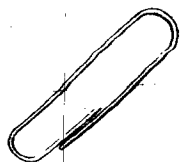


**Free Holiday Recipe Leaflet.** The quick and delicious applesauce fruit cake above is just one new treat. Also a rare white fudge, a luscious chocolate walnut candy-cookie, an easy relish, an unusual walnut rum torte, nut bread and more. Get your free copy at your grocer's now.

**Big choice of Handy Packages.** You can get Diamonds in the shell in cellophane bags. Or already shelled and kept nutcracker-fresh in see-through bags or vacuum cans. Package sizes are conveniently tailored to recipe specifications, and price-wise, too, Diamonds are your very best buy.



P.S. TO BUSY HOMEMAKERS: You'll love the convenience and the surprising economy of Diamond Shelled Walnuts in see-through bags—the walnuts with the Good Housekeeping Seal of Approval.



# Happy Holiday Eating



New Year's Eve is that exciting moment when you ring out the old and ring in the new — when Old Father Time stands still for a moment. That may be fine for Father Time, but not for the hostess in charge of feeding the revelers. Here are some suggestions that blend with merry-making. A hot main dish, a frosty salad, holiday rolls or bread, and a sweet to finish things off will be a midnight supper that fits right in with New Year fun. Select foods that you can make ahead and store in your freezer. You'll avoid that "party rush" and can be around when it's time to join in "Auld Lang Syne."

## FIRESIDE PORK AND BEANS

- 3 slices bacon
- 2 tablespoons celery, finely chopped
- 2 tablespoons onion, chopped
- 2 tablespoons green pepper, chopped
- 1 can (1 lb. 5 oz.) pork and beans
- 2 tablespoons catsup
- 1 tablespoon brown sugar
- 1 tablespoon molasses
- 2 drops Tabasco sauce

Lightly brown bacon, remove from skillet. Saute celery, onion and green pepper in bacon drippings until tender. Combine with remaining ingredients in a 1-quart baking dish. Top with bacon. Bake at 350°F. for one hour. Makes 4 to 5 servings.



## RED-AND-WHITE CHERRY FREEZE

- 1 3-ounce package cream cheese
- 1 9-ounce can (1 cup) crushed pineapple
- 2 cups miniature marshmallows
- 1 9-ounce can (1 cup) pitted Royal Anne cherries, drained
- ½ cup quartered maraschino cherries
- 1 cup heavy cream, whipped

Soften cream cheese. Blend in pineapple. Add marshmallows, cherries, and maraschino cherries. Fold in whipped cream. Pour into 10 x 6 x 1½-inch dish or refrigerator tray. Freeze firm. Cut in squares. Top with whipped cream and a cherry for dessert or serve plain or with mayonnaise for salad.



## GOLDEN MIDNIGHT CAKE

- 1 6-ounce package (1 cup) semi-sweet chocolate morsels
- 2 cups sifted flour
- 2½ teaspoons baking powder
- 1 teaspoon salt
- 1 3-ounce package cream cheese
- ¼ cup shortening
- 1 cup sugar
- 2 eggs
- 1 teaspoon red food coloring
- 1 cup milk
- 1 teaspoon vanilla

Melt semi-sweet chocolate morsels over hot (not boiling) water. Sift together flour, baking powder and salt. Blend together cream cheese and shortening. Gradually beat in sugar. Add eggs, one at a time. Stir in melted morsels and red food coloring. Add flour mixture alternately with milk and vanilla. Turn into a greased and floured 13 x 9 x 2-inch pan. Bake in moderate oven, (350°F) 35 to 40 minutes. Cool. Frost with Golden Glow Frosting.

## Golden Glow Frosting

- 1 6-ounce package (1 cup) butterscotch morsels
- ½ cup milk
- 2 tablespoons margarine
- ½ teaspoon salt
- 3 cups sifted confectioners' sugar
- ½ 6-ounce package (½ cup) semi-sweet chocolate morsels

Melt butterscotch morsels over hot (not boiling) water. Remove from water; add milk, margarine and salt. Stir until smooth. Gradually add confectioners' sugar until of spreading consistency. Frost cooled cake. Melt semi-sweet chocolate morsels over hot (not boiling) water. Force through cake decorator or paper cone to outline lines of staff, G clef, notes, and "auld lang syne."

## WALNUT CINNAMON ROLL BREAD

- 1 cup buttermilk
- ½ cup granulated sugar
- 1½ teaspoons salt
- ¼ cup margarine
- 1 package or cake yeast, active dry or compressed
- ¼ cup warm water
- 4 cups flour
- 2 eggs

## Walnut Honey Filling:

- ½ cup honey
- ¼ cup light brown sugar, packed
- ¼ cup finely chopped California walnuts
- 2 teaspoons grated orange peel
- 1 teaspoon cinnamon
- 1 cup raisins
- 1 tablespoon melted margarine

Heat buttermilk to lukewarm; pour into a large mixing bowl. Add sugar, salt and margarine; stir until sugar is dissolved. Sprinkle yeast into warm water and stir until dissolved; stir into buttermilk mixture. Gradually add two cups of the flour to the mixture and beat until smooth. Add eggs, one at a time, and beat well. Then beat in remaining flour. Cover with a cloth and let sit in a warm place for one hour. For filling, combine honey, brown sugar, chopped walnuts, orange peel, cinnamon and raisins. Divide dough in half and roll out to make a 10-inch square; brush with margarine. Spread with half of the filling. Roll up, jelly roll fashion, and cut into 1-inch slices. Arrange cut side down in a greased 1-inch tube pan. Prepare remaining dough in the same manner and arrange the slices overlapping on top of the first slices. Let rise until doubled in bulk, about 1½ to 2 hours. Bake in 350°F. oven for one hour, or until golden brown. If the top browns too fast, cover very loosely with a sheet of foil. Makes one large bread ring. (When sliced pretty swirls of walnut filling decorate each piece.)

## GALA PIE

### Shell:

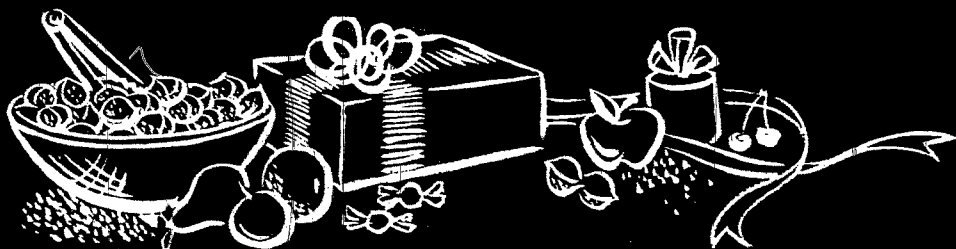
- ¼ cup margarine
- 1 tablespoon water
- 4 teaspoons instant coffee
- 1½ cups finely crumbled vanilla wafers (approx. 3½ dozen)

### Filling:

- 1 envelope unflavored gelatin
- ¼ cup sugar
- ½ teaspoon salt
- 2 egg yolks
- 1¼ cups milk
- 1 12-ounce package (2 cups) semi-sweet chocolate morsels
- 2 egg whites
- ½ cup sugar
- 1 cup heavy cream
- ¼ cup sugar
- 1 teaspoon vanilla

Shell: Combine butter, water and instant coffee; bring to boil, stirring constantly. Remove from heat and add crumbled vanilla wafers; mix well. Press on bottom and sides (not rim) of greased 9-inch pan. Chill.

Filling: Combine gelatin, sugar and salt. Beat egg yolks and milk together in top of double boiler. Stir in gelatin mixture. Cook over boiling water, stirring constantly, 5 minutes or till gelatin is dissolved. Remove from water. Stir in semi-sweet chocolate morsels till smooth. Chill till thickened but not set. Beat egg whites till stiff but not dry. Gradually beat in ½ cup sugar; continue beating until stiff and satiny. Fold egg white mixture into semi-sweet mixture. Combine heavy cream, ¼ cup sugar and vanilla and beat till stiff. Spoon by tablespoonfuls semi-sweet mixture alternately with whipped cream mixture into prepared shell. Chill several hours or overnight.





Maybe home-baked butterscotch buns never saved a marriage—but they never did one any harm. You bake them yourself. Right from scratch. You just add everything. Especially lots of love... and Fleischmann's Yeast.



**BUTTERSCOTCH BUNS**  
 ¾ cup milk ½ cup sugar 2 teaspoons salt  
 ½ cup (1 stick) Fleischmann's Margarine  
 2 packages Fleischmann's Active Dry Yeast  
 ½ cup warm water (105°-115°F.)  
 1 egg 4 cups unsifted flour

**BUTTERSCOTCH TOPPING**  
 ¼ cup light corn syrup 1 tablespoon water  
 2 tablespoons Fleischmann's Margarine  
 1 cup (6-ounce package) butterscotch bits  
 ½ cup chopped Planters Pecans

**BROWN SUGAR 'N RAISIN FILLING**  
 melted Fleischmann's Margarine  
 ½ cup firmly packed dark brown sugar  
 ¼ cup raisins

Scald milk, stir in sugar, salt and ½ cup Fleischmann's Margarine. Cool to lukewarm. Dissolve Fleischmann's Yeast in warm water in large warm bowl. Stir in lukewarm milk mixture, egg and half the flour. Beat until smooth. Stir in rest of flour to make a stiff batter. Cover tightly with aluminum foil. Refrigerate dough at least 2 hours (or up to 3 days).

When ready to shape dough, prepare Butterscotch Topping. In pan combine light corn syrup, water and 2 tablespoons Fleischmann's Margarine; bring to a boil over medium heat, stirring constantly. Remove from heat; stir in butterscotch bits until melted. Spread mixture over bottom of two ungreased 8 x 8 x 2-inch pans; sprinkle with chopped Planters Pecans.

Divide dough in half. On lightly floured board, roll each half into a 9 x 12-inch rectangle. Brush each rectangle with melted margarine and sprinkle with half the brown sugar and raisins. Roll each rectangle up tightly from 9-inch side as for jelly roll. Seal edges.

Cut each roll into nine 1-inch slices; place, cut side up, over butterscotch mixture in pans. Cover; let rise in warm draft-free place until doubled, about 1 hour. Bake at 350°F. 30 to 35 minutes, or until done. Makes 18 buns.

\* \* \*  
**FREE**—the fabulous 52-page Fleischmann Treasury of Yeast Baking with 49 great new recipes. For your free copy, write quickly to: P.O. Box 3C, Mount Vernon, New York, 10558. ANOTHER FINE PRODUCT OF STANDARD BRANDS



“Last Sunday’s roast? It looks so fresh, so juicy.”

*Of course, I bagged it in BAGGIES.*”

“Great... hand me that knife!”

Do you wrap leftovers? Don't . . . bag them, in Baggies. Baggies seal in freshness, for good. They keep dryness out, they keep flavor in. And you keep all kinds of food fresher, longer. Get Baggies today - Sandwich, Food Wrap and Jumbo size. *Don't wrap it - bag it - in Baggies.*

food wrap size

**BAGGIES**

disposable plastic bags on handy tear-off roll with tie bands

50

food wrap  
bags



# GRASSROOTS GLEANINGS

by Bill Stokes

"I'm always satisfied most with a Brand that's made a Name for itself!"



BRAND NAMES FOUNDATION, Inc.  
437 Fifth Avenue, New York 16, N. Y.

During the heat of the past summer, **The Bloomfield (Ind.) News** pointed out that eight square feet of shade are needed by a 200-pound hog. Animal scientists at Purdue University came up with the finding, **The News** said.

Some of us would conclude from this that since we do not weigh 200 pounds and since eight square feet of shade is not enough for us, therefore, we are not hogs.

It's elementary.

"Sometimes the man who stands on his dignity is arrested for having no visible means of support," says **The Redfield (S. D.) Press**.

**The Angola (Ind.) Herald** tells the one about the bishop who shouted, "Grand Coulee!" when he hit his thumb with the hammer.

"Grand Coulee?" asked a friend.

"Yes," said the bishop, "it's the world's biggest dam."

**The Paulding (Ohio) Progress** passes on advice from the Ohio Department of Highway Safety which says, "Avoid travel fatigue and enjoy a safe happy trip when traveling with children by stopping frequently."

Is there any other way?

"Kids always know when there's company downstairs — they hear Mother laughing at Pa's jokes," reports **The Steuben Republican of Angola, Ind.**

"An optimist," says **The Cavalier (N. D.) Chronicle**, "is a man who marries his secretary and thinks he can go on dictating to her."

Newspaper want ads often hint of trouble beneath the surface. Take, for example, this one in **The Dearborn County Register of Lawrenceburg, Ind.** "NOTICE — Will give away two-month-old pups and/or kittens."

"A man is never so weak as when a pretty girl tells him how strong he is," claims **The Pioneer-Review of Philip, S. D.**

**The Winchester (Ill.) Times** says "The role of the male in our economy is to make almost as much money as his wife can spend."

"Folks would get along better," according to **The Vermillion (S. D.) Plain Talk**, "if they could get up steam as easily as they generate heat."

"Anyone who watched every convention session and political meeting on television this year is likely to conclude that what this country needs is more sleep," says **The Houston Herald of Houston, Mo.**

**The News Republican of New Castle, Ind.**, wonders about the treatment you've been getting from a person who says, "Well, I'll be honest with you."

A counterfeiter gets thrown into jail because he tries to follow a good example, claims **The Denison (Iowa) Bulletin**.

**The Torch of Central Lake, Mich.**, tells this one: The psychiatrist had been treating a patient for an inferiority complex for two years. He finally told him, "I have good news for you. You don't have an inferiority complex. You really are inferior."

"An antique is something that no one would want if there were more of them," quotes the **Carlisle (Iowa) Citizen**.

On the same subject, **The Cavalier (N. D.) Chronicle** says, "A good woman inspires a man, a brilliant woman interests him, a beautiful woman fascinates him and a sympathetic woman gets him."

"Some people are so busy learning the tricks of the trade that they never learn the trade," claims **The Vermillion (S. D.) Plain Talk**.



## GOOD TRY

Speed Queen coin laundries offer living proof of Speed Queen washer dependability. Load after load . . . day after day . . . these machines withstand the hardest kind of usage. They rate high among laundry operators. Try these great machines. You will be impressed with their simplicity of operation, clean washing, and rugged durability.

AUTOMATIC WASHERS WHITE AND COLORS



## GOOD BUY

When you know about Speed Queen's proven dependability record in coin laundries, you can buy your own Speed Queen washer or dryer with total confidence. You have proof of performance—before making your purchase. Remember, it's what's inside<sup>®</sup> that counts!

Your Speed Queen dealer can give you the facts. See him. Or write Speed Queen, a division of McGraw-Edison Co., Ripon, Wisconsin.

MATCHING DRYERS ELECTRIC AND GAS

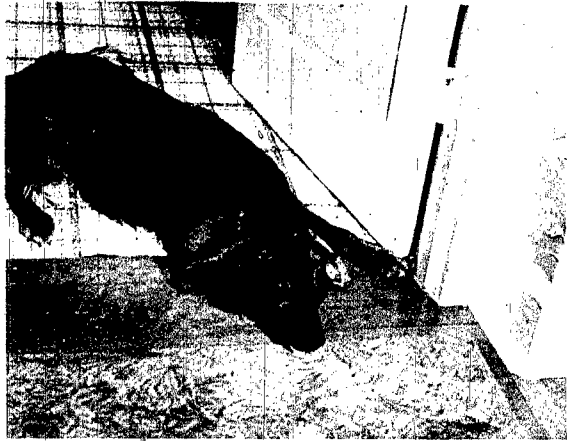


## SPEED QUEEN

Mrs. of Commercial & Home Laundry Equipment Famed for Dependability

## SPEED QUEEN

Mrs. of Commercial & Home Laundry Equipment Famed for Dependability



And Susie relaxes (sigh) at the end of a long day.



Brings memories of the training she went through.

# Hunting Dog At Home



Off-season family care includes frequent practice sessions with pet parakeet.



Susie likes to check up on when hunting season starts.



Susie thinks she remembers the guy that swiped her bird last fall.



Underfoot in the kitchen is standard procedure at meal-time.

THE MOST HAPPY COOKIES!

## PARTY COOKIES

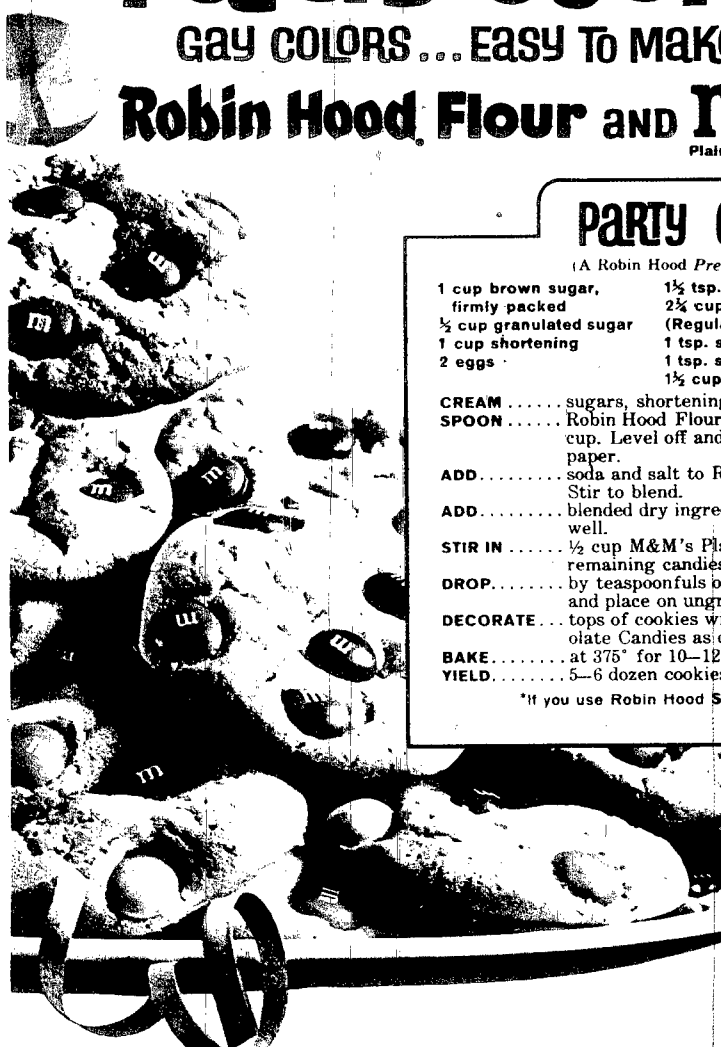
GAY COLORS... EASY TO MAKE WITH Robin Hood Flour and M&M's! Plain Chocolate Candies

### PARTY COOKIES

(A Robin Hood Pre-sifted Flour recipe)

- 1 cup brown sugar, firmly packed
  - 1/2 cup granulated sugar
  - 1 cup shortening
  - 2 eggs
  - 1 1/2 tsp. vanilla
  - 2 3/4 cups ROBIN HOOD All-Purpose Flour (Regular or Instant Blending)
  - 1 tsp. soda\*
  - 1 tsp. salt\*
  - 1/2 cups M&M's® Plain Chocolate Candies
- CREAM** ..... sugars, shortening, eggs and vanilla thoroughly.
- SPOON** ..... Robin Hood Flour [not sifted] into dry measuring cup. Level off and pour measured flour onto waxed paper.
- ADD** ..... soda and salt to Robin Hood Flour [not sifted]. Stir to blend.
- ADD** ..... blended dry ingredients to creamed mixture. Mix well.
- STIR IN** ..... 1/2 cup M&M's Plain Chocolate Candies. Reserve remaining candies for decorating.
- DROP** ..... by teaspoonfuls or shape dough into 1-inch balls and place on ungreased baking sheet.
- DECORATE** ... tops of cookies with remaining M&M's Plain Chocolate Candies as desired.
- BAKE** ..... at 375° for 10-12 minutes.
- YIELD** ..... 5-6 dozen cookies.

\*If you use Robin Hood Self-Rising Flour, omit soda and salt.



Delight the whole family and have fun making these delicious Party Cookies. So easy with Robin Hood, the pre-sifted flour that gives you easier baking... better baking, too!

They're color-bright with M&M's Plain Chocolate Candies... tastier because they're made with Robin Hood Flour. Look for the recipe in specially marked bags of Robin Hood Flour and on packages of M&M's Plain Chocolate Candies at your grocer's now.

# FARMING ISN'T ENOUGH

## "SIDELINES" HELP MICHIGAN FAMILY MAKE EFFICIENT USE OF MACHINES, LABOR

For Lee Talladay, flying an airplane means getting "a bigger and better prospective of everything."

For Talladay Farms, that "bigger and better prospective" is the key to profitable farming.

Lee, who is a "flying farmer," is in joint partnership with his father, J. W., and his brother, Rex, on a 900-acre farm near Milan, Michigan. They raise 550 acres of corn plus some other crops; they feed out more than 500 head of steers in a year; and they have 40 milk cows.

This would be plenty for most farmers—but not so for the Talladays. They manage to keep themselves, their families and three full-time men busy with an assortment of "sidelines." These include a farm drainage service, custom spraying and fertilizing, land forming with their bulldozer and a few other "minor" activities.

Yet, with all this diversification, the Talladays have been able to consolidate and specialize most of these operations.

"We started our trend toward mechanization in 1960," explains Lee. "At that time we combined our cattle into one central facility instead of four different barns."

"Then we built a central feed mixing room capable of handling 1,000 head. The push-button setup gives us plenty of room for expanding our beef operation."

Mechanization was also one of the reasons why the Talladays decided to grow corn as their major crop. The corn can be handled from field to feeding with a minimum of hand labor.

The other reason for growing corn, according to Lee, is that it "gives us the most TDN (total digestible nutrients) per acre of any crop we could profitably grow. Then, too, it is the highest value cash crop outside of 'specialty crops' such as sugar beets."

Lee explains that the Talladay Farms are located in the northern edge of the corn belt which means the land is better suited to corn (in terms of TDN) than alfalfa, for example.

The trend toward mechanization is not new for the Talladays. Although he'd be the last to admit it, J. W. was probably the inspiration for many of the changes. Nearly 85 years old but still active in farming, the senior partner started the swap of hand labor for machines in World War I when he purchased a Fordson—the first tractor Ford ever built.

Needless to say, the Fordson was a far cry from the diesel (Allis-Chalmers) tractor now being used to pull eight 16-inch bottoms that plow 60 acres a day. In fact, this combination of tractor and plow is so efficient that the Talladays actually had to stop plowing for awhile this spring to get caught up with corn planting.

### Applies Ammonia While Plowing

But even 60 acres a day isn't enough if you're a Talladay. They figure they'll be able to till 80 acres in 24 hours as soon as they stop "nursing" their new tractor in a gear one notch lower than its potential. Then, too, the application of anhydrous ammonia during plowing slows down the operation somewhat, but not enough to really bother Lee.

"We have a 200-gallon tank attached just in front of the plow. That means we have to stop for 20 minutes after every eight acres to fill the tank. This isn't exactly time lost, however, because it gives a chance to get some rest, check equipment and make any necessary repairs."

By the way, the Talladays' technique for applying anhydrous ammonia is rather unique. The liquid nitrogen is applied under pressure in the plow sole. The delivery hose places the fertilizer directly behind the plow in the furrow.

Since there are six hoses for the 8-foot span covered by the plow, the nitrogen is being applied at 16-inch intervals rather than the conventional 38 to 40-inch spacing commonly found when only one knife and applicator hose is used for each row. The Talladays figure this method gives them more even distribution of their fertilizer.

And another thing: when plowing, the tractor wheels are never in the furrow. Agricultural engineering researchers estimate this saves farmers about a dollar an acre by giving their tractors more power and less slippage.

"It's also made better plowers out of us," comments Lee. "We no longer ride along in the furrow and let the tractor and plow curve in and out with the curvature of the furrow. We clean up the dead furrow simply by swinging back along the edge of the field and wiping it out."

In addition to the 100 pounds of anhydrous ammonia, the Talladays plow down about 300 pounds of 5-20-20 per acre. At planting time this year, they added another 250 pounds of 6-18-11. Result: corn yields averaging about 100 bushels per acre on 550 acres.

"One hundred bushel corn isn't spectacular, but we're content with it because of Michigan's rather cool weather as compared to Corn Belt states such as Iowa," says Lee. "Also, we have a lot of sandy soil that gives us low yields during dry weather."

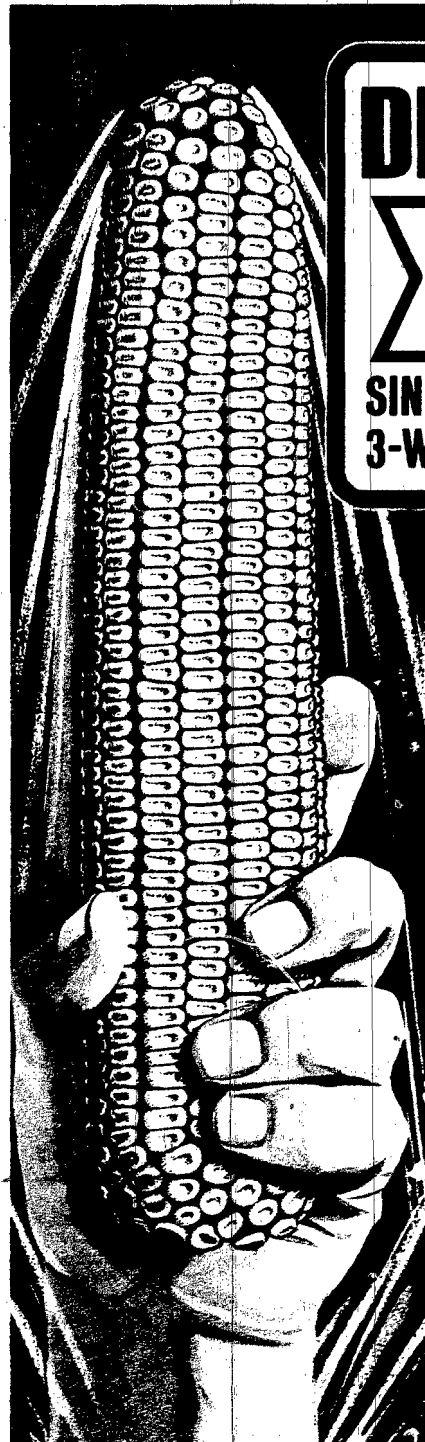
"We're also fairly well satisfied that it only costs us about \$60 an acre to raise this corn. Our land taxes alone account for 10 per cent of this cost."

Lee and the rest of the Talladays aren't entirely satisfied with their operation, however. They'd like to spend more time with some of their agriculture-related "sidelines."



Talladay Farms—the centralized beef setup—from about 700 feet in the air while flying in Lee's Cessna 182.

# YIELD POWER



**DEKALB XL**  
SINGLE-CROSS & 3-WAY HYBRIDS

Modern Farming Methods and DeKalb XL Single-Cross and 3-Way Hybrids are bringing a New BREAKTHRU to higher corn yields for many farmers the nation over. DeKalb Concentrates desirable qualities in the parents of this New Breed of Corn... giving DeKalb XL's new yield power—new ability to stand, to take thick planting and high fertility—and more ability to withstand attacks of diseases and insects. Make yours ALL DEKALB!

DEKALB AGRICULTURAL ASSN., INC., DEKALB, ILL.

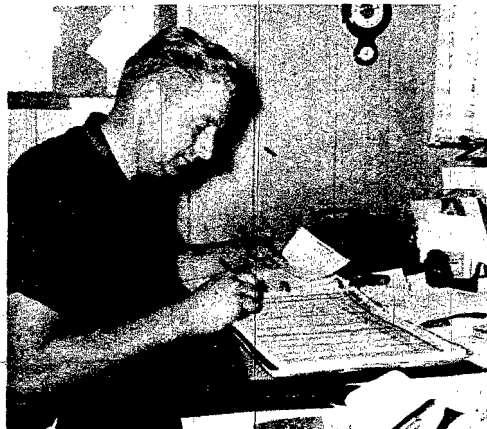
Commercial Producers & Distributors of DeKalb Seed Corn, Chix & Sorghum.



"DEKALB" is a Registered Brand Name. "XL" Numbers are Variety Designations.



Lee reads the "Milkers Lament" in his milk house. The lament reads, "Milk 'em in the morning... feed 'em. Milk 'em in the evening... blues." That could very well be Lee's philosophy, since he hires someone else to handle his 40 milk cows while he concentrates on the beef cattle operation.



Part of the farm chore is keeping records. Lee simplifies this job by using TELFARM—a service provided by Michigan State University which gives farmers monthly reports on expenses and profits. The farmer need only send raw information to the university, then the economists feed it into a computer.

MORE FARMERS PLANT DEKALB THAN ANY OTHER BRAND



**If you don't mind your Toll House cookies disappearing in a hurry, fine.**

**If you do, better hide 'em.**

Toll House® cookies are America's #1 home-baked cookie. And the only authentic way to make them is with Nestlé's® Semi-Sweet Chocolate Morsels . . . pure chocolate goodness . . . won't melt in baking. The original Toll House recipe is on the back of every package. Isn't it nice that Nestlé makes the very best chocolate? Nice, too, that Toll House cookies make such special Christmas presents.

