









Mr. and Mrs. Ray Schmitzer, Aremvill, Ill., spent a week with Mr. and Mrs. C. D. McCullough and Mrs. Maggie Mick, Elmore, to their home they visited Mr. and Mrs. Arthur Eveland, Hutchinson, Kan.

Larry Boyce, David and Kathy, Patuxent River, Md., left Monday after a visit in the Mrs. C. J. Boyce home. Friday Mrs. Boyce and Linda and Larry Boyce and children visited in the Don Boyce home, Hastings. Mr. and Mrs. Robert

Boyce, Sioux City, visited in the Mrs. C. J. Boyce home. Larry Boyce and Linda spent Sunday in the Vernon Miller home, Hawkins. Larry Boyce, who is in the Navy, will be stationed in Brunswick, Mo. Alvina Anderson, Concord, spent Monday at the Nels O. Anderson home.

Guests in the O. K. Brandstetter home were Mr. and Mrs. Robert Hansen and daughter, Sibley, Ia.

Dr. and Mrs. George H. Goblirsch and Georgianne returned home Sunday from a two week vacation to the World's Fair, New York, and Washington, D. C. They

also visited in the Dr. James Goblirsch home, Milwaukee, and the Dr. Quinten Goblirsch home, Elgin. Mrs. William Kane and Linda were hostesses to a family reunion in their home Sunday. Those attending were Mr. and Mrs. William Krepp and family, Aurora, Nebr., Mr. and Mrs. John Kane and family, Albuquerque, N. M., and Mr. and Mrs. Don Kane and family, Missouri Valley, Ia.

Mrs. Phillip Biggins, Gregory, S. D., spent several days with Mrs. Walter Savidge. Thursday Mrs. Savidge and Mrs. Biggins called at the Mrs. Ada Dilts, Mrs. Julia Perdue and Mrs. Mae Young homes.

Clara Johnson, Omaha, and Morris Johnson, Concord, spent Monday in the T. C. Batiche home.

Mrs. Lewis Dickerson, Sunnyville, Calif., and Dr. and Mrs. Vern E. Frost and family, Los Altos, Calif., are visiting in the Albert Frost home. Last Wednesday Mr. and Mrs. Frost and Mrs. Dickerson visited friends in Atkinson.

Mr. and Mrs. Duane Creamer and Mr. and Mrs. Marvin Dranselka and family spent Father's Day at the Tully Straight home.

Mr. and Mrs. Don Carlson visited the Alex Stamms, Randolph, Sunday. Mr. and Mrs. Alvin Carlson visited the Don Carlson home Sunday evening.

Mr. and Mrs. Bill Chance and Nancy and Mr. and Mrs. Heinie Schmitz and Tim spent Sunday in the Dennis Schmitz home, Omaha.

Visiting Mr. and Mrs. A. F. Gulliver are Mr. and Mrs. Ralph Traster, Altamont, Kan., and Mr. and Mrs. Wood Winters, Duane and Jean Ann, Wichita, Kan. They are expecting Mr. and Mrs. Robert Gulliver and John, Gardena, Calif., to come for a visit.

Mr. and Mrs. M. W. Barner and Darrell and Mr. and Mrs. LeRoy Barner, Peggy and Ricky spent Sunday at the Wayne Moes home, Osmond.

Saturday evening about 20 people helped Gereon Alvin celebrate his birthday. Mr. and Mrs. Oscar Lundahl, Wakefield, and Mr. and Mrs. John Surber spent Sunday afternoon and evening in the Allvin home.

Mr. and Mrs. Russell Johnson, Gayle and David, Anchorage, Alaska, are visiting Mrs. Hattie Hall from June 12 to July 3. Mrs. Johnson is Mrs. Hall's daughter.

Guests in the Andrew Parker home Monday afternoon were Mrs. Mary Horstman and Mr. and Mrs. Louie Maas and daughters, Ringsted, Ia.

The Willis Johnson family and Mr. and Mrs. Clarence Sorenson spent the weekend at the Robert Parke home, Minneapolis.

Mr. and Mrs. Louie Maas and daughter, Ringsted, Ia., called in the Mrs. Mary Horstman home Monday, Saturday evening Mr. and Mrs. Jake Ochsner, Hubbard, Ore., and Mrs. Ida Ulrich were supper guests in Mrs. Horstman's home.

**Army Still Needs Nurses**

SFC. A. K. Coleman at the army recruiting station, Norfolk, reports area student and graduate nurses may be interested in a need for nurses. The shortage of army nurses was brought out when nurses were called from army hospitals for assignment to the Dominican Republic. The needs of men "in action" come first so nurses in the army nurse corps are especially sought. If interested, you should contact SFC Coleman at his office, 509 Norfolk Ave.



SUMMER RECREATION in the park for these youngsters is reflected in their smiles. They are making "caterpillars" out of egg cartons. This is just one group out of several that were in the park Thursday at various activities.

**Paul Purtizer Parking**

Remember Paul Purtizer? He's the boy The Herald said to keep an eye on in golf from now on. Only 16, he won the Arizona Golf Association junior championship tournament last week after winning the governor's cup the week before. The son of Dr. and Mrs. Horace Purtizer, he won five of the last six holes in the championship round and birdied three of those. He also played with his father in the Arizona father-son tournament and they took second. His mother is the former Faye Sandahl, Wayne. His father is a 1942 graduate of WSC and is the son of Mr. and Mrs. W. G. Purtizer, Lincoln.

**On Sioux Falls Team**

Don Meyer, who is a member of the Colorado State college baseball team, was not in Wayne long. He reported as soon as school was out to Sioux Falls where he is playing for that city's Packers in the Basin league. Meyer pitched for CSC and is currently rated one of the top hurlers in the fast Basin loop.



**Baseball Player Gets Injury While Sliding**

Dick Tietgen, 17, pitcher and shortstop on one of the Wayne boys baseball teams, was "kicked at home" Wednesday afternoon. Actually he was "kicked at home plate," but he did have a leg injury.

His baseball spikes caught under the plate as he slid home. The resulting twisting of his leg caused a separation of the large bone from the ankle in his left leg.

He will not be sliding for awhile now. A cast was put on his leg, extending from his toes to above his knee. However, he did go home (without sliding) following setting of the bones.

Mr. and Mrs. Wayne Tietgen, parents of the boy, report he will probably be out of baseball and other activities for the rest of the summer. Dick is covered by insurance purchased for all the participants in the baseball program.

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- Cap Balls
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THE FOLLOWING PEOPLE WERE WINNERS IN OUR DRAWING:

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2nd: Bill Brayer, Hooper — Elect. Ice Crusher

3rd: Jim R. Jensen, Wayne — TV Tables

Congratulations To These Winners and Thanks Once Again To All Our Customers.

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**GENERAL ELECTRIC ECONOMY FOOD FREEZER**

Model CA-12DA 11.6 Cu. Ft. Net Volume

- Holds up to 406 lbs. frozen food!
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Holds frozen foods on long-term basis. Two flex-grid ice trays!

**AUTOMATIC-DEFROST REFRIGERATOR!**

**Big convenience features**

- Huge porcelain enamel vegetable bin!
- Deep door shelf for 1/2 gal. milk cartons and tall bottles.
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**Employment Service Man Will Make Visits Here**  
 Kenneth Boyer, representative for the Nebraska State Employment service, will be in Wayne six times during the months of July, August and September. His visits here are set to accommodate residents from the south half of Dixon county and all of Wayne county. He will be in Wayne at the courthouse alternate Wednesdays at 9:30 a.m. The exact dates are: July 14 and 28, Aug. 11 and 25 and Sept. 8 and 22. Walter Burns, manager of the Norfolk NSES office, wants the dates marked so anyone wishing to contact the office will know when visits are scheduled.

Mr. and Mrs. Henry Rasmussen, Pilger, spent Sunday in the Ross Porterfield home.

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 Shirtible:  
 sparked  
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Where the fun is, find this fun look! Busy bees buzz among the flowers on this all cotton print. Twin pockets. Bright hues on white. 28 to 38.

**LARSON Kuhn**  
 LADIES SHOP

**Lorraine Morris Weds David R. Gibb In Double Ring Ceremonies Saturday**



Lorraine Morris, daughter of Mr. and Mrs. Stanley A. Morris, Wayne, and David Roderick Gibb, son of Mr. and Mrs. Robert B. Gibb, Lincoln, were married in double ring ceremonies Saturday afternoon, June 19, at First Methodist church, Wayne.

Rev. Cecil Bliss officiated at the rites. Mark Gruett, Lincoln, sang "The Ring." Harry Keltom, Wayne, was organist. The church was decorated with two rose trees, brass candelabra and English ivy.

The bride, given in marriage by her father, wore a floor length gown of antique ivory peau de soie, fashioned with a cameo neckline and controlled skirt. The fitted bodice and skirt front were accented with appliques of re-embroidered Alencon lace and seed pearls. The sweeping chapel train descended from a self-fabric rose at the back waist. Her veil of ivory English illusion fell from a pillbox of peau de soie. She carried a cascade arrangement of white butterfly roses and English ivy.

Mrs. James A. Hansen, Wisner, was matron of honor. Bridesmaids were Mrs. Danny E. Myers, Greeley, Colo., Mrs. Donald R. Larsen, Wayne, and Carol Cramer, Bellevue. They wore floor-length gowns of portrait pink Irish linen with matching headpieces. Each carried a large cabbage rose in three shades of pink, accented with ivy. Candelighters were Sandra Olds and Janine Brown, Wayne. James A. Hansen, Wisner, was best man. Groomsmen were Roger

the bridegroom will continue his studies at the University in the fall.

**Valerie Russell Weds W. Koeber In Palmyra, Pa.**

Epworth Methodist church, Palmyra, Pa., was the setting June 5 for the wedding of Valerie Lois Russell, daughter of Mr. and Mrs. Theodore B. Russell, and William Arthur Koeber, Jr., son of Dr. and Mrs. W. A. Koeber, Wayne. Rev. Dr. Jay Helms officiated at the double ring ceremony.

The bride, given in marriage by her father, wore an ivory chiffon gown fashioned with a bodice overlaid with re-embroidered Alencon lace and scalloped at the neckline. The full skirt swept into a chapel train. Her shoulder length veil was held by a crown of pearl-trimmed taffeta. She carried a cascade of white roses and ivy.

The bride's attendants were Harriet E. Phillips, Harrisburg, Pa., Roberta Reeder, Lancaster, Pa., and Rebecca Lausch, Ephrata, Pa. They were gowned in blue silk chiffon and each carried an arrangement of white carnations and blue baby's breath.

The bridegroom's attendants were Bill Witt, Wayne, Theodore J. Russell, Cinnaminson, Pa., and Donald Koeber, Wayne. Ushers were Ralph Peterson, Philadelphia, and Stephen Myers, Sellersville, Pa.

The bride was graduated from Lankenau Hospital school of nursing, Philadelphia. The bridegroom, a graduate of Wayne State College, attended Lutheran Theological Seminary, Mount Airy, Pa. He will intern at Redeemer Lutheran church, Des Moines, Ia.

The couple will reside at 1338 48th St., Des Moines.

**Pender Man Drowns in Wisner Park Wednesday**

Wayne Swanberg, Pender, drowned Wednesday of last week in the Elkhorn river near Wisner's community park. His body was found about an hour after he fell into the water.

Vern Giese, Wisner fire chief, directed the search for the body which ended at 7 p.m. Swanberg was found in about eight feet of water a hundred yards from where he had fallen in.

Swanberg, 46, and his wife often fished at Wisner. She is a sister of Mrs. Erwin Lind, Harry Nyman and Mrs. Don Alexander, A sister, Mrs. Don Clements, Glenwood, Ia., and his mother survive also.

**Sandra L. Perske Weds Donald H. Lenz In Rites Saturday Evening At Hoskins**



Hoskins—Trinity Lutheran church was the scene Sunday evening, June 20, of the wedding of Sandra Lou Perske, daughter of Mr. and Mrs. Gus W. Perske, Hoskins, and Donald H. Lenz, son of Mr. and Mrs. Herbert Lenz, Pierce.

Rev. E. W. Lindemann, Stanton, officiated at the ceremony. Roland Menk, Hoskins, accompanied by Mrs. Oscar Zander, sang "O Perfect Love" and "The Lord's Prayer."

Given in marriage by her father, the bride wore a floor-length gown of chantilly lace. A garland of crystal beaded tulle encircled the skirt which ended in a chapel train. The bodice was fashioned with a scalloped neckline and long tapered sleeves. Her silk illusion veil was held by a crown of aurora borealis and pearls. She carried a cascade arrangement of white butterfly roses and white stephanotis with a removable corsage of two lavender orchids.

Becky Buss, Pierce, was maid of honor. Bridesmaids were Nancy Opfer, Hoskins, and Sandra Harding, Meadow Grove. They wore gowns of lilac acetate peau fashion with fitted bodices, scoop necklines and elbow length sleeves. A large diagonal bow high-lighted the back of the ballerina length skirts. They wore matching braided headpieces with tiny tulle veils. Each carried cascades of frenched white carnations with lavender satin streamers.

The bride, a 1962 graduate of Winside high school, is employed by Commercial State Bank. The bridegroom was graduated in 1964 from Pierce high school. He attended Norfolk Junior College and served two years with the U.S. Army. He is employed by Herbolshiemer Construction Co., Pierce.

After a short wedding trip, the couple will make their home in Pierce.

**Pastor Assigned Concord Church**



The first assigned pastor for the Concord Lutheran church, Concord, in 1 1/2 years is Rev. John Erlandson. He was installed at services Sunday in the church.

Rev. S. E. Peterson retired and went to Minnesota a year and a half ago. Since then the pulpit has been filled by students from Central seminary, Fremont.

Rev. Erlandson is a native of Rockford, Ill., and has been attending Central seminary. He has been in the Concord church before as a supply pastor.

His wife is a native of Geneva, Ill. They have a daughter five-months-old. The move from Fremont to Concord was made the first part of this month.

Dr. Reuben Swanson, president of the Nebraska synod, Lutheran Church in America, was here from Omaha for the installation services. Dr. Swanson is a member of the board of LCA.

**County Bond Sales Near Halfway Mark**

Bond sales in Wayne county have reached \$100,000 during the first four months of April, according to Henry Lenz, county chairman. This puts the county past in part of its quota for the year.

April sales in Wayne county came to \$19,723 and in the state to almost \$6. For the fourth straight month Nebraska led the nation in per cent of 1965 sales quota of savings bonds sold.

Thurston county leads the area, having passed the 63.9 per cent mark on sales quota. Cedar has 55.1 per cent, Dixon 43.9, Dakota 40.7, Stanton 34.3, Madison 36.3, Cuming 37.6 and Pierce 32.4.

The region including Thurston, Cedar, Dixon, Dakota and Wayne counties is second in the state in per cent of goal attained. Lawrence Rossiter, Hartington, is chairman for the region.

**Speeding Helps Build School District Fund**

Speeding helped enrich Wayne county school district fund the past week. A total of \$75 came in on the basis of five speeding cases heard in County Judge David Hamer's court.

Two cases were heard June 17. Linda Turner, Carroll, was stopped by Trooper James O'Connell, Nebraska safety patrol. She paid \$15 fine and \$5 costs for speeding.

Also that day, Robert H. Penn, Wayne, was stopped by officer S. C. Thompson, Wayne police department. He also paid \$10 fine and \$5 costs.

The following day two cases were heard. Merlin Harris, Rising City, was charged with speeding at night, charges being brought by Trooper Dean Matejka. He paid \$17 fine and \$5 costs.

Also that day Jake Miller, Jr., was fined \$10 and paid court costs of \$5 for faulty brakes. Trooper Carol Fransson brought charges.

Finally, there were two cases June 21. In one case, Dennis D. Bower, Sioux City, was charged with speeding at night. He paid \$15 and \$5. Trooper C. L. Howell brought charges.

Michael J. Mertz, West Bend, Ia., was fined \$15 and \$5 the same day. He was charged with speeding with Trooper Howells being the complaining officer.

**Speeding Helps Build School District Fund**

Practice makes perfect and if one never gets to be perfect, getting closer to it through practice is possible. With that in mind, 4-H demonstration and practice sessions are being scheduled in the Northeast area.

Mrs. Mary Jo Gross, area extension agent, reports practices are scheduled for every county in the Northeast area this year. Practice judging will be held for those who are enrolled in the beginning projects.

June 28 in Wayne at the City auditorium demonstrations will be from 9 to 12 and practice judging from 1 to 3; June 29 at Walthill, the same schedule will be followed at the 4-H building.

Other demonstrations and practice sessions are June 30, South Sioux City Atokad track, 9:12 and 1:3; July 1, Hartington, City auditorium, practice judging 1:3; July 8, Hartington auditorium, demonstrations 9:30-2:30; and July 2, Concord, Northeast station, 9:12 and 1:3.

Terry and Jerry Reuter, Omaha, are spending a couple of weeks in the George Reuter home. Mr. and Mrs. Alvin Peterson spent Wednesday evening in the Reuter home.

**Schedule Practice for Area 4-H Club Members**

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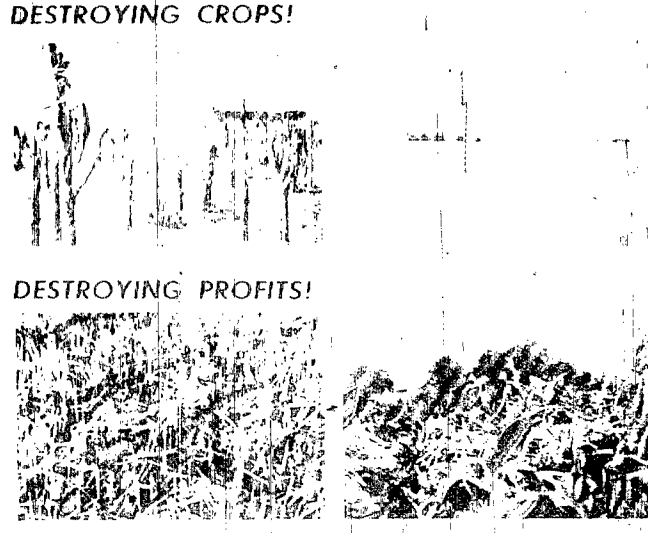
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**THE  
WAYNE  
HERALD**

**FARM AND HOME SECTION**

**WEDNESDAY, JUNE 23, 1965**



**"back"  
to  
summer**



# Ladies Luncheons

by Marion Latzko

WHEN you're planning a luncheon for the ladies, you need foods that are light, luscious, and lovely to look at. This is the time that you bring out your prettiest dishes and silver and look for those "special" and unusual recipes.

Golden Treasure Ham Rolls will fit these needs well. Corn bread and carrots are combined in a stuffing that is basted with orange juice and brown sugar sauce just long enough to impart its delicate flavor. Peach halves with Apricot Golden Dressing and a green vegetable complete this colorful meal.

Shrimp Crabwiches will take honors at a party meal too. They are so quick to prepare, you'll almost feel guilty taking bows for their delightful flavor.

Fresh fruit salads, in any combination, are always well received. Your artistic impulse can guide their arrangement for lovely individual plates. A Celery Seed Sweet-Sour Dressing goes very well with fruits. The natural accompaniment is nut and fruit bread such as New Pineapple Nut Bread. If you wish, you can serve a seafood salad or sliced ham too. If you use seafood, you might like to decorate with a Hawaiian-type theme. Since flowers are in abundance at this time of year, you could even string a fresh flower lei for each guest by using stout thread and non-staining flowers such as small dahlias, chrysanthemums, cornflowers, or daisies.

Tiny chocolate topped cream puffs are a glamorous dessert and are easier to make than you might think. They are sure to be a sensation at the end of your light, lovely, luscious luncheon.

(Continued)

## SHRIMP CRABWICHES

- |   |                                   |
|---|-----------------------------------|
| 1 can (10 ounces) frozen condensed cream of shrimp soup | 1/4 teaspoon Worcestershire sauce |
| 1 can (about 7 ounces) crab, cleaned                    | Salt and pepper                   |
| 2 tablespoons minced celery                             | Few drops lemon juice             |
| 2 tablespoons minced green pepper                       | 4 slices toast or rusks           |
| 1 tablespoon minced onion                               | Grated Parmesan cheese            |
| 2 tablespoons mayonnaise                                | 1/2 cup milk                      |

Thaw soup as directed on can. Measure out 1/2 cup; place in medium-size bowl. Mix in crab meat, celery, green pepper, onion, mayonnaise, Worcestershire sauce, dash of salt and pepper, and lemon juice. Place rusks (or toast) on baking sheet. Top with crab mixture. Sprinkle with cheese. Bake at 425° F. for 10 to 15 minutes or until hot. Meanwhile, combine remaining soup with milk. Heat; stir often. Place rusks on platter. Pour sauce over. Makes 4 servings.



*The new way  
to cook out  
is with Karo!*

## Karo Ranch Rib

- 2/3 cup Karo All Purpose Syrup
- 2 tablespoons corn starch
- 1/3 cup soy sauce
- 1-1/2 teaspoons ginger
- 1 clove garlic, crushed
- 1/4 cup vinegar
- 1/4 teaspoon salt, dash pepper
- 4 pounds spareribs

Combine ingredients except spareribs in saucepan; stirring, bring to boil. Pour over spareribs in shallow pan. Cover, refrigerate 4 hours, turning occasionally. Grill over a slow fire, basting often with sauce. Cook until done, 1 to 1-1/2 hours. Makes 4 to 6 servings.

Brighten the barbecue scene with the tastiest spareribs ever! They're tender, juicy and full of spicy flavor you get only with this special Karo sauce. Thanks to Karo, Ranch Rib is easy to make, fun for family, great for guests!

**Karo adds delicious new flavor and appetizing new texture to food...**

Karo gives meats an appetite appealing glaze, blends beautifully in sauces and desserts, makes even everyday dishes delightfully different! When the recipe in your cookbook calls for corn syrup, use Karo. Try it and you'll know why, all over America. "The New Way to Cook is with Karo."

In pint and quart bottles; 5 and 10 lb. tins.



# *Someone wonderful just baked Toll House Cookies*



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These are the remarkable cookies that have charmed two generations of chocolate lovers. Small wonder. Toll House Cookies are dotted clear through with Nestlé's Semi-Sweet Chocolate Morsels—rich little gems of pure chocolate that don't melt in the oven but do melt deliciously in your mouth.



You can't buy real Toll House Cookies in any store. You bake 'em yourself—a nice big batch in a surprisingly short time. How long has it been since you've enjoyed the special magic of Toll House Cookies at your house? Too long? Better get yourself a package of Nestlé's Semi-Sweet Chocolate Morsels right away and do something about it. The easy, authentic recipe is on the back.

*Nestlé's® makes the very best chocolate*



***Happy up your family...***

***bake up a batch of Toll House Cookies***



### GOLDEN TREASURE HAM ROLLS

Yield: 12 rolls

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 12 slices smoked ham (thinly sliced) | 3/4 cup orange juice            |
| 3 cups crumbled corn bread           | 3 tablespoons light brown sugar |
| 1 1/2 cups shredded carrots          | 1/4 cup butter, melted          |
| 3/4 cup water                        | 1/4 teaspoon powdered cloves    |

Cook the grated carrots in 3/4 cup water until tender. Combine crumbled corn bread, cloves, carrots and liquid, and butter. Place 1/4 cup mixture on each ham slice. Roll and secure with wooden pick. Arrange in baking dish. Dissolve brown sugar in orange juice and spoon one half of the mixture over ham rolls. Cover baking dish with lid or foil. Bake in 350° F. oven for 20 minutes. Baste once with remaining orange juice mixture.

### APRICOT GOLD DRESSING

Yield: Approx. 3/4 cup

Mash 3-ounce package cream cheese until soft. Blend in 1/2 cup orange juice, 1/2 teaspoon lemon juice, 1 tablespoon light corn syrup, and a few grains of salt. Beat in 1/2 cup apricot pastry filling.

### CELERY SEED DRESSING

- |                          |                          |
|--------------------------|--------------------------|
| 1 cup sugar              | 1/2 cup vinegar          |
| 1 tablespoon paprika     | 1 teaspoon grated onion  |
| 1/4 teaspoon dry mustard | 1 cup oil                |
| 1/4 teaspoon salt        | 1 tablespoon celery seed |

Mix in saucepan sugar, paprika, dry mustard and salt; stir in vinegar. Heat; boil just 3 minutes. Pour into small bowl of mixer; add grated onion. Cool to lukewarm, then beat till thick. Gradually add oil, beating until very thick. Gently stir in celery seed. Chill. Makes about 1 1/2 cups thick, sweet-sour dressing which keeps well and does not separate.

### NEW PINEAPPLE NUT BREAD

- |  |  |
|--|--|
| 1 3/4 cups flour   | 3 tablespoons soft butter or margarine                       |
| 1/2 teaspoon salt  | 2 teaspoons baking powder                                    |
| 3/4 cup chopped California walnuts                       | 1/4 teaspoon soda  |
| 1/2 cup seeded raisins (rinsed in hot water and drained) | 2 eggs   |
| 3/4 cup brown sugar, firmly packed                       | 1 cup crushed pineapple, not drained (an 8 1/2 oz. flat can) |

#### Topping

- |                     |                       |
|---------------------|-----------------------|
| 2 tablespoons sugar | 1/2 teaspoon cinnamon |
|---------------------|-----------------------|

Sift first four ingredients onto paper. Add walnuts and raisins. In bowl beat together brown sugar, butter and eggs, till fluffy. Stir in half the flour mixture, then the pineapple with its syrup, then rest of flour, beating just until smooth each time. Pour into greased 9x5x3" pan; sprinkle top with mixed sugar and cinnamon. Bake at 350 (moderate) 60 to 70 minutes, or until done. Cool on rack.



### PROFITEROLES AU CHOCOLAT

- |                       |                     |
|-----------------------|---------------------|
| 1/2 cup flour         | 2 eggs              |
| 1/4 cup butter        | Cocoa Whipped Cream |
| 1/2 cup boiling water | Fudge Sauce         |

Sift flour; measure. Add shortening to water in saucepan and bring to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and leaves sides of pan — about 2 minutes. Remove from heat. Add eggs, one at a time, beating well after each. Then beat until mixture is satiny and breaks off when spoon is raised.

Use a pastry bag with 3/8-inch opening and force mixture onto ungreased cookie sheet, shaping into 1-inch mounds. Bake in hot oven (425° F.) until golden brown, about 17 minutes. When cool, cut off tops, fill with Cocoa Whipped Cream, and replace tops. Use 4 or 5 puffs for each serving and serve with hot Fudge Sauce. Makes 3 1/2 dozen puffs, or about 8 to 10 servings.

To Make Cocoa Whipped Cream. Combine 1 cup whipping cream, 2 tablespoons cocoa, 4 tablespoons confectioners' sugar, 1/2 teaspoon salt, and 1 teaspoon vanilla in a small bowl. Chill 1 hour. Then beat until cream holds its shape. (Do not overbeat.) Makes 2 cups.

To Make Fudge Sauce. Melt 3 squares unsweetened chocolate and 5 tablespoons butter in a saucepan. Remove from heat. Add 3 cups sifted confectioners' sugar alternately with 1 cup undiluted evaporated milk; blend well after each addition. Bring to a boil over medium heat, stirring constantly. Cook and stir until mixture becomes thick and creamy — about 8 minutes. Stir in vanilla. Serve warm. Makes 2 1/2 cups.





# GRASSROOTS GLEANINGS

by Bill Stokes

More than 500 man-made objects from the United States and Russia are still orbiting the earth, observes *The Columbia (Mo.) Missourian*.

"Everybody likes to play with toys," says the *Missourian*, "but few are willing to help put them away."

The *Lima (Ohio) News* reports that you will soon be able to choose a carpet that will match the color of the dirt around your house. Some sort of a study by the Department of Agriculture is to furnish the carpet makers with the necessary information.

Obviously it will not be long now before you can go to a friend's house and say "What a beautifully dirty carpet you have."

The *Semo News*, of Lilbourn, Mo., in an outdoor column suggests that anyone hungry for frogs' legs can have same by hunting frogs with a slingshot that uses marbles for ammunition.

This sounds like the sort of sport you might like to get the card club involved in should an opportunity present itself.

The *Bottineau (N.D.) Courant* claims to have heard a congressman say, "My constituents want government hand-out. They want the government to get its hands out of their pockets, is what they really want."

School days are happy days — if your kids are old enough to go, claims *The Pipestone (Minn.) County Star*.

The *Watertown (Wis.) Daily Times* speculates that it will not be long before cars have automatic pilots that will guide a vehicle along superhighways in response to special symbols along the road.

How, we would ask the *Times*, is a father of five going to develop enough trust to turn the restroom problem over to the automatic pilot?

The income tax form is like a girdle, observes *The Carlisle (Iowa) Citizen*, put the wrong figure in either and you'll get pinched.

Many of the present popular song stylists have faces and figures which do more to recommend them than their voices, says *The Traer (Iowa) Star-Clipper*.

The trouble with this coming generation is that they are lookin' instead of listenin'.

The *Wayne County Press*, Fairfield, Ill., reports the second-grader who came home from school and to his mother's inquiry replied that today in school they learned about eagles.

"Eagles?" his mother exclaimed.  
"Yeah," junior said, "you know, two plus two eagles four and three plus two eagles five."

A therapist of matrimonial difficulties, according to the *Spencer (Iowa) Times*, said that the most prevalent cause of marriage problems is a breakdown in communication between partners. And we just don't believe that he was talking about the difficulty of shouting over the sound of a silage chopper or a herd of bawling cows.

The *Buffalo (S.D.) Times-Herald* gets credit for this one. "People are saying that you and your husband are not getting along very well together."

"Nonsense, we did have some words and I shot him, but that's as far as it went."

The *Petersburg (Ind.) Press* says it saw this sign in a beauty salon, "Ten years off for cash."

Most people who jump at conclusions spend most of their lives up in the air, says *The Ogemaw (Mich.) Herald*.

"As long as most men can't sew on buttons, there'll always be a place in this world for a good woman," claims the *Belvidere (Ill.) Daily Republican*.

The thigh bone is the longest of 206 bones in the human body, reports the *Chronicle-Herald of Macon, Mo.* Does anyone have any doubt about which bone is thickest? Clue: It has ears.

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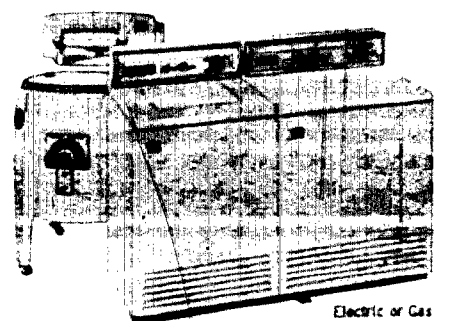
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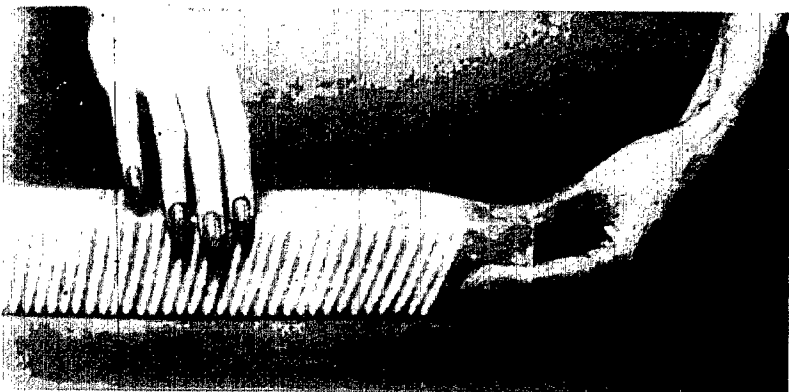


# SPEED QUEEN

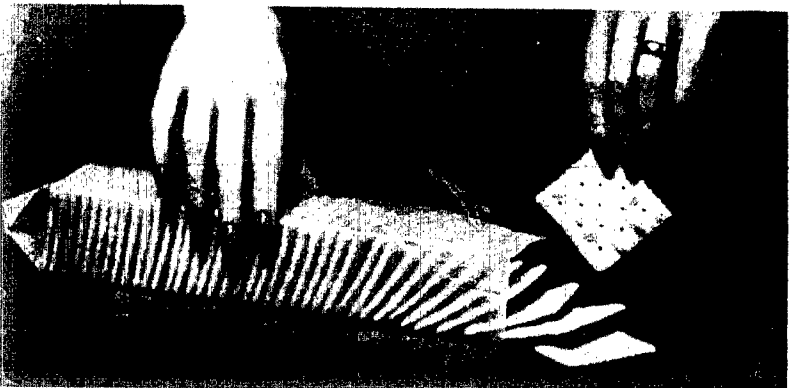
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crisp 'cause you can reclose the **STACK PACK!**



## "PLOW-IN-OAK-TREE"

by Irving Wallace

**N**O! It's not April Fool's Day. What you see is authentic! Who put it there, when, and why are questions asked by motorists who pull off the highway near Exira, Iowa, to see the phenomenal sight of a metal plow sticking through a huge Oak tree as if it were an arrow through a paper valentine.

All but the latter question can be answered. It all started back in 1885 when a homesteader, Andrew J. Leffingwell, left his walking plow alongside the field next to an Oak sapling. He, being a prudent farmer, left it upside down, resting on the wooden handles, to keep the plowshare off the moist ground to prevent rusting.

Today, 77 years later, the sapling has grown into a huge tree. At the base it is 50 inches in diameter and where the plow rests the trunk is 32 inches in diameter. Both ends of the plow stick out 14 inches. Because of the arc of the beam, it would be considerably lower inside the tree. The wooden handles have long disappeared.

Oak trees have the reputation of living to a ripe old age, sometimes to be 2,000 years old. On the basis of the tree's growth, it will entirely envelop the plow in another 65 years. Imagine the surprise and mystery someone will have in the far off future if they take this tree to a sawmill and discover the plow inside the trunk!

It remains a puzzle *why* this man left his plow at the edge of the field. That was 77 Iowa summers ago and the people of Audubon County have long given up trying to solve it. But the name of Andrew J. Leffingwell will long be remembered for every day finds people beating a path to see his plow in the Oak tree alongside of the road.

Whatever the reason, he unwittingly left a memorial to his name. Nature saw to that.





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