

Safe Drivers Certificates To Be Awarded by Lions

As one of its major projects for 1965, the Wayne Lions club will conduct a Safe Driving campaign beginning this month with special emphasis on courteous driving.

Left Turns Becoming As Deadly As Parking

First it was parking that was dangerous in Wayne. Now it is making left turns. The last three accidents of 1964 and the first one in 1965 involved cars making left turns.

County Judge Had Another Busy Year

Averaging better than a "case" a day, County Judge David J. Hamer completed another busy year last week.

Three Men Fined Last Week in County Court

Three area men were fined in county court the past week on traffic charges. Judge David J. Hamer heard the cases with charges brought in all three by Keith Reed of the Wayne police department.

P-TA to Meet Tuesday

A building progress report by Supt. Francis Haun will be a highlight of the meeting of the Wayne P-TA Tuesday, Jan. 12, at 8 p.m. in the West Elementary school.

Wayne Markets

Table with 2 columns: Item (Oats, Cream, Hens, Cocks) and Price (\$48, .58, .05, .04)

Wakeup, Carroll and Wayne Artists Winners



COLORING WINNERS in The Herald's Christmas ad coloring contest are shown with their checks. In the front row (left to right) are Division I winners: Judy Gustafson, Debra Bodendstedt and Patricia Albertson; second row, Division II winners: Terry Meyer, Debbie Lutt and Joni Lutt.

Community Chest Annual Meeting Set for Jan. 14

Directors of the Wayne Community Chest will meet at noon, Thursday, Jan. 14 in the Morrison Hotel. The public may attend this and is also invited to the annual meeting which follows.

WSC Construction Gives City Boost

With the number and value of home building permits down from the previous year, the construction picture in Wayne still was bright during 1964 with a healthy boost coming from Wayne State College.

Belden Man Walks Away from Wreck

James Kavanaugh, 50, Belden, was virtually unhurt in a one-car accident that demolished his car Saturday night. He was hospitalized overnight but suffered no major injuries.

Henry Ley Appointed State Banking Head

Henry Ley, Wayne, was appointed to a second term as director of banking for the state of Nebraska by Governor Frank Morrison Monday.

Two More Night Classes Added for Second Term

Two additional courses will be offered at night during Wayne State's second term, besides those listed in last week's Herald.

Wakefield, Carroll and Wayne Artists Winners

Six potential Picasso won prizes in The Herald's annual Christmas coloring contest. Four from Wayne and one each from Carroll and Wakefield won cash prizes.

Few Openings Left in Supervisory Courses

There are openings only two nights in the supervisory courses being offered by the Wayne Chamber of Commerce, according to Wanda Owens, manager.

Correction

Real Estate taxes are payable starting Nov. 1 of the year of assessment. Due date for 1964 Tax was Jan. 1, 1965. First half is delinquent May 1, and second half is delinquent Sept. 1. After taxes are delinquent they draw 7 per cent interest, according to County Treasurer Leona Bahde.

Power, Water Use Is Record; Many Improvements Made

Power generated and used and water pumped and used set a new record in Wayne the past year, City Clerk Howard Witt reports. The city also spent almost \$200,000 on water line, power line, park, street, sewer, equipment and other improvements.

Two Farm Courses To Start This Week

Two farm courses start in Wayne this week. A dairy workshop begins Jan. 7 and a soil fertility course starts Jan. 8.

Wakefield Voters Approve Building

It took four elections to do it but the fourth time was the charm, as Wakefield voters gave approval to a \$498,000 bond issue for construction of a new elementary school with a big auditorium-gymnasium Tuesday.

Area NCA Meeting Will Be Held Here

Wayne will be the site of one of four North Central Association meetings, Supt. F. B. Haun reports. Other meeting sites are the Board and Lincoln.

Library Story Hour Will Start Saturday

Another story hour series at the Wayne Public Library is scheduled to begin Saturday, Jan. 9. This year the sessions will be held at 2:30 p.m., which is one-half hour earlier than story hours in the past.

Wins Radio Essay Prize

LaMaie Joy Getman, daughter of Mr. and Mrs. Elmer Getman, 609 S. D, tied for third place in a radio essay contest on "Smoking and Health" on WNAX.

NFO Seminar Will Be Held in Wayne

A National Farmers Organization seminar will be held Wednesday, Jan. 13 at 1 p.m. in Wayne city auditorium. It is one of a series of seminars being held by the NFO in 23 states.

Assessor Reports New Policy Set by State

Wayne County Assessor Henry Arr reports a change in policy in 1965 as ordered by the state. Numerous personal schedules are to be checked and verified with the figures shown on the federal income tax return.

No Holiday Winners; Drawing Totals \$350

There were no winners in the cash night drawing during the holidays, so the jackpot for Thursday night's drawing totals \$350.

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How Would You Like to Start Year Minus Job? How would you like to start in 1965 with the prospect of no job? That's the outlook facing workers at Goodwill Industries in Sioux City unless you and people like you help out.

Social and Club News

Royal Neighbors Install Officers

Royal Neighbors installed new officers Tuesday evening. Mrs. Richard Banister was installing officer Mrs. Hattie McNutt was ceremonial marshal.

Installed were the following: Florence Siemers, orator; Emma McPherran, vice orator; Grace Dawson, recorder; Julia Haas, secretary; Luella Hansen, chancellor; Sue Brown, inner sentinel; Hattie McNutt, outer sentinel; Hattie McNutt, marshal; Phyllis Casauy, assistant marshal; Julia Perdue, Grace Wilson and Olga Hagemann, managers; Julia Haas, musician.

Enchanted Banister, past orator; Olga Hagemann, Modesty; Julia Perdue, Courage; Crete Jeffrey, Faith; Kathleen McCugan, Unselfishness; Thelma Grier, Endurance; and Peggy Gormley, Flag bearer.

Mrs. Banister served lunch. Next meeting is Feb. 2.

Gormleys Return After 20-Day Vacation Trip

Mr. and Mrs. R. E. Gormley returned last Wednesday afternoon after a 20-day vacation trip. They spent Christmas with Dr. Gormley's son-in-law and daughter, Maj. and Mrs. Robert Haas, Ft. Benning, Ga. Maj. Haas' mother, Mrs. Lillian Haas, was also a guest.

Enroute home, the Gormleys visited Hamilton, Mo.; Churchill Downs, Louisville, Ky.; Warm Springs Foundation, Mammoth Cave, Lincoln's birthplace at Hodgenville, Ky., and New Orleans, La.

Delta Dek Meets Tuesday

Mrs. L. A. Jensen was hostess to Delta Dek Tuesday evening. Prizes went to Mrs. Ed Wolske and Mrs. Arlen Fitch. Jan. 19 meeting is with Mrs. W. A. Koerber.

Mrs. Hiscox Is Hostess At Acme Club Luncheon

Acme club met Monday at Miller's Tea Room. Mrs. Armand Hiscox was hostess. Mrs. Yale Kessler presented the program. A paper sack luncheon is planned Jan. 18 at 1 p.m. with Mrs. Clarence Preston as hostess.



P-TA Matinee 2:00 p.m. Saturday "DOG OF FLANDERS"

Matinee 2:00 p.m. Sunday Early Show 6:00 p.m. Monday

Talked about by millions mostly in whispers!

A WOMAN COULD FEEL ANY ACROSS A ROOM.



All the blister-heat of the best-selling novel

YOUNGBLOOD HAWKE

Starts TUESDAY Early show 6:00 p.m. Wednesday

INTERNATIONAL FILM FESTIVAL Academy Award Nominee: "BEST PICTURE"

ELIA KAZAN'S "AMERICA AMERICA"



Sponsored by AAUW and Sigma Tau Delta

Wakefield Couple Mark Silver Year

Wakefield—Mr. and Mrs. Kenneth Baker observed their silver wedding anniversary with an open house Saturday evening at Wayne City Auditorium.

A short program was presented by the couple's three children. Bill Baker, master of ceremonies, read an account of the wedding 25 years ago. Bill, Bob and Twila Baker sang "Hil' Bob and Twila Baker sang "Hil' accompanied by Mrs. Bill Baker. A reading was given by Eunice Bareman. Hosts for the evening were Mr. and Mrs. Bill Baker and Mr. and Mrs. Clarence Baker.

Bob Baker had charge of the guest book. Twila Baker arranged gifts and cards. Mrs. Herbert Bareman and Mrs. Louie Hansen had charge of entertainment. Dining room hostesses were Mrs. Fred Von Soggein and Mrs. Bud Lutt. Mrs. Lenora Nichols and Mrs. Emil Muller poured. Mrs. Ted Holman and Mrs. Clifford Baker cut and served the cake which was baked and decorated by Mrs. Clarence Baker and Mrs. Holman.

Guests were present from Lexington, Mo.; Bloomfield, Sioux City and Ute, Ia.; Norfolk, Pender, Emerson, Allen, Wakefield, Wayne, Carroll, Winslow and Madison.

JFB Club Meets Tuesday With Mrs. Rowan Wiltsie

JFB club met Tuesday with Mrs. Rowan Wiltsie. Mrs. Mike Karel was a guest. Prizes were won by Mrs. Don Swanstrom and Mrs. Karel. Jan. 19 meeting is with Mrs. Dean Backstrom.

Meeting Date Changed For Hospital Auxiliary

Wayne Hospital Auxiliary will meet Saturday, Jan. 9, at 2 p.m. instead of Jan. 16 as previously scheduled.

All members are urged to attend as officers will be elected.

Bob Thomas Will Speak To Wayne Woman's Club

Bob Thomas, Norfolk, will speak and show a film strip, "Communist Encirclement," at the meeting of Wayne Woman's club Friday at 2 p.m.

Thomas, who is vice president and general manager of radio station WJAG, Norfolk, has delivered talks on communism to many organizations throughout Nebraska.

Mrs. Burnham Is Hostess

Mystery club met Tuesday with Mrs. Glenn Burnham. Feb. 2 meeting is with Mrs. John Getman.

Friendly Group Meets

Friendly group club met Tuesday with Mrs. Anton Pedersen. Seven members were present. Prizes were won by Mrs. Jack Skeahan and Mrs. Leo Woodruff. Feb. 2 meeting is with Grace Johnson.

Open House Honors Morris' and Hueys

Mr. and Mrs. Ivor Morris, Carroll, observed their golden wedding anniversary and their son-in-law and daughter. Mr. and Mrs. George Huey, Marengo, Ia., observed their silver wedding anniversary Dec. 27 with an open house at Zion Congregational church, Carroll.

Dan Thomas, Valentine, accompanied by Mrs. Thomas, sang "When the Old Wedding Ring Was New." Richard Pinkham, Wayne, accompanied by Mary Ellen Morris sang "Last Night the Nightingale Woke Me." A ladies sextet, composed of Mrs. Laverne Harbert, Mrs. Lloyd Morris, Mrs. Charles Whitney, Mrs. Tom Roberts, Mrs. Lem Jones and Mrs. Bob Johnson sang "In the Garden of Tomorrow." Mrs. John Rees was accompanied. Robert I. Jones, accompanied by LaRee Jones, sang "Ah, Sweet Mystery of Life." A poem, written by Mrs. Morris' brother, Rev. Dan Burress was read by Rev. Gail Axen.

Mr. and Mrs. Stanley J. Morris were hosts. Mrs. Morris Sandahl and Patty Morris were in charge of the guest books. Mrs. George Owens, Mrs. E. A. Morris, Mrs. Charles Whitney and Mrs. Marie Abern arranged the cards and gifts. Mrs. Emily Carlson, Winslow and Frances Huey served coffee and punch, assisted by Mrs. Robert I. Jones and Mrs. Carlos Martin.

Assisting in the kitchen were Mrs. Lloyd Morris, Mrs. T. P. Roberts, Mrs. G. E. Jones and Mrs. Joe Hinkle.

Iva Burress and Ivor Morris were married Dec. 30, 1914 at the home of the bride's brother, Philip Burress, Carroll. The late Rev. R. J. McKenzie officiated.

Attendees were Mrs. Emily Prince, Carlson, Winslow, and Dan T. Burress, Carroll.

Evelyn Morris, Carroll, and George Huey, Johnston, Ia., were married Dec. 28, 1939 at Zion Congregational church, Carroll, by Rev. Gerald Rosenberg. Attendees were Frances Huey and Melvin Huey, Osmond.

The Morris' subscribed to the Wayne Herald when they were married 50 years ago and are still on the mailing list. They were co-authors for the Herald for some time.

John Johnson's, Wakefield, Observe 50th Wedding Anniversary Dec. 30



Mr. and Mrs. John N. Johnson, Wakefield, observed their 50th wedding anniversary Dec. 30. They were married in Sweden.

They farmed near Wakefield until 1943 when they moved to Laurel to operate a gas station. In the fall of 1949 they retired and moved into Wakefield.

They have 11 children, Mrs. Walter (Emma) Fredrickson, Lawrence, and Mrs. Kenneth (Ethel) Packett, Wakefield, Perry and Robert, Carroll, Gunnard, Modes.

Sioux City, Walter, South Sioux City, Alvin, Roseburg, Ore., and Mrs. Albert (Ruth) Stuebe, Plainview, Robert, Alvin and Mrs. Stuebe are triplets.

Annual Business Meeting Held at Baptist Church

Wayne First Baptist church held its annual business meeting New Year's Eve. Reports were given by officers and organizations.

Officers named include Charles Roggenbach, deacon; Mrs. Laura Wade, deaconess; Carlos Martin, trustee; Mrs. Walter Bressler, clerk; W. C. Swanson, treasurer; Mrs. Alice Boyce, missions treasurer; Mrs. W. C. Swanson, music director, with Rebecca Pedersen, assistant; Mrs. Bressler, Mrs. Bessie Peterman and Mrs. Wade, courtesy committee; Mrs. Irene Hamilton, church school superintendent, assisted by Myrtle Anderson; Mrs. Frank Pedersen, children's superintendent, assisted by Rebecca Pedersen; Mrs. John Ream, church school secretary treasurer, assisted by Linda Boyce and Carla Beck.

Wayne OES Chapter 194 Holds Special Meeting

Wayne Chapter 194, Order of Eastern Star, held a special initiation meeting Monday evening at Masonic Hall, Jason Preston substituted as associate patron. O. K. Brandstetter was soloist. Chapter officers served refreshments. Next regular meeting is Jan. 11.

Wayne Churches...

Wesleyan Methodist Church (Walter Steinkamp, pastor) Sunday, Jan. 10: Sunday school, 10 a.m.; worship, 11; children's service, 7:30 p.m.; WY, 7:30; adult fellowship, 7:30; evening service, 8.

Immanuel Lutheran Church Missouri Synod (A. W. Gode, pastor) Saturday, Jan. 9: Saturday school, 9:30 a.m. Sunday, Jan. 10: Sunday school, 9:30 a.m.; divine service, 10:30.

St. Paul's Lutheran Church (Robert E. Shirck, pastor) Saturday, Jan. 9: Jr. catechism, 1 p.m.; Sunbeam choir, 1:30; Jr. choir, 2:30; catechism, 2:30; Sunday, Jan. 10: Church school, 9:15 a.m.; adult Bible class, 9:15; worship, 10:30.

Wednesday, Jan. 13: Sr. choir, 7:30 p.m.; LCW business meeting, 8:30.

Thursday, Jan. 14: Mission study, 2 p.m.

First Church of Christ (208 East Fourth Street) Sunday, Jan. 10: Bible school, 10 a.m.; Communion service, 11.

United Presbyterian Church (John Wesley Voth, pastor) Sunday, Jan. 10: Church school for all ages; Communion class, 9:30 a.m.; worship, Holy Communion, 11; Session meeting, 2:30 p.m.; Trustees meet to draft annual budget, 3.

Wednesday, Jan. 12: Annual congregational meeting and pot-luck supper, 6 p.m.

Grace Lutheran Church Missouri Synod (E. J. Bernthal, pastor) Wednesday, Jan. 6: Akar Guild, 2 p.m.; WSC Ganma Della, 6:30; youth choir, 7:15; adult choir, 8:30.

Saturday, Jan. 9: Junior choir, 1 p.m.; Saturday school and confirmation instruction, 1:30.

Sunday, Jan. 10: Sunday school and Bible classes, 9 a.m.; worship, "Pound, But Not Really Lost," 10; Annual meeting, 1:30 p.m.

Tuesday, Jan. 12: LWML evening circle, 8 p.m.

Wednesday, Jan. 13: Ladies' Aid Society, 2 p.m.; youth choir, 7:15; Waltham League, 8; adult choir, 8:30.

Methodist Church (Cecil Bliss, pastor) Saturday, Jan. 9: Junior choir, 1 p.m.

Sunday, Jan. 10: Worship, 9 and

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and Sabrina neckline. Lace motifs decorated the full skirt which had a detachable train. Her bouffant veil of imported silk illusion was caught to a pillow of lace. She carried a bouquet of red and white roses.

Mrs. Donald L. Herrmann, Laurel, served her sister as a maid of honor. She wore a gown fashioned with a fitted bodice with scoop neckline, long sleeves and controlled "A" skirt.

Wayne Metteer, Norfolk, served his brother as best man. Ushers were Donald L. Herrmann, Laurel, and Milton Droscher, Norfolk. The bridegroom and his attendants wore dark trousers with white dinner jackets.

Mary Beth Puntney, Randolph, and Tammie Droscher, Norfolk, served as flowergirls. The brides were lighted by Donald L. Herrmann, Laurel.

The bride's mother wore a dark green three-piece wool knit suit with red roses. The bridegroom's mother wore a silver evening dress with red roses.

A reception for 200 guests was held after the wedding. Mr. and Mrs. Robert Dietz, Norfolk, were hosts. Registering the guests was Mrs. Floyd Puntney, Randolph.

Judy Schwede, Gloria Larson and Mrs. Clyde Means, Norfolk, arranged the gifts. Mrs. Elmer Schwede, Norfolk, cut the cake. Mrs. Otto Maas, Laurel, served the cake. Mrs. Albert C. Huether, Madison, and Mrs. Milton Droscher, Norfolk, poured. Mrs. Dewey Jones, Carroll and Delores Wilcox, Norfolk, served punch. Marilyn, Carolyn and Debbie Droscher, Mrs. Wayne Finley, Doris Groenthal, Sue Ann Glass and Mrs. Gary Lute were waitresses.

The bride chose a red sheath with matching accessories for her going-away ensemble.

The bride attended Norfolk Junior College and is presently employed at the National Bank of Norfolk.

The bridegroom attended Norfolk Junior College and was graduated from Wayne State this December.

After a short wedding trip to the southern part of Nebraska, the couple will reside at 407 Philip Ave., Norfolk.

Swan's JANUARY CLEARANCE IN PROGRESS

LOOK FOR THE YELLOW TAGS. SHOP NOW AND SAVE!

Over 250 SUITS 10% 20% 30% DISCOUNT

Sale Prices Start at \$29.95



Over 75 Sport Coats 10% to 25% DISCOUNT

Sale Prices Start at \$19.95



Entire Winter Jacket STOCK

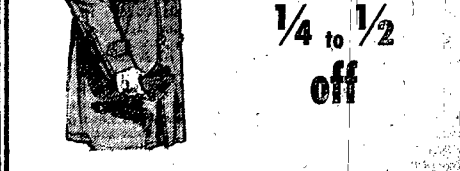
1/4 to 1/2 off

Many Items Priced for Quick Clearance

SHOP OUR BOYS' DEPARTMENT

Save on Suits, Winter Jackets and Sport Coats

Silver Dollar Night Drawing in our store Thursday at 8:00 for \$350



READ THE HERALD WANT ADS EVERY WEEK.

Watches DIAMONDS JEWELRY and GIFTS

GUARANTEED EXPERT WATCH REPAIRING

Over 27 Years Experience Dale's Jewelry



WSC Gridiron Ace, Roger Cordes, Dies

Roger Cordes, 21, son of Mr. and Mrs. Larry Cordes, Scribner, gridiron star on the 1963 WSC football team and honorary captain of the 1964 team, died Monday of cancer in a hospital in Fremont. Team



Roger Cordes

mates, schoolmates and coaches joined in paying tribute to him. The young athlete knew he had cancer but never complained during hospitalization in Omaha and Fremont. His football coach at WSC, John Jermeier, said his fight against death was reminiscent of his attitude in sports: "He just never gave up."

He was an end on the 1963 grid team and when his illness forced him to drop out of school this last term his teammates still elected him honorary captain. An inspiration to his fellow players, Coach Jermeier said of him: "He will continue to be an inspiration in the years to come as he has been in the past."

Coach Jermeier and the 1964 team will be honorary pallbearers at final rites Thursday at 2 p.m. in St.

Peter's Lutheran Church, Scribner. All had visited him in the hospital; none ever heard him complain. He died as he lived — as a gentleman, an athlete and a man.

Wayne State Wins Crown In Own Meet

Wayne State's basketball team won its own Christmas Holiday Tournament last week, for the second time in the event's seven years.

Accomplishing this feat came on an 83-72 victory over River Falls State of Wisconsin, following a first round win over South Dakota Tech, 78-52.

In the consolation game before the final Wednesday, McKendree College, Lebanon, Ill., downed Tech 112-77—first time the tourney has produced a three-figure score. McKendree, in the first round, lost to River Falls 91-80.

Wayne not only won the flashy trophy but had the tourney's top scorer as Dean DeBurr swished 39 points in the finale, making his two-game total 68. The 39 pointer was DeBurr's best performance in college varsity or high school basketball.

The Wildcat tournament performance was authoritative in both games. After trailing briefly at the start, Wayne surged ahead to lead by as much as 22 points late in the second half.

Stout Wayne defense shackled River Falls' two high scorers, Ken Lee and Nate Schilling, who hit 31 and 30 against McKendree. Lee totaled 45, Schilling 38. McKendree's Larry Richardson added 40 points and teammate Lester Long hit 39, among the tourney's top performers.

Bob Hope was Wayne's second highest scorer with 21. Dennis Neubrand and Ron Hintz each contributed 17.

McNatt's Team Leads Bowling Tournament

McNatt's Hardware team leads in the team division of the city association bowling tournament which started Monday. Competition will continue through Saturday and Sunday.

With a score of 2951, McNatt's took over the team lead. Bob Jeanson and Jean Nuss moved into the first doubles competition with 1211 and Don Tangeman leads the singles with 611.

Five trophies are to be awarded at the end of the tourney. One each will be given for team high, doubles high, singles high, all events scratch and all events handicap.

Wildcats Win Tuesday Tilt from Northwestern

Stout defense in the final minutes gave Wayne State a 65-56 victory over Northwestern College here Tuesday night.

Though Wayne led all the way except for three brief intervals, the Red Raiders made it tough most of the time. They pulled ahead 12-11 after 6 1/2 minutes, then trailed until overcoming a 10-point deficit to tie at 44-all with 13:30 left in the second half.

A pair of Dave Korver free throws boosted Northwestern ahead, 53-52, with 5:50 remaining, but Randy Harkabus regained a Wayne lead half a minute later on a lay-up. Seven more points by Denny Neubrand and four by Dean DeBurr—nine of them charity shots—put the Wildcats out of reach.

DeBurr's game-high 23 points left him with a 24.3 average in 10 games. Dick Groenhout topped Northwestern with 17. Neubrand hit 15, his college high in two varsity seasons.

Wayne takes a 7-3 record into its conference debut with Chadron State this weekend. The Eagles are traditionally stubborn on their home court, seldom giving up a win, almost never two in the doubleheaders they play.

Belden

Dinner guests New Year's Day in the Carl Brink home were Mr. and Mrs. Dick Jenkins, Noroitk and Marie Brink, Belden.

Mr. and Mrs. Gene Mitchell and sons were guests Tuesday evening in the Darrell Joanson home, Laurel.

Guests Saturday afternoon in the John O'Neil home were Jane Pedersen and Mary and Cindy O'Neil. Rev. and Mrs. Howard Peterson left Saturday to spend a week in Grand Rapids, Mich.

Mr. and Mrs. Ben Rath were New Year's Eve guests in the Marion Bayne home, Coleridge.

Dinner guests Sunday in the Chris Jorgensen home were Mr. and Mrs. Dick Jorgensen and

Sherry, Wayne, Dianne Bolken, Coleridge, and Mrs. Joe Lange and Janice.

New Year's Day supper guests in the Howard Leapley home were Mr. and Mrs. Gerald Leapley and sons.

Dinner guests in the Eimer McDonald home New Year's Day were Mr. and Mrs. Darrell Joanson and daughters, Laurel, Mr. and Mrs. Kenneth McDonald and family, South Sioux City, and Mr. and Mrs. Kenneth Brummeis and family, Belden.

New Year's Day dinner and supper guests in the Charles Hintz home were Mr. and Mrs. Dan Hintz and daughter, Mr. and Mrs. Leltoy Hintz and son and Jackie Hintz, Noroitk, and Rossam Haagmann, Harington.

Patty Broderick, Plainview, was a guest Wednesday to Friday in the Robert Harper home.

Supper guests Saturday in the Mac Lacka home were Mr. and Mrs. Marvin Joanson, Randolph. Supper guests Wednesday in the Earl Fish home were Mr. and Mrs. Claire Sullivan and daughters, Omaha, Mr. and Mrs. Maney Sutton and Karen and Mrs. Magie Hubbard, Belden.

New Year's Day dinner guests in the Leonard Gunn home, Harington, were Mr. and Mrs. Lawrence Fuchs and family.

Guests Saturday evening in the home of Mrs. Vernie DeLong were Mr. and Mrs. John Olson and Mr. and Mrs. Ole Ribi, Harington.

Neal Goodsell, Bloomington, Ill., arrived Monday to visit Mr. and Mrs. Vernon Goodsell and other relatives.

Dinner guests Friday in the Leroy Brink home were Harold Brink and Gerri Gilbert, Wayne.

Dinner guests Sunday in the Ray Anderson home were Mr. and Mrs. Curtis Weible and sons, Omaha.

Mr. and Mrs. Hazen Boling and Gene were guests Monday afternoon in the Ferris Meyer home, Wayne, to help Penny observe her second birthday.

Dinner guests New Year's Day in the Duong Winkelbauer home, Carroll, were Mr. and Mrs. Paul Young and family and Larry Anderson, Randolph. Mr. and Mrs. Darrell Graf and family and Wad Graf, Belden, and Renne Graf, Grants Pass, Ore.

Guests Saturday to Wednesday in the Melvin Graham home were Mr. and Mrs. Wayne Graham and family, Chamberlin, S. D.

Supper guests Wednesday in the Bill Macklin home, Carroll, were Mr. and Mrs. Bob Harper.

Mr. and Mrs. Carvel Boucher and family, Anchorage, Alaska, visited Wednesday to Saturday in the Bernard Arduser home.

Callers Wednesday afternoon in the Walt Girtord home were Mrs. Bess Moseley, Mrs. Fred Planz and Mrs. Lamer Ayers.

Dinner guests Sunday in the Mrs. R. E. Muma home, Sioux City, were Mr. and Mrs. Bruce Barks and family, Omaha, Mr. and Mrs. Ralph Stuart, Springville, Ia., Mrs. Marie Muma, Sioux City, and Mr. and Mrs. Earl Barks, Belden.

Mr. and Mrs. Roy Bauermeister and family were dinner guests Saturday in the Dave Bauermeister home, Norfolk.

Mr. and Mrs. Coie Beuck, Sioux City, visited Wednesday afternoon in the Mrs. Louise Beuck home.

New Year's Day dinner guests in the Bill Brandow home were Mr. and Mrs. Kermit Graf and family, Mr. and Mrs. Don Helms and family, Mr. and Mrs. Curtis Graf and Mr. and Mrs. Ted Leapley.

Lynette Case was a guest Saturday to Thursday in the Melvin Lunda home, Sioux City.

Mr. and Mrs. Jack Bartels and family, Lincoln, were dinner guests Sunday in the Leltoy Brink home.

Dinner guests in the Pete Pedersen home Sunday were Mr. and Mrs. Ariand Pedersen and sons, Belden, and Mr. and Mrs. Dan Pedersen and sons, Omaha.

Guests Saturday in the Harry Brummels home, Randolph, were Mr. and Mrs. Kenneth Brummels and family.

Guests in the Chester Jensen home, Coleridge, Thursday afternoon were Mr. and Mrs. Glenn Grafis.

Mr. and Mrs. Merle Gubbels and family were supper guests New Year's Day in the Joe Gubbels home, Randolph.

Guests Tuesday morning in the Ted Stapleman home were Mr. and Mrs. Clarence Stapleman and family.

Cindy and Sandy Jones, Norfolk, were overnight guests Friday in the Floyd Miller home.

Mr. and Mrs. Roger Heitman and Todd, Sioux City, were dinner guests Saturday in the Arnold Heitman home.

Guests Tuesday evening in the Charles Bierschenk home to celebrate Linda's third birthday were Mr. and Mrs. Don Helms and family, Mr. and Mrs. Bill Brandow and family, Belden, and Mr. and Mrs. Merle Bierschenk and Kirk, Randolph.

Guests in the Darrell Graf home Thursday afternoon were Mr. and Mrs. Herman Ehke, Marvin and Sardy Anderson, Laurel.

Dinner guests Sunday in the Fremont Lubberstead home, Wayne, were Mr. and Mrs. Kermit Graf and family.

Mr. and Mrs. Oscar Dahl and family, enroute to Kansas City, were guests Sunday morning in the Melvin Graham home.

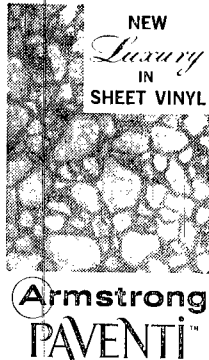
Supper guests New Year's Day in the Francis Broderick home, Plainview, were Mr. and Mrs. Bob Harper, Mary Jo and Arland and James Broderick.

VINYL FLOORS

ADD NEW DIMENSIONS AND NEW BEAUTY TO EVERY ROOM

... designed for the most discriminating tastes ... ready for you now!

THEY ARE HERE NOW! The almost unbelievable wonders of vinyl. The easy upkeep, long life and unmatched beauty of dozens of patterns and combination of materials can add greatly to the elegance of your home. A wide range of prices allows you to choose the one that fits your needs best. The many patterns are truly a decorator's dream ... see them yourself.



NEW Luxury IN SHEET VINYL

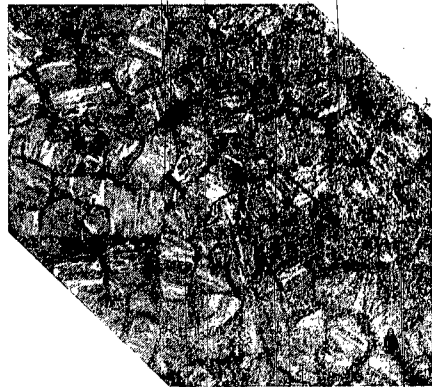
Armstrong PAVENTI

Translucent, random size, marble-like shapes, set in a base of translucent vinyl. A smart setting for every decorative theme, modern or traditional.

MONTINA . . .

an intriguing flooring effect designed to give your home that unusual touch of distinction. The

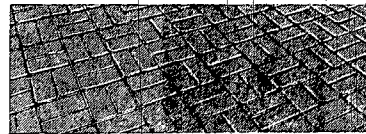
moment you see it, you will think of a dozen decorative combinations that can be built around its natural styling. Can be installed over floors in direct contact with the ground.



AS LOW AS

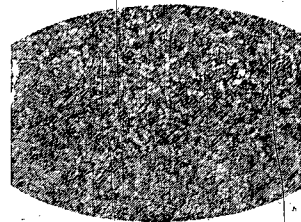
\$1.95

That's right! Beautiful Terrazzo Corlon at only \$1.95 a running foot, six feet wide.



EMBOSSED LINOLEUM . . .

now, newest stylings in beautiful practical floors with three-dimensional designs. Just the right patterns and colors for you. See them now.



PATRICIAN . . .

a dramatic new styling in vinyl sheet goods. Combines pearlescent and opaque vinyl chips in a clear vinyl mortar. Can be installed anywhere — including the basement because it's backed with Hydrocord to resist moisture and alkalis.

VINYL FLOORS

ADD NEW DIMENSIONS AND NEW BEAUTY TO EVERY ROOM

We have a complete floor covering service. Match our wide selection of materials and patterns with qualified mechanics to estimate and install your floor and you have a combination hard to beat. Stop in soon and take advantage of this service. Of course there is no charge for counseling and estimating.

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LUMBER CO.

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Hear Wayne State's Coaches John Jermeier and Mike Olson give you the play by play action.

WAYNE STATE'S SCHEDULE:

Jan. 8 CHADRON	Jan. 18 SOUTHERN STATE
Jan. 9 CHADRON	Jan. 20 CONCORDIA
Jan. 16 KEARNEY	Jan. 30 PERU STATE
Feb. 16 HASTINGS COLLEGE	

Belden

(Continued from page 6)

Wagner, Mont., visited Wednesday and Thursday with the Joanne Kuhl family, St. Louis.

Guests Tuesday evening in the Charles Berschenko home were Mr. and Mrs. Merle Berschenko and Kirk, Randolph, Mr. and Mrs. Bill Brandow and family and Mr. and Mrs. Don Helms and family.

Mr. and Mrs. Melvin Lund and family, Sioux City, were New Year's Eve guests in the Mrs. Otto Case home.

Guests Saturday in the Richard Ely home, Norfolk, were Mr. and Mrs. Bill Ely.

Mr. and Mrs. Gomer Lenton and their grandchildren, Karen, Terry and Deborah Lenton, Randolph, were New Year's Eve guests in the Harvey Edging home.

Guests Wednesday evening in the Bernard Arhusler home were Mr. and Mrs. Carvel Boucher and family, Anchorage, Alaska, and Mr. and Mrs. Melvin DeLozier, Randolph.

Mr. and Mrs. Dick Jorgensen and daughter, Wayne, were New Year's Eve guests in the Elmer Ayers home.

Mr. and Mrs. Francis Crowe and son, St. Joseph, were dinner guests Saturday in the LeRoy Bine home.

Mark Scott and Roger Pedersen and Kevin Brockman were guests Friday in the Pete Pedersen home.

Guests New Year's Eve in the Glenn Grafias home to help their host observe his birthday were Mr. and Mrs. Ted Grafias and family, Randolph.

Mr. and Mrs. Merle Gubbels accompanied Marie Letting to Columbus Tuesday evening where she left by train for her home in Denver.

Dennis Stapleton visited last week with his grandparents, Mr. and Mrs. Alvin Young, Randolph. Bill Hoffman spent Thursday to Tuesday with friends at Valentine.

Mr. and Mrs. Lester McLain and family left Tuesday for Burlington, Colo., after a visit with relatives at Belden.

Mr. and Mrs. Ed Pfanz were New Year's Eve guests in the Joe Gubbels home, Randolph.

New Year's Eve guests in the Lawrence Vogt home were Mr. and Mrs. Phil Seader, Center.

While Mr. and Mrs. Elmer McDonald were visiting their son and family, SP 4 and Mrs. Harvey McDonald, El Paso, Tex., they were

Lyle and Mr. and Mrs. Clyde Cook and Carol, Belden.

Mrs. Chris Jorgensen observed her birthday New Year's Eve. Guests in the Jorgensen home were Mr. and Mrs. Dick Jorgensen and daughter, Wayne.

Mr. and Mrs. Duane Krueger visited New Year's Day in the Delbert Krueger home.

Dinner guests New Year's Day in the Franklin Heifer home were Mr. and Mrs. Cliff Hennicks and daughters, Pramont, Calif., Mr. and Mrs. Francis Hansel, and daughters, Mr. and Mrs. Art Hennicks and family and Don Fluett, Coleridge.

Weekend guests in the Walt Huetig home were Mr. and Mrs. John Dale and Mr. and Mrs. Dennis Dale, Omaha.

Callers Saturday afternoon in the Emil Carlson home were Mr. and Mrs. Lawrence Larson.

Guests Monday in the Howard McLain home were Mr. and Mrs. Lester McLain and family, Burlington, Colo., Mrs. R. E. McLain, Laurel, and Eldon McLain, Knoxville, Ia.

Mrs. Francis Pfanz and sons, Warden, Mont., visited Monday and Tuesday in the Ed Pfanz home.

Supper guests New Year's Eve in the Alvin Roth home were Mr. and Mrs. Arlen Pedersen and sons.

Mr. and Mrs. Harry Tyler, Creighton, were supper guests Sunday in the Lawrence Vogt home.

Dinner guests New Year's Day in the Richard Schultz home, Wausau, were Mr. and Mrs. Ronald McLain and daughter, Dakota City, Mrs. Opal Schultz, Wausau, and Mr. and Mrs. Earl Schoonover and daughters, Belden.

Rita Stapleton, Athens, Ohio, left Saturday after a week's visit with relatives.

Dinner guests New Year's Day in the Mrs. Dorothy Whipple home were Mr. and Mrs. Donald Whipple and Sharyn, Stanton, and Mr. and Mrs. Ronald Whipple and daughters.

Mr. and Mrs. Glenn Westead were New Year's Day dinner guests in the Rev. and Mrs. Dale Westead home, Blair.

Bernard Hart, Creighton, spent the holidays with his grandparents, Mr. and Mrs. Ezra Hart.

Supper guests Wednesday in the Ray Madison home, South Sioux City, were Mr. and Mrs. Arlen Pedersen and sons.

Guests Monday evening in the Will Alderson home were Mr. and Mrs. Elmer Ayers.

Frank Termyhlen, Magnet, was a dinner guest New Year's Day in the Duane Krueger home.

Dinner guests Sunday in the Roger Buchanan home, Randolph, were Mr. and Mrs. Paul Sellentine.

Guests Sunday in the John Seyl home, Laurel, were Mr. and Mrs. Bill Eby, Mr. and Mrs. Herbert Abts, Henry Seyl and Mrs. Anna

Seyl, Belden, and Mr. and Mrs. Harold Seyl, Laurel.

Mr. and Mrs. Dennis Dale, Omaha, were New Year's Day guests in the Harold Huetig home.

Mrs. Kenneth Brummels and Mrs. Clyde Cook visited Thursday afternoon in the Duane Krueger home.

Mr. and Mrs. Bill Eby were dinner guests in the Harry Olson home, Coleridge, New Year's Day.

Evening guests in the Bernard Arhusler home New Year's Day were Mr. and Mrs. Jerry Arhusler and family, Randolph, and Mr. and Mrs. Carvel Boucher and family, Anchorage, Alaska.

Dinner guests in the Alvin Young home, Randolph, Sunday were Mr. and Mrs. Alvin Young and family, Norfolk, Lizzie Logrg, Wayne, and Mr. and Mrs. Clarence Stapleton and family.

Eldon McLain left Thursday morning for Knoxville, Ia., after visiting several days with relatives.

Seyl, Belden, and Mr. and Mrs. Harold Seyl, Laurel.

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The Wayne (Nebr.) Herald, Thursday, January 7, 1965

DATES CLAIMED

PHONE 375-2600 and we will come to YOUR FARM! Claim Your Sale Date Early... Check These Dates First!

- With your sale ad in The Wayne Herald you reach more farmers than in any other medium.
- Combination newspaper plan of sale ad and sale bills tie-up, which makes your advertising complete in one job.
- Less expense, less driving and time needed in posting fewer sale bills needed.
- 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.
- If you cannot get in to The Herald office soon, just call 375-2600 collect. We'll be out.

WEDNESDAY, JAN. 13: ALBERT NELSON, JR., Wakefield, farm sale. Citizens National Bank, Wakefield, Clerk. Auctioneer, Iven Nixon and Orville Lago.

MONDAY, JAN. 18: L. W. and DICK POWERS farm sale. Located 1 mile east and 1/2 north of Wayne, State National Bank, Wayne, clerk. Nixon & Lago, auctioneers.

FARM AUCTION

WAYNE HERALD ONE-STOP FARM SALE SERVICE INCLUDES —

- FREE Listing in the newspaper Calendar of Coming Sales — to protect the date you have selected.
- Your FREE sale bill printed in bright and assorted colors of regular sale bill paper.
- FREE farm sale arrows with your name imprinted on them to direct strangers to your farm sale.
- Experienced help in drawing up your farm sale ad; to make it the kind that DRAWS A CROWD.
- Use of good livestock and purebred pictures in ad and sale bills.

FOR SALE Purebred Duroc Boars. Tested blood lines. Champion pen and Champion market hog. Wayne County Fair. McQuistan Bros., Pender, Nebr., 6 south, 934 east of Wayne.

DAIRYMEN

Higher milk prices, lower springer prices, mean more profit for you. Good selection of Wisconsin and Minnesota Holstein Springers on hand.

Double 'L' Dairy Farm, Newcastle, Nebr.

Buy them in January before the February price rise.

3312

FOR RENT

RE-FINISH THOSE OLD FLOORS. It's easy and inexpensive when you rent our floor sander and edger and refinish with our quality seals, varnishes and waxes. Brighten your rugs by renting our carpet shampooer. Coast to Coast Stores, Wayne, Nebr. j5tf

FOR RENT Quonset Hut, furnished, available immediately. Phone 375-3085. d31f

FOR RENT: Two bedroom house. Call 375-1387. j73c

FOR RENT: Large two bedroom apartment. Phone 375-2125. j74c

REAL ESTATE

TO BUY TO SELL REAL ESTATE Property Exchange

112 West 2nd. Ph. 375-2134

FOR SALE: Three-bedroom home. Carpeted living room, drapes. Finished basement. See by appointment. Bill Witte, 1015 Pearl, Phone 375-1774. j71f

FOR SALE

Three bedroom house with RUSCO ENCLOSED FINISHED BREEZEWAY

At 800 Pine Heights Road 17-ft. all-electric built-in kitchen, 20-ft. living room with nylon carpeting and custom made lined drapes, 2 baths, one with shower in full well arranged basement. Attached garage. On large, level lot. Center hall with plenty of closet space. Perimeter heating. Russo windows.

Moderate Price - Leaving town

Dick Jones d24tf

FOR SALE: Good 160 acre farm 1/2 mile south of Winslow. Modern farm home, other buildings are good. March 1, 1965 possession. Phone 288-4545. Warnemunde Real Estate and Insurance Agency, Winslow. j74c

MISC. SERVICES

For the Best in Radio and TV Repair

Phone 375-3690

We Service All Makes

SWANSON TV Wayne's Oldest TV Store

AL-NON FAMILY GROUPS ARE for family or friends of problem drinkers. For information write to Box 83, Wayne, Nebr. n15oamt

MOVING?

Don't take chances with your valuable belongings. Move with Aero Mayflower. America's most recommended mover.

Abler Transfer, Inc. Wayne, Nebr. Phone 375-3475 j71f

DO YOU WANT TO DO SOMETHING about your drinking? Write AA, Box 83, Wayne, Nebraska. n15f

We service all makes of Radio and TV. Why not enjoy both to the fullest.

McNatt's Radio & TV Service

Phone 375-1533

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

2nd FIRESTONE De Luxe Champion

1/2 OFF

Buy 1st tire at price listed below and get 2nd tire 1/2 off that price!



Firestone DELUXE CHAMPION

America's leading original equipment tire

ON NEW 1964 CARS!

SIZE	Tubeless Blackwalls		Tubeless Whitewalls	
	1st Tire	2nd Tire	1st Tire	2nd Tire
6.00-13	\$23.65	\$11.82	\$27.80	\$13.90
6.50-13	25.15	12.57	29.55	14.77
7.00-13	26.65	13.32	31.30	15.65
6.50-14	26.70	13.35	31.35	15.67
7.00-14	27.70	13.85	32.55	16.27
7.50-14	29.30	14.65	34.45	17.22
8.00-14	32.15	16.07	37.80	18.90
8.50-14	35.30	17.65	41.50	20.75
9.00-14	39.30	19.65	46.20	23.10
9.50-14	40.65	20.32	47.75	23.87

All Prices PLUS TAX

NO TRADE-IN NEEDED

NATIONWIDE GUARANTEE

Full Lifetime Guarantee against defects in workmanship and materials and most road hazard injuries for the life of the original tread. Replacements are pro-rated on tread wear and based on Firestone price current at time of adjustment.

Firestone THE GREATEST TIRE NAME IN RACING

Choice of Champions

Art Arfons Land Speed Record 558.71 M.P.H. on Firestone Tires

A. J. Foyt Indianapolis "500" Record 147.25 M.P.H. on Firestone Tires

Parnell Jones U.S. Auto Club Stock Car Champion on Firestone Tires

Fred Lorenzen Class "B" Stock Car Record 170.88 M.P.H. on Firestone Tires

Merchandise Oil Co. Phone 375-3340 Wayne, Nebr. 121 West 1st

FOR SALE: In this area, 4 1/2 month old Singer Sewing Machine, Deluxe model. Complete with attachments and new warranty. Assume final seven payments of \$6.00 each. Exceptional value! Cash discount. Send letter with reference and address location: Credit Manager, Box 261, Columbus, Nebr. d312

TAKE OVER PAYMENTS — 1964 Zig Zag sewing machine, like new, sews on buttons, makes buttonholes, blindstitches without attachments. Assume final payments of \$4.85 or \$28.78 cash. For more information call 375-1327, Wayne. j7p

FOR SALE: '58 Ford, S.T., good condition, good tires. Vern Jacobsen, Belden, Phone 5-3355. j7p

EVEN 12 YEAR OLD Johnny can beautify vinyl floors with long lasting Seal Glass. L. W. McNatt Hardware, Wayne, Nebr. j7

MAYTAG automatic washer!

Kugler Electric Co. Phone 375-1112 Wayne Expert Washer Service with Genuine Maytag Parts

FOR SALE: 1963 RCA Victor Console Stereo phonograph with several LP and 45 RPM records. Make offer. See at 939 Main or call 375-2322. j7

Take Over Payments On Singer Sewing Machine

Zig-Zag, in beautiful cabinet. This machine will sew on buttons, makes buttonholes, blind hems, and fancy stitches without attachments. Assume last few payments of \$5.81. Will trade.

For more information write Credit Manager, 6105 Railroad Ave., Omaha, Nebraska d312p

FOR SALE: '58 Ford, S.T., good condition, good tires. Vern Jacobsen, Belden, Phone 5-3355. j7p

EVEN 12 YEAR OLD Johnny can beautify vinyl floors with long lasting Seal Glass. L. W. McNatt Hardware, Wayne, Nebr. j7

HELP WANTED

WANTED: Experienced cook. Apply in person to Connie Suhr at Hotel Morrison. j713

WANTED: Man to supply customers in Wayne county or city of Wayne. Good opportunity for a hustler. Good line of household necessities. Write Rawleigh, Dept. NBR 150 666, Freeport, Ill. j7.21

Career Opportunity

An unusual prestige, opportunity is offered to an outstanding man, over 25, who is seeking a lifetime sales/career working in this area. We have a two-year training program. The man selected must be ambitious, sales minded and of high native intelligence. Selection will be competitive, based on aptitude test plus personal interviews. All replies held confidential.

Box 555, Norfolk, Nebr. d174

WANTED: Full time Desk Clerk. Apply in person to Connie Suhr at Hotel Morrison. j713

SECRETARY WANTED. Must be competent typist. Shorthand preferred but not imperative. General office work. Phone 375-1811 between 9 a.m. and 5 p.m., Monday through Friday for interview. j7

LIVESTOCK

TOP QUALITY DUROC BOARS. Priced reasonable. Robert Erwin, 7 miles west of Wayne 1 1/2 north. o8tf

FOR SALE: 15 Hampshire Gilts to farrow 1st of Feb. Vaccinated and mated to very good boars. We had champion gilt in carcass show at Wayne Co. Fair. These are same breeding. Would be just right for club work. Lester Chilcott, Wisner, Box 386, Phone 528-6744. j71f

NEW YEAR 1965

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Such action depends entirely on the individual. If you wish to have a good sized saving account, resolve to add money each time you receive cash to your present saving account or join the people and build yourself a growing savings.

Wayne Federal Savings and Loan affords many opportunities to help people get ahead where your savings are safe, sound and profitable. Your account is guaranteed and the more money you save, the more you grow with

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HARD-WORKING CUB CADET is an ALL-SEASON tractor

Take the back strain out of year 'round yard chores with a nimble, all-job Cub Cadet. Enjoy the advantages of top riding comfort... fingertip steering ease... trouble-free, all-gear transmission... 7 horsepower engine.

Try the Cub Cadet at your own home. See how it takes the hard work out of yard work... allows you extra hours of leisure. Call us for a demonstration.

INTERNATIONAL HARVESTER SALES and SERVICE 209 S. Main - Phone 375-2166

Darleen Wegner Weds A. Beals Dec. 30 in Wisner

Altona Wisner — Wedding vows were exchanged Dec. 30 at Wisner Methodist church by Darleen Wegner, daughter of Mrs. Mabel Wegner, Wisner, and Alan P. Beals, Jr. son of Mr. and Mrs. Alan P. Beals of San Francisco. Rev. Keith Bruning officiated at the ceremony. Soloist was Mrs. William Holland. Organist was Lois Wegner.

The bride wore a floor length gown of soft candlelight ivory brocade. The controlled front panel skirt featured a full, flowing back panel of ivory satin which swept into an aisle wide chapel train. She carried an arrangement of white butterfly roses.

Matron of honor was Delores Wegner, Stuttgart, Germany. She wore a floor length gown of brocade and velvet in American Beauty rose. A velvet bow of the same color caught her veil. She carried an arrangement of white carnations and American Beauty roses.

Philip Mahle, Wabasha, Minn. served as best man. Ushers were William Shaw, Oakland, Calif. and Roger Luebbers, Columbus, Mo.

A reception was held in the church parlors. Mrs. Audrey Lubben, LeMars, Ia., was in charge of the guest table. Mrs. Leroy Browlette, York, and Mrs. Russell Brahmner, Wisner, were hostesses. Registering the guests was Audrey Lubben, LeMars, Ia. Mrs. Dean Kathol arranged the gifts. Mrs. Duane Dinslage, Elgin, cut the wedding cake which was served by Mrs. Dean Moeller, Wisner. Pouring coffee was Mrs. William Shaw. Marion Vollmer served punch. Mrs. Willard Malchow,

Laurel, Mrs. Arlan Panning, Winslow and Mrs. Warren Helles, Wisner, were waitresses.

The bride chose a coral knit suit with brown accessories for her going-away ensemble. The bride attended Nebraska Wesleyan University and was graduated from Nebraska Methodist School of Nursing. She served two years with the Peace Corps in Africa.

The bridegroom attended San Francisco State College and served with the Peace Corps in Africa. The couple will reside at 720 41st Ave., San Francisco.

Hedy R. Hightree Becomes Bride of Jerry W. Ahlvers

The Presbyterian church, Pender, was the setting for a candlelight service Dec. 27 when Hedy Rae Hightree, daughter of Mr. and Mrs. Robert Hightree, Pender, became the bride of Jerry W. Ahlvers, son of Mr. and Mrs. Ben F. Ahlvers, Wayne. Rev. Cecil Bliss, pastor of First Methodist church, Wayne, officiated at the ceremony.

McVeen Meyer, Colorado Springs, sang "I Love Thee" and "The Lord's Prayer."

The bride, given in marriage by her father, wore a floor length gown of white chiffon, styled with a sculptured bodice and double Watteau panel accented by a wide quail bow. A fabric rose held her silk illusion double veil. She carried a bouquet of red winter roses.

Jane Frey was maid of honor and Sandra Kuester, Julie Benson and Florence Bruns served as bridesmaids. They wore floor length gowns of red chiffon, fashioned the same as the bride's. Each carried a single white mum

with satin streamers and leaves. Charles Ahlvers, Omaha, served his bride as best man. Paul Miller, Bug Likes and Bill Denkinger, Wayne, were groomsmen. Ushers were Ed Montgomery, Wayne, Larry Brandstetter, Fremont, and Gary Nelson, Omaha. For the wedding the bride's mother wore a turquoise lace over satin dress and the bridegroom's mother chose a dusty blue satin back crepe. Both wore red rose corsages.

The reception was held in the Pender Fire Hall after the wedding. For a going-away ensemble the bride chose a winter red double knit suit.

The bride graduated from the Immanuel Lutheran Hospital School of Nursing, Omaha. She will be employed at the Veteran's hospital, Omaha.

The bridegroom graduated from Wayne State College and is teaching at Nathan Hale Junior High, Omaha.

The couple reside at 4806 Harney St., Omaha.

Spiering-Lanphear Wedding Rites Held In Hoskins Church

Hoskins — Mrs. Phyllis Maas Spiering, daughter of Mr. and Mrs. Ed Maas, Hoskins, and Max L. Lanphear, Randolph, were married in ceremonies Dec. 26 at Hoskins Peace Evangelical and Reformed church.

Rev. John E. Saxton officiated at the rite. Music was furnished by Mrs. Herman Marton, Norfolk. The bride wore an aqua blue gown with a corsage of pink roses.

Mrs. Donald Volwiler, Carroll, was matron of honor. The bridegroom's attendant was Lowell Weber, Randolph.

A reception was held in the church basement following the ceremony. Jeanne Larson registered the guests and arranged the gifts. Betty Henry Stratton poured. Assisting with serving were Mrs. Edwin Strate, Mrs. Donald Johnson, Mrs. Marvin Schroeder and Mrs. Lucille Smith. The couple will reside in Hoskins.

Carol Price Weds Kenneth Popken in Wisner Dec. 27

Altona-Wisner — Carol Jean Price, daughter of Dr. and Mrs. W. J. Price, McGill, Nev., formerly of Wisner, and Kenneth Popken, son of Norman Popken, Hooper, were married Dec. 27 in ceremonies at Wisner Methodist church.

Rev. Keith Bruning officiated at the rite. Soloist was Orville Von Seggern. Organist was Mrs. Bill Holland.

The bride, given in marriage by her father, wore a white silk floor length gown with close fitting bodice with long tapered sleeves and a rounded neckline. The sheath skirt fell into bustle back with bow at waistline and swept into a chapel train. Her double shoulder veil of silk illusion was held by an open pillbox of rhinestones and pearls. She carried an arrangement of gardenias.

Jeanette Broz, Wilbur, served as matron of honor. Serving as bridesmaid was Roberta Wolff, Hot Springs, Ark.

Don Oelsigle, Tilden, was best man. William Pageler, Cedar Bluffs, served as groomsmen. Howard and Martin Holland, Wisner, lighted the candles.

A reception was held in the church parlors following the ceremony. Dr. and Mrs. W. J. Price and Mrs. Tom Pickarski were hosts. Lanette Popken arranged the gifts. JoAnn Popken registered the guests. Mrs. Russell Schweers cut and served the wedding cake. Mrs. Bruce Emley poured.

The bride is attending the University of Nebraska where she will graduate in February.

The bridegroom is a 1963 graduate of the University and now is in the Navy.

The couple will reside in Athens, Ga.

WAYNE HOSPITAL

Admitted: John Peterson, Carroll; Mrs. Robert Turner, Wayne; Betty Haase, Wayne; Chris Dault, Laurel; James Kavanaugh, Belden; Mrs. Glen Petersen, Wayne. Dismissed: Gail Grone, Wayne; Marilyn Dierks, Concord; Mrs. Ralph Miller, Laurel; Mrs. Ronald Carnes, Wayne; Betty Haase, Wayne; Mrs. Robert Turner, Wayne; John Peterson, Carroll; Carl Paulsen, Dakota City; Mrs. Paul McCluskey and son, Wayne; William Eckert, Dixon; James Kavanaugh, Belden; Mrs. Don Cunningham, Dixon; Henry Wiltter, Wayne.

COURTHOUSE ROUNDUP

Deaths Filed: Dec. 29, Richard C. and Doris F. Nelson and Donald A. and Norma Nelson to Alfia Corp., southwest one-fourth of 5-27-1 and northeast one-fourth of 5-27-1. Dec. 30: Frank and Tena Bargholz to Irwin C. and Shirley R. Brandt, south 8 feet of west 50 feet of north 158 feet, lot 28, Taylor and Nichols addition to Wayne, 55 cents revenue stamps.

BIRTHS

Dec. 25: Mr. and Mrs. Roger Flehn, Grand Island, a daughter, Brenda Lynn, 6 lbs., 5 oz. Grandparents are Mr. and Mrs. Glen Frank Hoskins. Dec. 26: Mr. and Mrs. James

Wicklo, Omaha, a daughter, 9 lbs., 6 oz. Mrs. Wicklo is the former Barbara Langfeldt. Dec. 31: Mr. and Mrs. Kerry Noonan, Lincoln, a son, Grandparents are Mr. and Mrs. William Noonan and Mrs. Elva Alderson, Wayne.

ADVERTISE IT IN THE WAYNE HERALD

SEE BY THE HERALD

A guest Sunday in the Lestle Alleman home was Mrs. August Alleman.

Mr. and Mrs. Leland Andersen entertained the Couples club New Year's Eve. Guests were Mr. and Mrs. Don Anderson, Mr. and Mrs.

Orville Anderson and Mr. and Mrs. Dean Kollath. Dinner guests Sunday were Mr. and Mrs. Elmer Peter and family, Hoskins. Mr. and Mrs. Charles Schindler and Mary of Hartington, spent Sunday in the Henry Weseloh home.

Mrs. Emil Bargholz returned home from a Sioux City hospital

Wednesday and is now recuperating at home. Mr. and Mrs. Will Dohren, Pilger, were visitors Sunday afternoon in the R. H. Hansen home.

NEED SOMETHING? SEE THE WANT ADS

GET A GOOD GRIP ON OLD MAN WINTER

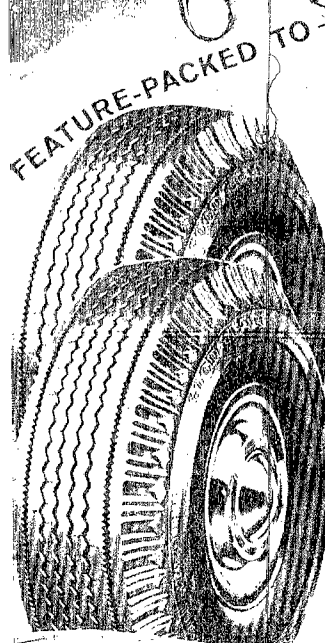
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TIRES

PRICED TO SAVE YOU MONEY FOR BUYING EARLY

GIVE YOU MORE WINTER DRIVING PLEASURE



FEATURE-PACKED TO

TUFSYN RUBBER

These great tires are made with Super-Mileage TUFSYN Goodyear's New Durable Synthetic — Toughest Rubber Ever Used in Auto Tires!

3-T NYLON

Goodyear's exclusive Triple-Tempered cord means even greater safety — now that it's locked in new Tufsyn.

GOODYEAR NATION-WIDE "NO-LIMIT" Guarantee

No limit on months... No limit on miles... No limit as to roads... No limit as to speed... for the entire life of the tread.

ALL NEW GOODYEAR AUTO TIRES ARE GUARANTEED against defects in workmanship and materials and normal road hazards, except repairable punctures.

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Plus tax and 2 old tires off your car

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WHITEWALLS ONLY \$2 MORE PER TIRE



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Year around weights. Values to \$39.95

\$23.80

Men's

Sport Coats

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Men's

Dress Slacks

Real good buys. Shop early on these!

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Boys'

SPORT SHIRTS

Sizes 6 - 16

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\$2.98 \$ 1.49

Men's and Boys'

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Values to \$2.98

\$1.00

MEN'S SWEATERS

One Special Group

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Men's Hooded Thermal

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Reg. \$4.98. Sizes S-M-L-XL

\$3.49

Men's

ALL-WEATHER COATS

\$13.80

MEN'S SHOES

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REAL GOOD BUYS ON WINTER JACKETS

BOYS'

\$5.80

MEN'S

\$7.80

Silver Dollar Night Drawing at our store Thursday at 8:00 for \$350

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LARSON Kuhn MEN AND BOYS' STORE

School and Civic Actions Top Wayne's News Stories

Activities on the school front and in civic progress top the news stories for last in Wayne. The election of a new industry, tragic deaths, break lightning, prairie fire in offices, weather, rate reductions and sports achievements were other leading news producing sources.

On every level Wayne had news about schools. Wayne State's new 9-story dormitory and other building projects totaling over \$2 million would lead the way. The cornerstone laying for the fine arts building, the enrollment of 2000 students and adoption of the trimester plan permanently were also WSC news.

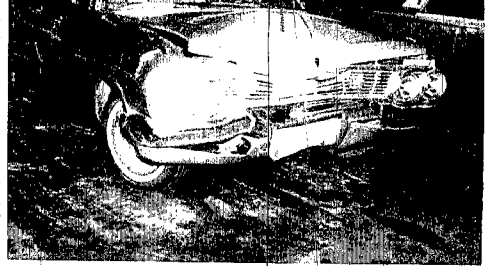
Locally the big news was the where, in Wayne the vote was held, request for an election to approve bonds for a new high school and the contrast to the democratic

landslide in most of the country. A new industry came in, Gold-on Eggs, Inc. Four Boy Scouts and their leader were struck by lightning. A two-inch rain caused some flooding. A tornado hit the Emil Vahlkamp farm and there was the usual hot weather, cold weather, wind, dry days, wet days and other elements that made weather a weekly news source.

Violent death took the lives of six residents. Duane Swanson, Herman Carstons and Lee Wert were killed in three separate car accidents. Jerry Dean Meyer drowned and Mr. and Mrs. E. J.

Seay died in an alleged murder-suicide incident. Henry Ley was appointed state director of banking. Chris Tietgen was elected mayor. Wayne Public Power district cut its rates. The city increased water rates. Northeast Experiment farm at Concord was dedicated.

Finally in sports, the Blue Devils won the district basketball title and went to the state meet. Wayne town won the league baseball championship. Legion and Midlets baseball teams won district championships and WSC teams did well, taking second in the NCC in football, second in track and first in wrestling.



WET PAVING hindered braking when Glen Nichols, Wayne, tried to stop at 9th and Main Dec. 30. His car, shown above, sustained \$254 damages when it was involved in a collision with the car driven by Glen Graves, Carroll.

Babson Predictions Cover Many Fields

(Continued From Last Week)

6. **Neutralization.** Regardless of what happens in the next few months, we look for President Johnson to compromise on the situation in South Vietnam sometime during 1965 and move toward "neutralization."

7. **Cuba and Castro.** Conditions are not likely to change radically in 1965. The Russians will do nothing to handicap Castro; neither will they do much to help him. Thus Castro will be unable to deliver the economic help he has been promising other Latin American nations. And with world sugar prices down, the Cuban chieftain will try to make a deal with the United States before the end of 1965.

8. **Unemployment.** Cutbacks in defense spending will not result in radical unemployment in the U.S. in 1965. Companies and regions seriously affected by the loss of "con-

ventional" defense work will shift to meet the rapid changes due in our system of defense during the next few years.

9. **Super Weapon.** Our Defense Department, under Secretary McNamara's leadership, will increase efforts in 1965 to produce new super-weapons. It is realized there would be no Magnot or other "line" to protect any country in future wars. Control of space will be the new aim in defense.

10. **More Jobs.** Intensified emphasis on new space-age defenses will provide more jobs in 1965 than the closing down of obsolete installations will eliminate.

11. **Stock Market.** The stock market will continue to be a paradox in 1965. The Dow Jones Industrial Average may push to 1000 before any real turn-around takes place. Many stocks, however—including numbers of issues oriented to conventional warfare and defense will still do little or nothing. Look for greater activity in stocks next year.

12. **Space Stocks.** 1965 may be an advantageous time for investors to put very small sums of money into "space" stocks. These are outright speculations, but so were the ventures of Columbus, Magellan and other explorers of the past. If there were no risk-takers there would be no progress. Such "investments", however, should be well-diversified and limited to amounts you would be prepared to lose.

13. **Cash Dividends.** Cash dividend payments should increase in 1965, although at a much slower rate than has been the case this year.

14. **British Pound.** No assessment of finances in the United States can be made without carefully weighing Britain's plight. We are convinced that unless the Labor Government adopts strict austerity measures, the pound will fall before the end of 1965.

15. **Interest rates.** Until the fate of the pound is resolved, short-term interest rates must be kept high to prevent foreigners from withdrawing their deposits held here. Also, domestic demand for credit promises to remain strong. Hence, interest rates will edge upward during 1965.

16. **Short-term Bonds.** There may be some erosion in bond prices as interest rates move upward, but there should be no massive decline unless a real credit crisis develops. Investors making new purchases would do well, however, to stick now to bonds maturing

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within five years. Sometime during 1965 longer bonds may become good buys.

17. **No Runaway Prices.** Inflation fears may rise in 1965, but we do not look for runaway prices next year as productive capacity is too large.

18. **More Wage Hikes.** More wage hikes are certain in 1965. Liberal concessions won in the auto and other industries in 1964 provide tempting targets for the steel and secondary labor groups to shoot at in 1965.

19. **Profit Margins.** To the extent — and this could be considerable — that higher costs cannot be compensated for by price hikes and greater efficiency, profit margins will suffer in 1965.

20. **Tax Rate Cut.** Indeed, despite the projected 2% cut in the corporate income tax rate next year, we look for only a very slight overall rise in corporate profits — nothing to compare with this year's huge 20% expansion.

21. **Labor Trouble.** Labor disputes will be numerous in 1965. Many labor pacts can, and will, be reopened for wage adjustments during the coming year.

22. **Employment.** Employment will continue favorable in 1965, but additions to rolls will be most noticeable in fields such as teaching, personal services, and government work.

23. **More Labor.** Little real progress will be apparent in the drive to reduce unemployment. We are only now just "touching off" the big new explosion in growth of the labor force.

24. **Automation.** Due to rising labor costs, look for business to turn even more to automation and labor-saving devices in 1965. Pressures on profit margins will spur cost cutting and efforts to raise productivity.

25. **Business Failures.** Because of rising expenses and overwhelming competition, a further increase in failures will be seen in 1965. (Continued Next Week)

I See By The Herald

Mrs. Art Auker spent Sunday in the Eugene Lundin home, Wakefield.

Mrs. Mae Young spent last week in the Will Nelson home, Columbus.

Mr. and Mrs. Henry Weseloh spent several days last week in the Roy Preetz home, Lincoln.

Mr. and Mrs. Fred Bilson spent several days last week in Richard Thompson home, Lincoln.

Bobbie Perdue was a supper guest of Mrs. Julia Perdue, Thursday and Allan Perdue was a dinner guest at Julia Perdue's home Monday.

Mrs. Ervin Renard and children, Howells, were luncheon guests Thursday at Mrs. Julia Perdue's.

Bonnie Owens returned to Grand Island and Judy Owens returned to Central City after spending the holidays with their parents, Mr. and Mrs. John Owens. Bonnie accompanied Grand Island friends to Dallas to see the Cotton Bowl game.

Mr. and Mrs. Armin Biermann visited Sunday afternoon in the J. G. Kyt home.

Mr. and Mrs. Virgil Hansen and family, Omaha, were guests last Sunday in the Herb Reuter home, Coverts Saturday in the Dan Carlson home were Jerrian Thompson and Sharon Eblson, St. Joseph, Mo.

Ellon Huxford, Omaha, spent last week with Mrs. C. A. Berry. They called on Mrs. Julia Perdue Monday afternoon.

Dinner guests New Year's Day in the M. W. Barnor home were Mr. and Mrs. Wayne Mose and family, Osmond. Evening visitors were Mr. and Mrs. Cliff Baker and family and Mr. and Mrs. Letty Barner and family.

Guests New Year's Day in the Ernest Brauner home were Mr. and Mrs. George Roebor, Wakefield. Visitors Sunday afternoon were Mr. and Mrs. Martin Meyer, Wakefield.

WINSIDE NEWS

Gladys Reichert — Phone 286-4594

OES Elects Officers
Faithful Chapter No. 168, Order of Eastern Star, elected the following officers Monday evening: Mrs. Stanley Morris, Worthy Matron; Earl Davis, Worthy Patron; Mrs. Loyd Straight, associate matron; Mrs. Lynn Roberts, associate conductress; Mrs. Rose in a royal Mintz, Tre-chaired secretary; and Mrs. Charles Farrar re-elected treasurer. Hosts were Mr. and Mrs. Donald Quin, Mr. and Mrs. Harold Quin and Mrs. Ralph Prince.

Mr. and Mrs. Roger Hedman and Todd Sioux City, were weekend guests of Mr. and Mrs. Carl Bronzyski.

Churches . . .

Theophilus Church
(A. D. Weage, pastor)
Sunday, Jan. 10: Sunday school, 9:30 a.m.; service, 10:30.

Methodist Church
(John E. Horner, pastor)
Sunday, Jan. 10: Sunday school, 10 a.m.; worship, 11.

St. Paul's Lutheran Church
(H. M. Hilpert, pastor)
Saturday, Jan. 9: Church school, 4 p.m.; teachers meeting, 7:30.
Sunday, Jan. 10: Sunday school, 9:30 a.m.; worship, 10:20.
Monday, Jan. 11: Annual business meeting, 7:30 p.m.

Trinity Lutheran Church
(H. F. Otto Mueller, pastor)
Saturday, Jan. 9: Confirmation classes and choir.
Sunday, Jan. 10: Sunday school, 10 a.m.; worship, 11; annual congregational meeting will follow worship service.

Mr. and Mrs. John Surber, Wayne, and Rev. John Horner, Carroll, were dinner guests last Sunday of Mrs. Herman Rasmussen.

Eugene Connerly, Denver, left Wednesday after spending the holidays with his sister, Mrs. Herman Rasmussen.

Mr. and Mrs. George Coulter and Mr. and Mrs. Melvin Coulter and daughters were dinner guests New Year's Day at the Norman Anderson home, Hoskins.

Mr. and Mrs. Fred Johnson and Wilma Fillmore, Duluth, Minn., were visitors Monday evening in the Mrs. Sam Reichert home.

Mr. and Mrs. Clarence Bierman, Barbara and Ray, Battle Creek, spent Saturday evening in the Arnold Janke home.

Wilma Janke, Sunnyvale, Calif., arrived Saturday for an indefinite visit with her parents, Mr. and Mrs. A. B. Janke.

Mr. and Mrs. John Morris, Wayne, were dinner guests Sunday in the Howard Iversen home.

Mr. and Mrs. Leonard Andersen, Mr. and Mrs. Kenneth Gramberg and daughters and Mr. and Mrs. Marvin Andersen and family were supper guests in the Mrs. Andrew Andersen home Tuesday.

John Wagner, Norfolk, and Mrs. Fred Erickson were guests Sunday afternoon in the William Janke home.

Mr. and Mrs. August Franzen were supper guests Saturday in the Sam Reichert home.

Mr. and Mrs. Conif Jaeger were visitors Friday evening in the George Jaeger home.

Mr. and Mrs. James C. Jensen and Karen Kay Jensen, Omaha, were dinner guests Wednesday in the Vernon Jensen home.

Mr. and Mrs. Dwayne Willers and family and Mr. and Mrs. James C. Jensen spent Wednesday in the Dr. and Mrs. Gene Osborn home, Central City.

Dinner guests Wednesday in the George Jaeger home were Mr. and Mrs. Oscar Swanson, Wayne.

Mr. and Mrs. Maurice Lindsay were supper guests Monday in the Frank Brudigan home.

Mrs. Fred Haines, Norfolk, spent Monday with her parents, Mr. and Mrs. Walter Spinden.

Mr. and Mrs. R. E. Mellick, Norfolk, spent Saturday afternoon in the Kent Jackson home.

Mr. and Mrs. Martin Pfeiffer spent Sunday afternoon in the Carl Pfeiffer home, Norfolk.

Wayne and Keith Schmode were dinner guests Tuesday in the Willis Ritz home. Mr. and Mrs. Chester Wylie and Jimmie Jensen were afternoon and luncheon guests in the Ritz home.

Mr. and Mrs. Marvin Kramer and family spent Saturday with Miss Elsie Wandt, Staplehurst.

Mrs. James Caveny, Littleton, Colo., spent Tuesday to Saturday in the Willis Ritz home.

Wilma Fillmore, Duluth, Minn., spent the holidays in the home of Mr. and Mrs. Fred Johnson. They spent Saturday evening in the home of Mr. and Mrs. Don Johnson.

Mr. and Mrs. Bernie Bowers had as dinner guests Sunday Mr. and Mrs. Larry Bowers and sons, Truman, Minn., Mr. and Mrs. Gary Bowers and Pamela and Mr. and Mrs. Dennis Bowers, Joan and Barry Lee.

Mr. and Mrs. Edwin Brogren spent Tuesday evening in the Dennis Bowers home.

Mr. and Mrs. Frank Brudigan and Randy spent Tuesday evening in the Art Rabe home.

Visitors Monday evening in the Bernie Bowers home were Mr. and Mrs. Larry Bowers and sons, Truman, Minn., Mr. and Mrs. Owen Hartman and daughters, Syracuse and Mr. and Mrs. Dennis Bowers and family.

HAVE YOU REGISTERED?

Drawing Thursday, Jan. 7 for \$350

Cash Drawing Every Thursday at 8:00 p.m.
\$10 Consolation Prize If Not Present

PARTICIPATING FIRMS

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Little Bill's Bar	Mines Jewelry
Barnor's TV	Melodee Lanes
Ben Franklin	Safeway Store
Carhart Lumber Co.	Sav-Mor Drug
Coast-to-Coast	Dale's Jewelry
Coryell Auto Co.	Mint Bar
National Food	Sherry's
Dons Better Shoes	State National Bank
Felber Pharmacy	Triangle Finance
Doescher Hdwe.	Shader-Allen
Gamble Store	Super Valu
First National Bank	Swan's Ladies'
Griess Rexall	Swan-McLean
Larson Dept. Store	Tiedtke Appliance
Larson-Kuhn	Wayne Herald
Bill's Market Basket	Wayne Book Store
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FALL

Is For Harvesting

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SALE \$1.49
(all small sizes)

Dress Flats
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SALE \$3.00

Stacked Heels
Reg. to \$10.95
SALE \$6.88

Odds and Ends Dress Heels
Reg. to \$10.95
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Naturalizers
Reg. to \$14.95
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Women's Snow Boots
10% off

Children's Nylon Dress Straps
Reg. to \$5.95
SALE \$3.00 pr.

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SALE \$1.99 plus tax

Silver Dollar Night Drawing in our store
Thursday at 8:00 for \$350

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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.

Who's Fooling Who?

Who's fooling who by trying to make Wayne look busy? Merchants who park in the main business district or allow their employees to do so are fooling no one but themselves. Sure, Wayne looks busy with all the parking places filled but who's looking for filled parking places? Wayne is competing with other cities and towns for business. Right away one thinks of the trade that goes to Norfolk and Sioux City. How about the trade that goes to Winfield? To West Point? To Sholes? They are competing towns too and they have acres in the hole in the form of lots of parking. No one wants to see all the business leave Carroll and Hoskins for Wayne. Everyone does want a share of the trade in Wayne. How willing are you to capture some of it? Enough to walk a half block farther to work? Enough to compete with Laurel, Wakefield, Pender and Wisner? Be careful where you park your car, cause making a town look busy with all the parking places filled doesn't fool anyone twice and not many once.

Capital News

Need Flood Control Plans From State's Communities

LINCOLN—The Executive Secretary of the State Soil and Water Conservation Commission has urged Nebraska communities to submit requests for state and federal assistance for flood plain control studies. Warren Fairchild said the studies would be financed wholly by the U. S. Army Corps of Engineers through the State Commission. He said they would help pinpoint the need for housing development control in the state's flood plains. "I encourage all towns that have a flood problem to avail themselves of the assistance which is theirs for the asking," he said. "This is vital to the state because no one likes to see people lose all or a major part of their equity in a flood." What Fairchild has in mind is detailed studies by qualified state and federal personnel, with local communities taking the ball and enacting local flood plain zoning ordinances to control housing developments if the findings indicate a need. "Now," he declared, "there is little or no control. Housing developments are permitted right in the heart of the flood plains; and as a result millions of dollars of damage is done whenever a flood of any proportion sweeps the state." He said the damage incurred by parts of western Omaha and the towns of Papillion, Millard and Ralston during the mid-June floods there could have been greatly reduced if some governing body had banded creek bottom housing development. All these towns and others have to do is submit an application with the State Soil and Water Conservation Commission asking for a study. There is no charge. But after the study is completed, then it's up to the communities to properly use it.

THE WAYNE HERALD
On Sale Every Week at
Felber Pharmacy
Arnio's Super Saver
Vernie Hurlbert, Carroll
Bill's Market Basket
Sav-Mor Drug Store
Hotel Morrison
Griess Rexall
Little Bill's
Council Oak
Super Valu
Mint Bar
Safeway

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.

same size and naturally arch rivals. They follow the league rules for sportsmanship and everyone feels better about it. Before each game the Sedgwick and Ovid Pep clubs join in singing together "May the Best Team Win." Ovid cheerleaders are in front of the Sedgwick Pep club and Sedgwick cheerleaders help the Ovid girls sing. Here are the words: "May the best team win, Do it with a grin. Let's all be good sports, Losing is no sin. So may the best team win, Stay right in and fight. Fight with all your might And may the best team win." What's more, when Ovid sings its school song, Sedgwick's Pep club stands up too. Ovid reciprocates when Sedgwick's song is sung. When a Sedgwick boy fouls out, Ovid gives a yell for "Sedgwick player." Sedgwick gives a cheer for an Ovid boy fouling out. The same situations prevail when any two league teams meet. When an outstanding player from an out-of-state team fouled out in a gym not over a mile from this office last week, the fans "cheered," not because he was good but because he fouled out. Not an opposing player went over to shake hands or pat him on the back. In Sedgwick, Ovid and the other loop towns, every player on the court would have expressed appreciation for his talent, some could have come over from the bench, a round of applause would have been given and both pep clubs would have given him a yell. Does this sportsmanship cord corn? Sure, it's corny, like "America the Beautiful," a warm handclasp of friendship, a true religious faith, love of beauty in nature, tears at the loss of a friend. Sportsmanship is corny — and contagious. You can have your coarse refereeing, your jeers when a player takes a free shot, gripping, taunts, pep clubs giving yells at the same time and rough-house rivalry. We'll take sportsmanship, whole kernel, cream style or on the cob!

Smith Gets Nod

District Judge Robert L. Smith of Omaha has been appointed to the Nebraska Supreme Court, succeeding Associate Justice John W. Yeager. Judge Smith, 46, is a graduate of Creighton University Law School and was practicing attorney in Omaha from 1947 through 1960. The appointment, made by Governor Morrison, is for the second Supreme Court district. Justice Yeager has served on the high court bench for a quarter century. Earlier, the Governor appointed Beatrice attorney H. Hale McCown to the Supreme Court to succeed retiring Justice Fred W. Messmore. **Abatement Drive Planned** The State Department of Health plans an abatement drive in 1965 on the problem of solid waste disposal, a matter of growing concern in Nebraska and the nation. William Rapp, department entomologist, said the attack will be primarily in the form of an educational effort. Rapp said he and other department officials will "meet with community officials, explain our position, and hope to convince them they should line themselves up. He said department surveys have shown that about 80 per cent of the garbage dumps in the state are substandard, and that the towns to be contacted will be determined by the surveys. "The time factor will dictate how many communities we reach," Rapp said. "You can't just go into a town once and get the job done. This is a selling job and it takes time." Rapp predicted that two major developments in solid waste disposal will be seen in Nebraska in the near future. They are the "recognition by county government of its responsibility in the field, and the increase of private individuals in the solid waste and disposal business." **Hossack Hopes** State Engineer John Hossack said he hopes the Legislature will provide his department with more money for advance highway right-of-way purchases. He said the more land the Highway Department can obtain now, the more money the state will save in the long pull because of rising land costs.

Co. Agent's Column

Protein Substitute Used Urea is being given a tough test as a protein substitute for feeding cattle in experiments at the University of Nebraska's Northeast Station, here, according to Station livestock nutritionist, Walter Tolman. Under favorable conditions, urea, which is itself not valuable to livestock, may be converted into useable protein by bacteria in the paunch of cattle or sheep," Tolman explained. Urea has proved to be a lower cost source of protein than the usually fed high protein feeds in some tests, but has not been satisfactory in others, he continued. Experiments and practical experience have caused many feeders to believe good results in urea feeding occur only when it is fed with molasses, which will help support bacterial growth in the paunch. Dehydrated alfalfa is fed with it to furnish "unidentified growth factors". When it is fed in high energy (fattening) rations, When ample, balanced mineral is available in the ration. In the Northeast Station tests the first three conditions cited are not being met, Tolman said. No molasses or dehydrated alfalfa is being fed and urea is being fed with silage in a growing ration rather than a fattening ration. Proper mineral supplementation is being made and Vitamin A is being fed, he stressed. Some of the test lots of silage-fed calves are receiving supplemental soy bean meal, some receive urea, and still others, mixtures. Rate of gain and feed requirements are being checked for each ration. Another trial underway at the experiment station involves comparison of alfalfa hay to a protein concentrate for supplementing a silage ration for wintering calves. Both of these tests will be completed in the spring and the results will be published, Tolman concluded. **Order Trees Now** County extension agents have received the information circular and application blanks for Clarke-McNary trees. Tree plantings are needed for protection of farmsteads, feedlots, crops and cropland, wildlife and for beautification. Possible commercial tree plantings include walnut production, fence posts, Christmas trees, and other woodlot plantings. As a part of the state's Centennial Observance, Nebraskans can receive recognition for free planting and care during the next three years. Clarke-McNary trees, which are available include broadleaf and evergreen trees and shrubs suitable for any type of windbreak or woodlot needed. More information on the Clarke-McNary and Centennial Programs can be obtained from your county extension office or soil conservation district.

Carl Curtis CAPITOL COMMENTS

As the new 89th Congress gets underway, a drive will be started to shift foreign and military spending to domestic expenditures. There will be huge increases in such programs as aid to depressed areas, youth corps training (a rebash of the CCC of the 1930's), low-cost housing, hospital construction, education aids, transportation systems for metropolitan areas, and Medicare. All of this will take place in the face of an income tax cut and mounting Federal debts. In many instances, just about equal with an increase in Social Security taxes. An indication of just one phase of the new spending program has been in evidence on Capitol Hill. It has been estimated that it will cost 100 billion dollars over a 10-year period to "wipe out poverty" in this country. The starting figure for this massive program is to be something like 800 million dollars for the first year. What to do about the war in Viet Nam will be one of the major problems facing our nation in 1965. The conflict involving the Red Chinese-sponsored North Viet Nam forces against Uncle Sam-trained troops of South Viet Nam has reached the point where a difficult decision no longer can

be postponed. Either some effort on the part of the United States to win the war will have to be undertaken, or our "training" program will have to be abandoned. Abandonment of this program could lead to Red China taking over all of Southeast Asia. Following this, Formosa, the Philippines, Japan and even Hawaii could be next on Red China's timetable. Coupled with Viet Nam, another big question for the new year is the matter of nuclear testing. Aside from the moral issue, one must recognize that Red China is not a party to the Nuclear Test Ban Treaty initiated by the late President Kennedy. Red China can keep on testing, and testing, and testing — without treaty obligations. The question facing the Administration involves whether the United States can permit this testing to continue without counterbalancing testing of our own, until the Red Chinese catch up or even surpass our own nuclear capabilities. Each year, the United States Fish and Wildlife Service completes data on big game harvests to determine population counts. The 1963 survey, just completed, shows that big game is holding its own against hunting pressures. Compared with 1962, white tail deer showed a 15-percent increase; mule deer kills were down 17 percent, and pronghorn antelope down 1 percent.

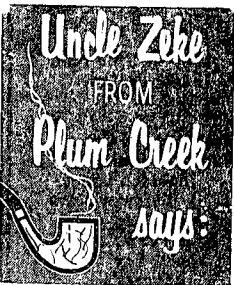


Maybe other towns in this area have perfect hills for sliding but Wayne has the best ones we've seen so far. Little signs and flares are put up on certain streets to warn motorists that kids are sliding in the area. Blocked-off streets to stop through traffic would be better. The first time we came across one of those signs it was dusk and we didn't see what the sign said until we were right beside it. We were startled to see a sled come at us from the north. Now we try to avoid the "sliding streets" as much as possible. We're sure others would also rather drive a few extra blocks than hit a kid. Be careful, kids, the streets are fun to play on but were really intended to drive on. SASS We like rabbits fine. In fact, we used to raise them by the dozen. Come around sometime and we'll tell you some hare-raising stories. All of which is leading up to a dissertation on hair—but first an alleged joke. SASS The elderly man called at the army post and asked that someone have a talk with his son. "You were his commanding officer," said the man, "so maybe you can get him to settle down and go to work." The colonel in charge said "I'll see the boy but probably just as a little more time for adjustment to civilian life." "More time!" exclaimed the father. "He served in the first world war!" SASS Hair. We're going to discuss it. Nowadays some boys wear their hair "styled" instead of combed. Trouble is we don't know where the styles come from. Hair hanging down in the face, over the ears and down the neck resembles a cross between the Beatles and some monsters. Maybe the boys are giving the girls an idea of what the gals look like—get five girls together and you get five hair styles, each supposedly fixed to be more outrageous than the others. Hair was supposed to be woman's crowning glory but some idiotic styles they've come up with suggest that Yul Brynner would be better to copy than the fashion models would. One magazine featured the top hair styles but the pictures accompanying the article gave us the idea they had started at the bottom and were going to work up. You can get angry about this somewhat but if you do we'll know why — because you realize that we must be talking about you. Look in the mirror and if you have to chuckle at how your hair looks you can realize that others who see it are probably hysterical with laughter. We appreciate every hair on our head—all three. SASS Rastus: "Did you know Jonah was in the stomach of a whale three days?" Sambo: "Mah uncle was longer dan dat in de stomach of an alligator." Rastus: "Yo' don't say! How long?" Sambo: "He's dere yit." SASS Turtle neck sweaters are back. We always thought turtle necks looked good—on turtles. We presume this fad will last no longer than the topless swimming suits did. Which leads up to our reminding you of a store that offered free to the first 200 customers one day, matching halves of swimming suits, one-half of a topless swimming suit and one-

Way Back When



10 Years Ago Jan. 6, 1955: Arnold George Siefken arrived at 2:12 a.m. Wednesday morning in Benning hospital to win the 1955 "First Baby Contest." His parents are Mr. and Mrs. Arnold Siefken, Rt. 2, Wayne. Robert McLean was elected president of Wayne Chamber of Commerce Tuesday night. Wayne Ikes Sunday installed drain tubes for the dam they are building on the Albert Watson farm northwest of Wayne. Rev. Samuel Meske, Beulah, N. D., was installed as pastor of St. John's Lutheran church, Wakefield, Sunday night. J. J. Steele, postmaster at Wayne since November 1944, today announced his retirement. **15 Years Ago** Jan. 5, 1950: Mr. and Mrs. Eugene Bluzmanis and Velga, Latvia, displaced persons, arrived Thursday to live at the Ernest Siefken farm near Wayne county during the past year. Only 65 marriage licenses were issued in 1949. This is a drop from 87 in 1948, 107 in 1947 and 91 in 1946. Three offices were broken into and entered during the two-day Christmas holiday and \$60 was taken from Charles McDermott law office. Other offices entered were the Burr Davis and Ellis law offices. Wayne Chamber of Commerce board of directors elected Elmer Meyer presi-



dent at a meeting Friday. Wayne County Selective Service headquarters has moved to the basement of the Wayne post office. **25 Years Ago** Jan. 4, 1939: Re-graveling on Highway 15 between Wayne and Laurel and 35 between Wayne and Wakefield will be let by the state board Jan. 18. Treasurer J. J. Steele reports 730 auto license plates for 1940 issued to date. Raymond Nelson, Bill Carlson, Harold Halverson and Dean Baird, Winfield, were in Sioux City last week to enlist in the United States Army. Revision of the playground area at Wayne City school was discussed by the school board Tuesday. A parent-teacher association may be formed in Wayne soon under the sponsorship of the Mothers Study committee sponsored by the Wayne News. In cooperation with Wayne business firms, district 68, taught by Elvira Schroeder, took first in Group A. **30 Years Ago** Jan. 3, 1935: D. H. Cunningham presided as toastmaster at 4th banquet in the Baptist church. Prof. F. C. Reed and Wayne's 40-piece municipal band broadcast a program of music from WJAG radio station at Norfolk, Sunday. Soil erosion was an FERA project proposed to conserve soil fertility and water supply. J. E. Brittain was named county commissioner by U. S. district court and will advise farmers about the Frazier-Lemke bill. Pearl Sewell reported that \$189.88 worth of Christmas health seals were sold in Wayne county schools. Arrival of the new year was celebrated with special midnight "watch" services in churches, parties, dances and family reunions. Bids will be opened Jan. 15 for Wayne's new community hall. Again any motion at the meeting for making New Year's resolutions. Slim was agreed with Ed, announced 1965 had ought to be the year when the wives made the resolutions. Farmington, Slim said he would cite a good example. Take old Pete, for instance, said Slim. Pete's old lady was a pious, hard-working, patient woman, while Pete was a hard-drinking, loud-mouthed devil. But Pete's old lady loved him and she tried to make his days as comfortable and as happy as she could. One night, reported Slim, when Pete came home with a pal of his, the two of them drunk as cooties and it was 2 in the morning and them stumbling all over the house in the cold, Pete's old lady got up from her warm bed, dressed and fixed 'em a good hot meal. As the good woman put the food on the table, Pete's pal asked her why she was so good to Pete. "Well," she allowed, "I know where Pete is headed for when he dies. All his enjoyment will have to come in this world, and I aim to see that he gets as much of it as possible." Slim said Pete's old lady had the proper forecast on this business, and he was advising all wives with drinking husbands to make a New Year's resolution to be good to 'em on account of they ain't long for this world and might not be with us come another New Year. It was so voted, Mister Editor, by the fellows. Yours truly, Uncle Zeké

half of a bottomless swimming suit. Here was a chance to get a complete suit so people swarmed in. The first 200 received boxes containing the top halves of topless suits and bottom halves of bottomless suits. In other words, nothing. Talk about nude deals! SASS He came home from school proudly exhibiting a book which he said he had won for accuracy in natural history. "However did you do that?" asked his mother. "The teacher asked how many legs an ostrich has, and I said 'three'." "But an ostrich has only two legs." "I know, but all the rest of the class said 'four'." SASS Marlin Weachter of the Stanton Register sent greetings and a welcome to Northeast Nebraska. He confessed that he had taken jokes from our "Sass" column in Oshkosh years ago. Some of the jokes we use should be taken from this column before being printed. Marlin also sent two tickets to the Cotton Bowl, section 13, row 13, seat 13. A picture of a big ball of cotton plus a toilet bowl gave us the idea. Only a stool pigeon would have access to such tickets or else Marlin must have been feeling flush. We're going to try to rig up some tickets for him to the East-West game—China versus Russia (and may they both lose). SASS Lady next door: "Little boy, I need a dozen eggs from the store. Do you suppose you could go for me?" "No, but I heard Pop say he could." SASS Ever watch coaches at basketball games? Sometimes they're more interesting than the games. Last week at the WSC tourney Lou Vesely of McKendree is a "leg croasser" and "head-graber"; Don Page of River Falls is a "foot feeler" and "sock-straightener"; Bob Hunt of S. D. Tech is a "jumping inside but calm on the outside" type; and Al Svenningsen of Wayne State is a "hand-on variety — hand on hip, on knee, on leg, on chin, on chair and then back to hip. So far no jack-in-the-box types, off their chairs so much you'd think the chairs were wired for seat shocking. SASS Russian newspapers are not known for accuracy. One reported on an international horse race which had only two entries, one from America and the other from the Soviet. The American horse won. Pravda saved face by reporting it thus: "The great Soviet horse, Fiedelbamskaya, came in second. The American horse, Reluctant Capitalist, came in next to last." SASS An Ovid, Colo., teenager didn't forget us. She mailed jokes. Here's one: A man walked into a veterinarian's office with his sick rabbit and said, "I can't understand it, doc. He looks terrible, and I don't feed him anything but goat's milk." The vet replied, "That's the trouble. Don't you know you're not supposed to use that greasy kid stuff on your hare?"

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One is formulated to increase your feeding margin

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New Year's Day

Mrs. Albin Peterson and Neil spent the holidays in the Rev. and Mrs. Donover Peterson home, Chappell.

Dinner guests in the Mrs. Albin Peterson home were Mrs. Hans Johnson, Daniel and Lee, Mrs. Wymore Wallin and Madonna Hovey.

Mr. and Mrs. Bob Clevenger and family were supper guests in the Bob Sherry home.

Mr. and Mrs. Raymond Erickson and Kevin and Mr. and Mrs. Norman Anderson and family were dinner guests in the Keith Erickson home.

Mr. and Mrs. Pat Evert, Fremont, spent the weekend in the Jim Clarkson home. Mr. and Mrs. LeRoy Clarkson and family joined them New Year's Day.

Supper guests New Year's Eve in the Vern Carlson home were Mr. and Mrs. Wallace Anderson and family, Hazel, Mimie and Opal Carlson.

Mr. and Mrs. Dale Pearson and family and Mrs. Bill Garvin and daughters were guests in the Fred Salmon home.

Dinner guests in the Winton Wallin home were Mr. and Mrs. Ivar Andersson.

Dinner guests in the Marvin Studer home were Mr. and Mrs. Harry Lempeke and Mr. and Mrs. Myron Lempeke and family. Evening guests were Mr. and Mrs. Herman Stolle, Mr. and Mrs. Emil Stalling and family and Mrs. Anna Stole and Gladys.

Mrs. Martha Reith and Mr. and Mrs. LeRoy Creamer and family were dinner guests in the Frank Tomason home, Dixon.

Mr. and Mrs. Floyd Sullivan were guests in the Fritz Reith home.

Mr. and Mrs. Iner Peterson and family and Mr. and Mrs. Arvid Peterson spent Saturday to Wednesday in the Rev. and Mrs. Ernest Nelson home, Windom, Kan.

Dinner guests in the Vernal Peterson home were Mr. and Mrs. Arvid Peterson, Mr. and Mrs. Iner Peterson and family, Mr. and Mrs. Otto Brummond, Mr. and Mrs. Gene Johnson and sons and Mr. and Mrs. Elmer Brummond and family.

Mr. and Mrs. Arvid Peterson were guests in the Art Johnson home.

Mrs. Millie Nelson spent the holidays in the Mrs. Joe Phillips home, Fremont. Mrs. Nelson and Mrs. Fred Johnson were New Year's Day guests in the Mrs. Thomas Erwin home.

New Year's Eve guests in the Budd Hanson home to help her celebrate her birthday were Mr. and Mrs. Melvyn Magnuson and family and Mr. and Mrs. Wallace Magnuson and family.

Supper guests in the Wallace Magnuson home were Mr. and Mrs. Dan Kardell and family and Mr. and Mrs. Vernal Peterson and family.

Dinner guests in the LeRoy Koch home to help Cheryl celebrate her fifth birthday were Mr. and Mrs. Carl Koch, Mr. and Mrs. Ar Anderson, Fern and Earl and Larry Test.

Keith Forney, Mark and Charles, were overnight guests in the Jim Kirehner home. Mr. and Mrs. Kirehner and family joined other relatives in the Clyde Albers home, Omaha, to spend the holidays.

Mr. and Mrs. Ivan Clark and Mr. and Mrs. Bill Wall, Sioux City, were dinner guests in the Jerry Martindale home.

Supper guests in the Elray Hank home to help Donn celebrate his

birthday were Mr. and Mrs. Jim Hank, Mr. and Mrs. Bernard Peterson and Georgia and Hart Vollers. Evening guests were Mr. and Mrs. Paul Lessman, Mr. and Mrs. Ernest Echtenkamp and Mr. and Mrs. George Vollers and family.

Mr. and Mrs. Roy Hanson and son, Mr. and Mrs. Charles Hanson and family, Mrs. Earl Dirks and family and P. J. Hanson were dinner guests in the Budd Hanson home.

Guests at the Woman's club rooms, Wayne, Friday for an Erwin post-Christmas supper were Mr. and Mrs. Eric Nelson and Dean, Mr. and Mrs. Cliff Stalling and family, Mr. and Mrs. Lawrence Clarkson and family, Mr. and Mrs. Marlen Schroeder and family, Mr. and Mrs. Dean Backstrom and family, Mr. and Mrs. Arnold Peterson and family, Mrs. Jenny Pomeroy, Mr. and Mrs. Jim Nelson and family, Mr. and Mrs. Pat Erwin and family and Janet and Deanna Erwin.

Valerie Brown is spending two weeks in the Harold Gunnerson home while her parents, Mr. and Mrs. Alex Brown and Gregg, are vacationing in California.

Mr. and Mrs. Deo Isom spent Monday in the Larry Koester home.

Dinner guests Sunday in the Eric Larson home were Mr. and Mrs. Deo Isom.

Guests Sunday in the Larry Koester home were Mr. and Mrs. Dick Stalling and Kim and Mr. and Mrs. Deo Isom.

Mr. and Mrs. Dean Backstrom and family were guests Monday evening in the Pat Erwin home.

Mr. and Mrs. Huel West and Tracey, Thermopolis, Wyo., spent the holidays in the George Vollers home. Mike Rewinkel was a guest Monday evening in the Vollers home.

New Year's Eve guests in the Bernard Johnson home were Mr. and Mrs. Jim Hank, Mr. and Mrs. Elray Hank and family, Mr. and Mrs. Everett Hank, Mr. and Mrs. Ernest Echtenkamp and Mr. and Mrs. George Vollers and family.

Guests Saturday in the Raymond Erickson home were Mrs. Linnea Nygren, Mr. and Mrs. Martin Decker and family, Boulder, Colo., and Mrs. Keith Erickson and family.

Mr. and Mrs. Harold Burns and family were guests Monday evening in the Merle Rubeck home, Allen.

Guests Wednesday evening in the Harold Burns home to help Tommy celebrate his birthday were Mrs. Bessie Isom and Karen, Mr. and Mrs. Everett Burns, Mr. and Mrs. Francis Dowling, Mr. and Mrs. Lowell Burns and daughters, and Mr. and Mrs. Royle Isom and family.

Mr. and Mrs. Orville Rice were guests Monday afternoon in the Vera Carlin home.

Mr. and Mrs. Melvin Hanson and family were guests Tuesday afternoon in the Norman Anderson home.

Clara Johnson, Omaha, spent Saturday afternoon in the George Anderson home.

Supper guests Sunday in the George Anderson home were Mr. and Mrs. Roy Johnson.

Drent and Bruce Johnson spent Thursday evening in the Daie Pearson home.

Mr. and Mrs. Ward Peterson, Owatonna, Minn., called in the George Anderson home, Monday afternoon. Mrs. Roy Johnson spent Thursday afternoon in the Anderson home.

Dinner guests Wednesday in the Mrs. Delia Pearson home were

Mr. and Mrs. Dale Pearson and family, Mr. and Mrs. Virgil Pearson and family and Hazel, Mimie and Opal Carlson.

Dinner guests Sunday in the Mrs. Wymore Wallin home were Mr. and Mrs. Winton Wallin and family and Mr. and Mrs. Wallace Magnuson and family.

Mrs. Cecil Clark and Mrs. Martha Reith were guests Monday afternoon in the Mrs. Millie Nelson home, Laverly, Nelson, Omaha, spent Saturday in the Millie Nelson home.

Brad Erwin spent Wednesday in the Mrs. Thoinasi Erwin home. Afternoon guests were Mrs. Wymore Wallin, Mrs. Cecil Clark, Mrs. Millie Nelson and Mrs. Glenn Magnuson.

Dinner guests Sunday in the Erwin Kraemer home were Mr. and Mrs. Kenneth Kraemer and family, Colfax, Wis., and Mr. and Mrs. Gus Kraemer, Norfolk. Afternoon guests were Mrs. Verna Flege and sons, Mr. and Mrs. Roy Carpenter and daughters, Mr. and Mrs. Harry Baker, Mr. and Mrs. Larry Baker and Susan, and Mr. and Mrs. Waldon Kraemer and family, Mr. and Mrs. Roy

Pearson, Mr. and Mrs. Clarence Pearson and Mr. and Mrs. Fritz Kraemer and family.

Janice Kraemer spent Monday and Tuesday with Marilyn Kraemer in the Waldon Kraemer home.

Guests Sunday afternoon in the Kenneth Klauson home were Mr. and Mrs. DeWayne Klauson and sons, Omaha, Mr. and Mrs. Vic Nelson and Mrs. E. G. Mordleton.

Mr. and Mrs. Bill Hattig and family were guests Sunday evening in the Jim Kirehner home.

Arthur Johnson, Norfolk, and Morri Johnson were supper guests Tuesday in the Roy Johnson home. Mrs. George Anderson was a guest Wednesday afternoon.

Oyster supper guests Saturday in the Meredith Johnson home were Mr. and Mrs. Jim Johnson and Mr. and Mrs. Milton Johnson and family.

Guests Wednesday afternoon in the Jerry Martindale home were Mr. and Mrs. Dick Rastelle, Mrs. Ivan Clark, Mrs. Earl Dirks, Mrs. Gust Thursday afternoon were Mrs. Millie Nelson, Mrs. Martha Reith, Mrs. Ivan Clark, Mrs. Thomas Erwin, Mrs.

Wymore Wallin, Mrs. Cecil Clark, Mrs. Otellie Magnuson, Mrs. Art Johnson and Mrs. Norman Anderson.

Churches . . .

Evangelical Free Church (Marvin C. Litorja, pastor) Sunday, Jan. 10: Sunday school, 10 a.m.; Morning worship, 11; Evening worship, 7:30 p.m. Wednesday, Jan. 13: Family night, 7:30.

Concordia Lutheran Church (Robert Johnson, vice pastor) Sunday, Jan. 10: Sunday school, 9:45 a.m.; Morning worship, 11. Thursday, Jan. 7: Circle 1, Mrs. Wallace Anderson; Circle 2, Mrs. Layton Anderson; Circle 3, Hazel and Minnie Carlson; Circle 4, Mrs. Alvin Anderson, 2 p.m.; Confirmation classes, 7:30 and 8:30. Saturday, Jan. 9: Junior Missionary meets, 2 p.m.

Mr. and Mrs. Wilfred Nobbe and family were supper guests Sunday in the Ervin Koeppe home. Dinner and supper guests New Year's Day in the Ervin Koeppe home, Laurel, were Mr. and Mrs.

Wilfred Nobbe and family and Mrs. Minnie Nobbe and Lily. Supper guests Sunday in the Harold Gunnerson home were Rev. and Mrs. Arthur Carlson and family, Sumner, Colo., Mrs. Hilldue Carlson and Terry Karlill. Guests Tuesday evening in the Emil Swanson home to help the hosts observe their wedding anniversary were Mr. and Mrs. Ernest Swanson and family, Mr. and Mrs. Evert Johnson and family and Mr. and Mrs. George Magnuson.

The Wayne (Nebr.) Herald, Thursday, January 7, 1965

See By The Herald

Mrs. Merie Grashorn spent New Year's in the Harold Grashorn home.

Mr. and Mrs. John Lutt visited Monday afternoon in the home of August Brudgren.

Mr. and Mrs. Albert Baker and Michael, Denver, spent the New Year holidays in the home of Mrs. John Druggier and with other relatives.

Mr. and Mrs. Philip March, Terry and Lowell Harvey, North Platte, arrived home Sunday night after attending the Cotton Bowl game.

Mr. and Mrs. Walter Lerner will leave next Monday for El Monte, Calif., where they will visit Mr. and Mrs. Jean Rummel and Mr. and Mrs. Don Greenwald, Baldwin Park, Calif.

Konda Stansberry will return to her home in York this week. She spent the week in the Ben Meyer home while her parents attended the Cotton Bowl game.

Guests Thursday in the A. F. Gulliver home were Mr. and Mrs. Ross Hanks, Wichita, Kan. Visitors Sunday afternoon were Mr. and Mrs. Arthur Gulliver and family, Ralston.

Mrs. S. J. Hale was a dinner guest Sunday in the Frank Lenny home. Afternoon guests in the home of Mrs. S. J. Hale were Mr. and Mrs. Ewan Pibbles, Mandan, Ia.

Mrs. Hertha Hatfield spent the New Year holidays in the homes of Mrs. Dorothy Cochran and Jimmy Dean, Sioux City.

New Year holiday guests in the Orval Hickerson home were Mr. and Mrs. David Ratzliff, Neligh. Mr. and Mrs. Hickerson and Brad were dinner guests in the Melvin Hickerson home, Valley.

Mr. and Mrs. Lawrence Albertson and Pity visited New Year's Day in the Mrs. Frank Albertson home, Bancroft, and were evening guests in the Art Ahlers home, Pender.

Visitors last Wednesday evening in the Edward Ahlman home were Mr. and Mrs. Don Toey, Visitors New Year's Day were Mr. and Mrs. Norman Peterson and Robin, Pilger.

Adding Machine SALE!

Thursday, Friday, Saturday, JANUARY 7-8-9

Brand New Straight Adder
Regular \$84.21 SALE \$69.50

Regular Adder and Subtractor
Regular \$121.52 SALE \$104.50

Electric Adder and Subtractor
Regular \$158.83 SALE \$139.50

SEE US FOR COMPLETE RENTAL SERVICE ON ALL ADDING MACHINES

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AND OFFICE SUPPLIES

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GUARANTEE
All national we consider to be of our "Quality" meats complete under the items purchased have rendered complete satisfaction.

USDA CHOICE

BEEF Sale

U. S. "CHOICE" — Round Bone **59¢** Lb.
Swiss Steaks
U. S. "CHOICE" — Boneless, Lean **69¢** Lb.
Beef Stew Meat
U. S. "CHOICE" — Boneless, Tender Beef **89¢** Lb.
Cube Steaks

USDA BEEF ROAST
TENDER BLADE CUT

33¢ Lb.
U. S. CHOICE 7-BONE ROASTS

100 FREE KING KORN STAMPS
WITH THIS COUPON WHEN YOU BUY \$1.50 PURCHASE OR MORE
LIMIT 1 COUPON PER CUSTOMER
COUPON EXPIRES JANUARY 31

100 FREE KING KORN STAMPS
WITH THIS COUPON WHEN YOU BUY BONELESS BEEF ROAST 1 Lb. OR MORE
COUPON EXPIRES JANUARY 31

100 FREE KING KORN STAMPS
WITH THIS COUPON WHEN YOU BUY RED POTATOES
COUPON EXPIRES JANUARY 31

FISH and SEA FOOD

Sea Treasurer
Breaded SHRIMP 10-Oz. **55¢** Pkg.
Fresh Frozen, Breaded — Just Heat and Eat
FISH STICKS **33¢** Lb.
HALIBUT FILLETS **59¢** Lb. **5** **269¢** BOX

A National Exclusive
COFFEE
WITH THAT "SUN-UP" FLAVOR
Carefully picked, richly blended, slowly roasted. Drip or Regular Grind.
Per Lb. Only **72¢**

National's New Era — Low Cal BEVERAGES No Bottle Deposit **6** **39¢** 12-Oz. Pack

APPLES
National's Juicy, Sweet
4-Lb. Bag **39¢**

ORANGES
National's plump, juicy
CALIFORNIA NAVELS
Per Doz. **39¢**

18 DELICIOUS FLAVORS
ICE CREAM
SAVE! Per Half Gal. . . . **69¢**

DOG FOOD
1-Lb. Can **13** Cans **\$1**

Star-Kist TUNA
3 87¢ HALF SIZE CANS

Morton POT PIES
for quick, delicious meals
6 99¢ 8-oz. ONLY

Wells Blue Bunnies

Star-Kist TUNA

Morton POT PIES

Johnson Brand Co. 1-Lb. Pkg. **25¢** OYSTER CRACKERS

CLEANSER SPIC & SPAN 16-oz. **31¢**

DETERGENT OXYDOL Reg. Pkg. **35¢**

LIQUID JOY 22-oz. **69¢**

LIQUID THRILL 22-oz. **69¢**

DETERGENT CHEER King Size **133¢**

TOILET SOAP LAVA 2 Medium Bars **27¢**

LIQUID DETERGENT IVORY 12-oz. **39¢**

PERSONAL SIZE IVORY SOAP 4 Reg. Bars **29¢**

DASH DETERGENT Giant Pkg. **81¢**

SALVO TABLETS 24-Pack **85¢**

DETERGENT TIDE Giant Pkg. **79¢**

SHORTENING FLUFFO 3-Lb. Can **83¢**

SHORTENING CRISCO 1-Lb. Can **39¢**

COMET CLEANSER 2 Reg. Bars **39¢**

TOILET SOAP CAMAY 3 Reg. Bars **33¢**

DETERGENT MR. CLEAN 28-oz. **71¢**

TOILET SOAP ZEST 2 Reg. Bars **29¢**

EASY LIFE PINK LOTION DETERGENT 22-oz. **39¢**

NATCO OR TOP TASTE American Cheese 8-oz. Pkg. **31¢**

TOP TASTE APPLE BUTTER 2 Lb. 7-oz. Jar **49¢**

PARADISE ISLE CRUSHED PINEAPPLE 4 No. 2 Cans **\$1**

LIBBY'S TOMATO JUICE 3 46-oz. Cans **\$1**

DIXON NEWS

Mrs. Sterling Borg — Phone JU-4-2877

New Year's Eve
Six-Pack Club Has Party
 Six-Pack card club met at the Dea Karnes home for an evening of ten-point pitch. High scores were won by Mrs. Bill Schutte and Earl Mattes. Low score prizes went to Mrs. Earl Mattes and Elmer Gensler. Attending were Mrs. and Mrs. Earl Mattes and family, Mr. and Mrs. Walter Schutte and family, Mr. and Mrs. Bill Schutte and family, Mr. and Mrs. Elmer Gensler and family, Mr. and Mrs. Elmer Gensler.

We Fu Club Has Party
 We Fu card club met at the Frank Johnson home for an evening of ten-point pitch. Guest couples were Mr. and Mrs. Harold Stanley, Kansas City, and Mr. and Mrs. Don Oxley. High scores were Mrs. William Penlerick and Newell Stanley. Low scores went to Mrs. Newell Stanley and Don Oxley.

Supper guests in the John Peterson home were Mr. and Mrs. Howard Prouse and family, Mankato, Minn., and Mr. and Mrs. Albert Shively and family, Norfolk.
 Mr. and Mrs. Eldred Smith were oyster supper guests in the Garold Jewell home.
 Mr. and Mrs. Paul Borg and Karen were supper guests in the Anders Jorgensen home, Wakefield.

Mr. and Mrs. Melvin Johnson and family, Wayne, were supper guests in the Clayton Stingley home.
 Mr. and Mrs. Vandal Rahn and family, Allen, were guests in the Larry Lubberstedt home.
 Mr. and Mrs. Myron Dirks and family were guests in the Harold Dirks home.
 Mr. and Mrs. Donald Peters and family, Diane Hanson, Mrs. Evelyn

Botiger and Edith and Mr. and Mrs. Floyd Park were oyster supper guests in the George Eickhoff home, Wakefield.
 Bob and Mike Schutte were guests of Chuck Haskell in the Bill Haskell home.
 Mr. and Mrs. Allen Prescott and family and Mr. and Mrs. Lester Patton were guests in the Oscar Borg home.
 Mr. and Mrs. Delos Schultz were among the group in the Paul Skovbo home, Laurel.

New Year's Day
Holiday Housewarming
 During the holidays Mr. and Mrs. M. P. Kavaungh moved to the home in Dixon which they purchased from the Lynn Kuhn family. This was the first time the couple had moved since they were married June 18, 1913, and began farming northeast of Dixon. In honor of the event the Kavaungh children visited their parents New Year's Day and served cooperative dinner. Attending were Mr. and Mrs. Merle Kavaungh and sons, Mr. and Mrs. Gene Kavaungh and daughters, Mr. and Mrs. James Kavaungh and Jimmy, Mr. and Mrs. Alden Sevev and family, Mr. and Mrs. Ed Kessler and family, Mr. and Mrs. Jack Kavaungh and family and Mr. and Mrs. Vincent Kavaungh and family.

Mr. and Mrs. Ted Johnson and family were dinner guests in the Art Boyd home, South Sioux City.
 Mr. and Mrs. Louis Abts and family and Mrs. C. D. Ankeny were dinner guests in the Ronald Ankeny home.
 Mr. and Mrs. LeRoy Creamer and family and Mrs. Martha Reith were dinner guests in the Frank Tomason home.
 Mr. and Mrs. Don Oxley, Darlene and Neil, were dinner guests in the Glen Macklem home.

Dinner guests in the Leslie Noe home were Mr. and Mrs. Marvin Green, Victor and Roger and Mr. and Mrs. Robert Noe and Jeanette. In the afternoon Darlene Noe, Nadine, Marcella and Steve Short joined the group for ice skating.
 Mr. and Mrs. Donald Peters and family, Mr. and Mrs. George Eickhoff and Ernest Henschke were dinner and supper guests in the Floyd Park home.
 Mr. and Mrs. Frank Johnson were dinner guests in the Verneal Gade home, Laurel.
 Mr. and Mrs. Don Milander and family, Coleridge, and Mr. and Mrs. Myron Dirks and family were dinner guests in the Leon Weddingfeld home.

Mr. and Mrs. Clayton Stingley and family were dinner guests in the C. V. Agler home, Wakefield.
 Dinner guests in the Oliver Noe home were Mrs. F. M. Noe, Martha Noe and Mrs. Emma Shortt and children.
 Afternoon guests in the Fay Walton home were Mr. and Mrs. Melvin Johnson and Mr. and Mrs. Ernest Putter, Hartington. In the evening Mr. and Mrs. Glen Walton and family and Don Cunningham home joined the group.
 Mr. and Mrs. Maynard Hansen and sons, Sioux City, were dinner guests in the Earl Evers home.
 Mr. and Mrs. Don Baade and family, Wakefield, were dinner guests in the Harold George home. In the afternoon Mr. and Mrs.

Dudley Blatchford joined the group.
 Mary Jewell was a guest in the Mark Hood home, Lincoln.
 Mr. and Mrs. Eldred Smith were dinner guests in the Ray Chambers home, Dakota City.
 Mr. and Mrs. Laureh Johnson and sons were dinner guests in the John Thomsen home.
 Mr. and Mrs. Ernest Lehner were dinner guests in the Elmer Echtenkamp home, Wayne.
 Mr. and Mrs. Howard Prouse and family, Mankato, Minn., and Mr. and Mrs. Harv Prouse, Allen, were dinner guests in the John Peterson home.
 Mr. and Mrs. Carroll Rahn, Sioux City, and Mrs. Rollen Dunn and sons were dinner guests in the Max Rahn home.
 Evening visitors in the Newell Stanley home were Mr. and Mrs. Harold Stanley and family, Kansas City, Mr. and Mrs. Dale Stanley and family and Mr. and Mrs. Gerald Stanley and family.
 Mr. and Mrs. Wilmer Herfel and Bonnie, Mrs. Alice Herfel and Mrs. Ina Bishop were dinner guests in the Larry Herfel home, Lawton, Ia.
 Mr. and Mrs. Dea Karnes and family were dinner guests in the Keith Karnes home, Hinton, Ia.
 Mr. and Mrs. Earl Peterson and Mr. and Mrs. Dean Rickett and Doug were dinner guests in the Aubrey Rickett home.
 Mr. and Mrs. Dave Chambers, Thurston, were evening callers in the Dick Chambers home.
 Mr. and Mrs. Lawrence Backstrom and family, Wayne, were dinner guests in the Oscar Johnson home.
 Mr. and Mrs. Harold George and family, Mr. and Mrs. Elmer Hatfig, Mr. and Mrs. Gary Oxley and Joan Schutte were evening visitors in the Don Oxley home.
 Mr. and Mrs. Lowell Thompson and family were dinner guests in the Jim Benjamin home, Laurel.
 C. E. Conover was a dinner guest in the Ed Sala home.
 Mrs. May Jewell was a caller in the Mrs. Alice Herfel-Martin Koch home.
 Dinner guests in the Leo Garvin home were Mrs. Blanche Cleveland, Mr. and Mrs. Orville Benson, Kelly Jones, Mr. and Mrs. Ray Obermeyer and Shawn and Mr. and Mrs. Norman Jensen and family.
 Mr. and Mrs. Don Lichtenberg and family, Norfolk, and Mrs. Sadie Briney were dinner and overnight guests in the Ron Stone home, Ralston.
 Mr. and Mrs. John Young and family were dinner guests in the Alfred Jensen home, Laurel.
 Mr. and Mrs. Lowell Saunders and sons joined a group of relatives for oyster supper in the W. C. Heikes home, Oberlin.
 Mr. and Mrs. Marvin Hartman and family were dinner guests in the Everett Lisie home.
 Dinner guests in the Verne Schulz home, Wayne, were Mr. and Mrs. J. C. McCaw, Mrs. Jack Westerman, Mr. and Mrs. Clarence McCaw and daughters, Mr. and Mrs. L. C. Doeschler and family, Mr. and Mrs. Earl McCaw, Mr. and Mrs. Harold Murray and family and Mr. and Mrs. Darrell Doeschler and son.
 Mr. and Mrs. Jerome Mackey and family were evening visitors in the Bill Garvin home.
 Mr. and Mrs. Don Ward and family, Laurel, were evening visitors in the Delos Schultz home.
 Dinner guests in the Clarence Tuttle home Saturday to observe the host's 80th birthday were Mr. and Mrs. L. R. McCaw, Wakefield, Mr. and Mrs. Lyle Cleveland and Sharon, Wayne, Mrs. Gertie Er-

win and Mr. and Mrs. J. C. McCaw.
 Mrs. Ted Johnson and Bernita were visitors last Saturday through Monday in the S. Erick Johnson home, Wakefield.
 Mr. and Mrs. Roger Schroeder, Allen, were visitors Wednesday evening in the Vincent Kavaungh home.

Society . . .

Social Forecast
Friday, Jan. 8
 Cub Scouts
Sunday, Jan. 10
 Mike Mixers, Dixon auditorium
Monday, Jan. 11
 Dixon Belles 4-H club, Paul Borg home
Tuesday, Jan. 12
 Garden club, Mrs. Roy Nelson
WCTU, Logan Center EUB church
Wednesday, Jan. 13
 Best Ever, Mrs. Earl Eckert
 Out-Our-Way, Annual meeting at Mike Knefel home
Thursday, Jan. 14
 Methodist WCSS

Bridge Club Has Party
 Mrs. John D. Meyer was hostess to Thursday evening Bridge club Monday night. Guests were Mrs. Curt Bennett, Chicago, Mrs. George VanCleave, Allen, and Roni Meyer. Mrs. Rudolph Blohm and Mrs. Arnold Witte received prizes.

Card Party Held
 Tuesday evening Emil and Amanda Schutte entertained a group of neighbors at a holiday card party. Guests were Mr. and Mrs. Myron Dirks and family, Mr. and Mrs. Elmer Schutte and Joan,

Mr. and Mrs. Bill Schutte and family, Mr. and Mrs. Walter Schutte and family, Mr. and Mrs. Frank Johnson, Mr. and Mrs. Newell Stanley and Mr. and Mrs. Billy Schutte and daughter.
Baptism Dinner Held
 Sunday, Fr. Thomas Hitch baptized Pamela Jeanne, daughter of Mr. and Mrs. Vincent Kavaungh, at St. Anne's church, Dixon. Mrs. Jack Kavaungh and Jerry Quinn were godparents. Dinner guests in the Kavaungh home following the ceremony were Mr. and Mrs. Jerry Quinn and son, Sioux City, Mrs. Lawrence Quinn, Waterbury, and Mrs. Jack Kavaungh, Carroll.

WCTU To Meet
 Friendship Union of the Women's Christian Temperance Union will meet at the Logan Center EUB church Tuesday afternoon, Jan. 12 at 2 p.m.

Best Ever To Meet
 Mrs. Earl Eckert will be hostess to Best Ever club Wednesday afternoon, Jan. 13.

Mr. and Mrs. Allen Prescott and family were dinner guests Sunday in the Mrs. Tillie Anderson home, Laurel.
 Mr. and Mrs. J. L. Saunders were visitors Sunday afternoon in the Lloyd Olander home, Maskell.
 Mr. and Mrs. John Schorn and family, Dodge, were visitors Saturday in the Leo Garvin home.
 Mr. and Mrs. Walter Schutte and family were visitors Wednesday evening in the Arnold Spah home.
 Mr. and Mrs. Wayne Benjamin and family, Kearney, Mr. and Mrs. Woody Svatos and family

Bloomfield, and Mr. and Mrs. Gary White and sons, Allen, were guests last Saturday evening in the J. L. Saunders home.
 Mrs. Jim Kirchner and daughters and Mrs. Don Lichtenberg and children were luncheon guests Wednesday in the Mrs. Sadie Briney home.
 Mr. and Mrs. Max Jewell and sons, Omaha, were guests Thursday in the Mrs. May Jewell home in the afternoon Mr. and Mrs. Rodney Jewell and Todd joined the group.
 Mr. and Mrs. Rex Sala and sons, Vermillion, S. D., were dinner guests Saturday in the Ed Sala home.

Churches . . .

Methodist Church
 (Jesse A. Withee, pastor)
 Sunday, Jan. 10: Worship, 9:30 a.m., Sunday school, 10:30.
 Thursday, Jan. 14: WCSS.

St. Anne's Catholic Church
 (Thomas Hitch, pastor)
 Saturday, Jan. 9: Grade school, 9:30 a.m.
 Sunday, Jan. 10: Mass, 10 a.m.
 Monday, Jan. 11: High school instruction, 7:30 p.m.

Mr. and Mrs. Glen Macklem and Steven were supper guests Monday in the Dale Davidson home, Wayne.
 Mary Jane and Charles Peters were visitors Thursday through Saturday in the George Eickhoff home, Wakefield.
 Mrs. Dale Stanley, Sally, Noel, Lori, and Lorraine, were visitors Wednesday afternoon in the Ray Spahr home.
 Mr. and Mrs. Keith Noe, Lincoln, and Mr. and Mrs. Kenneth

Hann and Rhonda, Fremont, were guests Sunday in the Oliver Noe home.
 Mr. and Mrs. Duane White and family were visitors Monday evening in the Bill Garvin home.
 Mr. and Mrs. Gordon Hansen and family, Elyson, Mr. and Mrs. Marvin Elyson and family, Sioux City, were dinner guests Sunday in the Soren Hansen home.
 Mr. and Mrs. Rodney Jewell and Todd and Mrs. Garold Jewell and Mary were dinner guests Sunday in the Warren Patfield home.
 Wednesday evening Mr. and Mrs. Larry Lubberstedt attended a holiday supper sponsored by St. Paul's Lutheran Couples club.
 Mrs. Margaret August and Rhonda, Spencer, Ia., were visitors Friday evening in the Frank Johnson home.
 Mr. and Mrs. George Fredrick Keats, Kans., left Wednesday after a holiday visit in the Clayton Stingley home.
 Mrs. Keith Noe, Lincoln, was a visitor Tuesday evening in the Oliver Noe home.
 Mr. and Mrs. Clayton Stingley and family and Mr. and Mrs. Lybyd Wendell and family were dinner guests Sunday in the Elwood Peterson home, Laurel.
 Mr. and Mrs. Paul Radtke were visitors Monday evening in the Fay Walton home.

Mr. and Mrs. Ben Cross, Wayne, were supper guests last Saturday in the Paul Borg home.
 Mr. and Mrs. Pete Peters, Sioux City, and Mr. and Mrs. Donald Peters and family were visitors Sunday evening in the Roy Sluiter home, Sioux City.
 Mr. and Mrs. Kermit Graf and family, Belden, Mr. and Mrs. Larry Lubberstedt and family and

Mrs. Norman Lubberstedt and family were dinner guests Sunday in the Fremont Lubberstedt home, Wayne.
 Mrs. Yvonne Engstedt and Mrs. Mike Courville, Lincoln, were visitors Sunday in the Leo Garvin home.
 Mrs. Robert Lamb, Wayne, Mrs. Tille Anderson, Laurel, Mrs. Allen Prescott attended the wedding of Darlene Wagner and Allen Beals Wednesday afternoon at Wisner.
 Mr. and Mrs. Arnold Kardell, Pleasanton, Tex., were visitors Tuesday evening in the Floyd Bloom home.
 Mr. and Mrs. Cecil Clark and Mr. and Mrs. Nell Kliver and family were visitors Saturday in the Oscar Borg home.
 Carol Heidy was a visitor Sunday through Tuesday in the Ray Wingert home, Ponca.
 Mr. and Mrs. Edwin Eiben and Jerry, Grey Eagle, Minn., and ATR1 (AC) Lylo Eiben, who has returned from Spain and will be stationed in Florida, were weekend guests in the Ernest Knoll home. Guests Friday evening in the Knoll home were Mr. and Mrs. Gerald Stotze and sons and Mrs. Knoll, South Sioux City, Mrs. Carol Hirscher and children and Mr. and Mrs. Donald Knoll and sons.
 Darcy, David and Darla Lichtenberg, Norfolk, were visitors Wednesday and Thursday in the Mrs. Sadie Briney home.
 Mrs. Clarence Nelson was a visitor Tuesday evening in the Mrs. May Jewell home.
 Thursday evening Mr. and Mrs. Donald Peters visited William Eckert in Wayne hospital.
 Mure DIXON — Page 5

KING'S

TEEN TIME DANCE
Friday, Jan. 8
 "THE DRIFTERS"
 Adm. 75c — Parents invited

Saturday, Jan. 9
JACK SECKMAN
 and the AMBASSADORS
 Admission 75c

Sunday, Jan. 10



DICK WICKMAN
 and his Orchestra
 Adm. \$1.25 tax paid

Cars can't be operated for years without maintenance. Especially during the hard winters months that are still ahead.
Owning a good car is just part of the picture: any car needs the care and checking we can give. Phone 375-3780 today!
Little things can develop into major repair later with the stress of low temperatures and bad roads of winter months.
Don't put off minor problems until a major repair is necessary. Let us check brakes, engine, steering, and other vital parts.

Try Our Quick-Service Department Manned by Factory Trained Expert Mechanics to assure you of a job well done . . .

LET US PUT YOUR NEW 1965 LICENSE PLATES ON — ABSOLUTELY FREE OF CHARGE!

WORTMAN AUTO CO.
 Your Ford - Mercury Dealer
 119 East Second St. Phone 375-3780



EMPRESS GRAPE JELLY
 Enjoy the pure flavor of pure fruit
20-oz. Jar 29c

Fill Your Shelves with Bargains During Safeway's Cupboard-Stocking Sale!

Del Monte Peas Early Garden No. 303 Cans **59c**
Corn Del Monte—Whole Kernel or Cream Style **59c**
Peaches Del Monte or Libby's—Sliced or Flavors, Yellow Cling, SAVE 34c **29c**
Catsup Del Monte—Made with distilled Pineapple Vinegar **29c**
Fruit Cocktail Del Monte **59c**
Cottage Cheese Lucerna—Grade-A, Carton 2-lb. **39c**
Pancake Mix Kitchen Craft **39c**
Graham Crackers Busy Baker **29c**
Lucerne Ice Milk In 7 delicious flavors **49c**
Canned Chicken Swift's Premium—Whole; Fill your shelves **79c**
NuMade Salad Dressing **39c**
Detergent White Magic **49c**

BUTTER and EGG BREAD
 Skylink—It's New and Delicious!
16-oz. Loaf 19c SAVE 8c

Potato Bread Skylink—Save 30c 4 Loaves **89c**
Twist Rolls Mrs. Wright's—Cinnamon-Apple **35c**

Silver Dollar Night Drawing Thursday at 8:00 for \$350

Safeway's (the) place to buy **POTATOES**

Red, U.S. No. 1 Grade, **15-lb. Bag 98c**

Florida—2-lb. grown, juicy, **88c**
 Florida—Full of juice, 2-lb. **25c**
 Yellow, sweet; Adds flavor to all dishes. **9c**
Fresh Carrots Crackle crisp **29c**
Fresh Turnips Tops removed; Firm and Solid **10c**

SAFeway's CUPBOARD-STOCKING SALE

Del Monte—PINEAPPLE-GRAPEFRUIT
DRINK 25c
 46-oz. Can SAVE 10c

FROZEN POTATOES
 Cal-Ida—Regular or Crinkle-cut French Fries
9-oz. Package 10c

BATHROOM TISSUE
 NEW Truly Fine—2-ply Facial Quality Tissue
4-roll Pack 29c
 SAVE 10c

ROUND STEAK
 USDA Choice, Safeway-aged Beef
69c
 Full Cuts, 1 lb.

Stock Your Freezer with USDA Choice, Safeway-aged BEEF

FOREQUARTERS 37c
 Weighs approx. 125 to 140 lbs.
HINDQUARTERS 57c
 Weighs approx. 125 to 140 lbs.
BEEF LOINS 73c
 Weighs approx. 28 to 45 lbs.
 FREE cutting and wrapping

Beef Sausage Safeway Brand; Also 1-lb. Roll in 2 and 5-lb. Rolls **19c**
Rump Roast BONELESS, USDA Choice, Safeway-aged Beef **89c**
Sirloin Tip Steak BONELESS **89c**
Beef Liver or Heart Young, tender; Your choice, lb. **49c**
Breaded Shrimp Captain's 10-oz. Choice **69c**
Sliced Bacon Wilson Corn King—2-lb. Thick-cut **89c**

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LOW PRICES PLUS GOLD BOND STAMPS with your purchases at SAFEWAY

Prices effective thru Saturday, January 9, in Wayne

Dixon

(Continued from page 4)

Mr. and Mrs. Melvin Gould and family were visitors Tuesday evening in the Dudley Blachford home.

Thursday Mr. and Mrs. Ernest Lehner and Earl Evers visited Fred Evers at St. Joseph's hospital in Omaha.

Mr. and Mrs. Robert Deitz, Neff, were overnight guests last Saturday in the John Thomsen home.

Florence Sundell, Minneapolis, and Mr. and Mrs. Elmer Sundell were visitors Tuesday in the Tom Park home, Sioux City.

Mr. and Mrs. Harold Stanley and family, Kansas City, were weekend end guests in the Newell Stanley home.

Mr. and Mrs. Vernon Predmore and family, Wayne, were supper guests Wednesday in the Harold George home.

Mr. and Mrs. Darrel Rahn, Grand Island, and Mrs. Max Rahn were dinner guests Tuesday in the Oscar Rickett home, Ponca.

Mr. and Mrs. Vincent Kavanagh and family were lunch guests Wednesday afternoon in the M. P. Kavanagh home.

Mr. and Mrs. Marvin Hartman and family, and Mr. and Mrs. Don Curry and family were guests Sunday evening in the Floyd Bloom home.

Mr. and Mrs. Oscar Borg and Mrs. Mabel McCaw were visitors Wednesday afternoon in the Mrs. Delta Erwin home.

Cynthia Bull, Wayne, spent several days in the Russell Ankeny home.

Mr. and Mrs. Robert Dempster, Wayne, were dinner guests Sunday in the Wilmer Herfel home.

Mr. and Mrs. Bill Berniel and family, Randolph, were dinner guests Sunday in the Earl Mason home.

Visitors Wednesday evening in the Marion Quist home were Max Enstrom, Omaha, Mrs. Frank Durr, Sioux City, Mr. and Mrs. William Schulte and family, Jerry Lund, Mr. and Mrs. Earl Mattes, Frank and Ellen and Mr. and Mrs. Sterling Borg, and Anna.

Mr. and Mrs. Earl Peterson were callers Tuesday morning in the Dean Rickett's home, Ponca.

Mr. and Mrs. Dick Chambers returned Tuesday after a holiday visit in the Aaron Armfield home, Commerce, Tex.

Jill Hanson was a visitor Thursday in the Oscar Johnson home.

Wednesday afternoon Mrs. Paul Rahn visited Mrs. Don Canning ham at Wayne hospital.

Mr. and Mrs. William Penlerick were dinner guests Thursday in the Ronald Penlerick home, Wakefield. Kaylene Penlerick returned home after spending several days with her grandparents.

Felix Patfield, Colorado, was a visitor Thursday in the Harold Jewell home.

Mr. and Mrs. Fred Mattes and Mrs. Henry Nobbe were dinner guests Monday in the Willis Schultz home, Ponca.

Sunday Mr. and Mrs. Keith Karnes and Kurt, Hinton, Ia., and Mr. and Mrs. Glen Macklem and

Steven attended the wedding of Kay Henery and Timothy Gilfert at Elgin Methodist church.

Mr. and Mrs. Edred Smith were supper guests Wednesday in the Merlin Chambers home, Dakota City.

Mr. and Mrs. Bill Garvin and family were visitors Sunday evening in the Duane White home.

Mr. and Mrs. Ted Johnson and family were visitors Tuesday evening in the Arvid Malmberg home, Allen.

Mr. and Mrs. John Sullivan and sons, Randolph, were visitors Sunday evening in the Vincent Kavanagh home.

Mr. and Mrs. Walter Schutte and Cindy were visitors Tuesday in the Ralph Bridgford home, Newcastle.

Tuesday afternoon Mr. and Mrs. Soren Hansen visited the Jensen brothers.

Mr. and Mrs. Harvey Taylor and family were visitors Wednesday evening in the Bud Garvin home.

Mr. and Mrs. Kenneth Haman and Rhonda, Fremont, spent several days in the Oliver Noe home.

Mrs. Ray Spahr and DiAnn were guests Tuesday afternoon in the M. P. Kavanagh home.

Mrs. Harold Jewell was a visitor Wednesday in the Fred Patfield home, Colorado.

Mrs. John McCorkindale and children were dinner guests Wednesday in the Frank Johnson home.

A. C. Arvin Noe, Chanute Air Force Base, Ill., left Sunday after a holiday visit in the Oliver Noe home.

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

Mr. and Mrs. Carroll Schram and family and Mr. and Mrs. Roy Birkley and family were visitors Wednesday in the Dudley Blachford home.

Mrs. C. W. George, Broken Bow, left Tuesday after a holiday visit in the Harold George home.

Mr. and Mrs. Darrel Rahn, Grand Island, spent several days in the Max Rahn home.

Mr. and Mrs. Ellis Hartman, Ponca, were visitors Sunday afternoon in the Floyd Bloom home.

Mrs. Russell Ankeny and Cynthia Bud were visitors Wednesday afternoon in the Mrs. Mary Tolles home, Laurel.

Marilyn Semitz, Wayne, was a dinner guest Thursday in the Wilmer Herfel home.

Sunday afternoon Mr. and Mrs. Earl Peterson attended a farewell party at Camp Assurance, Holden, for Mr. and Mrs. Howard Peterson and family, who are moving to Michigan.

Maxine Enstrom, Omaha, was an overnight guest Wednesday in the Marion Quist home.

Jerry Turner and Frances Turner, Wakefield, were supper guests Wednesday in the Dick Chambers home.

Thursday Mr. and Mrs. Elmer Sundell took Florence Sundell to Sioux City where she left for Minneapolis.

Attending a gathering of relatives Tuesday evening at the Wayne Woman's club rooms were Mr. and Mrs. Kermit Graf and family, Mr. and Mrs. Norman Lubberstedt and family, Mr. and Mrs. Larry Lubberstedt and family, Mr. and Mrs. Bill Gung, Mr. and Mrs. Hans Lubberstedt, Mr. and

Mr. and Mrs. Ervin Lubberstedt and family, Mr. and Mrs. Eldor Lubberstedt and sons, Mrs. Anna Meyer, George Lubberstedt, Mr. and Mrs. Free Lubberstedt, Mr. and Mrs. Bill Meyer, Mr. and Mrs. Dennis Meyer and Hollis and Mr. and Mrs. Gerald Meyer and Lori.

Mr. and Mrs. Clayton Stungley and family were visitors Wednesday evening in the Clarence McCaw home.

Mrs. Frank Durr, Sioux City, was an overnight visitor in the Sterling Borg home.

Guests Tuesday afternoon in the Fred Mattes' home to honor Mrs. Henry Nobbe on her birthday were Mrs. Ray Spahr and Mrs. Earl Mason.

Mr. and Mrs. Lowell Bayne and sons, Meadow Grove, were visitors Tuesday in the Mrs. Max Jewell home.

Visitors Tuesday evening in the Edred Smith home in observance of the host's birthday were Mr. and Mrs. Maron Quist, Grace Davidson, and Mr. and Mrs. Sterling Borg and Anna.

Mrs. Ella Ellis, South Sioux City, was a visitor Tuesday through Friday in the Ted Johnson home.

Mr. and Mrs. Edmund Lux and family, Hubbard, and Mrs. Lawrence Quinn, Waterbury, were visitors Tuesday afternoon in the Vincent Kavanagh home.

Mr. and Mrs. Soren Hansen were visitors Wednesday afternoon in the Viggo Kastrop home.

Mr. and Mrs. Marvin Green and sons, Allen, were visitors Monday evening in the Oliver Noe home.

Saturday evening Mr. and Mrs. Donald Peters and family joined a group of relatives and friends in the Gilbert Rauss home to surprise the hosts on their 20th wedding anniversary.

Mary Jewell was a luncheon guest Tuesday of Karen Warner at the Morris Warner home, Allen.

Steve and Mark McCorkindale, Laurel, were overnight guests Tuesday in the Frank Johnson home.

Supper guests in the Floyd Bloom home last Tuesday were Duane Bloom, Brocklyn, N. Y., Mr. and Mrs. Adolph Bloom, Laurel, and Rev. and Mrs. Marvin Litorja and Craig.

Mary McGurk was a caller Saturday morning in the Russell Ankeny home.

Mrs. Marion Quist attended a birthday party Wednesday honoring Mrs. Frank Erickson, Oakland.

Callers Thursday morning in the Dick Chambers home were Mrs. Frank Durr, Sioux City, and Mrs. Sterling Borg and Anna.

Mrs. Ella Ellis, South Sioux City, and Mrs. Ted Johnson attended a surprise party Wednesday evening honoring Mr. and Mrs. Harry Roberts, Allen, on their 50th wedding anniversary.

Nadine, Marcella and Steve Sherrit, Allen, were overnight guests Friday in the Oliver Noe home.

Mr. and Mrs. Paul Borg and Karen were visitors Monday evening in the Clayton Stungley home.

Mrs. Rollen Dunn and sons were dinner guests Wednesday in the Max Rahn home.

Visitors Tuesday evening in the Vincent Kavanagh home were

Mr. and Mrs. Bob Stevens, Minneapolis, and Mr. and Mrs. Jerry Quinn and son, Sioux City.

Mr. and Mrs. Paul Borg and Karen were guests Sunday evening in the Melvin Kraemer home, Wakefield, to celebrate Melva's sixth birthday.

Mr. and Mrs. Donald Peters and family were dinner guests Saturday in the George Eickhoff home, Wakefield.

Mr. and Mrs. L. R. McCaw, Wakefield, were luncheon guests Sunday afternoon in the J. C. McCaw home.

Altona-Wisner

Mrs. Bruno Spittgerber
Phone 529-3394

VFW Auxiliary Has Party

Wisner VFW Auxiliary held a Christmas party last Monday evening. A gift exchange and a raffle were held. Mrs. Merle Larson and Mrs. Anne Mulford were co-chairmen.

Giese in Viet Nam

Altona Giese, who was one of four volunteer clerks to aid in launching flares to assist the defenders of an outpost in the Saigon territory, Gary is the son of Mr. and Mrs. Elder Giese, who lived in the Altona vicinity several years ago.

Church Installs Officers

New officers installed at St. Paul's church last Sunday morning were Harry G. E. Schultz, president; Martin Raabe, secretary; Arthur Raabe, elder; Lee Johnson, board of Christian education; August Hoofs, trustee; Roy Ross, superintendent of Christian education and Walter Biermann and Russell Breikretz, finance.

Lodge Has Instruction

Wisner Lodge 114 A.F. and A.M. became the first masonic body in Nebraska to conduct a lodge for Nebraska instructions last Tuesday evening. Dinner was served by members of Wisner Chapter OES in the Masonic temple. Speaker was Rev. Gail Axen, Carroll, Ralph Carhart, Wayne, immediate past grand master was in attendance. Warren Johnson, worshipful master of Wisner lodge presided. Jack Walker, Nebraska grand lodge custodian, Norfolk, presented Wisner lodge a certificate of proficiency issued by Raymond Cook, grand custodian of Nebraska Masons.

Wendt's Mark Anniversary

Mr. and Mrs. Otto Wendt observed their 55th wedding anniversary with open house at the city auditorium last Sunday. Mrs. Helena Rathke, Columbus, an attendant, was present at the observance.

Rev. O. W. Fascholz gave a short address. The anniversary cake was presented to the honored couple by Mrs. Arthur Kersten and Mrs. Paul Kersten.

Mrs. Matilda Iharms, Wayne and Mrs. Fred Oltmanns attended the wedding of Jerry Ahlvers,

Wayne, and Hedy Hightree, Pender, at the Presbyterian church, Sunday evening.

Mrs. Ernest Brundick visited in the Carl Schiermeier home last Monday afternoon.

Mrs. Roy Winch, Pilger, and Mrs. Ernest Kumm, Wayne, were visitors Sunday in the Harvey Adams home.

Mr. and Mrs. Ferdinand Siegart, Pilger, were visitors Sunday evening in the Carl Schiermeier home.

Mr. and Mrs. Tom Shuster spent last weekend in the Marion Shuster and Lanny Schulz homes, Fremont.

Mr. and Mrs. Herb Shula and Mr. and Mrs. Adolf Bergt were dinner guests last Friday in the Lowell Bergt home.

Dinner guests Sunday in the Rudy Kay home were Mr. and Mrs. Lee Stauffer and Marjorie, Wakefield.

Dinner guests Sunday in the Merlin Anderson home were Mr. and Mrs. Tom McGuire, Rosemary, Mr. and Mrs. Mike McGuire, Newman Grove, Elizabeth Kidwell and Marjorie Deily, Nevada, Mo.

Mrs. Ed C. Braun was host at a chili supper last Thursday to honor her grandson, Russell Eschmann who is now home on leave from the U.S. Army. Mr. and Mrs. Mike McGuire, Newman Grove, and Rosemary, Xavier, Kan., were dinner and supper guests Sunday in the Ernest Brundick home were Mr. and Mrs. Darold Brundick, Omaha, Mr. and Mrs. Kenneth Brundick and son, Millard, and Diane Prazwitz, Pilger. All were afternoon guests in the Henry Brundick home.

Mr. and Mrs. Carl Steinmeyer were hosts to their children, grandchildren and great grandchildren for dinner last Sunday. Jimmy Murphy was a guest last Saturday in the home of Mrs. Dorothy Fisher.

Mr. and Mrs. Judson Meier spent last weekend in the home of Mr. and Mrs. A. J. Svoboda, Omaha. Mr. and Mrs. Bernard Freeze

and family, Papillion, spent the weekend in the George Thorman home.

Mr. and Mrs. Joe Brandstetter, Pilger, Nite Horst and Joan Breikretz were visitors Sunday evening in the Arthur Breikretz home.

Churches . . .

Trinity Lutheran Church
(Carl H. Ritchey, pastor)
Sunday, Jan. 10: Church services, 9 a.m.; Sunday school after services.

Christ Lutheran Church
(Paul H. Moeller, pastor)
Saturday, Jan. 9: Confirmation instruction, 9:30 a.m.
Sunday, Jan. 10: Sunday school, 9:30 a.m.; Services, 10:30.

St. Joseph's Catholic Church
(J. J. Connealy, pastor)
Saturday, Jan. 9: Masses, 4:30, 7:30 and 9 p.m.; Weekday masses, 7 a.m.
Sunday, Jan. 10: Masses 8 and 10 a.m.

Methodist Church
(Keith Bruning, pastor)
Sunday, Jan. 10: Sunday school, 9:15 a.m.; Service, 10:30.

St. Paul's Lutheran Church
(Lester E. Hefeman, pastor)
Sunday, Jan. 10: Sunday school, 9 a.m.; Services, 10.

Congregational Church
(Reinhold Abele, pastor)
Sunday, Jan. 10: Church school, 10 a.m.; Worship, 11.

Thursday, Jan. 13: Adult class, 12 p.m.

Mr. and Mrs. Robert Boerner and family, Denver, were holiday guests of Mr. and Mrs. Allen Spittgerber.

Last Sunday Mr. and Mrs. Carl Schiermeier entertained Mr. and Mrs. Fred Von Seagern, Mr. and Mrs. Gene Von Seagern and family, Mr. and Mrs. Ebbert Ander-

son, Jr., and family and Mr. and Mrs. Harold Schiermeier and family, Pilger.

Mr. and Mrs. Paul Hilpert were weekend guests in the Walter Lohse, Hanover, Kan.

Mr. and Mrs. Gary Moeller and daughter, Omaha, Mr. and Mrs. Lynn Moeller spent last weekend in the Leo Moeller home.

Mr. and Mrs. Roy Stewart were guests Friday evening in the James Murphy home.

Mrs. Dorothy Fisher and Jimmy Murphy were guests Tuesday evening in the Floyd Turpitt home, Norfolk.

Mr. and Mrs. Harold Piere were dinner guests Sunday in the Lytle Chilcott home, Fremont.

New Year's Day dinner guests in the Merlin Rhinehardt home were Henry and Victor Behling, Adele Wendt and Mr. and Mrs. Orwin Broekemeier.

Mr. and Mrs. August Mathies were dinner guests in the Richard Gadeken home, Laurel, Thursday. They also called in the Rolland Victor home, Wayne.

Last Sunday Mr. and Mrs. Carl Frevort were visitors in the Anton Pflueger home, Mrs. Frank Pflueger, Altona and Louisa, and Mr. and Mrs. C. V. Agler were callers Tuesday afternoon. Mr. and Mrs. George Fredericks, Keats, Kan., were visitors Wednesday in the Pflueger home.

Mrs. William Barelman and grandchildren were visitors Wednesday evening in the Loren Beckler home, Norfolk.

Mr. and Mrs. Armin Bierman were visitors Sunday in the August Mathies home. Mr. and Mrs. Mathies visited in the home of Mr. and Mrs. Herman Steube, Winfield, Wednesday afternoon.

Mrs. Ernest Greenwald and Rev. and Mrs. Wentzel, Meadow Grove, were dinner guests New Year's Day in the Robert Greenwald home. Mr. and Mrs. Robert Greenwald and family and Mr. and Mrs. Val Damme attended

the silver wedding anniversary of Mr. and Mrs. Herbert Kirch.

Visitors Sunday afternoon in the Henry Brundick home were Mr. and Mrs. Donald Brundick, Omaha, Mr. and Mrs. Kenneth Brundick and son, Millard, Mr. and Mrs. Norman Shell, Omaha, Mr. and Mrs. Ronald Cornett, Schuyler, Mr. and Mrs. Clarence Cornett and son, Diane Prazwitz, Pilger, Mr. and Mrs. Herman Steuber and daughter, Pilger, and Mr. and Mrs. Ernest Brundick and son.

Mr. and Mrs. Robert Haag entertained at supper Friday, Beverly Daum and Larry Thompson, Monday evening. Mr. and Mrs. Melvin Sluthman and family visited in the Robert Haag home, Mrs. Marie Monak and daughter and Joan Baker, Berwyn, Ill., in the Robert Haag home.

Walter League of Altona (Methodist) Lutheran church, had a charitable party for Mr. and Mrs. Larry Kohlmann Tuesday evening. A cooperative lunch was served.

Mr. and Mrs. Fred Von Seagern and family, Lexington, Mo., Mr. and Mrs. Dale Von Seagern, Hoskins and Mr. and Mrs. William White and Billy were supper guests Saturday in the Mrs. William Barelman home.

Mr. and Mrs. Don Hansen were visitors Wednesday evening in the Rhinehardt Engelhardt home, Leigh, Friday evening they visited in the Emil Schmidt home, West Point.

Mr. and Mrs. Virgil Chambers entertained at a card party Saturday evening. Prizes were won by Mrs. Bruno Spittgerber, Harry Heineman, Mrs. Fred Frevort and Leon Meyer.



Carnival of SAVINGS

PORK STEAK 39¢ LB. U.S.D.A. CHOICE

CHUCK ROAST 37¢ LB. U.S.D.A. CHOICE

COFFEE 2 lb. cans \$1.39 FOLGER'S MOUNTAIN-GROWN U.S.D.A. CHOICE

7-Bone Chuck ROAST 47¢ LB. U.S.D.A. CHOICE

Arm Chuck ROAST LB. 57¢ U.S.D.A. CHOICE

3 No. 1 cans 25¢ CAMPBELL TOMATO SOUP

MEAT PIES 15¢ FLAV-O-RITE half gallon 5 Flavors

ORANGE JUICE 2 46-oz. cans 89¢ Cyprus Garden Sweet Or. Un-sweetened

PEARS 4 303 size cans \$1.00 Happy Host Bartlett

5 lb. bag 45¢ GOLD MEDAL FLOUR

5 1-lb. pkgs. \$1.00 Blue Seal MARGARINE

GRAPEFRUIT 5¢ Each White or Pink Large Size

OPEN TILL 9:00 P.M. Thursday and Friday NIGHTS

Vine Ripe TOMATOES Lb. 25¢

Sunkist Navel ORANGES Dozen 69¢

WE GIVE S & H GREEN STAMPS

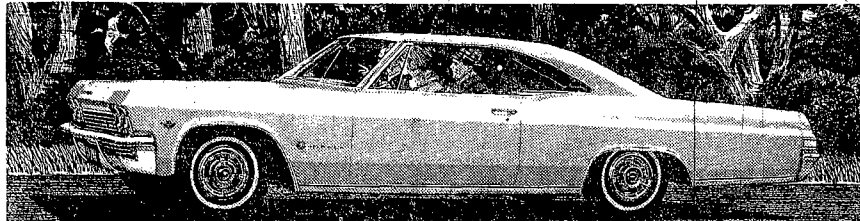
Prices effective January 6 thru January 9

Wayne's Home-Owned

SUPER VALU

Discover the difference in the '65 Chevrolets

(As different from other cars as they are from each other)



CHEVROLET—As roomy a car as Chevrolet's ever built. Chevrolet Impala Sport Coupe

When you take in everything, there's more room inside this car than in any Chevrolet as far back as they go. It's wider this year and the attractively curved windows help to give you more shoulder room. The engine's been moved forward to give you more foot room. So, besides the way a '65 Chevrolet looks and rides, we now have one more reason to ask you: What do you get by paying more for a car—except bigger monthly payments?



CORVAIR—The only rear engine American car made. Corvair Corsa Sport Coupe

You should read what the automotive magazines say about the '65 Corvair. They're wild about its ride. They say if you haven't driven a new Corvair Corsa with a 180-hp Six Turbo-Chargaard, think there's nothing else this side of the Atlantic that can touch its styling. They say if you just don't know what you're missing.

Drive something really new—discover the difference at your Chevrolet dealer's Chevrolet • Chevelle • Chevy II • Corvair • Corvette

CORYELL AUTO COMPANY

112 EAST 2ND ST. WAYNE Phone 375-3600

NELSON

WAYNE, NEBRASKA

NELSON

FARM SALE

As I have decided to quit farming, I will sell the following described property of the farm located . . . from WAYNE, 6 miles south and 7 miles east . . . from WAKEFIELD, 8 miles south and 1 mile west . . . from PENDER, 8 miles west on Highway 16, 2 miles north and 1 mile west . . . from West Edge of WISNER, 11 miles north and 2 miles east on —

WED., JAN. 13

VERY FEW SMALL TOOLS

Sale Starts at 11:00 a.m.

Not Responsible for Accidents

Lunch Served by St. Paul's Ladies Aid

1960 Int. 460 Gas Tractor

Power steering, good rubber, fluid in tires, real good shape

1948 John Deere A Gas Tractor

Real good shape, good rubber

1964 Owatonna Grinder-Mixer, real good, 4 screens

1964 6x12 Heider Box with Westendorf Gear and large hoist (Silage sides and endgate)

1960 227 John Deere Corn Picker, Auto-lube with 460 mountings. Good shape.

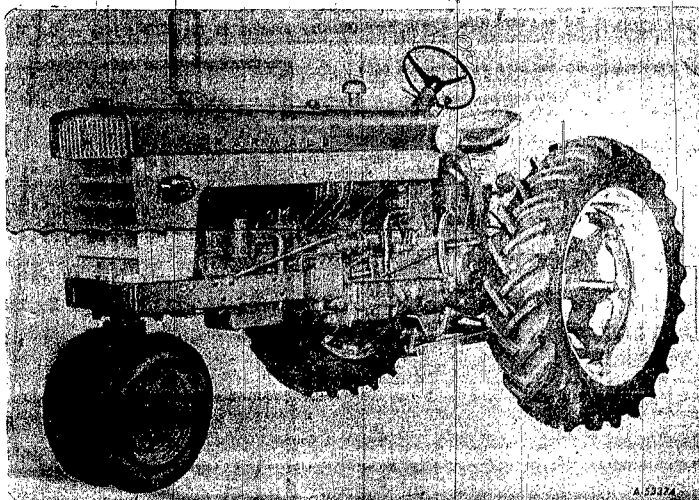
John Deere 3-14 Hydraulic lift plow with throw-away lays, good shape

1955 Case A-6 Combine with VF4 motor, good shape

4 - row M & M Corn Planter, good

1 - 6x12 Feed Wagon with good John Deere rubber gear Flat Bed with 1964 New Idea Gear

MACHINERY



6 - row Sprayer with new tank and new pump

2 - row Stalk Cutter Flatbed with Steel J. D. Gear

18 - Ft. International Disc J. D. rubber-tired Siderake

Steel Flare Box with John Deere rubber gear

2 - row J. D. Quick-Tach Cultivator

High-Wheeled Gear with J. D. Seeder

24 - ft. J. D. Harrow

Wood Flare-Box with J. D. steel gear

Hay Sweep with J. D. A mountings

10 - ft. IHC Binder cut down

1950 A6 Case Combine motor, overhauled

1946 2 - TON CHEVROLET TRUCK

Fold Down Rack, About 40,000 Miles, Good Shape

Bred Saddle Mare 10 years old, to foal in May, saddle good

77 Choice Feeder Cattle

54 weighing 675 pounds — 23 weighing 750 pounds



MISCELLANEOUS ITEMS

- | | |
|---|--|
| 100 bu. Wood Hog Feeder | 2 bales Baler Twine |
| 25 bu. Wooden Pig Feeder | 4 rolls Cribbing |
| 2 — 75-bu. Ideal Hog Feeder | 1 set Road Chains for 12x38 |
| 20 - gallon Pig Waterer | 1 set IHC Wheel Weights |
| 2 — 10-bu. Pig Feeders | New Tractor Umbrella |
| 2 x 6 Stock Tank, with hog waterer | Some Chicken Equipment |
| 2 Cattle Oilers, completely reconditioned | 1 — 10-hole Steel Nest |
| 3 — 16-ft. Feed Bunks | 2 Roll-Away Nest Feeders |
| 300-gal. Fuel Tank, with stand, new | 2 — 800x14 Tires |
| 275-gal. Fuel Tank | 2 — 600x16 Tires |
| 2 new JDD Hydraulic Cylinders | 2 Statex Insecticide Boxes for 4-row Planter |
| Floating Electric Tank Heater | 12 Gauge Winchester Pump |
| Scour-Clean for Case 6-ft. Combine, 2 years old | Dog House, good |
| Bean Sieve for A6 Combine | |

HAY and GRAIN

1400 bu. EAR CORN, in crib
500 bu. OATS
2 STACKS HAY, second cutting
2300 1st. Cutting 1500 3rd Cutting Bales

HOGS

- 63 Bred Gilts and Sows (50 white gilts, 13 purebred spotted sows out of Bob Hanson herd, third litter). To begin farrowing February 6th.
- 99 Feeder Pigs, weight 80-100 lbs., castrated, vet vaccinated, wormed and dipped.
- 2 Spotted Boars, wt. 375 lbs., purebreds out of Bob Hanson herd.
- This is a very outstanding herd of Gilts, Sows and Pigs

HOUSEHOLD GOODS

"One of the finest lines of Household Goods I have seen in hundreds of sales!"
— Ivan Nixon

- Walnut Rining Room Set with drop-leaf table and six chairs, 5 years old, like new.
- General Electric Refrigerator — 15 cu. ft., 5 years old, like new
- Frigidaire — 30-in. Electric Stove, 5 years old, like new
- Tru-Cold Chest Freezer, 4 years old, like new
- 2-piece Brown, modern style Sectional, 5 years old, real good shape
- Brown Swivel Chair, like new
- Youngstown Kitchen Sink, 54-in., double drain, with steel cabinets, good
- 2 Good Oil Burners, with fans
- Maytag Dryer, 3 temp. control, 3 yrs. old, like new
- 3-drawer File Cabinet
- Child's Play Pen, 3 years old, like new
- Baby Stroller with canopy
- 5-ft. Aluminum Bath Tub, like new
- Good red cedar Picnic Table, real nice
- 18-inch Grill with hood and electric Rotisserie
- Dark Dining Room Table, 6 chairs and Buffet
- RUMMAGE SALE IN HOUSE
Good, clean outgrown clothes and overshoes, cheap (Ladies' and Children's)

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

ALBERT, Jr. & JANELLE NELSON

AUCTIONEERS: Ivan Nixon and Orville Lage

CLERK: Citizen's National Bank of Wisner

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

New Year's Eve

Mr. and Mrs. Cliff Munson were guests of Mr. and Mrs. George Jensen.

Mr. and Mrs. Art Longe were supper guests in the Emil Lund home.

Mr. and Mrs. Clarence Holm and Mr. and Mrs. Joe Erickson had supper in the Elvis Olson home.

Several couples were entertained in the Merle Ring home.

The Neil Sandahl family had cooperative supper in the Dwaine Rethwisch home.

Mr. and Mrs. Ed Sandahl spent the afternoon in the Homer Biermann home.

Mr. and Mrs. Harry Wert and Mr. and Mrs. Carl Sundell were in the Don Milliken home, Wayne, to celebrate the hostess' birthday.

Guests in the Alvin Sundell home were Mr. and Mrs. Elmer Kingsbury and Mr. and Mrs. Willis Howard, Sioux City.

Supper guests in the Harold Olson home were Mr. and Mrs. Bryan Johnson, Mr. and Mrs. Skiv Carlson and Mr. and Mrs. Chauncey Agler.

The Francis Fischer family spent the evening in the Alden Johnson home.

The Marvin Felt and Bud Erlanson families were with the Merlin Bresslers to spend the evening in the Charles Kudrna home, Wayne.

Mr. and Mrs. Burnell Grosc and family spent the evening in the Kermit Johnson home.

New Year's Day

Mr. and Mrs. Martin Holmberg were among the relatives entertained in the Lloyd Christiansen home.

Dinner guests in the Lawrence Ring home were Mrs. Orville Erickson, Mr. and Mrs. Bob Smith, Doug and Amy, Mr. and Mrs. Dick Erickson, Julie and Beth, Sioux City, C. F. Sandahl, Pender, Mrs. C. L. Bard and the Ralph Ring family, Mr. and Mrs. C. A. Bard, Wayne, joined the group for supper.

Betty Olson spent the day with Jane Bard.

Mr. and Mrs. John Boeckenhauer and Mary and the Paul Fischers were supper guests in the Emil Rodgers home, Allen.

Supper guests in the Paul Everingham home were Mr. and Mrs. Vern Carlson and David, Mr. and Mrs. Fred Harrison and the Dennis Carlson family.

The Leonard Roberts family and Ray Roberts, sr., were among the relatives for dinner in the Fritz Janke home.

Dinner and supper guests in the

Erick G. Johnson home were Edla, Ruth and Elsie Collins and Rudy Lundberg.

Mr. and Mrs. Carl Sundell spent Sunday evening in the Charles Pierson home.

Supper guests last Tuesday in the Dick Sandahl home were Mr. and Mrs. Ed Sandahl, Mr. and Mrs. Lawrence Ring and Art Munson and Carroll. The Neil Sandahl family joined them for the evening. The same group and Mrs. C. L. Bard were in the Ring home Sunday evening to see slides sent from Illinois relatives.

Neil Burnham, who is home on vacation, spent last Tuesday afternoon in the Neil Sandahl home. Guests Wednesday evening were Mr. and Mrs. Arnold Emry and three children, Newell, Ia.

Mrs. C. L. Bard returned last Tuesday evening from Sioux City where she spent several days with Mrs. Orville Erickson and visited her son Dale and family. The Harley Bards were with her for dinner Sunday.

Last Monday Mr. and Mrs. Glen Olson and Rita visited in the Billy Hansen home. Saturday evening they were at Delmar Glissmans. Rhonda Olson returned Wednesday after visiting LaVern in Minneapolis.

Last Tuesday Mr. and Mrs. Melvin Meyer, Colorado Springs, visited in the Glen Olson home.

Last Wednesday Mr. and Mrs. Albert Sundell returned from a holiday visit with the Rev. Lawrence Sundell family, Assaria, Kan.

Last Sunday afternoon Mr. and Mrs. Wesley Rice attended a farewell for Rev. Howard Peterson and family at Camp Assurance, Belden. Sunday afternoon they visited in the Kenneth Kardell home, Laurel.

Mr. and Mrs. Alvin Sundell and daughters spent Saturday and Sunday with the Leland Beckner family, Omaha, and also visited Rev. and Mrs. Willard Carlson.

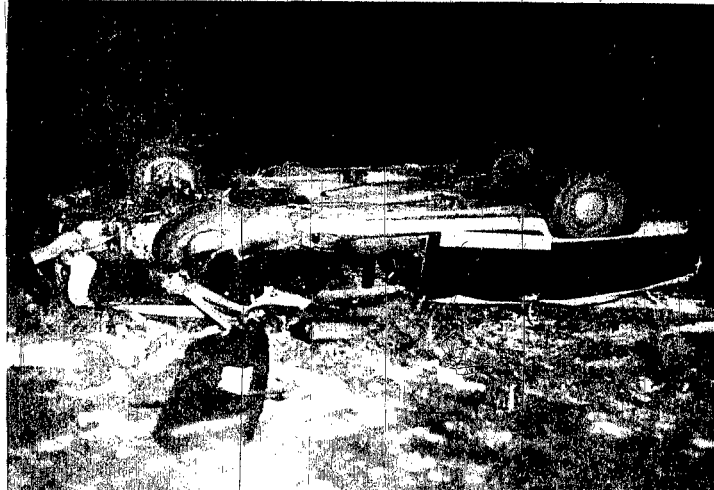
Tuesday Mr. and Mrs. Vern Carlson met their son Pvt. David, San Diego, who will be here until Jan. 18. Supper guests Wednesday were Mr. and Mrs. Paul Everingham, Karen and Kenneth and the Dennis Carlson family. The Carlsons were in the Verdell Lund home for dinner Sunday.

Last Monday evening Mr. and Mrs. Cliff Munson were in the Con Munson home for a waffle supper. The Julie Swanson family, Allen, were evening visitors.

Dinner guests Saturday in the Martin Holmberg home were the Lloyd Christiansen family, Mr. and Mrs. William Djerf, Ames, Ia., and Mrs. Tom Cook and children, LeMars.

Mr. and Mrs. Bob Olson (Faith Gustafson), LePue, Calif., who flew here for the holidays, were visitors Monday afternoon in the Bud Erlanson home.

Wednesday Mr. and Mrs. Mar-



AFTER TRAVELING 1100 feet off the road, this car driven by James Kavanaugh, Belden, in the mishap almost seven miles north of Wayne. The car was a total wreck.

tin Holmberg were supper guests honoring the John N. Johnsons at Sioux City to observe their 60th wedding anniversary.

Mr. and Mrs. Charles Menkens, Niobrara, observed her birthday by having the Leonard Roberts family as dinner guests.

Supper guests Wednesday in the Erick G. Johnson home were Mr. and Mrs. Hamner Lund, Mr. and Mrs. Oscar Bloomquist and Mr. and Mrs. Thure Johnson.

Supper guests last Tuesday in the Phil Ring home were Rev. and Mrs. Robert V. Johnson and family.

Joyce Roberts, Lincoln, and Eveline Kint, Sioux City, were visitors in the Phil Ring home New Year's. Curtis and Dan Ring spent the holidays at home.

Mr. and Mrs. Gordon Bard spent Wednesday with the Jim Slouts, Neligh. Jane returned with them after a few days visit.

Mrs. Ruth Killion and Mary Lou were dinner guests Sunday in the Gordon Bard home.

Mr. and Mrs. Norman Voss, Emerson, visited in the Reuben Goldberg home Wednesday evening.

Mr. and Mrs. Marvin Schubert, Breckenridge, Colo., left last Sunday after visiting their parents, the Vern Carlsons and Clair Schuberts, Allen.

Mr. and Mrs. Edna Lund spent Sunday evening in the Joe Johnson home. The Jensons visited Mr. and Mrs. Seth Osson in the afternoon.

Saturday evening a group gathered in the Alvin Anderson home for supper to celebrate their wedding anniversary and that of Jerome Petersons and Gordon Bards.

The Marvin Felt and Bud Erlansons also attended.

Last Tuesday, the Earl Lundahl family and Mr. and Mrs. LeVern Lundahl were in the E. J. Lundahl home for lutefisk supper.

Supper guests last Monday in the Elvis Olson home were Mr. and Mrs. Floyd Park.

Mr. and Mrs. Merwyn Kline and sons were dinner guests Saturday in the Dale Shallberg home, Omaha, and were overnight guests in the Clayton Kline home, Enroute home Sunday they visited in the Burton Shallberg home, Fremont.

Sholes

By Mrs. Martin Madsen
Phone 48-R14, Randolph

Mr. and Mrs. Otto Peters were guests Wednesday afternoon in the Lyle Peters home, Osmond.

Mr. and Mrs. Jim Stephens and Kristy, Fremont, visited in the Otto Peters home Saturday.

Mr. and Mrs. Claron Madsen and Gay left Monday morning for their home in Midland, Tex. They were guests of Mr. and Mrs. Martin Madsen and other relatives.

Dinner guests in the Martin Madsen home were Mr. and Mrs. John Hecht, Jon and David, Grand Island, Mr. and Mrs. Everett Robins, Hartington, Maries Robins, Stanton, and Mr. and Mrs. Warren Christiansen and Robin Sue, Norfolk.

Mr. and Mrs. Joe Hinkle attended the golden wedding anniversary of Mr. and Mrs. Iver Morris and the silver wedding anniversary of Mr. and Mrs. George Huey, Mar-

engo, Ia., at Zion Congregational church, Carroll, Sunday.

Guests Monday evening in the Joe Hinkle home were Mr. and Mrs. Julius Oberding and family, Mr. and Mrs. Vincent Witholu and family, Randolph and Mr. and Mrs. Hans Burmeister, Susan and John Jr.

Mrs. Bill Brockmeier and Harriet Brockmeier, Osmond, were visitors Saturday afternoon in the Lud Kuhl home.

Janice Berner, Randolph, spent Sunday in the home of her grandparents, Mr. and Mrs. William Puntney.

Mr. and Mrs. Roy Gibson and Connie, Randolph, were guests Sunday evening in the Charlie Spin home.

Mr. and Mrs. Everett Robins, Hartington, and Maries Robins, Stanton, were dinner guests Sunday in the Martin Madsen home.

Puntney home to help them celebrate their 25th wedding anniversary.

Mr. and Mrs. Arnold Heitman, Belden, Mr. and Mrs. Warren Jansson and family, Mr. and Mrs. Bill Bernel and family were guests Wednesday evening in the William Puntney home.

Mr. and Mrs. William Puntney and Edith Burris were guests Friday evening in the Floyd Puntney home.

Mr. and Mrs. Floyd Puntney and daughters, Randolph, were guests Sunday afternoon in the William Puntney home.

Mrs. Elmer Bierschen and family, Mr. and Mrs. Merle Bierschen and Kirk, Mr. and Mrs. Leonard Bierschen and family and Merle Schutt were dinner guests Friday in the Fern Schutt home to help Doris Jean celebrate her birthday.

Mr. and Mrs. V. G. McFadden, Mr. and Mrs. Darrell McFadden and son and Mr. and Mrs. Erwin Hilkeman and Jim, Randolph, were supper guests Saturday in the Lloyd McFadden home.

Mr. and Mrs. Lyle Peters and family, Osmond, Mr. and Mrs. Charlie Peters and family, Pierce, Mr. and Mrs. Roy Jensen, Bloomfield, and Mr. and Mrs. Ed Strathman, Randolph, were guests Sunday in the Otto Peters home.

Mr. and Mrs. Warren Jansson and family and Mr. and Mrs. Roy Rothgaber and family, Coleridge, were guests Friday evening in the William Puntney home.

Mr. and Mrs. Orville McDonald, Randolph, and Dorothy Brunning, Wisner, were guests Sunday evening in the William Puntney home.

Mr. and Mrs. Raymond Puntney and family were guests Sunday afternoon in the William Puntney home.

Janice Berner, Randolph, spent Sunday in the home of her grandparents, Mr. and Mrs. William Puntney.

Mr. and Mrs. Roy Gibson and Connie, Randolph, were guests Sunday evening in the Charlie Spin home.

Mr. and Mrs. Everett Robins, Hartington, and Maries Robins, Stanton, were dinner guests Sunday in the Martin Madsen home.

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

Mr. and Mrs. Art Olson and family left Sunday for Albany, Ore., to visit Mr. and Mrs. Marvin Hartung and Mr. and Mrs. John Brummer.

Mr. and Mrs. Claron Madsen and Gay, Midland, Tex., spent the holidays in the Martin Madsen home.

Dinner guests New Year's Day in the Paul Baier home were Mr. and Mrs. Hobart Hunter, Hartington, Mr. and Mrs. Clarence Beck, Mrs. Hanna Beck and Harvey Beck and family.

4-K Club News

Merry Maids Meet
Dec. 28 meeting was held at the home of Mrs. Forber. Roll call was answered with their favorite Christmas gift. Certificates of Achievement and 4-K calendars were handed out to the members. Entertainment was making as many words as they could out of Merry Christmas and a Happy New Year. The meeting was closed with a song and a gift exchange. Next meeting will be Dec. 30 at the home of Cindy and Miltz Hard. Members will fill out their 0-10-28's.

Rexall CUT THE COST OF LIVING

SALE

THURS. JAN. 7 through SAT. JAN. 16

300 Rexall ASPIRIN 5-gr. tablets. Reg. 1.69	200 Rexall MONACET APC Tablets Reg. 1.89	Rexall RUBBING ALCOHOL 8 fl. oz. bottle. Reg. 45c	200 Rexall BUFFERED ASPIRIN Reg. 1.49
98c BLUE ORAL Antiseptic 16 fl. oz.	1.25 MI-31 Antiseptic 24 fl. oz.	1.09 KLENZO Antiseptic 24 fl. oz.	200 Rexall BRITE SET HAIR SPRAY 3 types, 14 each
49c	62c	54c	79c

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

Gambles The Friendly Store

SEALED BEAM HEADLAMPS Regularly \$1.49 **\$1**

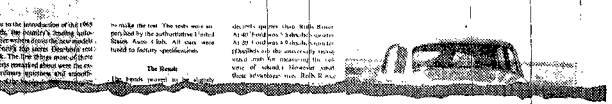
Famous G-E shielded filament—Better light control with less glare! 4 headlamp system, 12V.

THREE DAYS ONLY!

VARCON AUTOMATIC TRANSMISSION FLUID Regularly 3 for \$1.35 3 FOR \$1 Blended and inhibited for all operating conditions! Mixes with any Type A-A.	POPULAR SLANT CUT EXHAUST EXTENSION Regularly \$1.29 \$1 Dress up tail pipe with chrome plated extension. Fits pipes up to 2" diameter.	LICENSE PLATE FRAME SPECIAL Regularly \$1.49 \$1 Chrome frames embossed with reflectorized red stars.
GLARE SHIELD Regularly \$1.19 \$1 See-thru visor filters out glare. Clips fit all visors. Rigid plastic.	RUNNING LIGHT Regularly \$1.39 \$1 Added safety for daylight to dusk driving! Complete with 10' wire, mounting hardware.	16-oz. CLAW HAMMER Regularly \$1.19 \$1 Curved-claw head forged of heat treated steel. Smooth hardwood handle.
PROPANE CYLINDER Regularly \$1.49 \$1 Top quality Artisan cylinder. Fits all Brand torches, appliances.	16" LONG MITRE BOX Regularly \$1.39 \$1 Hardwood box has 4" inside bottom; base overlap for work bench use.	3-INCH CEE CLAMPS Regularly 2 for \$1.28 2 FOR \$1 Painted malleable iron frames, nickel plated screw and crosspin.
SELF CHALKING REEL Regularly \$1.25 \$1 Genuine "Strait-Line." Case is leak-proof, doubles as plumb bob. Nylon slide-fill, easy-action reel.	6" SHELF BRACKETS Regularly \$1.15 \$1 Gold anodized aluminum, 6" shelf brackets in handsome wrought iron design.	MAGNETIC CATCHES Regularly 5 for \$1.25 5 FOR \$1 Use with either right or left hand doors. Easy to install with keyhole slots. Adjusts for misalignment.

The world's leading acoustical experts made the test. The U. S. Auto Club certified the results: at 20 mph... at 40 mph... at 60 mph...

The 1965 Ford rides quieter than a Rolls-Royce!



...and now let's talk about some other Ford surprises...

Test-drive a Ford—and you're in for some surprises. Leading acoustical consultants conducted tests in which 1965 Fords (Galaxie 500 Sedan, XL and LTD Hardtops) with 289-cu. in. V-8 engines rode quieter than a Rolls-Royce. These tests were certified by the U. S. Auto Club.

When you feel a 1965 Ford in action—with the strongest Ford body ever... a revolutionary new frame that "tunes out" vibration... new ultrasoft coil spring suspension—you're bound to be impressed. But the ride is only one of Ford's surprises...

■ New swept-back instrument panel adds five inches extra knee room. ■ Transmission tunnel is lower for extra foot room. ■ Trunk has more space than ever—holds four 2-suiters standing upright. ■ Handy new "reversible" ignition key—works either side up.

■ Hot, but hushed, 289-cu. in. V-8 is standard equipment in XL and LTD models. ■ Smooth, thrifty all-new Bix Six in other models—the most powerful standard Six offered by any car in Ford's class. ■ V-8 options to 425 hp.

■ All Ford automatic transmissions have three speeds, not two as in some competing cars. Result: you pass faster, shift smoother, save on gas. ■ Fully synchronized manual transmissions—you can even shift down to first without clashing gears. ■ New Ford LTD 4-door hardtops have 10 courtesy lights, 5 ash trays. Upholstery treated to keep its beauty with Scotchgard® stain repellent. ■ Luxuries you'd expect only in the highest priced cars.

Surprised? You will be... when you visit your Ford Dealer and test-drive the Quiet One. Do it soon!

PRODUCTS OF **Ford** MOTOR COMPANY

Test drive Total Performance '65... best year yet to go

FORD
MUSTANG - GALAXIE - FAUCON - FALCON - FORD - LINCOLN

WORTMAN AUTO CO.
119 East Third Wayne, Nebr. Phone 375-3780

THE
WAYNE
HERALD

WEDNESDAY, JANUARY 6, 1965

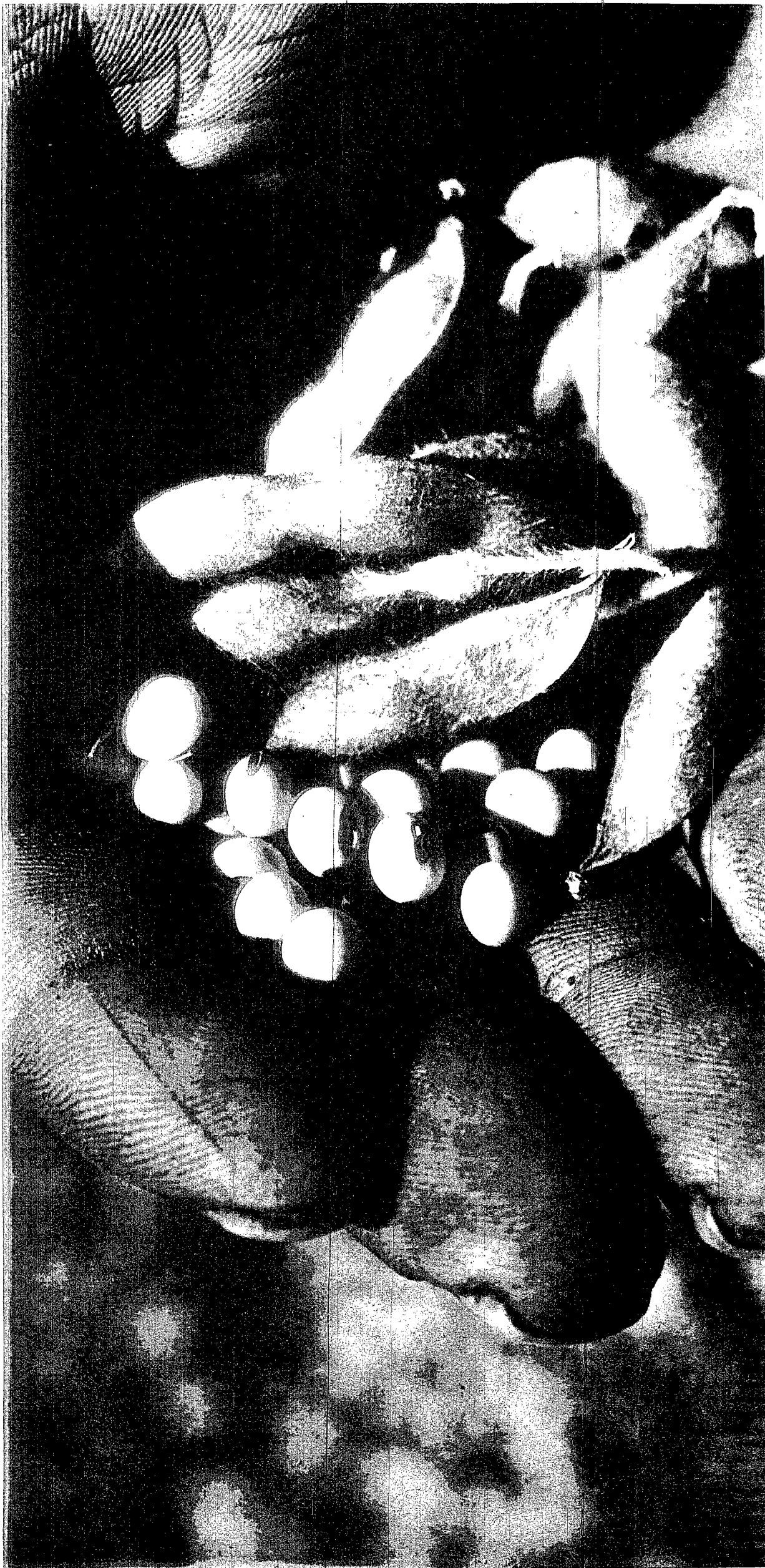
FARM AND HOME SECTION

F&H



SOYBEANS - THE SURPRISE
ROW CROP





Close-up of good plump soybeans from a field yielding about 50 bushels per acre. Feed value is good, oil content is high and use in plastic industry and perhaps a thousand other channels makes soybeans a good risk row crop.

SOYBEANS

... the

Surprise Crop

Back about 50 years ago, soybeans were an unknown crop in Missouri. A few samples of beans from the U.S. Department of Agriculture were sent to the Missouri Experiment Station for testing in 1909, but these beans were grown primarily as a foliage and pasture crop. By 1930, the acreage of soybeans harvested for seed was still less than one-fourth the total acreage grown for all purposes.

With the adoption of improved methods of culture, planting, cultivating and harvesting, adapted improved varieties for processing for oil and with the development of markets for soybeans for crushing purposes, a steady increase in the portion of the acreage harvested for beans took place.

In 1939, 40 percent of the total soybean acreage was harvested in the form of beans. The portion for this purpose increased rapidly during the war years. In 1944, 72 percent of the total planted acreage was harvested for grain and in 1947, it rose to 84.5 percent. Today, it's 100 percent.

Missouri crop records show that soybean yields by the end of World War II averaged more than 20 bushels per acre, or double the yields of the old hay type varieties in use before the war.

Fast genetic improvement of the crop has continued through the years. Grown largely in the Corn Belt at first, new varieties developed by modern hybridization techniques now mature in the short season of northern U.S. and Canada. Others make good use of the full season of the southern gulf states.

In Atchison county in northwest Missouri, Duane E. Lytle of Rock Port "discovered" soybeans just last year.

"Dad and I farm together here," Lytle explained. They grow 1,850 acres of row crops, have 135 head of Angus cows and usually raise 500 head of hogs each year. "We usually grow about 1,000 acres of corn," Lytle said, "and in the past, we raised popcorn as a secondary crop. But, the price got down so low that we couldn't make a profit on it. It yielded 35 bushels per acre. Price was 2½ cents a pound delivered back in 1962," he said. "So we turned to soybeans."

"In 1963 we started out with 150 acres of beans," he continued. "We had 62 bushels of soybeans per acre for a high yield and had more than .70 acres that averaged 55 bushels per acre. With \$2.50 per bushel, it doesn't take long to figure that soybeans are more profitable than popcorn."

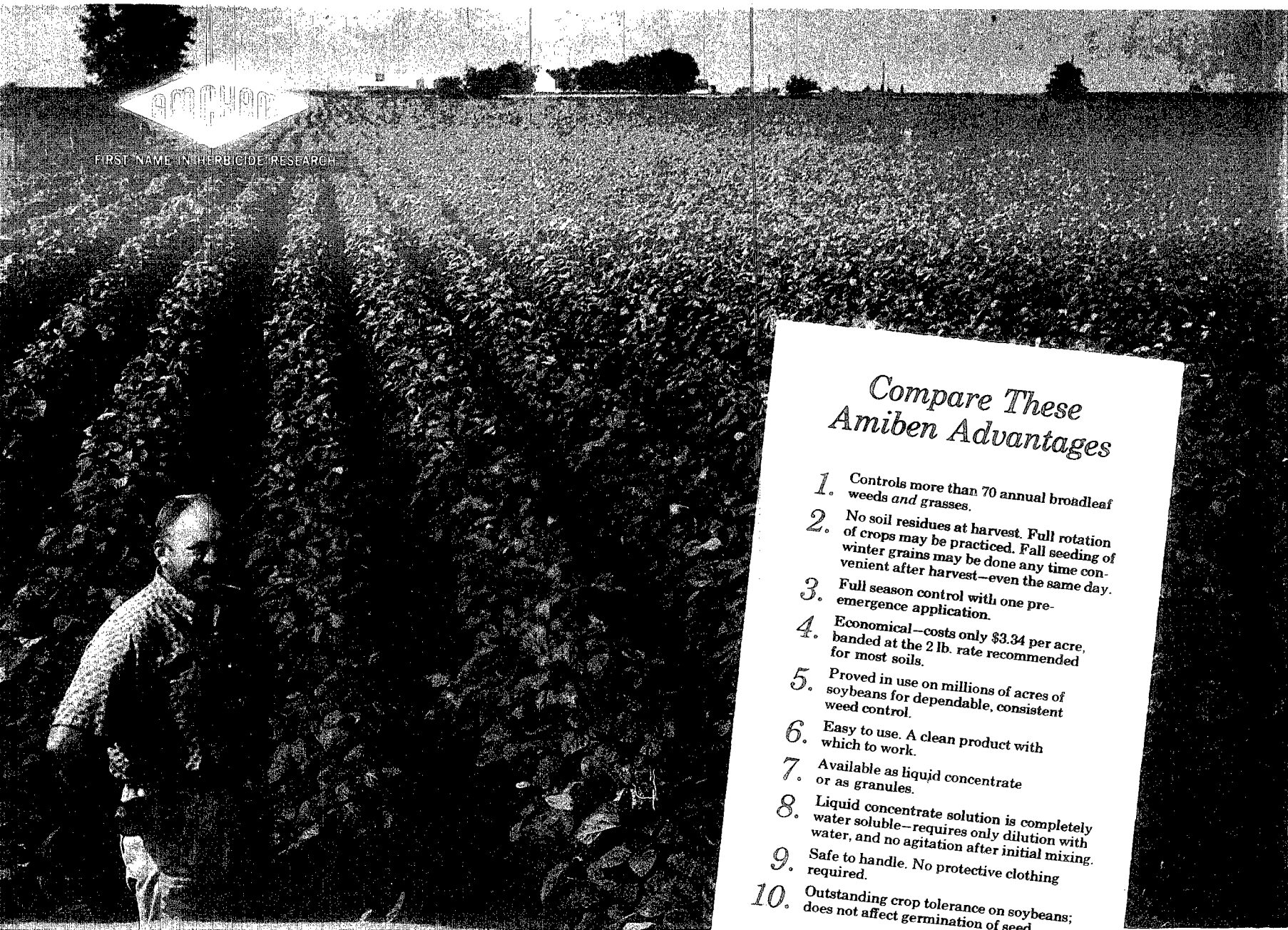
Others have found that soybeans are a profitable cash crop in Missouri. Atchison county had only 2,500 acres of soybeans in 1960. By 1964, this acreage jumped to 12,000 acres.

Many feel that the government Feed Grain Program is responsible for this new interest in soybeans as farmers cut back on corn acreage. But, there are other reasons for growing beans. The western corn rootworm moved into northwest Missouri from Nebraska and Iowa and before farmers realized what was happening, their corn fields were heavily infested. One sure way to take care of this problem is to plant something besides corn.

Weed your soybeans with
today's leading soybean herbicide...

AMIBEN

now also
cleared for dry beans and corn



Compare These Amiben Advantages

1. Controls more than 70 annual broadleaf weeds and grasses.
2. No soil residues at harvest. Full rotation of crops may be practiced. Fall seeding of winter grains may be done any time convenient after harvest—even the same day.
3. Full season control with one pre-emergence application.
4. Economical—costs only \$3.34 per acre, banded at the 2 lb. rate recommended for most soils.
5. Proved in use on millions of acres of soybeans for dependable, consistent weed control.
6. Easy to use. A clean product with which to work.
7. Available as liquid concentrate or as granules.
8. Liquid concentrate solution is completely water soluble—requires only dilution with water, and no agitation after initial mixing.
9. Safe to handle. No protective clothing required.
10. Outstanding crop tolerance on soybeans; does not affect germination of seed.

Last year twice as many farmers who grow soybeans used Amiben herbicide — and with outstanding results. This year Amiben can also be used on corn grown in heavy soils in Illinois, Indiana, Iowa, Kansas, Minnesota,

Missouri, Nebraska and Ohio. ■ One application of Amiben when you plant, either spray or granules, provides full season control of most annual broadleaf weeds and grasses. And, you can plan a full crop rotation program if you wish — no residue remains in the soil at harvest. ■ Many soybean growers using Amiben report a 3 to 9 bushel yield increase by preventing weeds in the row. Commercial results with dry beans and full scale field trials with corn have been impressive. And as for economy, Amiben weed control costs only \$3.34 per acre, banded at the recommended rate for most soils. ■ Call your dealer today and reserve your Amiben.

FREE BOOKLET — How to Weed Soybeans, Dry Beans and Corn with Amiben — 8 pages, full color. Address Dept. RG-51.

AMCHEM PRODUCTS, INC. Ambler, Pennsylvania

BUDGET SAVERS

January is the time when we make firm resolutions to keep the food budget in line. We splurged a bit during the Holiday Season, but now it's time for the spending spree to be replaced by a savings campaign. Foods such as meat balls, meat loaf and chicken — three types of hearty main dishes — will surely qualify as budget savers. They are dishes to pep up winter menus and at the same time turn a budget meal into a family feast. Here are recipes for you to try.

BEEF CHILI PATTIES

- | | |
|-----------------------------|------------------------------------|
| 1 pound ground beef | 2 tablespoons chopped green pepper |
| 2 teaspoons salt | 1 can (16-ounce) tomatoes, drained |
| 1/8 teaspoon pepper | 1 cup cooked corn |
| 1 egg, beaten | 1 teaspoon chili powder |
| 2 tablespoons margarine | |
| 2 tablespoons chopped onion | |

Combine ground beef, 1 teaspoon salt, pepper and egg. Shape into 8 small patties and place in a baking dish. Cook onion and green pepper in margarine until lightly browned. Pour off margarine. Add tomatoes, corn, chili powder and 1 teaspoon salt and pour over patties. Bake in 300°F. oven for 30 minutes. Makes 4 servings.



CHICKEN SUNDAY DINNER

- | | |
|---|---|
| 2 1/2 to 3 pound frying chicken, cut up | 1 package onion soup mix |
| 1 cup uncooked rice | 1 can (10 1/2-ounce) condensed cream of mushroom soup |
| Salt and pepper | |

Grease 9x9-inch pan or casserole dish. Spread rice evenly over bottom. Place cut up fryer over rice. Season with salt and pepper. Sprinkle onion soup mix over chicken. Top with mushroom soup and 1 soup can milk or water. Bake in 325°F. oven for approximately 2 hours. Makes 6 servings.

PORK 'N' POTATOES

- | | |
|--|-------------------------------|
| 4 pork shoulder steaks, cut 1/2-inch thick | 1 teaspoon salt |
| 1 can (10 1/2-ounce) condensed tomato soup | 1/4 teaspoon pepper |
| 1/3 cup chopped onion | 2 tablespoons chopped parsley |
| | 3 cups thinly sliced potatoes |

Brown pork steaks. Pour off drippings. Mix together tomato soup, onion, salt, pepper and parsley. Combine half of soup mixture with potatoes and place in the bottom of a 12x9-inch baking dish. Place meat on top of potatoes and spread remaining soup mixture over the top. Cover tightly and bake in 350°F. oven for 1 hour. Remove cover and continue baking 15 minutes or until meat is tender. Makes 4 servings.

ITALIAN STEAK

- | | |
|---|------------------------------------|
| 1 beef arm or blade steak, cut 1 inch thick | 1/2 cup sliced onion |
| 2 tablespoons flour | 1 can (16-ounces) tomatoes |
| 1 teaspoon salt | 1 can (4-ounces) sliced mushrooms |
| 1/4 teaspoon pepper | 3 tablespoons chopped green pepper |
| 1/8 teaspoon garlic salt | 1/2 cup sliced, stuffed olives |
| 3 tablespoons lard or drippings | Flour for gravy |

Dredge steak with seasoned flour and brown in lard or drippings. Pour off drippings. Add onion, tomatoes, mushrooms, green pepper and olives. Cover tightly and cook slowly 1 1/2 hours, or until tender. Thicken cooking liquid for gravy. 4 to 6 servings.

GOLD RUSH MEAT BALLS

- | | |
|---|--------------------------|
| 1 pound ground beef | 2 tablespoons flour |
| 4 cubes sharp aged Cheddar cheese | 1/4 cup water |
| 1 dill pickle, cut in 4 (1/2-inch) slices | 1/4 cup evaporated milk |
| 2 tablespoons margarine | 1 beef bouillon cube |
| 1/2 cup chopped onion | Salt and pepper to taste |

Divide ground beef into 4 equal portions. Place cheese cubes on pickle slices and mold a portion of beef around each. Pan-fry in margarine, turning to brown evenly. Remove meat balls and pour off all but about 2 tablespoons fat. Cook onion in fat until clear, blend in flour, add liquid and bouillon cube and continue to cook over low heat, stirring constantly, until sauce is thickened. Season to taste. Salt meat balls lightly, add to sauce, cover and simmer for about 20 minutes. Serve on nest of cooked noodles. Makes 4 servings.

STUFFED FISH FILLETS ROCKEFELLER

- | | |
|--|--------------------------|
| 1 package quick-frozen ocean perch fillets | 1/2 teaspoon salt |
| 1 onion | Dash of cayenne |
| 1 small bay leaf | 1/4 teaspoon celery salt |
| 1/4 cup cooked spinach | 1/4 to 1/2 cup margarine |
| 2 sprigs parsley | 1/3 cup bread crumbs |

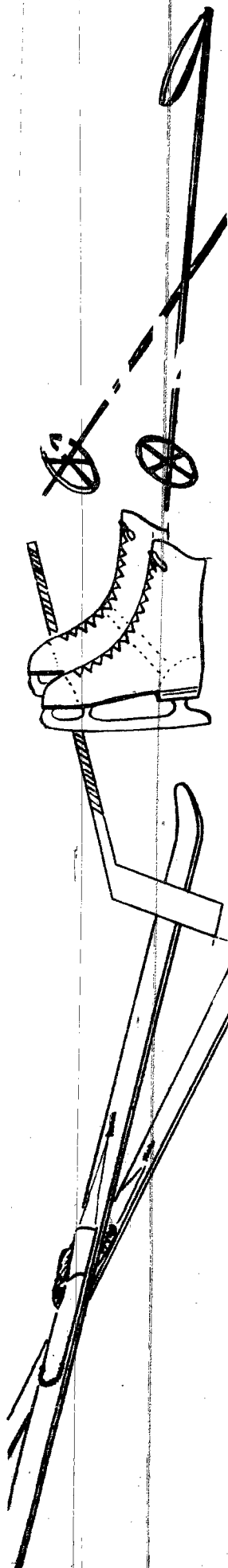
Thaw fillets just enough to separate. Grease muffin pan and coil fillets in muffin cups.

Put onion, bay leaf, spinach, and parsley through food chopper, using finest blade. Combine seasonings with chopped mixture and saute in margarine 5 minutes. Add bread crumbs, mixing well. Spoon into muffin cups. Bake in 400°F. oven 20 to 25 minutes, or until fish can be flaked with a fork. Makes 4 to 6 servings.

MY FAVORITE MEAT LOAF

- | | |
|-------------------------------------|---------------------------|
| Meat Loaf: | 1/2 teaspoon sage |
| 3/4 cup dry bread or cracker crumbs | |
| 1 cup milk | Sauce: |
| 1 1/2 pounds ground beef | 3 tablespoons brown sugar |
| 1/4 cup minced onion | 1/4 cup catsup |
| 2 slightly beaten eggs | 1/4 teaspoon nutmeg |
| 1 teaspoon salt | 1 teaspoon dry mustard |
| 1/2 teaspoon pepper | |

Combine meat loaf ingredients. Shape into loaf and place in loaf pan, 9x5x3-inches. Mix brown sugar, catsup, nutmeg and dry mustard together; spread over top of loaf before baking. Bake in 350°F. oven for 1 1/2 hours. Makes 8 servings.



NEW BAKING DISCOVERY!

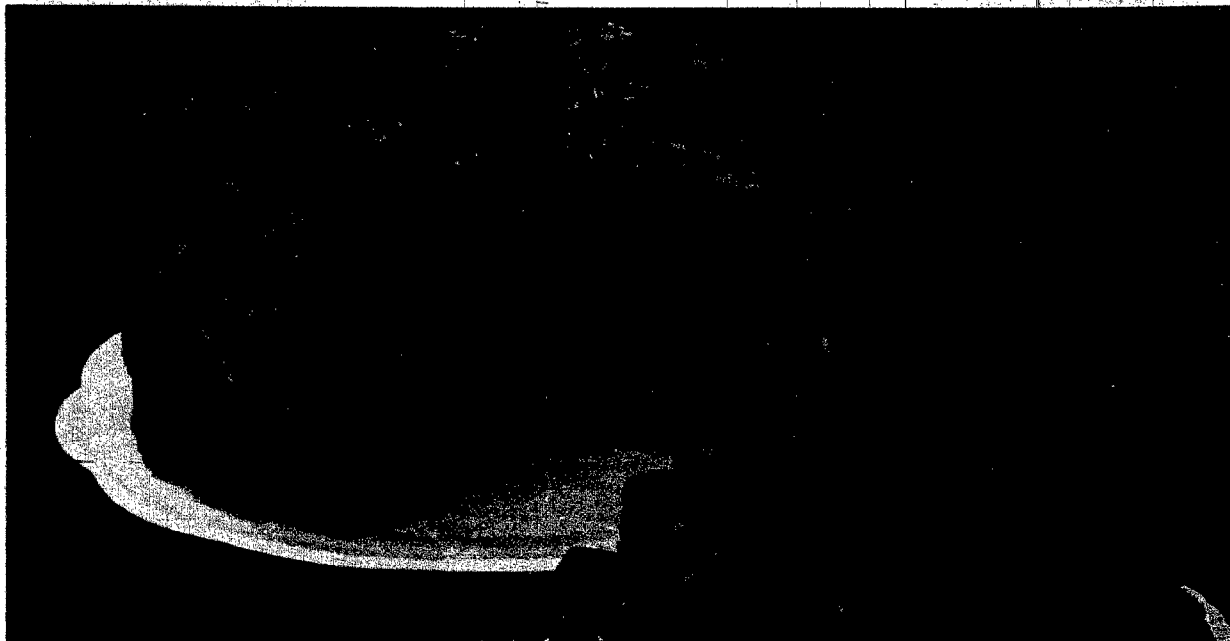


**No melting.
No scraping.
No measuring.**

Just snip



and squeeze.



**The next time
your favorite recipe
calls for baking
chocolate,
try new Choco-bake!
Perfect results
guaranteed by Nestlé.
And Nestlé's makes
the very best chocolate.**

SENTIMENTAL SWEETS

Here are Valentine desserts to tempt even Cupid! These pink and pretty heart shaped specialties are the best way yet to say "Be Mine" to your favorite Valentine. And they're doubly useful since they can serve as the grand finale to a dinner party or refreshments at bridge, pinacle or canasta parties. Best of all these sentimental sweets are elegant and gay, but surprisingly easy to make.

VALENTINE RAISIN CHIFFON TARTS

- | | |
|-------------------------------|---|
| 1 cup dark or golden raisins | 1 cup whipping cream |
| 1/2 cup California walnuts | 1/2 cup coarsely crushed peppermint stick candy |
| 1 envelope unflavored gelatin | Red food coloring |
| 1/2 cup sugar | 1 teaspoon instant coffee powder |
| 1/2 teaspoon salt | 1 tablespoon water |
| 2 eggs, separated | 8 baked tart shells (about 3 by 1 1/2-inches) |
| 1/4 cup milk | |
| 1 1/2 cups half and half | |
| 2 teaspoons vanilla | |

Chop raisins and walnuts separately. Combine gelatin, 1/4 cup sugar and salt. Beat egg yolks, milk and half together. Blend with gelatin. Cook over low heat, stirring constantly, until gelatin is dissolved, about 5 minutes. Remove from heat and stir in vanilla. Chill, stirring occasionally, until mixture mounds when dropped from spoon. Whip egg whites stiff; beat in remaining 1/2 cup sugar. Beat whipping cream to soft peaks. Gently fold whipped cream, gelatin mixture and raisins into egg whites. Divide mixture in half. To one half, add crushed candy and a few drops red food coloring to make delicate pink. Add walnuts and coffee powder blended with 1 tablespoon water to other half. Mound fillings into cooled, baked tart shells. Chill until firm. Decorate with crushed candy or walnuts, if desired. Makes 8 tarts.

JACK-OF-HEARTS LOAF

- | | |
|---|---|
| 1 package or cake yeast, active dry or compressed | 1 egg |
| 1/4 cup warm water (105° to 115°F.) | 1 teaspoon grated lemon rind (optional) |
| 1/2 cup milk | 3 cups flour (about) |
| 1/4 cup sugar | 3 tablespoons margarine, melted |
| 1 teaspoon salt | Cinnamon sugar |
| 2 tablespoons margarine | Confectioners' sugar icing |

Measure warm water into warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Scald milk. Add sugar, salt and margarine. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast, egg and lemon rind. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled in bulk, about 1 1/2 hours. When light, punch down and let rest 10 minutes. Roll into rectangle 9 x 12 inches. Brush with margarine and sprinkle with cinnamon sugar. Starting at each end, fold 1 1/2 inches of dough toward center. Repeat two more times. Seal where folded portions meet. Place on greased baking sheet with seal on bottom. Cut each folded side into 6 slices, each slice about 1 1/2 inches wide and cut to within 1/4 inch of center. Turn adjoining slices of dough in opposite directions and stand on end. Cut portions then resemble a heart. Let rise until doubled, about 45 minutes. Bake in 350°F. oven for 25 to 30 minutes. When cool, brush with confectioners' sugar icing. Makes 1 coffee cake.

VALENTINE SALAD MOLD

- | | |
|---|------------------------------------|
| 1 envelope (1 tablespoon) plain gelatin | 1/2 cup whipping cream |
| 3 tablespoons lemon juice | 2 bananas |
| 1/4 cup granulated sugar | 1/2 cup chopped California walnuts |
| Few grains salt | California walnut halves |
| 3/4 cup hot water | Maraschino cherries |
| 1 (8-ounce) can crushed pineapple | |

Soften gelatin in lemon juice. Dissolve gelatin, sugar and salt in hot water. Blend in crushed pineapple. Cool to consistency of unbeaten egg white. Fold in whipped cream, sliced banana and walnuts. Turn into heart shaped molds and chill until firm. Unmold and decorate with walnut halves and cherries. Makes 2 (1-pint) heart molds.

WINTER TIME

foods

CRANBERRY PARTY CAKE

- | | |
|--------------------------|-------------------------|
| 1 package white cake mix | 1 cup jellied cranberry |
| 2 egg whites | Shredded coconut |
| 1/4 cup granulated sugar | |

Prepare cake mix as directed on package. Bake in two layer pans — heart-shaped or regular 8-inch pans. Cool. Spread center, top and sides of cake with cranberry frosting. To make frosting, beat egg whites until they barely hold their shape. Add sugar gradually and continue beating until mixture is smooth and stands in soft peaks. Crush cranberry sauce with a fork. Fold into egg whites. When frosted, trim with shredded coconut.



STRAWBERRY-BANANA TORTE

- | | |
|-------------------------------|------------------------------------|
| 1 package angel food cake mix | 3/4 cup sliced bananas |
| 1/2 cup prepared sour cream | 1 cup heavy cream, whipped |
| 1/4 cup sugar | 1/2 banana |
| 1/4 cup crushed strawberries | 2 dozen whole strawberries, halved |
| 1/2 cup sliced strawberries | |

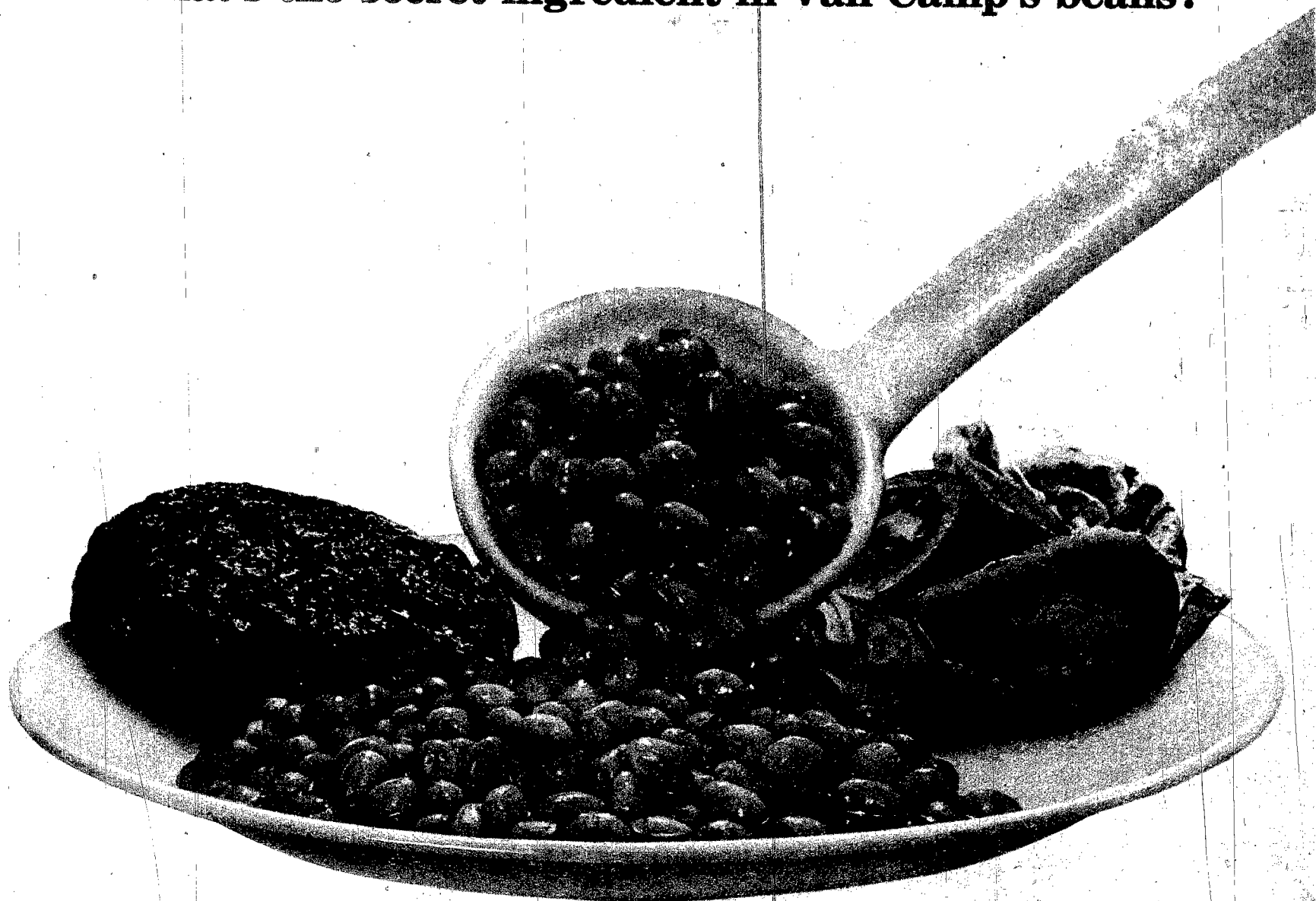
Prepare cake mix as directed on package. Bake as directed in 10-inch tube pan. Cool. Slice cake horizontally into 5 equal-sized layers. Combine sour cream, sugar and mashed strawberries. Fold sour cream mixture, sliced strawberries and bananas into whipped cream. Place about 1/2 cup fruit mixture between each layer and on top of cake. Chill until mixture is firm. To serve: Slice remaining banana. Garnish top and plate edge with whole berries and fresh banana slices. Makes 10 to 12 servings.

HEART COFFEE CAKE

- | | |
|---|---------------------------------|
| Dough: | 2 eggs, beaten |
| 2 packages or cakes yeast, active dry or compressed | 5 1/2 cups flour (about) |
| 1/4 cup warm water (105° to 115°F.) | Filling: |
| 1 cup milk | 3 tablespoons margarine, melted |
| 1/4 cup margarine | 1 teaspoon cinnamon |
| 1/2 cup sugar | 1/2 cup sugar |
| 1 teaspoon salt | |

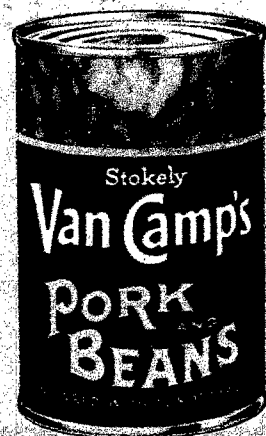
Measure warm water into warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Scald milk. Add margarine, sugar and salt. Cool to lukewarm. Add 2 cups flour. Mix well. Add softened yeast and eggs. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until satiny. Form into a ball, place in greased bowl, cover and let rise until doubled in bulk, about 2 hours. Punch down. Divide dough into thirds. Shape each portion into smooth ball, cover and let rest 10 minutes. Roll each portion into rectangular sheet 1/4-inch thick and 8 inches wide. Brush with melted margarine and sprinkle with mixture of cinnamon and sugar. Roll up jelly roll fashion and seal edges. Fold roll in half and press edges together. With sharp knife or scissors cut through center of roll, leaving about 2 inches at sealed edge uncut. Form heart shape by laying cut halves flat. Place heart on greased baking sheet. Let rise until doubled in bulk. Bake in 375°F. oven for 25 to 30 minutes. Makes 3 heart shaped coffee cakes.

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.



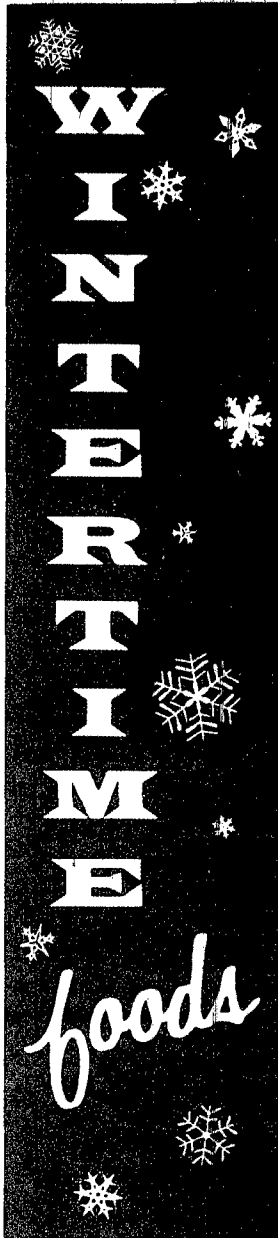
SUPPER PARTY

A supper party is the homemaker's answer to entertaining that is gracious and festive—yet casual and reasonable even for busy people. For small groups use your dining room table and have a sit-down dinner. Then make use of a rolling cart (or TV trays) for the smoothest possible service. But for a larger group by all means set up a buffet. There's no easier way to serve lots of guests! Whichever you select, go fancy and use your best china; or keep it simple using your colorful pottery. It's all up to you.

CALIFORNIA WALDORF SALAD

- | | |
|--|------------------------------------|
| 1 3-ounce package apple flavored gelatin | 1 Delicious or Winesap apple |
| 1 1/4 cups hot water | 1/2 cup chopped celery |
| 1/2 cup Sauterne wine | 1/3 cup miniature marshmallows |
| 1 tablespoon lemon juice | 1/2 cup chopped California walnuts |
| 1/4 teaspoon salt | Salad dressing |

Dissolve gelatin in hot water. Add wine, lemon juice and salt. Chill to consistency of unbeaten egg white. Fold in apple, celery, marshmallows and walnuts. Pour into 1 quart mold and chill until firm. Unmold and garnish. Serve with salad dressing. Makes 6 servings. If desired arrange marshmallows and California walnut halves in pattern in bottom of mold. Spoon on a bit of thickened gelatin, and place mold over ice to set. Then fill with remaining gelatin, walnut, apple mixture. For a variation of dressing, combine 1/2 cup salad dressing with 1/4 cup commercial sour cream and two tablespoons crumbled blue cheese.



"GOLDEN GLORY" UPSIDE-DOWN CAKE

- | | |
|--|------------------------------------|
| 1/4 cup margarine | Maraschino cherries, drained |
| 1 cup brown sugar | California walnuts |
| 1 can (No. 2 1/2) cling peaches, drained | 1 package yellow or white cake mix |

Line an electric skillet with aluminum foil, letting it extend over side one inch. Turn heat control to low, add margarine and brown sugar. Spread mixture evenly over foil-lined bottom. Place cling peaches, cherries and walnuts on mixture in an attractive pattern. Prepare cake mix according to directions on package. Set temperature control on skillet at 325° to 350°F. Pour batter into skillet slowly and evenly, so pattern is not upset and batter is equally distributed. Cover, open vent and bake 35 to 40 minutes. When cake is done, invert onto platter or foil-covered piece of cardboard. Lift off foil. Serve warm with plain or whipped cream.

CREPES WITH ORANGE SAUCE

- | | |
|--------------------------------|-----------------------------------|
| 2 slightly beaten eggs | Orange Sauce: |
| 1 cup milk | 1/2 cup margarine |
| 3 tablespoons melted margarine | 1 cup sifted confectioners' sugar |
| 1/4 cup pancake mix | 2 tablespoons grated orange rind |
| | 1/4 cup orange juice |

Combine eggs, milk and 3 tablespoons melted margarine in large bowl. Add pancake mix. Beat quickly until smooth. Bake on hot griddle, using scant 1/4 cup batter for each pancake. Turn when edges start to dry. Roll immediately; arrange on oven-proof serving platter.* Heat pancakes thoroughly (about 10 minutes) in 350° oven.

Cream 1/2 cup margarine and confectioners' sugar in small saucepan. Blend in orange rind and juice. Heat until margarine melts. Spoon over pancakes just before serving. If desired, dip a few sugar cubes in lemon extract and arrange down center of serving dish. Just before serving, light cubes and serve crepes flaming, 2 to 3 per person. Makes 12.

*Pancakes may be baked and rolled ahead of time and heated just before serving.

A favorite American recipe



NORTHWEST FAVORITE

From the home of fine apples—a baked apple with a flair...



APPLE MAIRE

Makes 6 servings

- | | |
|--|---------------------------------|
| 1 cup flour | 1/4 teaspoon nutmeg |
| 1 1/4 cups dark brown sugar, firmly packed | 6 baking apples |
| 1 teaspoon cinnamon | 1/4 cup chopped Planters Pecans |
| 1/2 cup (1 stick) Blue Bonnet Margarine | 2 tablespoons currants |
| | Whipped cream |

Combine flour, 1 cup brown sugar, cinnamon and nutmeg in a bowl. Cut in Blue Bonnet Margarine until mixture is crumbly. Set aside. Core and pare apples. With a fork, pierce apples over complete surface and roll in crumb mixture. Place apples in a greased baking pan. Combine remaining 1/4 cup sugar, chopped Planters Pecans and currants. Fill cavities of apples.

Bake in moderate oven (350°F.) for 45 minutes or until apples are tender and crisp. Serve warm with whipped cream.

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!

BROWN 'N SERVE ROLLS

$\frac{3}{4}$ cup milk
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ cup margarine

1 package or cake yeast, active
 dry or compressed
 $\frac{1}{2}$ cup very warm water
 $4\frac{1}{2}$ cups flour

Scald milk; add to sugar, salt, and margarine. Cool to luke-warm. Dissolve yeast in very warm water. Add yeast mixture and half of flour to milk. Beat until smooth. Stir in rest of flour. Turn onto lightly floured board; knead until smooth. Place in greased bowl, cover, let rise until double, about $1\frac{1}{2}$ hours. Punch down; turn onto lightly floured board; divide into 24 pieces. Form into balls. Place in greased muffin pans or about 3-inches apart on greased baking sheet. Cover; let rise in warm place until double, about 45 minutes. Bake in 275°F . oven for 20 to 30 minutes. Do not brown. Cool in pans 20 minutes. Remove; cool at room temperature. Wrap in Pliofilm or foil or put in plastic bag. Refrigerate or freeze. To serve, brown in 400°F . oven 7 to 10 minutes.

RIBS 'N BEANS

$2\frac{1}{2}$ lb. can ribs with barbecue sauce 2 No. 300 cans pork and beans

Spread pork and beans in shallow baking dish. Remove ribs from can and discard any solidified fat that has cooked out during processing. Arrange ribs over beans and spoon sauce evenly over surface of meat. Bake uncovered in 400°F . oven for 20 minutes. Makes 4 servings.

FRENCH CHOCOLATE CUPS

1 6-ounce package (1 cup)
 semi-sweet chocolate morsels
 2 egg yolks
 $\frac{1}{4}$ cup warm water

1 cup heavy cream, whipped
 $\frac{1}{4}$ cup powdered sugar
 $\frac{1}{2}$ teaspoon ground cinnamon
 California walnuts (optional)

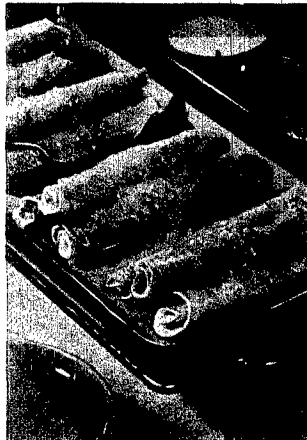
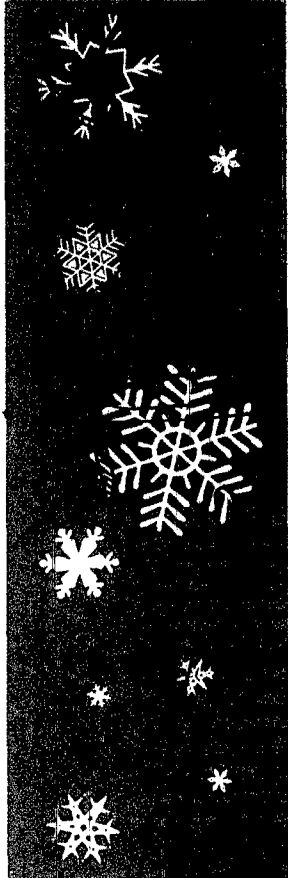
Stir semi-sweet chocolate morsels over hot water until melted. Beat egg yolks with warm water; blend into chocolate. Remove from heat and chill for about 10 minutes. Meanwhile whip cream with powdered sugar and cinnamon. Fold cream into chocolate mixture and spoon into 6 individual dessert dishes. Chill until ready to serve. Garnish with walnuts, if you wish. Makes 6 servings.

BUTTERMILK STROGONOFF

$\frac{1}{4}$ cup flour
 1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $1\frac{1}{2}$ pounds beef, cut in cubes
 2 tablespoons margarine
 1 cup sliced onion

1 clove garlic, minced
 $\frac{1}{2}$ cup water
 1 teaspoon Worcestershire sauce
 2 tablespoons tomato catsup
 1 4-ounce can button mushrooms
 $\frac{3}{4}$ cup buttermilk

Combine flour, salt and pepper. Coat cubes of meat with this mixture. Brown meat slowly in margarine in a large pan (electric skillet is ideal). When brown on all sides, add onion, garlic, water, Worcestershire sauce, catsup and liquid drained from canned mushrooms. Cover and simmer for about 2 hours. Stir in mushrooms and buttermilk and cook only until heated through. Serve over noodles or rice.



CREPES WITH ORANGE SAUCE



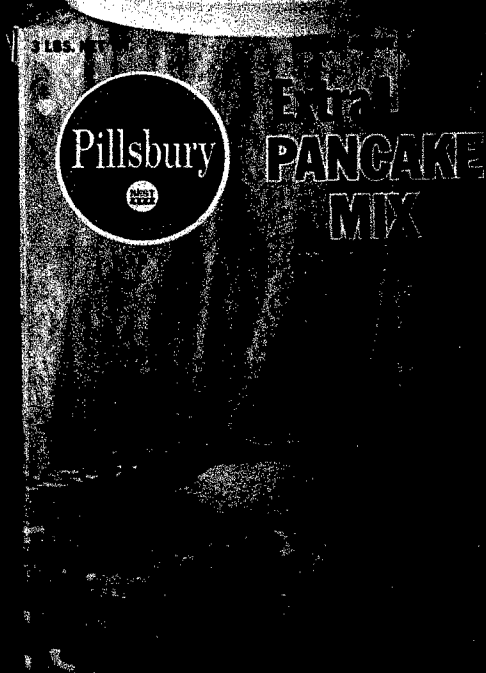
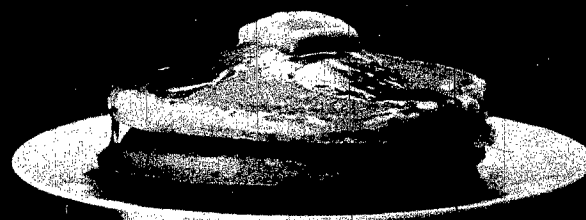
CALIFORNIA WALDORF SALAD



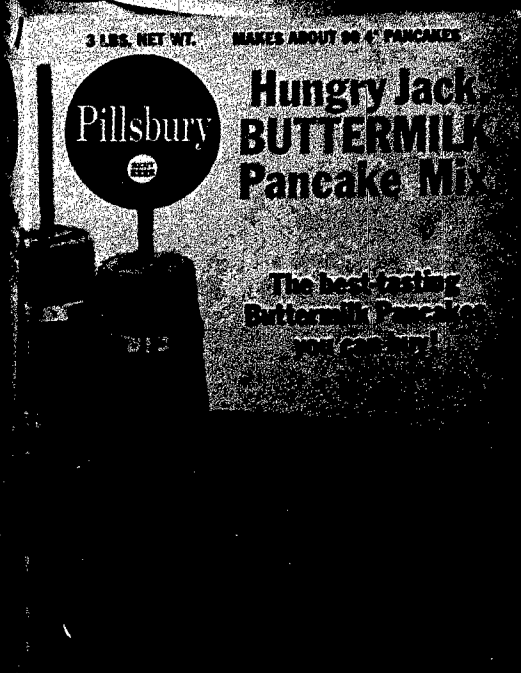
RIBS 'N BEANS

There's no doubt about who makes the perfect pancakes.

But which Pillsbury pancake has the perfect taste for you?



Watch them rise up light and tender! This one's the lighter, faster rising pancake. So very light, it's called Pillsbury Extra Light.



This one has more buttermilk than anybody else's pancake. So much buttermilk goodness it's called Pillsbury Hungry Jack.

Pick a Perfect Pancake. Pick Pillsbury!

OVEN MEALS

Do things get a bit hectic in the late afternoon at your house? Maybe you were late in getting home from a meeting—the baby is fussy (and that invariably happens on busy afternoons). Or you want to finish a sewing or baking project. Whatever the situation in your home there is one solution for saving the day. Have an oven meal!

It costs very little more to cook several foods in the oven at one time than it does to cook a single casserole. You can do the preparation work in the morning and have the rest of the day out of the kitchen. Bake a dessert along with your meat, potatoes and frozen vegetables. Add a molded salad or relish tray and your dinner is complete. Your family will think you've spent the whole day in the kitchen.

WINTER AMBROSIA

1 No. 2 can mixed fruit, drained 1 cup miniature marshmallows
1 can (7-ounce) crushed pineapple 3/4 cup shredded coconut
3 bananas, sliced

Combine fruit and marshmallows and spoon into 8x8-inch glass baking dish. Sprinkle with shredded coconut. Bake in 350°F. oven for 20 minutes or until coconut is toasted. Serve hot with whipped cream.



PORK CHOPS AND SCALLOPED POTATOES

4 pork chops (1/2 inch thick) 2 teaspoons salt
4 medium boiling potatoes 1/8 teaspoon pepper
(4 cups sliced) 2 cups milk
2 tablespoons flour 1 tablespoon margarine

Brown pork chops in skillet and season. Pare potatoes and slice thin. Combine flour, salt, and pepper. Alternate layers of potatoes and flour mixture in a buttered 1 1/2-quart baking dish. Dot with butter and pour milk over all. Top with pork chops. Cover and bake in 375°F. oven for 45 minutes. Uncover and bake about 15 minutes longer or until potatoes are browned.

W I N T E R T I M E

feeds

BACON-GO-AROUND

8 slices Canadian-style bacon, cut 1/4 inch thick 1 can (9 ounces) sliced pineapple, drained
2 tablespoons chopped onion 1/2 teaspoon dry mustard
1 can (1 pound 15 ounces) pork and beans

Combine beans, onion and mustard in a 1 1/2-quart baking dish. Cut pineapple slices in half. Overlap bacon and pineapple in circle on top of bean mixture. Bake in a 350°F. oven for 40 minutes. Makes 4 to 5 servings.

COMPANY BAKED BEANS

2 tablespoons instant minced onion 2 (1 pound 15-ounce) cans pork and beans
OR 1 medium raw onion, chopped (1/2 cup) 1 to 1 1/2 cups cooked ham pieces (or cooked Canadian bacon or bacon chunks)
1/4 cup orange juice, cider, Sherry or red or white table wine 8 orange slices
1 teaspoon mustard 2 tablespoons brown sugar or honey

Measure instant onion into liquid; let stand 5 minutes while assembling other ingredients. Combine all ingredients except orange slices. Turn into a casserole. Arrange orange slices over top (alternating with a few chunks or slices of ham, if desired). Bake in a 350°F. oven for 45 minutes. Makes 8 servings.

TO OVEN-COOK FROZEN VEGETABLES

While a roast or a casserole of meat cooks, a frozen vegetable also will cook deliciously in the oven. Break the frozen block of vegetable into 4 or 5 pieces or use a frozen-vegetable knife. Place vegetable in a 1-quart casserole dish with 2 tablespoons margarine. Season with 1/2 teaspoon salt. Cook according to time given below. If oven is set at 325°F. add 10 minutes to required time. If oven is 375°F. subtract 10 minutes from required baking time.

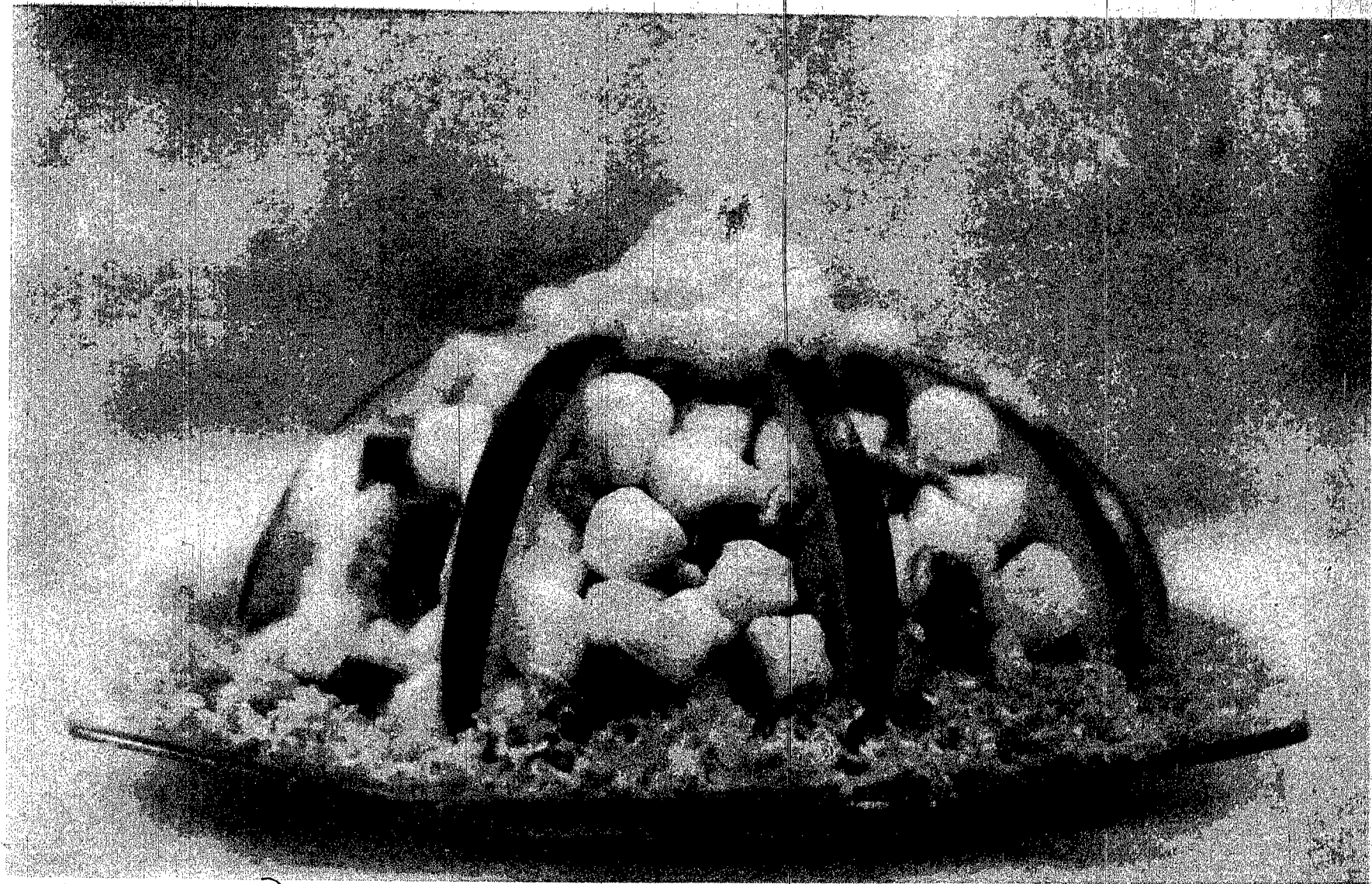
Frozen Vegetable	350°F. oven
Asparagus, cut or spears	55 to 60 minutes
Broccoli, chopped	45 to 50 minutes
Broccoli, spears	40 to 45 minutes
Brussels sprouts	40 to 45 minutes
Cauliflower	50 to 55 minutes
Corn, whole kernel	45 to 50 minutes
Green beans	55 to 60 minutes
Limas	45 to 50 minutes
Mixed vegetable	50 to 60 minutes
Peas	45 to 50 minutes
Peas and carrots	55 to 60 minutes
Spinach	45 to 50 minutes
Squash	45 minutes
Wax beans, cut	55 to 60 minutes

ENGLISH SALLY LUNN

(A fluffy textured batter bread)

2 packages or cakes yeast, active 2 tablespoons sugar
dry or compressed 1 1/2 teaspoons salt
1/2 cup very warm water 2 eggs
(110° to 115°F) 1/4 cup soft shortening
1 1/2 cups lukewarm milk, scalded 5 1/2 cups flour
then cooled

Measure very warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Stir in remaining ingredients. Beat until smooth (100 strokes). Cover and let rise 1 hour. Beat down and pour into greased 10-inch tube pan. Let rise to within 1-inch of top of pan, about 45 minutes. Bake in 350°F. oven for 45 to 50 minutes. Serve hot. Cut into wedge-shaped pieces. Makes 16 servings.



Marshmallow Waldorf Salad. Prettiest, most delicious apple salad you ever made! Easiest, too! Don't peel apples. Dice them to make 3 cups, sprinkle with 1 table-spoon lemon juice and add 1 cup of Kraft's fresh little Recipe-size marshmallows.

(Easy to add—you don't have to cut 'em up!) Add 1 cup chopped celery, ½ cup chopped walnuts and Miracle Whip Salad Dressing to moisten. Toss lightly. Arrange thin, unpeeled apple wedges on each salad, petal fashion. Top with salad dressing.

Show-off salads are made with
Kraft Recipe-size Marshmallows
-the good kind that stay soft



Marshmallow Valentine Mold. To slightly thickened red gelatin, add fruit and tender Kraft Miniature Marshmallows. (Wonderful in gelatin!) Pour into heart-shaped mold. Chill until firm. Unmold on lettuce.



Sunny Salad. Prepare orange gelatin as package directs. Chill until slightly thickened. Fold in ½ cup cream, whipped, 1 cup orange sections and 2 cups Kraft Miniature Marshmallows. Pour in mold.

NOW TRY KRAFT FLAVORED MARSHMALLOWS, TOO



—4 COLORS IN EACH BAG!

DRIED FRUITS ADD VARIETY

Lift your meals out of an "after-the-holidays slump" by using dried fruits in a variety of new and interesting ways. Fruit Kabobs are a wonderful garnish or accompaniment for meat. Cooked prunes or apricots, with a pineapple chunk or peach half, strung on skewers and broiled 5 to 10 minutes are delicious. They add color to dinner plates and serve as a kind of hot salad.

Another imaginative use for dried fruit is to add them to salads making expensive fresh fruits go farther. In this WINTERTIME FOODS SECTION are dessert ideas using dried fruits selected especially for YOU.

PRUNE RICHES

1 cup pitted cooked prunes
1/4 cup sugar
1 teaspoon grated lemon peel
1 tablespoon lemon juice
1 1/2 cups uncooked rolled oats

1/2 cup brown sugar (packed)
3/4 cup flour
1/2 teaspoon salt
1/2 cup margarine

Chop prunes; mix with sugar, lemon peel and juice. Cook and stir over low heat till thick; cool. Blend remaining ingredients till crumbly. Put half crumb mixture in bottom of 8-inch square pan; pack firmly. Spread with prune mixture; top with rest of crumb mixture and pat lightly into filling. Bake in 350°F. oven for 35 to 40 minutes, or until lightly browned. Makes 18 bar cookies.

APRICOT DAINTIES

1 1/2 cups dried apricots, ground
2 1/2 cups (about) flaked coconut

1/2 cup sweetened condensed milk
Confectioners' sugar

Combine apricots and coconut. Add sweetened condensed milk and blend well. Shape into small balls. Roll in confectioners' sugar, if desired. Let stand until firm, about 2 hours. Makes 5 dozen candies. Note: This candy can be stored, uncovered, at room temperature 3 or 4 days.

FROZEN RAISIN DESSERT JUBILEE

1 cup dark seedless raisins
1 (11-ounce) can mandarin oranges
1 (8 3/4-ounce) can pineapple tidbits
1 (8-ounce) package cream cheese
1/2 teaspoon salt
2 teaspoons vanilla

1/2 teaspoon almond extract
1 tablespoon lemon juice
1/2 teaspoon grated lemon peel
2 cups miniature marshmallows
1/2 cup halved maraschino cherries
1 cup whipping cream

Combine raisins and syrup drained from oranges and pineapple. Heat to simmering; remove from heat, cover and cool. Beat cream cheese until soft; beat in salt, vanilla, almond extract, lemon juice and peel. Blend in cooled raisins and fruit syrups. Stir in oranges, pineapple, marshmallows and cherries. Fold in stiffly beaten cream. Tint a delicate pink with food coloring, if desired. Spoon into 1 1/2 quart mold or refrigerator trays. Freeze firm. Makes 8 to 10 servings.

YEAST DOUGH SPICE CAKE

1 cup margarine
2 cups sugar
4 eggs
2 cups raised bread dough**
2 cups flour
1 teaspoon soda
1 1/2 teaspoon nutmeg

1 1/2 teaspoon cinnamon
1/4 teaspoon cloves
1/2 teaspoon salt
1 cup milk
1/2 cup raisins
1/2 cup chopped California walnuts

Cream margarine and sugar until light and fluffy; mix in eggs. Slowly add the bread dough, beating until thoroughly blended. Sift flour, soda, nutmeg, cinnamon, cloves and salt together and add to creamed mixture alternately with milk. Beat until smooth. Fold in raisins and nuts until blended. Pour batter into two greased 5 x 9-inch bread loaf pans or 10-inch tube pan. Bake at 350°F. for 45 minutes for loaf pan and 65 to 70 minutes for tube pan. Makes 40 slices.

**Use any favorite white bread recipe.

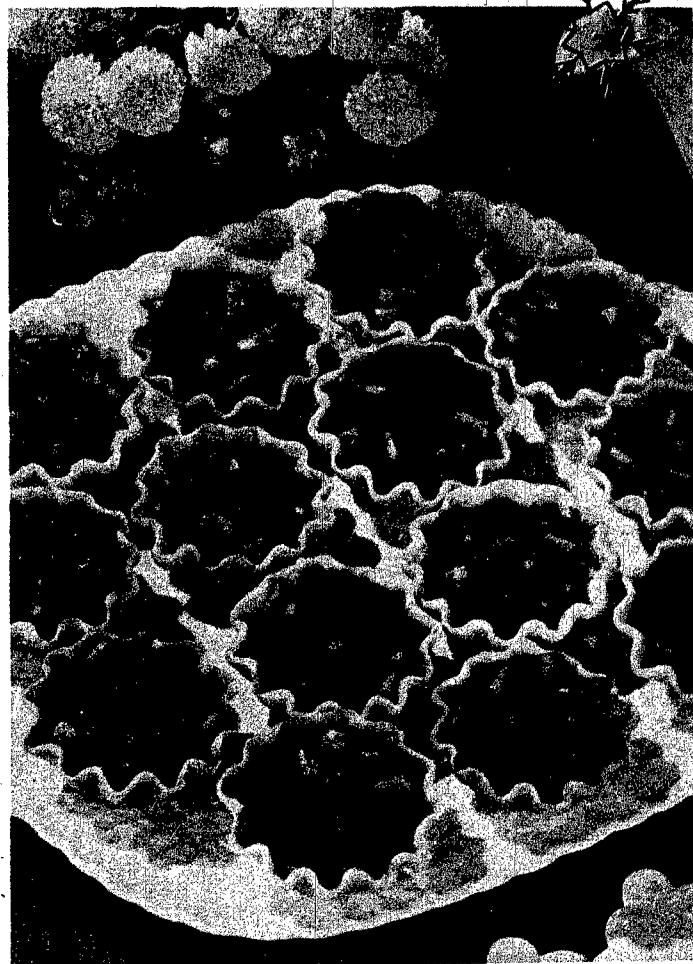
W I N T E R T I M E

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CHOCOLATE RAISIN CLUSTERS

1 6-ounce package (1 cup) semi-sweet chocolate morsels
1 1/2 cups seedless raisins

Melt semi-sweet chocolate morsels over warm water, stirring frequently. (Do not allow water to boil.) When chocolate is completely melted, stir in raisins. Drop by teaspoonfuls onto waxed paper. Chill to set chocolate. Makes 27 clusters.



BAKED DRIED PEARS

1 cup dried pears
1 cup water
6 whole cloves

1 stick cinnamon
1/4 cup brown sugar (packed)

Clip out cores from pears and arrange pears cut-side down in flat baking dish. Add water and spices and cover closely. Bake in 350°F. oven for 1 hour. Sprinkle sugar over top; bake 15 minutes longer. Cool without removing cover. Serve with cream or soft custard.

SPICED APRICOT PARTY TARTS

Sweet Pastry:

1/4 cup margarine
1/4 cup sugar

1 egg
1 1/4 cups flour

Filling:

3/4 cup dried apricots
1 cup finely chopped apples
1/2 cup finely chopped raisins
1/4 cup finely chopped California walnuts

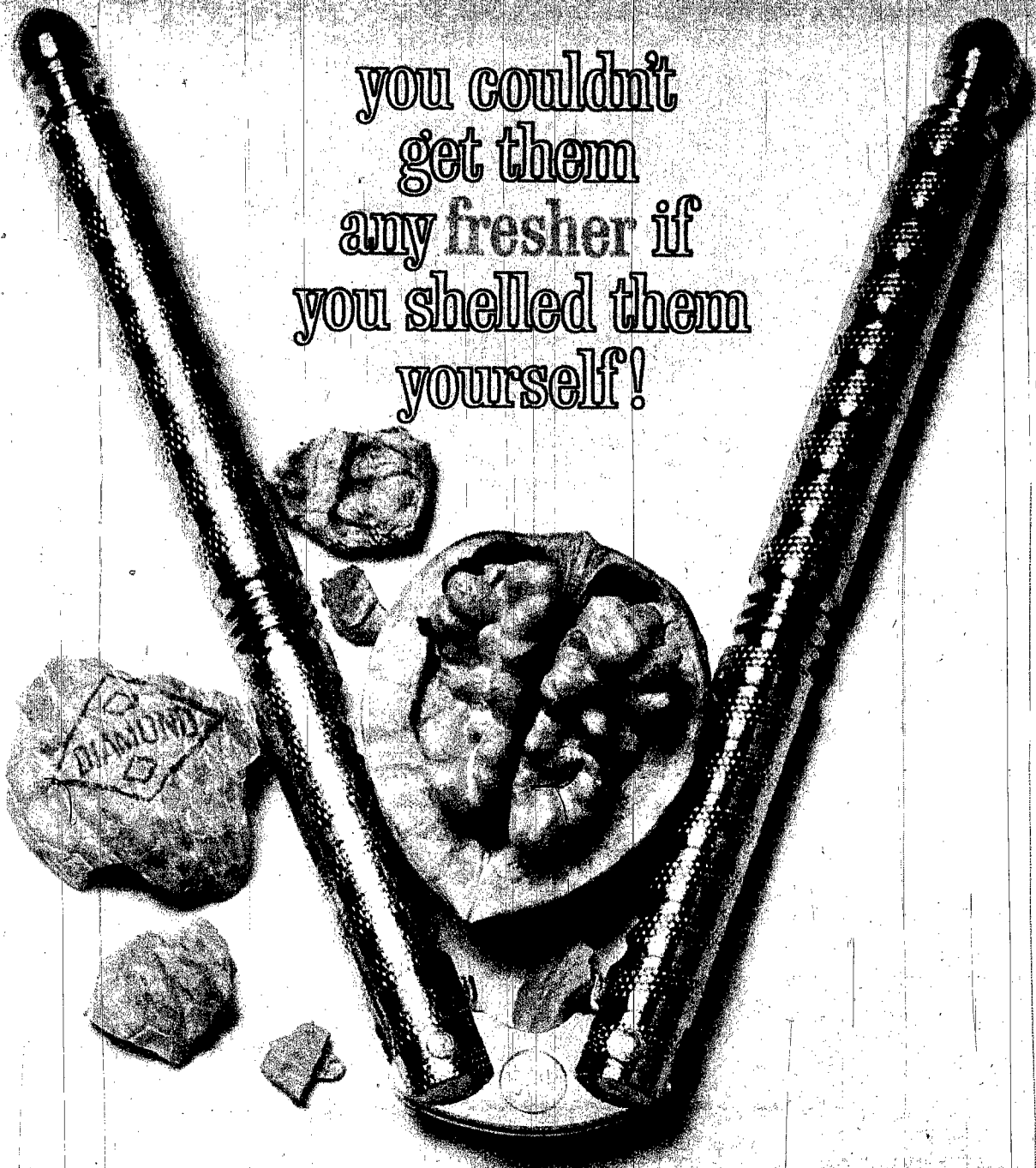
1/4 cup light brown sugar, packed
1/2 teaspoon cinnamon
1/2 teaspoon allspice

To make pastry, cream margarine. Add sugar and egg; blend well. Gradually add flour until combined thoroughly. Cover and chill for several hours.

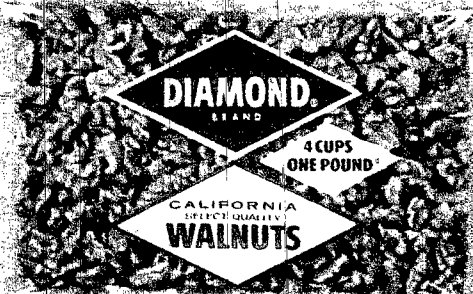
To make filling, place apricots in a small saucepan. Cover with water. Boil for 10 minutes. Drain and cool. Chop cooked apricots very fine. Add the remaining ingredients and blend well.

To make tarts, divide pastry into thirds. Place one third on a lightly floured pastry cloth. Return remaining pastry to the refrigerator to keep chilled. Roll pastry about 1/8 inch thick. Use a 3-inch round cookie cutter to cut circles from pastry. Mold circle into a miniature tart pan. Press pastry to the sides carefully to get an even fluted edge. Spoon 1 tablespoon of the spiced fruit filling into each shell. Place tarts on a cookie sheet. Bake in 375°F. oven for about 15 to 18 minutes. Remove pastry tarts from the pans as soon as possible. Repeat this procedure with the remaining pastry and filling. Makes about 4 dozen tarts.

you couldn't
get them
any fresher if
you shelled them
yourself!



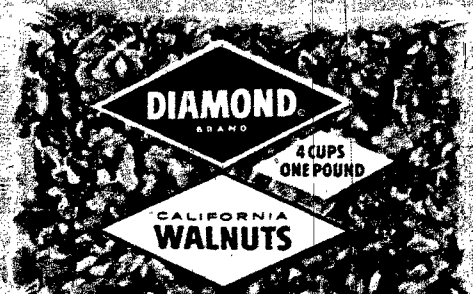
SHELLED DIAMOND WALNUTS



◆ Look for the red Diamond, if you prefer the light golden kernels with the delicate flavor. It's the premium pack of California Walnuts.

In The Best Stay-Fresh Wraps Since Nutshells
Diamond Walnuts now have a new process that replaces Nature's own stay-fresh protection on these sweet, plump, crisp kernels. Then they're sealed in strong, see-through, air-tight packages. When you get Diamonds, you're sure of the freshest, finest California Walnuts.

In Handy Sizes, Including a 1-lb. Value Buy
Diamond Walnuts come in a variety of sizes for your cooking convenience. For holiday baking, you'll want the big 1 lb. (4 cups) size. Diamonds also come in bags of 10 ozs. (2½ cups), 5 ozs. (1¼ cups) and 3 ozs. (¾ cup). For that special touch of glamour your holiday menus need, keep shelled Diamond Walnuts on hand.



◆ Look for the green Diamond, if you prefer the richer gold kernels with the heartier flavor. It's the value pack of California Walnuts.

The shelled walnuts with the Good Housekeeping Seal

Look for Shelled Diamond Walnuts in these transparent packages at your food store. If your grocer doesn't stock them, he can get them for you.

NOONTIME TREATS

Looking for heart-warming fare to whet polar bear appetites on blustery January days? We're here to help you! During these winter months you should send the youngsters back to school full of energy. You want to perk up the man of the house and at the same time give yourself the energy and pep to take the rest of the day in stride. Lunches need to be ready the minute your family pops in the door. And it's a meal that is almost always in the "hurry-up" category. It should be something that won't take long to eat and hasn't taken you long to prepare.



MARSHMALLOW SUNBURST SALAD

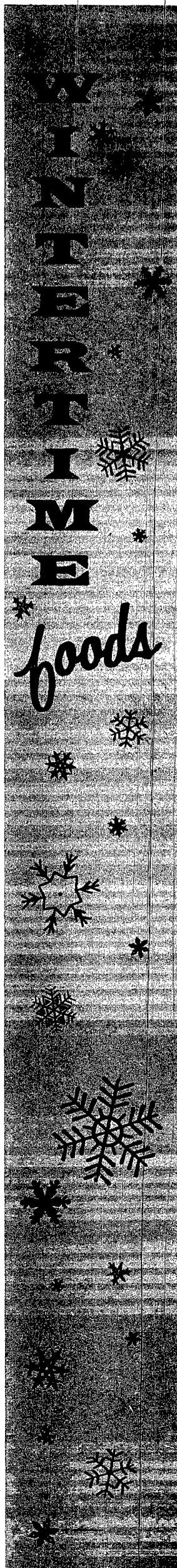
1 package raspberry flavored gelatin 2 cups miniature marshmallows
1 cup boiling water Lettuce
1 cup syrup from peaches Mayonnaise or salad dressing
1½ cups (1 lb. can) drained sliced peaches

Dissolve raspberry gelatin in boiling water; add syrup. Chill until almost firm. Arrange 12 peach slices in bottom of 1-quart mold. Fold in marshmallows and remaining peach slices; pour into mold. Chill until firm. Unmold on lettuce; serve with mayonnaise or salad dressing.

CHERRY-CHOCOLATE HONEYS

2 cups flour 1 teaspoon vanilla
1 teaspoon soda 1 cup quick-cooking rolled oats
1 teaspoon salt ½ cup California walnuts, chopped
1 cup shortening ½ cup semi-sweet chocolate morsels
¾ cup honey ¼ cup chopped maraschino cherries

Sift flour, soda and salt together; set aside. Cream shortening with honey and vanilla. Blend in the dry ingredients and rolled oats. Stir in the nuts, semi-sweet chocolate morsels and maraschino cherries. Drop by rounded teaspoonfuls onto ungreased baking sheets. Bake at 375°F. for 10 to 12 minutes. Makes about 3½ dozen cookies.



PANCAKES WITH HAM APPLE SAUCE

Pancakes:

1 cup pancake mix 1 cup milk
1 slightly beaten egg 2 tablespoons melted margarine

Combine in large mixing bowl slightly beaten egg, milk and melted margarine. Add pancake mix and beat until large lumps disappear. Bake on hot lightly-greased skillet using ¼ cup batter for each pancake. Turn when edges dry. Top pancake with Ham Apple Filling and cover with second pancake. Makes 8 pancakes or 4 servings.

Filling:

2 tablespoons margarine ¼ teaspoon ground cloves
¼ cup chopped onion ½ cup seedless raisins
2 cups canned apple sauce 1½ cups diced cooked ham

Melt margarine and saute onion until light brown; add apple sauce, cloves and raisins, simmer 3 minutes. Add ham and simmer 3 minutes longer.

WHOLE MEAL SANDWICHES SUPREME

For any of these toast a slice of bread—enriched white, whole or cracked wheat or rye—on one side only. Spread the untoasted side liberally with margarine and with prepared mustard if you like. Arrange any of the following combinations on the buttered side of the bread. To cook, place low under broiler heat or in 425°F. oven and heat until cheese is well melted, bacon crisp and food heated through. Serve piping hot.

1. *Cheese-Bacon Delight*: Sliced firm tomatoes, a slice of natural or process American Cheddar cheese. Criss-cross with partially cooked bacon slices. To make this heartier the bread may first be covered with minced ham, chicken or tuna.

2. *Braunschweiger-Cheddar*: Top 4 slices rye bread with ½ lb. softened Braunschweiger liver sausage mixed with ½ cup chopped celery and 2 tablespoons chili sauce. Cover with slice of Cheddar cheese.

3. *Corned Beef Cosmopolitan*: One 12 oz. can chopped corned beef, 1 tablespoon prepared horseradish, ½ cup sauerkraut, topped with 2 nearly cooked strips of bacon. (4 sandwiches)

4. *Royal Chicken*: Sliced cooked chicken, a slice of firm tomato seasoned with salt. Top with grated Cheddar cheese mixed with Worcestershire sauce.

5. *Cheese and Egg Savory Mix*: Top sandwich with nearly cooked strips of bacon.

1 tablespoon margarine 1 hard-cooked egg, chopped
1 tablespoon chopped onion 2 cups shredded Cheddar cheese
1 tablespoon flour 2 tablespoons vinegar
½ cup cream 1½ tablespoons chopped pimento
¼ teaspoon salt or chopped pimento-stuffed olives
Dash of cayenne or Tabasco sauce

Melt margarine, add onion and cook until soft but not brown. Add flour. Stir in cream and seasonings. When thickened, remove from heat, add vinegar and remaining ingredients. Mix well. Makes 1½ cups spread. (Can be made ahead and refrigerated until use.)



APPLE SAUCE FRENCHIES

2 cups canned apple sauce 1½ cups milk
½ teaspoon cinnamon Dash salt
½ teaspoon nutmeg Margarine
1 tablespoon margarine 8 slices white bread
2 eggs

Combine apple sauce, spices and margarine; heat. Beat eggs, add milk and salt. Dip bread slices in egg mixture; brown on both sides in margarine. Serve hot apple sauce mixture between each two slices of French toast. If desired, garnish top with spoonful of apple sauce. Makes 4 servings.

CHILLY DAY BEANS

¼ pound ground beef 2 tablespoons India relish
¼ cup minced onion 1½ teaspoons prepared mustard
1 tablespoon margarine Pepper
1 can (1 lb.) pork and beans

Brown beef and onion in butter. Add remaining ingredients and simmer 5 to 10 minutes, stirring often. Makes 3 servings. (Serve on hot buns, if desired.)



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

If you do, better hide 'em.

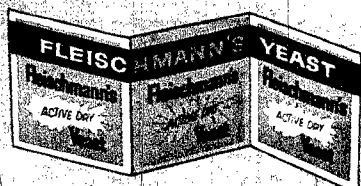
Toll House® cookies are America's #1 home-baked cookie. And the only authentic way to make them is with Nestlé's® Semi-Sweet Chocolate Morsels... pure chocolate goodness... won't melt in baking. The original Toll House recipe is on the back of every package. Isn't it nice that Nestlé makes the very best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



Now! All-in-one
doughnuts and
cinnamon buns...

NEW CINNA-SWIRLS!

Make 'em mmmmm-marvelous with Fleischmann's extra-active Yeast and Planters extra-light Peanut Oil. Cinna-Swirls are swirled through and through with fragrant cinnamon... crisp-coated tender-hearted kuchen rounds deep fried to golden goodness. Mmm-mouthwateringly light because Planters Peanut Oil is the lightest of the polyunsaturates... so light it floats on other oils... so light it makes your Cinna-Swirls cinn-sational! Mmm!



CINNA-SWIRLS

¾ cup milk ¼ cup sugar 1 teaspoon salt
 ¼ cup Planters Peanut Oil
 1 package Fleischmann's Active Dry Yeast
 ¾ cup warm water (105°-115°F.) 1 egg, beaten
 ¾ cup unsifted flour (about) ¼ cup sugar
 1 teaspoon cinnamon Planters Peanut Oil
 confectioners' sugar glaze

Scald milk; stir in ¼ cup sugar, salt and ¼ cup Planters Peanut Oil. Cool to lukewarm. Dissolve Fleischmann's Yeast in warm water in a large warm bowl. Stir in lukewarm milk mixture, egg and half the flour. Beat until smooth.

Now stir in enough additional flour to form a soft dough. On lightly floured board knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft,

until dough is doubled in bulk, about 1 hour.

Combine remaining ¼ cup sugar and cinnamon. Punch dough down. On lightly floured board divide dough in half. Roll each half into a 14" x 9" rectangle. Sprinkle with cinnamon and sugar mixture. Roll each rectangle up tightly to form a 9-inch roll. Seal edges firmly.

Cut each roll into nine equal pieces. Place on greased baking sheets, cut side up. Press down to flatten. Cover; let your Cinna-Swirls rise in a warm place, free from draft, until doubled in bulk, about 30 minutes.

Deep-fry in Planters Peanut Oil (375°F.) for 2 to 3 minutes or until brown on both sides. Drain on absorbent paper. While warm, dip in confectioners' sugar glaze. Makes 18 Swirls.

FLEISCHMANN'S YEAST

ANOTHER FINE PRODUCT OF STANDARD BRANDS

Another great recipe
from the
STANDARD BRANDS
KITCHENS