

The Wayne Herald

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State Award Winner

1965

General Excellence Contest
Nebraska Press Association

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Subscription Rates: In Wayne, Pierce, Cedar, Dixon, Thurston, Cuming, Stanton and Madison counties, \$3.00 per year, \$3.00 for six months, \$2.00 for three months...

Wayne Churches...

Reboemer Lutheran Church (S. K. de Proesse, pastor) Sunday, Oct. 17: Early services, 9 a.m.; sermon, "The Great Commandment"; adult Bible class and Sunday school, 10:15; late services, 7:30; reception of new members. Wednesday, Oct. 20: Youth choir, 7:30; chancel choir, 7:45; Luther League, 8; visitors, 1:30.

Saturday, Oct. 16: Junior choir, 1 p.m.; Saturday school and confirmation instruction, 1:30. Sunday, Oct. 17: Sunday school and Bible classes, 9 a.m.; worship, "Is Your Religion Adequate?" 10; adult doctrinal information class, 7 p.m. Tuesday, Oct. 19: Sunday school staff, 8 p.m. Wednesday, Oct. 20: Gamma Delta, 6:30 p.m.; youth and adult choir, 7:30.

St. Mary's Catholic Church (William C. Klefman, pastor) Thursday, Oct. 14: Mass, chapel, 11:30 a.m.; mass, college chapel, 4:15 p.m.; confessions, 3:30-4:15. Friday, Oct. 15: Mass, chapel, 11:30 a.m. Saturday, Oct. 16: Mass, church, 8 a.m.; confessions, 4:30-5:30, and 7:30-9 p.m.; religious instruction for public school children, 1:30-3 p.m.

First Church of Christ (208 East 4th Street) Sunday, Oct. 17: Bible school, 10 a.m.; morning worship, 11.

St. Paul's Lutheran Church (R. E. Shirck, pastor) Thursday, Oct. 14: Mission study, 2 p.m.; area coaching for church school teachers, Salem, Wakefield, 8.

St. Anselm's Episcopal Church (James M. Barnett, pastor) Sunday, Oct. 17: Morning prayer, 10:30 a.m.



MANAGER Mill Mason presents Diana Atkins \$50 bond.

Diana Atkins Wins Top Coloring Prize Diana Atkins, daughter of Mr. and Mrs. Jim Atkins, Wayne, was one of the grand prize winners in the J. M. McDonald Co. back-to-school coloring contest conducted in August in more than 100 stores in the McDonald chain. She was in the age group through seven.

Her entry won locally and then was sent to headquarters in Hastings where it was judged along with winners from all the other stores in the chain. Her coloring work was selected as the best in her age group so she won a \$50 savings bond.

Other entries which won locally were by: Jill Netherford, Linda Prince and Jane Owens, 10-12 age group; Rene Harmer, Rhonda Kniesche and Ann Owens, 8-9 age group; and Terry Lessman, Kristine Posvar and Diana Atkins, through-7 age group.

Manager Mill Mason of the local McDonald store said there were many entries of excellent quality submitted locally but prizes could be given to only three in each age group. He was pleased to have one of the grand prizes come to Wayne.

BIRTHS

CORRECTION: Sept. 30: Mr. and Mrs. William Filter, a daughter, Cynthia Jean, 7 lbs., 9 1/2 oz., Wayne hospital. Oct. 1: Mr. and Mrs. Melvin Utecht, a daughter, Jennifer DeLores, 5 lbs., 7 1/2 oz., Wayne hospital. Oct. 3: Mr. and Mrs. LaVerle Miner, Shickley, a son, Daren Lane, 8 lbs., 2 1/2 oz. Mr. and Mrs. Ernie Prince, Carroll, are grandparents. Mrs. Miner is the former Rogene Prince. Oct. 5: Mr. and Mrs. Fred Woldt, Wisner, a daughter, 9 lbs., 15 oz. Oct. 5: Mr. and Mrs. Don Helgren, Wayne, a daughter, 8 lbs., 6 oz., Wakefield hospital. Oct. 5: Mr. and Mrs. Joseph Gifford, Ponca, a daughter, 8 lbs., 11 1/2 oz., Wakefield hospital. Oct. 6: Mr. and Mrs. Bob Brazda, Jr., Wisner, a daughter, Theresa Louise, 6 lbs., 12 1/2 oz. Oct. 8: Mr. and Mrs. Elmer Lueth, Emerson, a daughter, 8 lbs., 9 oz., Wakefield hospital. Oct. 8: Mr. and Mrs. Howard McLain, Belden, a daughter. Oct. 9: Mr. and Mrs. Larry Schroeder, Soldier, Kan., a son, Thomas Alan, 8 lbs., 9 oz. Grandparents are Mr. and Mrs. Lou Lutt, Wayne, and Mr. and Mrs. Maynard Schroeder, Emerson.

Karel Gilmer Weds Terry Raybern In Double Ring Rites

Carroll—Karel Gilmer, McCook, daughter of Mr. and Mrs. Don Gilmer, McCook, and Terry Raybern, Atlanta, Ga., son of Mr. and Mrs. George Raybern, Atlanta, were married at First Baptist church, McCook, Oct. 3. Rev. Don James, McCook, officiated at the double ring ceremony. Mel Raybern, soloist, was accompanied by Mrs. Georgia Davis. The bride, given in marriage by her father, wore a white gown which featured a short train. She wore an elbow length veil and carried red and white roses on a white Bible. Mrs. Karen Jorgenson served her twin sister as matron of honor. Kip Raybern, Atlanta, was best man. Ushers were Doyle Jenkins, Greeley, Colo., and Wayne Gilmer, McCook. Candelighters were Teresa and Judy Jones, Gary Schmitt, Greeley, was ringbearer and Waunita Schmitt, Greeley, was flowergirl. The bride's mother chose a two-piece white knit ensemble. The bridegroom's mother wore a light blue dress. A reception for 125 was held following the ceremony. Mrs. Dale Schmitt, Greeley, registered guests and Ellyer Gilmer, Mrs. Mae Short and Mrs. Gladys Mullin arranged ed gifts. Mrs. Ronald Kuhnhen, Carroll, cut the cake, and Mrs. Betty Mitchell served it. Mrs. Elmo Jenkins, Greeley, and Bonnie Gilmer poured. Waitresses were Mrs. Ardith Winder and Bernice Winter. The bride chose a red dress.

Society...

Coterie Dessert-Bridge Held In P. Mines Home Mrs. Paul Mines entertained Coterie at dessert-bridge Monday. Mrs. Don Reed and Mrs. Stanley Will were guests. Prizes went to Mrs. Frank Morgan, Mrs. Willis and Mrs. Robert Casper. Oct. 18 meeting will be with Mrs. M. N. Foster.

JE Club Meets Tuesday

JE club met Tuesday with Mrs. Henry Arr. Mrs. John Williams was a guest. Prizes went to Mrs. Julia Haas and Mrs. Oscar Liedtke. Oct. 23 meeting is with Mrs. Julia Haas.

Glen Macklems To Mark Silver Wedding Sunday

Dixon—Mr. and Mrs. Glen Macklem, Dixon, will observe their silver wedding anniversary with an open house Sunday, Oct. 17 at Dixon Methodist church from 2 to 5 p.m. No invitations have been sent and all friends and relatives of the couple are welcome.

Funeral Services Held October 11 For T. Prescott

Word has been received of the death of Harry Tidrick Prescott, better known in Wayne as "Ted". He is the son of True Prescotts, Wayne. Funeral services were held Oct. 11 at First Presbyterian church in El Paso, Tex. He had been employed by Phelps Dodge Refining Co., El Paso, Tex., since 1945 after several years with Great Falls Anaconda Mining Co. He is survived by his father, his wife, three daughters, a son, three brothers, three sisters, and 14 grandchildren.

SILVER DOLLAR NIGHT DRAWING — THURSDAY AT 8:00 — \$250

GIVES YOUR BUDGET A BREAK! ELLI'S TAMALES

Used Appliances Good Used Refrigerators, Used Washers (wringer or automatic), New Line of Washers and Dryers have arrived. See them today at Doescher Hardware Wayne, Nebr.

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WAYNE MUSIC CO. 316 Main Phone 375-3755

West Bend all new HUMIDIFIER and air freshener new "water wheel" moisturizer freshens dry winter air in your home • automatic controls • 8 1/2 gal. capacity • quiet • adjustable air flow grills \$69.95 L. W. (Bud) McNatt OK Hardware 203 Main St. Wayne Phone 375-1533

Wayne Hospital Notes Admitted: David Krause, Wayne; O. R. Bowen, Wayne; Jean Thomas, Wayne. Dismissed: Mrs. Herb Conyers, Wayne; Lanita McCorkindale, Laurel; Harry Herman, Randolph; David Krause, Wayne; Pete Davison, Wayne; Otelia Magnuson, Wayne; Werner Janke, Wayne.

Fill Your Bag With SAVINGS! We Reserve the Right to Limit Quantities Robert's COTTAGE CHEESE 2-Lb. 39c Sun Sweet PRUNES 2-Lb. 49c Pkg. Del Farm OLEO 5-Lbs. 98c Meadow Gold ICE MILK 2 1/2 Gals 89c SWANSDOWN WHITE ANGEL FOOD CAKE MIX 39c Pkg. GIANT TIDE 69c

MARKET BASKET FOOD STORES "The Friendliest Stores In Town" U. S. D. A. Choice Well Trimmed SIRLOIN STEAK 89c LB. Wimmer's Ring Bologna Lb. 49c Hormell Sliced Bacon Pkg. 69c Wimmer's Sussex Lb. Summer Sausage 69c Pure Lean Ground Beef 3-lbs. \$1.23 U.S.D.A. Choice Chuck Roast Lb. 59c SWEET-CRISP CARROTS 10c Lb. Bag Golden Yellow Bananas 2 lbs. 25c GERBER STRAINED BABY FOOD 8 FOR 89c Silver Dollar Night Drawing in our Store Thursday at 8:00 for \$250. Bill's Market Basket THESE PRICES ARE FOR OUR WAYNE STORE ONLY!

Altona-

Mrs. Ernest Brundlack
Phone 529-6830 — Wiener

Mrs. Brundlack Entertains
Mrs. Henry Brundlack entertained Sewing club Wednesday. Six members and four guests, Doris Ritzke, Mrs. Herman Stueve, Mrs. Clarence Corbett and Mrs. Ernest Brundlack were present. Mrs. Henry Dohren will be hostess Nov. 3.

Project Club Meets
Designers Project club met Wednesday in the home of Mrs. John Spangler, with 10 present. The lesson, "Cheese in the diet" was demonstrated by Mrs. John Boehm and Mrs. Anna Hellern and later served with a salad luncheon by the hostess. Next meeting will be Nov. 8.

Couples Club Meets
St. Paul's Couples club met in the church parlors Monday evening. Pastor Hedemann led devotions and presented the topic, "Resurrection." Mr. and Mrs. Warren Carstens and Mr. and Mrs. Merip Witt were in charge of entertainment. Ten-point pitch was played with high score going to

Paul Biermann and Mrs. Lee Johnson, and low to Mrs. Gene Holland and Pastor Hedemann. Refreshments were served by Mr. and Mrs. Jim Von Seggern and Mr. and Mrs. Robert Jacobsen. Next meeting will be Nov. 1.

Pitch Club Meets
Catholic Ladies Pitch club met Thursday in the church parlors. Mrs. William Fleming received high score and Mrs. Clifford Peterson low. A dessert luncheon was served by Mrs. Merlin Wehrer and Mrs. Ann Harrington.

Mrs. Lund Entertains
Mrs. Richard Lund entertained bridge club Monday evening. High scores were received by Mrs. Harris Pflueger and Mrs. Ronnie Wert. Mrs. Alfred Bauer will be hostess Nov. 1.

Dinner guests Monday in the Wilbur Pflueger home were Lydia and Louise Pflueger, Omaha. Herman Nuttleman returned from the Voluntary hospital, Omaha Friday following major surgery. Beverly Daum, Marlboro, Md., arrived Friday to spend a two-week vacation with her parents, Mr. and Mrs. Alvin Daum and other relatives. Miss Daum is employed by a bank in Washington, D.C. Word was received that Mary McNamara, 91, former Wisner resident, fell and broke her hip. She has resided in St. Vincent's home, Omaha, the past five years.

Dinner guests Sunday in the Wilbur Pflueger home were Mr. and Mrs. Joe Beylapeck and family and Mr. and Mrs. Ben Matthesin, Omaha. Afternoon visitors were Mr. and Mrs. Edwin Volk and Paul, Battle Creek. Helping Pamela Stueve celebrate her first birthday Wednesday evening in the home of her parents, Mr. and Mrs. Russell Stueve were



CHOSEN for training at Sheppard AFB, Tex., as an air force specialist in transportation is Eugene Longe, son of Alvin Longes, Winside. A 1963 graduate of Winside high school, Longe completed basic training at Lackland AFB, Tex.

Mr. and Mrs. Otto Stueve, Mr. and Mrs. John Breikreutz, Mr. and Mrs. Richard Breikreutz and family, Mr. and Mrs. LaVern Heller and family.

Lydia and Louise Pflueger, Omaha, were Monday visitors in the Henry Brundlack home. Mr. and Mrs. Don Heyne and family, Wheatland, Wyo., were weekend guests of Mrs. Heyne's mother, Mrs. Martha Middaugh. They are also visiting Mr. Heyne's mother, Mrs. H. A. Heyne, Walnut, Ia.

Mrs. Frank Spangler left Friday for a month's vacation with relatives in Los Angeles and Sacramento, Calif. She is visiting her sister, Mrs. Harry Spangler, who she has not seen for 30 years. Mr. and Mrs. Robert Greenwald were hosts at a picnic dinner Sunday. Guests were Mr. and Mrs. Vernon Leineman, McLean, Mr.

and Mrs. Allen Splittgerber and family, and Mr. and Mrs. Leon Meyer and sons. Mr. and Mrs. Carl Schiermeier visited their grandson, Merle, son of Mr. and Mrs. Clarence Schiermeier, Stanton, who underwent major surgery in a Norfolk hospital Friday. They report his condition as satisfactory.

Churches . . .

Trinity Lutheran Church, Altona Missouri Synod
(Caryl M. Ritchey, pastor)
Friday, Oct. 15: Circuit teachers meeting at St. Paul's Lutheran church, West Point.
Sunday, Oct. 17: Divine service, 9 a.m.; Sunday school and Bible class, 10:45.
Wednesday, Oct. 21: Choir, 8 p.m.

Mrs. Gus Stuthman observed her birthday Friday afternoon when she entertained a group of ladies in her home. Guests were ladies of Altona church choir, Mrs. Kenneth Koehlmoss and Mrs. Fred Koehlmoss, Pilger, Mrs. Delvin Mikkelsen, Mrs. Harris Heinemann and Mrs. Melvin Stuthman.

Winside Fire Smoulders

Over two weeks after Winside and Carroll firemen were called to a fire at the Terry Janke farm four miles north of Winside the fire still was smoldering. When the breezes came up last week, they threatened to start it all over again so a call for water went in. However, no real fire developed and the hay was still smoldering Tuesday of this week. A little of that September rain might help drown it for good.

SILVER DOLLAR NIGHT DRAWING — THURSDAY AT 8:00 — \$250

HITS of SAVINGS
from our SERIES

STOP AT THE DOOR AND PARK

Silver Dollar Night Drawing in our Store Thursday at 8:00 for \$250.

Park Davis ASPIRINS 1000 — 5 Grain \$1.89	Stainless Steel RAZOR BLADES 10 for 59c	Nasal Aspirator 85c	New Dawn PERMANENT HAIR COLOR Reg. \$2.00 \$1.68
POLIDENT Reg. 98c Now 70c	Groom & Clean HAIR CREME Reg. 98c Sav-Mor 87c	Genteel Baby Bath Reg. \$1.49 Sav-Mor \$1.19	Jergons Lotion Reg. \$1.00 65c
CEPECAL MOUTH WASH 14 oz. — Reg. 97c Sav-Mor 68c	HEADS UP HAIR GROOMING Reg. 79c Sav-Mor 60c	Johnson's Baby Powder Reg. 89c Sav-Mor 69c	Lift Home Permanent Reg. \$2.40 \$1.99

HUNTERS
New and Used SHOTGUNS and a good selection of New and Used DEER RIFLES
SEE Doescher Hardware
Wayne, Nebr.

Boston Butt Pork Roast
Lb. **49c**

MEAT SPECIALS

Bar-S **Bacon** Lb. Pkg. **69c**

IT'S NEW! Tender Made Wilsons Fully Cooked **Beef** 1-Lb. 14-oz Can **\$1.98**

Fresh Ground **Ham Loaf** Lb. **59c**

Headquarters for Beef Quarters

GET THE DISH YOU WANT... FOR LESS

FROZEN FOODS

CAMPBELL'S PEA AND HAM OR POTATO SOUP 2 Cans **39c**

LIBBY'S FROZEN SWEET PEAS 6 10-oz. Pkgs. **\$1.00**

LIBBY'S FROZEN CUT CORN 5 10-oz. Pkgs. **\$1.00**

LIBBY'S FROZEN ORANGE JUICE 4 6-oz. Cans **\$1.00**

MAXWELL HOUSE INSTANT COFFEE
16c Off 6-oz. Jar **79c**

TUNA Star-Kist Chunk Style Regular **25c**
1/2 Can

KRAUT Frank's Quality 2 303 Cans **25c**

CAKE MIX Pillsbury's White, Yellow, Devil's Food or Chocolate Fudge 3 **89c**

ROBB-ROSS PANCAKE MIX 3-Lb. Pkg. **29c**

BLUE LABEL KARO SYRUP Quart Bottle **49c**

SUPER SAVER MARGARINE 1-Lb. Package **17c**

G & H POWDERED OR BROWN SUGAR
2 1/2-Lb. Bag **35c**

FOR DISHES — LIQUID "DEBBIE"
22-Oz. Bottle **29c**

WHITE SEEDLESS GRAPES Lb. **19c**

FLORIDA GRAPEFRUIT 5 OR 4 **49c**

GOLDEN BANANAS Lb. **229c**

DELICIOUS OR JONATHAN Apples Family Size 10-Lb. Carton **99c**

Vitamin-Packed **CARROTS** 3 14-oz. Bags **\$1**

NESTLE'S MORSELS Chocolate Chips 12-oz. Pkg. **37c**

Silver Dollar Night Drawing in our Store Thursday at 8:00 for \$250.

*** PALMER CANDIES ***

CHOCOLATE PARTY MIX 13-oz. Pkg. **39c**

CHOCOLATE COVERED RAISINS 7 1/2-oz. Pkg. **39c**

CHOCOLATE PEANUT CLUSTERS 1-Lb. Pkg. **59c**

CHOCOLATE FLAVORED CANDIES 1-Lb. Pkg. **59c**

KITTY GLOVER POTATO CHIPS "RIPPLES" Twin Pak **49c**

COMET CLEANSER 2 Reg. Cans **33c**

FOR DISHES "THRILL" 22-oz. Bottle **65c**

FOR WASHDAY DASH Giant Pkg. **79c**

DETERGENT TABLETS "SALVO" Box of 24 **85c**

RIGHT GUARD SPRAY DEODORANT
Reg. \$1.00
Sav-Mor **68c**

CONTACT CAPSULES
10's
Reg. \$1.49
Sav-Mor **99c**

ANIMAL HEALTH

TERRAMYCIN INJ. 500cc **\$11.95**

PIPERAZINE WATER WORMER Gal. **\$4.50**

LINDANE CONC. Gal. **\$12.75**

TERRAMYCIN SCOUR TABLETS 100's **\$16.20**

INJECTABLE IRON 100cc **\$6.75**

TERRAMYCIN SOUBLE POWDER Lb. **\$5.00**

HORSE WORMER Apple Flavored **65c**

SHOE SHINE KIT

Reg. 49c
Now **39c**

JERGENS SOAP

BATH SIZE
Bar **10c**

Wax Beauty As You Dust
JOHNSON'S PLEDGE
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NEIHARDT AND BUST: "The finest thing that ever happened."

John Neihardt Has 'Wish Come True'

Nebraska's Poet Laureate John G. Neihardt came back Tuesday to his alma mater college at Wayne and found more awaiting him than his scheduled lecture. He found a wish come true—a favorite sculptured bust of him self set in bronze.

This surprise burst upon him as he entered a Conn Library room to attend a reception. There, mounted on a walnut pedestal, rested the bust which his wife modeled more than half a century ago and gave to Wayne State in 1922.

But, now it was different. Instead of the original plaster bust, it was bronze. Said Dr. Neihardt, visibly moved: "This is the finest thing that ever happened to me. And that's the reason," he added, pointing to the name Mona Magnuson Neihardt, his wife, inscribed on a plaque below the bust.

"You know we talked the long ago of wishing that bust could be put in bronze—but never thought it would," he mused. "I hope she knows about this." Mrs. Neihardt died several years ago.

The bust is one of only three remaining. Mrs. Neihardt, an accomplished sculptor, modeled many of her husband, but promptly destroyed most of them—because, being a perfectionist, she found something wrong with them.

As student and faculty came in

to greet the youthful 84-year-old poet, many recalled episodes which they or their relatives or friends had in common with Dr. Neihardt. And his agile memory readily called up the recollection. Frequently the visitors commented on the sculptured work, and the poet brightened anew at what he termed such an honor. Then it was pointed out that the room where the reception was being held—previously known only as the browsing room—had been named the Neihardt room, with a plaque on the door.

Again surprised, Dr. Neihardt mused awhile and commented, "You don't thank people for things like this. There's no way." And he chuckled: "This is the advantage of living a long time. Nice things happen. There isn't time if you don't live long enough."

During his two-day stay at Wayne, the poet stayed overnight in the dormitory named for him. Here, too, he got a surprise when he arrived. Some 60 of the Neihardt co-eds greeted him at the door and sang the "Neihardt Song." He responded by shaking hands with everyone of the girls.

Tuesday evening he recited poetry, captivating the audience for an hour and giving two "encores" after a standing ovation. Before his talk, President W. A. Brandenburg and Special Programs Director Robert G. Johnson presented Wayne State's Distinguished Service Award to Dr. Neihardt—an honor bestowed on alumni who have given notable service to edu-

cation. Dr. Neihardt graduated in 1897 from the Nebraska Normal College, the private school which in 1910 became a state college.

Still another honor impressed Dr. Neihardt—the distinction of being the first to perform in the Lenore Ramsey Theater of the new Val Peterson Fine Arts Center.

Its bare stage, with no curtain or other furnishings yet installed, provided something of a Spartan scene, but in some respects its simplicity accentuated the eloquence of the poet's vibrant recitation.

He did more than merely recite. He recalled the circumstances of each poem with penetrating, often witty, comment on why and how he wrote.

Another notable visitor, sitting in the audience, was the young lady for whom the theater is named. Miss Lenore Ramsey, who taught a speech at Wayne State from 1928 until retirement in 1962. She is in Wayne from her Fairmont, Ind., home, for homecoming week.

Dr. Neihardt, before he arrived announced several specific things he intended to do. Among them: ring the old bell which he rang as an NNC student to signal class hours. For this duty he earned tuition. So Wednesday afternoon, at the first free moment, he headed for that bell, now mounted on a stone pedestal at the Victory Bell.

Eyes twinkling, he grasped the bell's clapper and banged it lustily several times, no doubt conjuring up a host of memories, for the bell is one of the few campus fixtures, probably the only one, remaining from his era on campus.

And another item firm on his agenda: to visit Mrs. Anna Bright, one of his teachers at NNC and one of the school's original faculty in 1891. This visit he accomplished Wednesday afternoon at the Dahl Retirement Center where she lives.

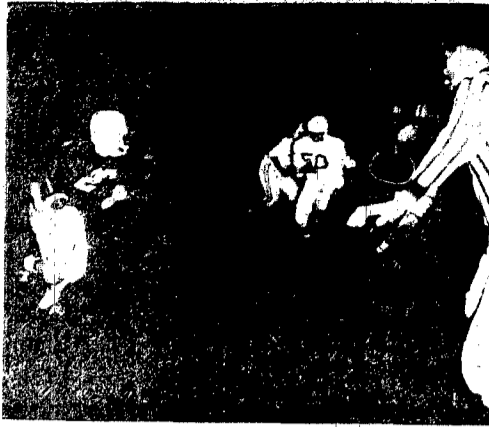
Carroll-Winside Square Dance Classes Started

A joint Carroll-Winside project is a series of square dance classes now underway. Open to people of all ages, they have drawn a response from a big area.

Belles and Beaus club of Winside sponsored the class organization with Dave Chambers calling. At the first session, 11 squares were formed and many teenagers attended.

Tuesday of this week the class was held in Carroll. Oct. 17 the class will be in Winside. Oct. 26 in Carroll and Oct. 31 in Winside. Classes alternate between the two towns.

There is still time to take part in the classes which last until Christmas. Anyone wanting to take part should be at the Winside or Carroll auditoriums at 8 p.m. on the dates listed.



BREAKING INTO the clear for a good gain against Ponca was Larry Redd. Larry Lukken (50) appears to have the best chance to get him in this shot. That's Al Svenningsen reinforcing on the right.

Funeral Services For Mrs. Gamble Held Here Monday

Funeral services for Mrs. Frank E. Gamble, 84, were held Monday morning at Wiltse chapel. Mrs. Gamble died Oct. 6 in Ingleswood, Calif.

Rev. John Voch officiated at the rites. Pallbearers were Paul Mince, Hubert Aaker, Ralph Beckenbauer, Clifford Johnson, Robert Merchant, and Robert McLean. Burial was in Greenwood cemetery.

Annie Lowry, daughter of Dr. Melson and Grace Lowry, was born April 25, 1881 in Woodhill, Ill. She grew up in Woodhill and attended Muskegee Art Institute and Chicago Art Institute.

She was married in 1914 in Woodhill to Frank E. Gamble of Wayne. She lived in Wayne from 1916 until 1944 when she moved to California. Mr. Gamble, who operated a men's clothing store in Wayne, died in 1935. Mrs. Gamble was a member of the Presbyterian church and was a Sunday school teacher.

She was also preceded in death by five brothers. Survivors include a son, Frank E. Vancouver, B. C.; a daughter, Mrs. Robert (Geraldine) R. Dreibus, Los Angeles; six granddaughters and a grandson.

HOMECOMING -

(continued from Page 1)

body but the baited counter will know until Wclub president George Hoelker announces her name before the football game crowd.

Five bands will march in the parade: Wayne High, Wayne Junior High, Schaller, Ia., High School, South Sioux City High School, and Wayne State. All but the Junior high band will join in a halftime show at the game.

The Saturday night ball should attract folks who for some 30 years have delighted to the music of Wayne King's orchestra, - music both danceable and listenable, including some all-time hit tunes. Among them are several composed by King himself: "The Waltz You Saved for Me" (his theme), "Josefine," "Goofus," "Annabelle," "Spring Run" and "Lullaby for Laura."

The dance is open to the public. Admission: \$2 a person in ad-

vanced sale; \$2.50 at the door.

For football fans, the Wayne-Jewell game promises lively action, if the game these teams played last year is any sample of their ability in sports sections. Another athletic event, Saturday matinee at 2:30, meet with Mrs. La West.

Friday activities include a noon lunch of the Wayne State Foundation trustees, followed by their annual picnic, and dinner.

At 12:30 the Student Center will offer an unusual entertainment—dancing to two bands, one Dixieland, one rock-n-roll, from 8:30 to 12.

Tonight at 7:15 in Rice auditorium, a pep rally and skit show will launch homecoming activities at a lively pace.

Meanwhile, many students are planning to decorate store windows in competition for prizes offered by the Chamber of Commerce.

Winside Pupils Go to University Workshop

Saturday Oct. 16, ten Winside high school pupils will attend a social studies and debate workshop at the University of Nebraska. They will be accompanied by WHIS speech instructors, Mrs. Shirley Troutwein and Mrs. Lois Schmitt.

The institute will consist of speech and discussion sessions on topics involving compulsory arbitration in basic industries. These topics concern labor-management relations and correspondence with the national high school debate question this year.

Purpose is to provide a better understanding of the debate proposition and to improve the quality of high school debating. All high school pupils in the state are eligible to attend, but not all schools offer debate.

Representing Winside, will be Sue Ann Glass, Connie Marquardt, Judy Walker, Jacki Jeffrey, Mary Jane Hansen, Judith Stevens, Connie Jones, Jackie Stevens, Bob Dangberg and Keith Krueger.

Mr. and Mrs. Leland Pollar and family and Mr. and Mrs. F. Victor were guests Friday in the R. H. Hansen home. Mr. and Mrs. Hansen were guests in the Emmet Baird home, Ashland, over the weekend.

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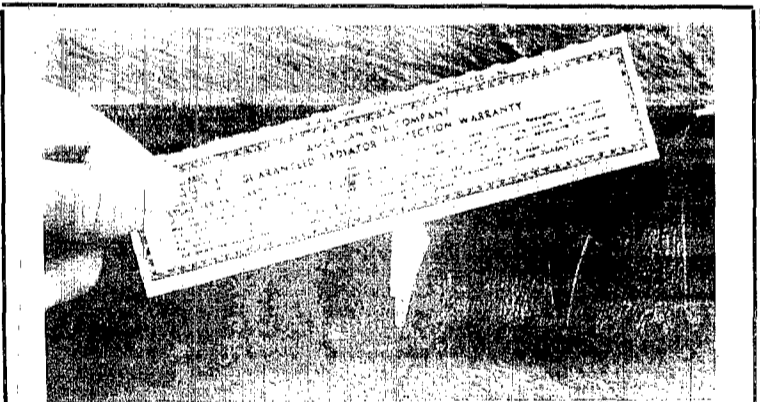
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To Help Acquaint You With Herald Classified Ads, We Will Run Your Ad 3 Times for the Price of 2.

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The Wayne Herald

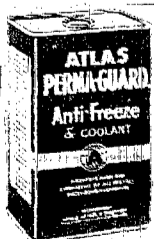
105 Main — Wayne



JUST FLASH THIS CREDIT CARD . . .

IF YOU NEED MORE OF MY ANTI-FREEZE THIS WINTER

You get this card with my Guaranteed Radiator Protection. Keep it. It means that I've check your car's cooling system and installed enough ATLAS® PERMA-GUARD® anti-freeze to give you the level of protection you specified. And it entitles you to free refills, if needed, right up to next May 1. You don't even have to come back to me; any Standard Oil dealer who offers Guaranteed Radiator Protection will honor your card.



American Oil Company Guaranteed Radiator Protection Warranty. ATLAS PERMA-GUARD anti-freeze is of such quality that it will maintain anti-freeze protection throughout the winter of 1965-66 to the degree stated on the tag applied to your cooling system, provided this cooling system is water-tight and free of mechanical defects, and is maintained in that condition by customer, and that any leaks developing in system are promptly repaired. This guarantee does not apply to trucks larger than 1/2 ton or to tractors. After appropriate inspection and testing, any dealer handling ATLAS PERMA-GUARD anti-freeze will supply, without cost to the customer, such additional ATLAS PERMA-GUARD anti-freeze as is necessary to maintain the indicated GUARANTEED degree. This guarantee expires May 1, 1966, and is good throughout the United States.

Only \$3²⁵ per gallon installed.

With Guaranteed Radiator Protection

CARRIED OUT \$1.59 per gal.

CLAUDE'S STANDARD SERVICE



409 Main, Wayne

Phone 375-9942



OVER 200 DOLLS have been made by Mrs. Dan Heithold. She is shown with some she displayed at the hobby show.

GOOD RESULTS

when Mr. Buyer meets Mr. Seller in the



The Wayne Herald

Phone 375-2600



A \$2,500 CHECK was presented William Ellis, Wayne, by William Barmettler, Omaha, because Ellis is 96, past the age the insurance company's charts covered when he took out insurance in 1912. The picture behind them is a portrait made ten years ago and it indicates Ellis has not changed much in that time.

Men's Mortality Insurance

Now to claim face value while still living, a person has to live to be 100, according to General American Life Insurance Co., the St. Louis firm which presented Ellis with the check.

Ellis is active daily goes to many functions, carries on four boxes of chess by mail, plays Scrabble and checkers, does his own typing and except for a loss of some hearing is in remarkable condition.

He bought the policy in 1912 at the age of 43, the estimate being that 96 was the highest age any person could reach. Since then better living conditions have advanced

Allen
Mrs. Ken Linafelter

Guys and Dolls Meet
Guys and Dolls 4-H club met Oct. 13 to organize for the coming year. Officers installed were Connie Sachau, president; Mary Ann Friedrichs, vice president; Billy Sachau, secretary; LeAnn Von Minden, treasurer; Sheri Kjer, song leader; Susie Kjer, song leader;

Nancy Chapman, chairman; Janelle Carr, Kent Sachau, game leaders. Leader is Mrs. Harold Kjer and assistant leaders are Mr. and Mrs. Jerold Chapman, Mrs. Bill Sachau and Mrs. Dick Chapman. The club donated \$10 to the State 4-H camp at Halsey to help rebuild the camp burned last spring. Next meeting will be Nov. 1 at 3:30 p.m. in the club room. Sheri Kjer, reporter.

Project Club Meets
Allen Community Project club met Oct. 8. All officers remain in office for the coming year: Mrs. Alvin Rastvede, president; Mrs. Victor Carpenter, vice president; Mrs. Vern Jones, secretary; Mrs. Basil Wheeler, treasurer. Mrs. S. E. Whitford and Mrs. Stanley Stark's presented the lesson, "Corner Cutters for Busy Housewives." Mrs. Glen Rice and Mrs. Harry Warner were hostesses.

WSCS to Meet
WSCS of the Methodist church will meet Oct. 21 at 9:15 for a coffee brunch in the church parlors to celebrate the society's 25th anniversary. Following the brunch the meeting and worship will be held in the church sanctuary. Past presidents will be honored. All charter members and all ladies of the church are welcome to attend the anniversary party.

Class Officers Named
Allen school year is well underway and classes are organized. Following is a list of officers chosen: Freshmen, sponsor, John Mook; president, Craig Schultz; secretary, Cynthia Ellis; secretary, Kathy Jackson and treasurer, Linda Rasmussen. Sophomores: sponsor, Ronald Frenz; Wayne Rasmussen, president; Elaine Snyder, vice president; Joe Smith, secretary and Melvin Johnson, treasurer. Juniors: sponsor, Noelyn Isom; Dale Jackson, president; Dennis Schlines, vice president; Debra Carr, secretary and Paulette Thomas, treasurer. Seniors: sponsor is K. R. Mitchell; Duane Prescott is president; Ronald Dowling, vice



The 1966 Cadillac styling story is highlighted from the rear by a redesigned deck lid, new lighting in restyled bumper outers, and a new rear bumper with the lower half painted in body color. A striking new front appearance is achieved through the reduction of chrome and particular attention to lighting detail. It remains unmistakably Cadillac, retaining the traditional cross-hatched grille design.

president; Roni Ann Meyer, secretary and Ellen Carpenter, treasurer.

FFA sponsor is Jerold Sandman; Dennis Mitchell is president; Larry Murfin, vice president; Wayne Rasmussen, secretary; Douglas Matthes, treasurer; Dean Smith, secretary; Ronald Dowling, reporter and Gary Mitchell, parliamentarian.

FHA officers are: sponsor, Mrs. K. R. Mitchell; chapter mothers, Mrs. Maurice Carr and Mrs. Gaylen Jackson; Kathy Barelman, president; Carol Jean Jackson, vice president; Janice Hill, secretary; Debra Carr, treasurer; Diane Ellis, publicity chairman; Sue Snyder, historian; Roni Meyer, parliamentarian; DeLores Nobe, secretary; Christine Ellis, social leader and Sandra Geiger, recreation chairman.

Pep club sponsor is Mary Ducey; Carolyn Hickman, president; Sandra Geiger, vice president; Sue Snyder, secretary; Carol Jean Jackson, treasurer and Jean Durant, buyer. Officers of local teachers organization are John Mook, president; Noelyn Isom, vice president and Mrs. Margaret Lunz, secretary and treasurer.

Approximately 20 ladies attended a carpet rag tea sponsored by Allen Legion Auxiliary Wednesday. The ladies sewed material into carpet rags which will be sent to the Soldiers and Sailors home, Grand Island, where they will be woven into rugs by disabled veterans.

Forty members of Allen high school marching band appear in the Morningside college homecoming parade Saturday, Oct. 16 in Sioux City. The parade will begin at 9:30 a.m. and will be televised. Mary Ducey is band director.

Jeanne Marie Warner, infant daughter of Mr. and Mrs. Jim Warner, was baptized Sunday morning at the Methodist church. Dinner guests in the Warner home were Mr. and Mrs. Elmer Echtenkamp, Leslie and Larry, Wayne, Mr. and Mrs. E. C. Lehner, Dixon, Mr. and Mrs. H. H. Warner and Mr. and Mrs. Allen Trube and family.

Larry Murfin, Wayne Rasmussen, Dennis Mitchell, Doug Matthes attended the area and judging contest at Stanton Oct. 6.

Dixon County Historical society will meet Oct. 19 in Allen at the newly-acquired museum building at 8 p.m. At this time the deed to the building will be presented to the society.

Mr. and Mrs. Junious Hinds, Mr. and Mrs. Basil Wheeler and Mr. and Mrs. Earl Hinds of Ponca, Mr. and Mrs. Clarence Larson, Atkinson and Mrs. George Stuckers, Gregory, were dinner guests Sunday of Mr. and Mrs. Fred Likes, Gregory, S. D.

Mr. and Mrs. Frank Broeker, Missoula, Mont., were guests Friday of Mr. and Mrs. Basil Wheeler.

Guests of Mr. and Mrs. Jim Warner and family this past week were Mrs. Rollie Hant and Gary, Mrs. Forrest Smith, Mrs. Gaylen Jackson, Mrs. Ben Jackson, Mrs. Duane Koester, Larry Smith and Rick Brown, Omaha, Mr. and Mrs. Ezra Christensen, Mr. and Mrs. Allen Trube, Mr. and Mrs. Elmer Echtenkamp and Leslie, Wayne, Mr. and Mrs. E. C. Lehner, Dixon, Mrs. Duane Lund and family, Joe Smith, Vern Hubbard, Merle Von Minden and family and Mrs. Ken Linafelter.

Cooper of the state patrol filed charges. Finally, Oct. 11, Kenneth Colley, Columbus, was charged with speeding. He paid \$15 in fine and costs on the charge brought by Chief Fairchild.

Schedules Wayne Visit
Wayne county people having inquiries concerning social security can have their questions answered Thursday, Oct. 21 when John Cook field representative of the Norfolk SSA office, will be in the courthouse from 1 to 3 p.m. Those wishing to make appointments should write the office at Box 884, Norfolk.

NSES Man to Be Here
A representative of the Norfolk office of the Nebraska State Employment service will be in Wayne Wednesday, Oct. 20, and Wednesday, Nov. 3. Anyone wishing to contact them here rather than at the Norfolk office will find them here at 9:30 a.m. each of those days. The release from NSES does not indicate where the representatives will be at that hour.

Dennis Stratley, Wayne, paid \$15 and \$5 on a speeding charge. Officer Reed also filed that charge. Last case that day involved Randolph Harkebus, Wayne. He paid \$15 in fine and costs on speeding charges brought by Officer Reed.

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A stop sign violation was the charge brought Oct. 8 against Kenneth Mark, Humphrey, by Officer Reed. Mark paid \$10 and \$5 on the charge.

Robert Larson, Gowrie, Ia., paid \$15 fine and \$5 costs the same day for speeding. Trooper

SILVER DOLLAR NIGHT DRAWING - THURSDAY AT 8:00 - \$250

10 BIGGEST PUMPKINS WIN!
Firestone Giant PUMPKIN GROWING CONTEST

Bring Your Pumpkin to our Store now...

Official Weigh-in Saturday October 16 Starting at 10 A.M.

BE A WINNER!
Bring your prize pumpkin to our store...
WED.-THURS.-FRI.
October 13-14-15
Between 9 a.m. & 6 p.m. or Saturday Oct. 16 before noon.

All Pumpkins Must Be At Our Store Before Noon, Oct. 16

10 BIG PRIZES FREE GIFT For everyone who brings in a pumpkin

All pumpkins will be judged at a **PUBLIC WEIGH-IN** at our store **SATURDAY October 16, starting at 10 a.m.**

GRAND PRIZE WINNERS WILL BE ANNOUNCED SATURDAY, Oct. 16, 6 P.M. you need not be present to be a winner

MEET THE JUDGES!
Harold Ingalls and Wanda Owens

CONTEST RULES
• All contestants must bring pumpkins to our store before Saturday, Oct. 16 at 12 noon.
• Pumpkins will be judged by weight and the 10 heaviest pumpkins will be declared winners.
• Winners will be publicly announced Saturday, October 16 at 6 p.m. Contestants need not be present to win.
• Pumpkins not claimed by owners after contest ends will be donated to local charity.

DON'T MISS THE FUN AND EXCITEMENT!
If you don't enter the contest... come in anyway and bring your family. See the giant pumpkins and watch our judges weigh them in for prize awards.

MERCHANT OIL CO.
121 W. First Wayne, Nebr.

Holiday Cooking Special!
TEFLON ROASTING PAN

Now **SAVE 72c**
• Heavy-Duty Aluminum!
No-stick means all the drippings get into the gravy. Wash it clean with a soapy rag. 11x14x2-in. size.
Reg. 2.99 **227**

COOKIE SHEET
• Save 71c
For holiday cookies... or set under casseroles to catch drippings —11x6x½-in.
Reg. 2.59 **188**

Good Housekeeping Guarantee!
Vinyl Boot SLIPPERS

Wear the **Collar Up or Down**
• Hand Crocheted Trim
• Acrylic Fur Collar
Lined for warmth! Padded heel for comfortable walking. Elastic goring insures perfect fit. White, black, gold, blue with contrasting collar. Fits sizes 5 to 10.
Reg. 1.99 **166**

BEN FRANKLIN

ATKINS CLOTHING STORE
300, Main - Wayne, Nebr.

QUITTING BUSINESS

MEN'S SHOES Reg. to \$12.98 Oxfords Loafers \$4.00 pr. Most All Sizes	FOREVER	Entire Stock MEN'S SHIRTS Dress Sport Reg. \$3.99 - \$4.99 \$2.00 ea.
--	----------------	---

Still over \$7,000 of Men's and Boys' Clothing must be SOLD TO THE BARE WALLS

Atkins Going Out of Business Sale Still Going Strong. Just a Few Short Weeks Left. Everything Must Go.

OPEN EVENINGS TILL 9 P.M.

Entire Stock MEN'S SLACKS Reg. to \$12.98 \$2.00 - \$3.00	Men's All Weather Zipper Lined COATS Reg. \$25.00 \$10.90
--	---

One Group - Reg. to \$5.98

MEN'S SHIRTS **\$1.00** ea

QUITTING BUSINESS

Full Zipper Hooded SWEAT SHIRTS Reg. \$3.99 \$2.65	FOREVER	Entire Stock CAPS Work or Warmlined Reg. to \$3.99 50c - \$1.00
---	----------------	---

Belts - Ties - Sox
Hats - Caps
1/2 price
AND LESS

EVERYTHING MUST GO!!
Your Chance of a Lifetime!
SAVE 40% to 60%

Entire Stock Boys' wash n' wear SLACKS Reg. to \$5.98 \$2.00 pr.	Men's Thermo Underwear Light and Warm 1/3 off REGULAR PRICE
---	---

OPEN EVENINGS TILL 9 P.M.

44 Pair Men's All Rubber
Insulated Boots \$5.90
REGULAR \$11.98 - \$12.98

Men's U.S. Keds TENNIS SHOES 1/3 off	Men's RAIN COATS 1/2 off
--	--

THE TIME IS SHORT
Atkins Clothing Store
Wayne, Nebraska



PINNING NOSE on a pumpkin was a popular Community Chest carnival activity but this unidentified little girl was pinning the nose right between the pumpkin's eyes.

DIXON NEWS

Mrs. Sterling Borg Phone JU-4-2877

John Knight, Omaha, was a guest in the Marion Gust home, Thursday through Sunday.

Mr. and Mrs. LaMonte Herfel and family, Lawton, Ia., were visitors Sunday in the Wilmer Herfel home.

Mr. and Mrs. Joe Heiman, Bellflower, Calif., and Mr. and Mrs. Duane White and family were visitors Monday evening in the George White home.

Mrs. Cora Cook, Long Beach, Mrs. Lloyd McQuinn, Pender, and Mr. and Mrs. Dick Chambers were visitors Thursday in the Mrs. William Broadstone home, Norfolk.

Mrs. Delpha Smith, Red Bluff, were visitors Sunday in the Robert Calif., and Mr. and Mrs. Eldred Gustafson home, West Point, and Smith were dinner guests Sunday in the Merlin Chambers home, Dakota City.

Mr. and Mrs. Vern Weaver, Minn., were visitors Wednesday and Thursday in the Fred Matheis home.

Mr. and Mrs. V. A. Hart and Mrs. Max Jewell were visitors Wednesday afternoon in the Sterling Borg home.

Mr. and Mrs. Carol Jewell and Mrs. Max Jewell were guests Sunday in the Arthur Jewell home, Goodfield, Ia. Mrs. Max Jewell returned for a week's visit there and in the Paul Pedersen home, Norfolk.

Mr. and Mrs. William Pennekirk were visitors Sunday in the Robert Gustafson home, West Point, and

also visited Mr. Gustafson and Fritz Dahlgren at West Point hospital and Mrs. Anna Rasmus at West Point nursing home.

Mr. and Mrs. Don Stamm, Omaha, Mr. and Mrs. Don Lichtenberg and family and Mr. and Mrs. Art Peters, Norfolk, and Mrs. Sadie Brinye were dinner guests Sunday in the Oliver Stamm home.

Mr. and Mrs. George Fredrick, Keats, Kan., came Wednesday to visit the Clayton Stingleys.

George Lippott returned Friday after several days in a Yankton hospital.

Society ...

Social Forecast ...

Thursday, Oct. 14
Methodists: WSCS

Friday, Oct. 15
Cub Scouts

Sunday, Oct. 17
WCTU Speech contest, Concord Lutheran church, 2:30 p.m.

Tuesday, Oct. 19
Twilight Line supper, South Sioux City

Wednesday, Oct. 20
Sunshine club

WCTU Speech Contest

Plans have been completed for a speech contest sponsored by WCTU Oct. 17 at 2:30 p.m. at Concord Lutheran church. Refreshments will be served.

Papa's Partners Meet

Monday afternoon Mrs. Dea Karnes was hostess to Papa's Partners Extension club. Officers elected were Mrs. Newell Stanley, president; Mrs. LeRoy Pennekirk, vice president; Mrs. Dea Karnes, secretary; and Mrs. Otto Carstensen, treasurer. Next meeting will be Oct. 26 at the Jim Linn home.

Cub Scouts Meet

Friday after school Neighborhood No. 264 Cub Scouts answered roll call by giving a fire prevention presentation. The boys learned the phone number to call in case of fire and made a homemade game. Mrs. Alice Prescott, den mother, served luncheon. Lyle George will bring refreshments for the Oct. 15 meeting.

Methodist MYF Meets

Wednesday evening Intermediate MYF met at the church. Mrs. Jesse Witche presented the lesson which concerned the 23rd Psalm. She illustrated her talk with colored slides. A hayride was planned Oct. 29. Mrs. Witche discussed plans for a junior choir. Mrs. Carol Hirschert served refreshments. The group will meet again Nov. 3.

Twilight Line Club Meets

Wednesday afternoon Twilight Line club members were hosts at the annual extension club achievement show at the experimental farm. Attending from the Dixon club were Mrs. Rollen Dunn, Mrs. Carol Hirschert, Mrs. Verl Noe, Mrs. John Young, Mrs. Clarence Nelson and Mrs. Elmer Sundell.

Gold Star Mothers Honored

Thursday evening VFW Auxiliary members met at the Post Home, Laurel, for a supper to honor Gold Star mothers. Corsages were given to Mrs. William Voss, Mrs. Viola Dalton and Mrs. Blanche Newton. Plans were made

for a poppy sale Nov. 6. Next meeting will be Nov. 4.

Visitors Friday in the Patsy Garvin home were Mrs. Marvin Jons, Bonesteel, S. D., Mr. and Mrs. Norman Jensen and daughters, Laurel.

Mrs. Ella Kingston, Wayne, and Mrs. Jack Westerman were dinner guests Sunday in the Clarence Backman home, Yankton.

Mr. and Mrs. Dick Heaton and baby, Bellevue, Mr. and Mrs. Earl McCaw, Mr. and Mrs. Ralph Isom and Mr. and Mrs. Clyde Goodell, Allen, were visitors Sunday afternoon in the J. C. McCaw home.

Visitors Thursday in the Chris Skovbo home to observe the host's birthday were Mr. and Mrs. Paul Gade, Mr. and Mrs. Delos Schultz and family, Mr. and Mrs. Paul Skovbo and family and Mr. and Mrs. Paul Stolpe and sons.

Mrs. George Eickhoff, Mrs. Donald Peters and Donna and Mary Jane attended a bridal shower at Pender Sunday to honor Mrs. Kenneth Burmeister.

Mr. and Mrs. Ted Johnson and family joined relatives from California Sunday for dinner in the Mrs. Ella Ellis home, South Sioux City.

Visitors Tuesday in the Dave Chambers home were Mrs. Coral

Churches ...

St. Anne's Catholic Church
(Thomas Hitch, pastor)
Saturday, Oct. 16: Grade school catechism, 9:30 a.m.
Sunday, Oct. 17: Mass, 10:30 a.m. Monday, Oct. 18: High school instruction, 7:30 p.m.

Methodist Church
(Jesse A. Witche, pastor)
Thursday, Oct. 14: WSCS
Sunday, Oct. 17: Worship, 9:30 a.m.; Sunday school, 10:30

Mr. and Mrs. Russell Ankeny were overnight guests Friday of Mrs. Harris, Orient, Ia.

Mr. and Mrs. Max Rahn, Mr. and Mrs. Soren Hansen, Mr. and Mrs. William Eckert, Mr. and Mrs. Elmer Sundell and Mr. and Mrs. Earl Eckert and daughters and Mr. and Mrs. George Wintz, Carroll, were guests Sunday in the Arthur Bell home, Center, for a cooperative picnic.

Last Saturday Mr. and Mrs. Earl Peterson visited the Ron Coltdens in the Glenn Inhelder home, Stanton.

Tuesday evening John Abts' eighth grade classmates were his guests at a birthday party at the home of his parents, Mr. and Mrs. Louis Abts. Attending were: Carl and Dale Strivens, Joe Ankeny and Jimmy Thompson.

Leslie

By Mrs. George Buskirk Phone ATlas 7-2523

Ladies Aid Meets

Pleasant Valley Ladies Aid met Wednesday at the Ed McGuire home. It was the 45th anniversary and a review of the work was given and notes on building of the Pleasant Valley church were read. This church was destroyed by a tornado some years ago. Next meeting will be with Mrs. John Bressler.

Mr. and Mrs. LeRoy Gliese and family, Central, City, were guests at Emil Farnow's Oct. 3.

Mr. and Mrs. Robert Hansen, Mr. and Mrs. Ed Kroschmark, Mr. and Mrs. Clifford Baker, Mr. and Mrs. Harry Gust and families, Mr. and Mrs. Wilbur Utecht were dinner guests Sunday at the Dean Meyer home honoring birthdays of October.

Raymond Keller attended the golden wedding anniversary of his parents, Mr. and Mrs. Otto C. Keller, Wisner, last Sunday.

The Merlin Bresslers spent the weekend with Wausa relatives Mrs. Allan Blakely, Randolph, Ia., was a guest Wednesday evening at Clark Kais.



TED BAHE ran a popular balloon-breaking-with-darts stand at the carnival for Community Chest. Here he ties a balloon to mount it as prospective patrons stand by.

Merle Sundell and Mr. and Mrs. Earl Eckert and daughters and Mr. and Mrs. George Wintz, Carroll, were guests Sunday in the Arthur Bell home, Center, for a cooperative picnic.

Last Saturday Mr. and Mrs. Earl Peterson visited the Ron Coltdens in the Glenn Inhelder home, Stanton.

Tuesday evening John Abts' eighth grade classmates were his guests at a birthday party at the home of his parents, Mr. and Mrs. Louis Abts. Attending were: Carl and Dale Strivens, Joe Ankeny and Jimmy Thompson.

Mr. and Mrs. Oscar Madson, Dodge, came Saturday and Sunday in the Martin Madson home until Sunday evening. Other guests were

dinner Sunday were Mrs. Everett Robins, Hartington and Marie Stanton.

Mr. and Mrs. Joe Nordhuus, Bernard, Ia., and Mrs. Mary Lippold, Randolph, were guests in the Lud Kuhl home Monday.

Charlie Sohn, Harrison Huwaldt of Randolph and Mr. Miller, Pender, spent last weekend at Dont, Minn.

Mrs. Cloyd Wilson, Mr. and Mrs. Ernest Stefen and Mrs. George Otto and daughters, Norfolk, spent Sunday with the Vernor Hughes, Wahoo, to help them celebrate their 25th anniversary.

Mr. and Mrs. Roy Lennhart attended funeral services Friday at York for Robert Glenn. Burial was in Wakefield.



We don't whisper - but our loan service is confidential. We offer complete loan service for autos, farm, business or personal needs. Come in - soon!

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

BANK SERVICE

The NEW CARS Are Here!

Choose Your Financing As Carefully As You Choose Your New Car, and You'll Choose Us!

SIUXLAND CREDIT CORP.
109 West 7th Wayne Phone 375-1220

Sholes

By Mrs. Martin Nadsen Phone 48-R14, Randolph

Mrs. John Kuhl and Carla attended the wedding of Marie Klein-schmidt and Marvin Manes at Menominee Saturday.

Mr. and Mrs. Walt Petersen, Blair, and Mr. and Mrs. Stanley Gage and children, Ft. Calhoun

Introducing the tuned car. 1966 Buick.

What makes a car a car is styling, performance, ride and handling. Only when they're all tuned together is the car a Buick. Like this 1966 Riviera Gran Sport.



You know how well your car's engine runs after a tuneup? Buick tuning has the same effect on the whole car. Not just the engine. The whole Buick. Everything blends with everything else. Styling. Performance. Ride. Handling. All tuned to work together in harmony. That's what the tuned car is. A Buick. Only Buick is the tuned car. (And every Buick is the tuned car.) What the tuned car is is a masterful blending of all the things that make a great car greater. The Riviera for 1966 is the tuned car. It features six-passenger seating, disappearing headlights, a silently efficient new ventilation system and the kind of roadworthiness you'd expect in a car that costs twice as much. (You can get a Riviera for your desk as well as your garage. Send \$1 in check or money order to Riviera, P.O. Box 68, Troy, Mich. for an accurate 1/25 scale model '66 Riviera.) But Riviera's not the only tuned car. LeSabre is, too. And Wildcat. Electra 225. Special. Skylark. Sportwagon. See them all at your Buick dealer's. The tuned car may not mean much to you now. But then you haven't had a chance to drive one yet.

Wouldn't you really rather have a Buick?

There's an authorized Buick dealer near you. See his Double-Checked used cars, too.

GOOD YEAR FULL SET SPECIAL ALL 4 FOR \$58.00

and all built with TUF SYN! Sizes 7.50 x 14, 6.70 x 15 tubeless black plus tax and old tires off your car.

A pair of Sure-Grip winter tires for go in snow ...

Sure cure for cold weather driving woes! Over 7200 gripping edges on each Sure-Grip far more go on ice, or snow. Super-durable Tufsyn rubber for extra traction... extra mileage.

A pair of NYLON tires for safer going, stopping!

For the front - Nylon All-Weather "42's" with exclusive super-durable Tufsyn rubber for extra mileage.

ALL NEW GOODYEAR AUTO TIRES ARE GUARANTEED against defects in workmanship and materials and normal road hazards, except responsible punctures. IF A GOODYEAR TIRE FAILS UNDER THIS GUARANTEE any of more than 80,000 Goodyear dealers in the United States and Canada will make allowance on a new tire based on original tread depth remaining and current Goodyear Price.

NO MONEY DOWN! FREE MOUNTING ON ALL FOUR TIRES!

M & S Oil Co.

614 Main Wayne, Nebr. 419 Main

HERB'S BUICK

Wayne, Nebr.

THE
WAYNE
HERALD

FARM AND HOME SECTION

WEDNESDAY, OCTOBER 6, 1965



IN THIS ISSUE:

- ★ MORE FOOD FASHION FAIR COOKERY
- ★ ANNOUNCING HAWAII HOLIDAY
- ★ FARMING'S FUTURE IS GREAT
- ★ COTTONTAIL HUNTING—WOW!

Farm & Home HAWAII holiday

Photos by Pan American

What're you doing next winter? Why not combine a vacation in the USA with the feeling of being in a foreign place, like the President suggests? Farm and Home is going to have a Hawaiian Holiday and Farm and Home is going on Pan American Airlines from the California coast to the Hawaiian Islands and back.

We're going to go in January and early February. And the best thing about it all is that you can go for \$698—that includes 6 days in Hawaii at the Hawaiian Village Hotel and 7 days around the Hawaiian Islands chain of islands staying at such places as the Kauai Surf on Kauai Island. This \$698 includes all transportation, food, meals and everything from Chicago and back. You fly from Chicago to the West Coast where you pick up a Pan American Jet Clipper and continue on your flying voyage.

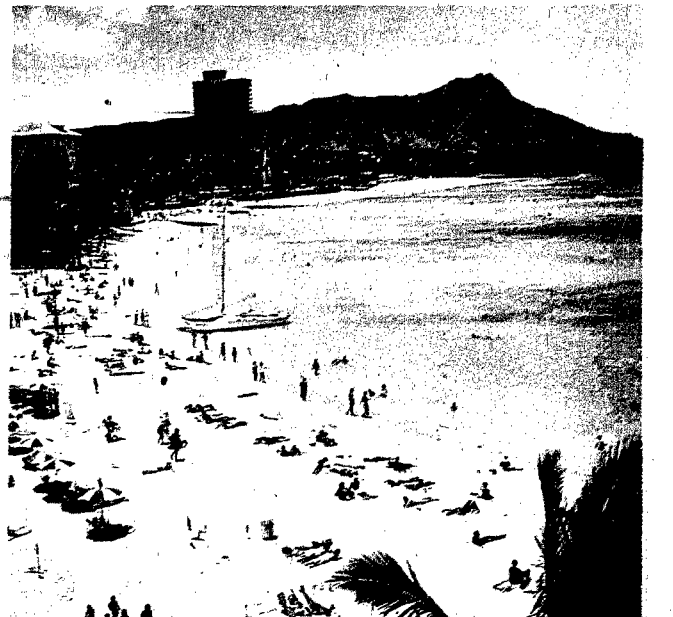
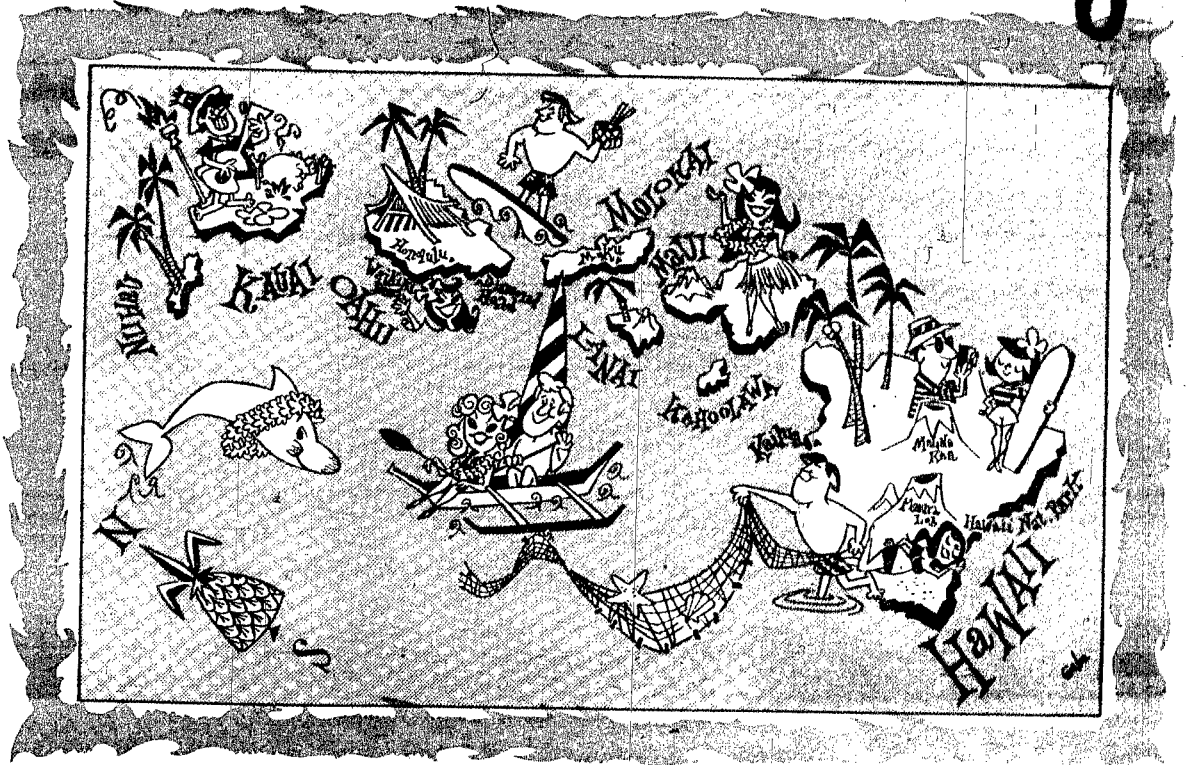
You tell me where you can find a more elegant, a more fun-filled, and a more economical winter vacation than this Farm and Home Hawaiian Holiday for \$698.

Plus, you have a choice of the days you want to leave. If you want to leave on the 16th of January or the 23rd of January or the 30th of January or the 6th of February—you can pick any one of those days and join our group—and away we'll go.

Remember, Hawaii is really as American as Kansas in August. Yet, Hawaii is, nonetheless, a hodge-podge of Chinese, Filipinos, Hawaiians, Japanese, Mainlanders and others, all of whom have clung to their racial heritage. Everyone, for example, knows it's spring when kimono-clad Japanese pay homage to the budding blossoms of the cherry tree, and it's summer when the Buddhists begin their "bon" dances at the shrines, and it's winter when the Chinese observe their New Year with parades and mandarin banquets.

Getting around the Islands, incidentally, is a simple affair, reports Pan American Airways which links Hawaii with the west coast by Jet Clipper in five hours. Then Hawaiian Airlines, using jet-propped Convairs, offers varieties of flights to our tour-goers to the other islands.

Can't you see yourself this January standing knee deep in orchids and confetti? Can't you see yourself this January forgetting about the snows of the Dakotas and the cold weather of Michigan while you bask on the beach at Waikiki?



Farm and Home Tours
20 North Carroll Street
Madison, Wisconsin

Yes, I am interested in going on the Farm and Home Hawaiian Holiday. Please send me your free Farm and Home Hawaiian Holiday Tour folder.

Name

Address

Telephone Number

No. of persons interested in going

What time would like best to go

.....JanuaryFebruary

ANNOUNCING: fourteen days of winter pleasure.



And one of the last words in luxury, which you are going to see on this Farm and Home Hawaiian Holiday Tour, is the many-splendored resort developed by Lawrence Rockefeller, which occupies 500 acres of land on the north Kona coast of the "big island" of Hawaii.

The Farm and Home Holiday Tour to Hawaii on Pan American Jet Clippers and staying at the finest hotels and resorts in the Hawaiian Islands is the best tour that Farm and Home Section has ever put together!

Interested?

If you want to join us, along with other mid-westerners just like yourself, fill in the coupon below and send to our Farm and Home Tours office at 20 North Carroll Street in Madison, Wisconsin and we will see to it that you receive our Farm and Home Hawaiian Holiday folder, which will explain what you will be doing, what you will be seeing, how you will be getting there and how you will return home. No commitment, just ask for the folder. We'll be very happy to send it.



**Every day's a
holiday in Hawaii.
And we'll take you there
any day
you say.**



It couldn't be easier.

You see, we have the widest choice of flights to Hawaii from the West Coast. You can leave with us from Los Angeles, San Francisco, Seattle/Tacoma, or Portland. We have non-stop flights to Hawaii from all of them. A total of 59 a week.

How's that for a flexible schedule? To make things even easier, call a Pan Am Travel Agent. He'll handle all the details. All you'll have to do is whoosh off with us.

If you leave from California, we can give you a movie plus nine shows for private listening. We call it Theatre-in-the-Air. No matter what flight you're on, we'll wine you and dine you in the international manner of *Maxim's of Paris*.

And when you touch down in Honolulu, you'll be in the land of outriggers, beautiful beaches, beautiful wahinis and unforgettable vacations. You can learn the hula, buy a muumu, or go dancing in the moonlight.

Or you can discover the "other" Hawaii, the charming Out Islands, a land of orchids and waterfalls and secret coves for two.

Mark Twain called Hawaii "the loveliest fleet of islands that lies anchored in any ocean." These lovely islands are waiting for you. We're waiting to take you to them.

And when you fly with us, you'll have the good feeling that comes from flying the very best there is.

A happy thought, to be sure.

World's most experienced airline

First on the Pacific

First on the Atlantic

First in Latin America

First 'Round the World

FOOD FASHION FAIR

by
**GINNY
FELSTHAUSEN**

Wild Game...

Before long the men at your house (and maybe the gals too) will be checking their hunting gear in preparation for the '65 season. The results of these hunting trips can mean real dining pleasure when the sportsmen return. Your hunter's prize bag becomes the best in good eating. In this issue of Farm and Home we are bringing you recipes for pheasant, quail, partridge and wild duck. All are gourmet foods—foods with a flair. And they're easy to prepare. The compliment you receive from your hunter will be reward enough for the little extra thought and effort.

BARBECUED PHEASANT

- | | |
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| 2 pheasants (preferably older birds) | 2 tablespoons vinegar |
| Salt and pepper | 2 tablespoons Worcestershire sauce |
| Flour | ½ teaspoon salt |
| 1 medium sized onion, diced | ¼ teaspoon pepper |
| 1 tablespoon margarine, melted | ¼ teaspoon dry mustard |
| 1 tablespoon brown sugar | ½ teaspoon monosodium glutamate |
| 1 tablespoon cornstarch | 2 cups cooked tomatoes |
| ¼ cup tomato catsup | |

Cut pheasants in serving size pieces, coat with seasoned flour and brown in hot fat. Meanwhile, melt margarine and sauté onion until tender but not brown. Combine brown sugar and cornstarch; blend into sautéed onions. Add remaining ingredients gradually, stirring constantly. Cook slowly until slightly thickened (about 20 to 25 minutes)—stir frequently. Pour sauce over browned pheasant; cover. Bake in 300° F. oven for approximately 1 hour to 1½ hours basting with barbecue sauce every 20 minutes.

GAME BIRDS FOR ANGE

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| 6 partridges or pheasants | ¾ teaspoons dried tarragon leaves |
| Salt pork | 6 tablespoons currant jelly |
| 6 to 8 oranges | ¼ teaspoon dry mustard |
| 3 tablespoons margarine | ¼ teaspoon salt |
| 3 green onions, minced | |

With string, tie legs and wings close to body of each bird. Season with salt and pepper. Completely cover breast with slices of salt pork or bacon; tie in place with string. Roast in hot oven (425° F.) 30 minutes.

While birds are roasting prepare sauce. Wash oranges; with potato peeler remove very thin orange-colored top of the rind from one orange, shred into fine pieces with scissors to make 3 tablespoons. Section 3 to 4 oranges to make about 1½ cups drained sections. (To section, cut off peel in circular motion, cutting deep enough to remove white membrane. Go over fruit again to remove any remaining white membrane. Cut along side of each dividing membrane from outside to middle of core. Remove section by section, over bowl, to retain juice from fruit.) Drain sections and measure juice; ream remaining oranges to make 1½ cups of juice. Reserve. In large skillet melt margarine, add onion and tarragon; cook 2 or 3 minutes. Add orange juice, shredded peel, currant jelly, dry mustard and salt. Stir and bring to a boil. Remove birds from oven and place in skillet. Cover and simmer gently 15-20 minutes. Remove birds to platter. Add orange sections to sauce. Heat quickly and serve with partridges or pheasants. Yield: 6 servings.

RAISIN STUFFED WILD GOOSE

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| 1 (3 to 5-pound) dressed wild goose | ¼ cup hot water |
| Salt | ½ teaspoon salt |
| ½ pound bulk sausage | ½ teaspoon pepper |
| 1 minced onion | ¼ teaspoon sage |
| 1 cup soft bread crumbs | 1 tablespoon minced parsley |
| 1 egg, beaten | 4 bacon strips |
| ½ cup dark or golden raisins | Raisin-walnut stuffed apples |

Wash goose thoroughly; dry well. Salt inside and out. Brown sausage; push to one side and add onion. Cook until soft and yellow. Combine with bread crumbs, egg and raisins. Moisten with hot water; season with ½ teaspoon salt, pepper, sage and parsley. Stuff goose. Close opening using skewers and cord. Lay bacon strips over ends of drumsticks and breast. Roast in moderately slow oven (325° F.) about 2 to 2½ hours. About 1½ hours before goose is done, place Raisin Stuffed Apples in oven. Remove when tender; place alongside goose on serving platter. Serve with white or brown rice and mushrooms. Serve 4 to 6.

RAISIN-WALNUT STUFFED APPLES: Peel strip from top of 8 red apples. Core and stuff with ½ cup dark or golden raisins and ½ cup chopped California walnuts.



ROAST WILD DUCK

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|--------------------------------|------------------------------------|
| 2 one-pound wild ducks | ½ cup diced onions (optional) |
| 1 package herb salad dressing | ½ teaspoon coarse black pepper mix |
| 6 celery stalks | ¼ cup diced orange |
| 2 tablespoons melted margarine | 1 cup Burgundy wine |

Clean and wash ducks thoroughly; singe and wash again. Dry with paper towels. Rub inside and out with salad dressing mix. Break celery stalks, without removing leaves, into pieces same length as ducks; stuff into body cavities. Place ducks in roasting pan; brush with margarine. Roast in 400° F. oven about 10 minutes, or until lightly browned, turning once. Pour off excess fat. Turn ducks breast side up and cover with onion, pepper, orange and wine. Return to oven and roast 20 minutes longer for very rare, 40 minutes for medium, and 1 hour and 5 minutes for well-done duck. Remove celery stalks. Makes 4 servings.

PHEASANT A LA KIEV

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|------------------------|------------------------|
| 2 pheasants | 2 tablespoons milk |
| ½ pound margarine | 1½ cups cracker crumbs |
| 1 egg, slightly beaten | |

Using a very sharp knife, cut along ridge of breast bone completely through meat, working from the tip to divide breast meat into halves. Remove in one piece (half of breast) and flatten as flat as possible. Divide margarine into four portions; shape each portion into a roll about ¾ to 1-inch thick. Place roll lengthwise on each breast half. Wrap the meat around it (can use toothpicks to hold together). Meanwhile, combine egg and milk in a bowl. To coat pheasant evenly, roll each breast in some of the cracker crumbs. Dip each into the egg-milk mixture and then roll again in crackers. (Pheasant breasts must be well sealed to keep the margarine in breast.) Let stand 5 to 10 minutes. Deep-fat fry pheasant breasts two at one time. Fry 5 to 6 minutes, or until golden brown, turning once during frying time. Drain thoroughly. Place in baking dish and continue cooking in 350° F. oven for 10 to 12 minutes, or until pheasant is tender.

CHARTREUSE OF QUAIL

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| 4 quails | ½ pound bacon slab, preboiled |
| 1 large head of cabbage | ¼ pound polish sausage |
| 2 carrots, partly precooked | |

Season quails with salt and pepper and roast till underdone and lay aside. Cut cabbage head in quarters and cook till half done, then cool and remove main vein of leaves. Line a casserole side with square sides of bacon alternating with polish sausage and carrots. Cover bottom of casserole with cabbage leaves. Then cover the casserole sides with cabbage leaves. Cut quails in halves and lay in casserole. Cover with cabbage and bacon and bake in 325° F. oven for 1½ hours. Serves 4.

ROAST WATER FOWL

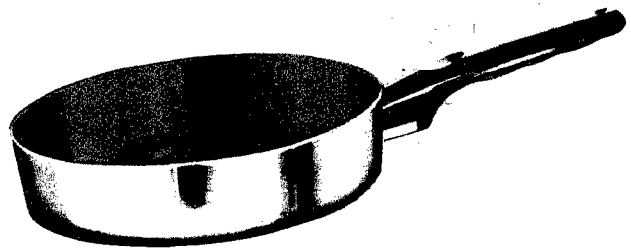
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| 2 wild ducks (1¼ pounds each), oven ready | 2 tablespoons margarine |
| 1 onion, chopped | 1 teaspoon paprika |
| 1 garlic clove, minced | ¼ teaspoon Tabasco |
| | 1 pound sliced bacon |

Rub cavities of birds with onion and garlic. Combine margarine, paprika, and Tabasco; rub into duck skin. Wrap duck in cheese cloth; place bird breast down on rack in greased shallow pan. Roast uncovered in 325° F. (slow) oven 1½ to 2 hours, basting occasionally. Turn when half done. Remove cheese cloth, cover each bird with strips of bacon. Continue roasting until done. Serve with 4 cups cooked wild rice. Yield: 4 servings.



This sturdy, smooth-heating West Bend aluminum cookware set is Teflon-coated. It cooks without sticking. Never needs scouring. Costs just \$19⁹⁵.
 What more could convince you to buy it?

How about one more pan?*



*Yes, we've added an extra bonus to our popular Teflon-coated cookware set. An 8-inch skillet. So besides all the "basics" every good cook needs, you'll be getting an "extra" pan that could become your kitchen's handiest. Especially versatile because it uses the same cover as the 3-qt. sauce pan. And all these rugged,

even-heating aluminum utensils have a tough double-coating of Du Pont's no-stick Teflon. Just give Teflon a swish in sudsy water, and it's clean. No scouring. No soaking. No scraping. Get this complete 12-piece cookware set by West Bend, and enjoy no-stick cooking with no-scour clean-up. No foolin'.

set includes 1, 2 and 3 qt. sauce pans with covers, 10" skillet, 5 qt. Dutch oven roaster, cover that fits skillet and roaster, recipe booklet, nylon spoon and spatula, *plus* bonus 8" skillet.

Teflon* adds the "no-scour clean-up" bonus to all these West Bend utensils...

							
Bake 'n Roast Pans never need scouring 9 1/2" by 13" \$2.99 12" by 17" \$4.49	Biscuits don't stick to these Muffin Pans 6-cup pan \$1.39 12-cup pan \$2.49	15 1/2" by 10 1/2" Cookie 'n Bake Pan with 1" rim \$2.99	Big 10 1/2" by 11" Griddle includes spatula \$3.99	Handy spatula included with 10 1/2" Fry Pan Open skillet \$4.95 With cover \$6.50	9" Pie Pan has "juice-saver" rim \$1.79	Immersible Electric Griddle has over 200 square inches of controlled-heat grilling area With heat control, spatula \$18.99	Buffet Skillet includes heat control, spatula \$14.99



THE WEST BEND COMPANY, Dept. 319, West Bend, Wisconsin

*Teflon is Du Pont's registered trademark for its TFE non-stick finish.

Look for West Bend Teflon-coated cookware demonstrations at Food Fashion Fair cooking schools.

FOOD FASHION FAIR

by
GINNY
FELSTEHAUSEN

Fall Treat Doughnuts

Doughnuts and hot apple cider — one of the most popular snacks for autumn gatherings!

Making doughnuts is easy, so next time surprise your friends with homemade ones still warm from deep-fat frying. Mix the dough in advance and chill it in the refrigerator for easier handling. Use hot fat (375° F.) for frying. Avoid putting too many doughnuts in at one time. It will lower the fat temperature giving the doughnuts a greasy taste. When the doughnuts are golden brown take them out and drain them on absorbent paper.



Something New in Cookies...

easy to make the Robin Hood 'No-sift' Way!



Honey Walnut Drops

(A Robin Hood Flour 'no-sift' recipe)

3¾ cups ROBIN HOOD Flour (Regular or Instant Blending)	1 cup sugar	1 cup commercial sour cream
1 tsp. soda	1 cup honey	1 cup chopped walnuts
1 tsp. salt	¾ cup shortening	¾ cup flake coconut
	3 eggs	1 tsp. vanilla

SPOON . . . or pour flour into dry measuring cup. Level off and pour measured flour onto waxed paper.

ADD soda and salt to flour. Stir to blend.

CREAM sugar, honey, shortening and eggs thoroughly.

ADD blended dry ingredients to creamed mixture alternately with sour cream.

STIR IN walnuts, coconut and vanilla.

DROP by teaspoonfuls onto greased baking sheet.

TOP with a walnut half or sprinkle with coconut.

BAKE at 375° for 10-12 minutes.

YIELD 7-8 dozen cookies.



Baking is easier when you don't have to sift! And when you bake with Robin Hood Pre-sifted Flour, you'll get perfect results every time. Thrill your family with some of these delightfully different Honey Walnut Drops. You'll find them such fun to make! And it's so easy when you follow the Robin Hood 'no-sift' method as shown on every bag. ROBIN HOOD FLOUR IS A PRODUCT OF INTERNATIONAL MILLING COMPANY, INC.

FLORIDA ORANGE DOUGHNUTS

1 package or cake yeast, active dry or compressed	1 egg
1 tablespoon sugar	½ cup sugar
1½ cups orange juice, lukewarm	½ teaspoon salt
2 tablespoons grated orange rind	3 tablespoons margarine, melted and cooled
4½ cups flour (approximately)	

Add yeast and the 1 tablespoon sugar to lukewarm orange juice, let stand 5 minutes, stir until yeast is thoroughly dissolved. Add grated orange rind and 1½ cups flour; beat well. Cover and let rise in a warm place (80° to 85° F.) about 1 hour. Beat egg, add sugar gradually and beat until light; stir in salt and melted margarine. Add to yeast mixture; beat until smooth. Add enough of the remaining flour to make a soft dough. Turn dough on lightly floured board and knead until smooth and elastic. Place in oiled bowl; turn once to bring greased side up. Cover and let rise in warm place until double in bulk (about 1½ hours). Roll on lightly floured board to ¼-inch thickness. Cut with floured doughnut cutter. Let rise until double in bulk (about 1 hour). Fry in deep fat (375° F.) until golden brown on both sides, turning once. Drain on absorbent paper. Roll in granulated sugar. Makes 3 dozen doughnuts.

RAISED POTATO DOUGHNUTS

3 medium potatoes	¼ cup warm, not hot water
¾ cup sugar	½ cup soft margarine
1 teaspoon salt	2 eggs
6 cups flour (approximately)	½ teaspoon nutmeg (optional)
1 package or cake yeast, active dry or compressed	

Peel potatoes and cook in 2 cups boiling salted water until tender. Drain off water, reserving 1 cup. Pour water into a large mixing bowl. Stir in sugar, salt and 1 cup flour. Beat until smooth. Sprinkle or crumble yeast into ¼ cup warm water. Stir until dissolved, then beat into batter. Cover with a cloth and let rise in a warm place, free from draft, until bubbly. Meanwhile, mash hot potatoes in pan in which they were cooked; measure 1 cup. Place in mixing bowl. Beat in margarine, eggs and nutmeg. When batter is full of bubbles, stir in potato mixture and remaining flour or enough to make a stiff dough. Turn dough out on a floured board and knead 8 to 10 minutes or until dough is smooth and elastic. Place in a greased bowl, and brush top of dough with soft or melted shortening. Let rise in warm place, free from draft, until doubled in bulk. Punch down dough, cover bowl and store in refrigerator. About 2 hours before serving time, remove dough from refrigerator. Cut in half. Roll each half ¼-inch thick on floured board. Cut with a doughnut cutter or into 2-inch squares with a sharp knife. Place doughnuts on a floured board, cover with a cloth and let rise in a warm place until light and doubled in bulk. Slip doughnuts into deep fat heated to 375° F. As soon as they rise to the top, turn with a long-handled fork to brown other side. Drain on absorbent paper toweling. Coat doughnuts with granulated sugar by shaking a few at a time in a paper bag containing about ½ cup sugar. Makes 4 dozen doughnuts.

MITZIE'S DOUGHNUTS

3½ cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
2 egg yolks
½ cup sugar
2 tablespoons lemon juice
2 teaspoons grated orange rind (optional)

3 tablespoons margarine, melted
½ cup milk
2 egg whites, stiffly beaten
Corn oil for frying (about 1 quart)

Sift flour, baking powder and salt together. Beat egg yolks in large mixing bowl until thick and lemon colored; gradually add sugar, beating until mixture is light and fluffy.

Beating constantly, alternately add lemon juice, orange rind and 3 tablespoons margarine, a little at a time; then beat in 2 cups sifted dry ingredients alternately with milk, adding flour mixture in 3 additions. Fold in beaten egg whites, then remaining dry ingredients. Knead on floured board until smooth. Pat or roll out to ¼-inch thickness. Cut with floured doughnut cutter.

Pour corn oil into sturdy deep fryer or skillet, filling utensil ½ full. Heat over medium heat to 375° F. or until 1-inch cube of bread turns brown in 40 seconds. Fry doughnuts and centers in hot oil, turning once, until golden brown on all sides, about 4 minutes. Drain on absorbent paper. If desired, roll in confectioners' sugar. Makes about 1½ dozen doughnuts and 1½ dozen centers.

Pressed Doughnut Variation: Prepare dough according to above directions, reducing flour to 2½ cups, and baking powder to 3 teaspoons. Do not knead. Place dough in doughnut gun and follow manufacturer's directions for forming doughnuts. Heat oil and fry doughnuts as directed above.

HOMESTEAD RAISIN DOUGHNUT PUFFS

1 cup raisins
2 cups biscuit mix
¼ cup sugar
½ teaspoon nutmeg
½ cup chopped California walnuts
2 eggs, beaten
¼ cup orange juice
2 tablespoons grated orange peel
Fat for frying

Chop raisins and mix with all remaining ingredients thoroughly. Drop by spoonfuls into deep fat heated to 375° F. Fry, turning to brown all sides. Roll in sugar if desired. Makes about 24 puffs.

BATTERWAY DROP DOUGHNUTS

2 packages or cakes yeast, active dry or compressed
½ cup warm water (110° to 115° F.)
¾ cup milk, scalded
¼ cup sugar
1 teaspoon salt
½ teaspoon mace
½ teaspoon nutmeg
¾ cup flour
2 eggs
¼ cup soft margarine or shortening

Add yeast to warm water and let stand. Pour scalded milk over sugar, salt and spices in a large bowl. Stir until dissolved and slightly cooled. Add half the flour and beat until smooth. Beat in the eggs (at room temperature) and the yeast-mixture. Blend in the margarine with the remaining flour, beating until smooth. Scrape down batter from sides of bowl. Cover and let rise in warm place until doubled — about 30 minutes. Stir down and let rest while fat is heating to 375° F. Drop batter from teaspoon into hot fat. Turn when edges show color, frying until golden brown — about 1½ minutes on each side.

RAISED DOUGHNUTS

2 teaspoons sugar
½ cup warm, not hot, water
2 packages or cakes yeast, active dry or compressed
½ cup milk
1 teaspoon salt
½ cup sugar
2 eggs
¾ cup flour
½ teaspoon mace (optional)
¼ cup shortening, melted and cooled to lukewarm
Fat for frying

Dissolve 2 teaspoons sugar in warm water. Add yeast. Let stand 10 minutes. Scald milk. Add salt and ½ cup sugar to hot milk. Stir well and cool to lukewarm. Stir yeast solution and add to lukewarm milk mixture. Add eggs and mix thoroughly. Add half the flour which has been sifted with the mace and beat until perfectly smooth. Add shortening, beating vigorously. Add remaining flour and stir to mix thoroughly. Turn onto lightly floured board and knead lightly for 5 minutes. Place in greased bowl. Cover and let rise in warm place, free from draft, until double in bulk (about 1 hour). Without punching down turn out on lightly floured board and roll to ¼-inch thickness. Cut with floured doughnut cutter. Place on lightly floured baking sheet. Let stand in warm place, free from draft, until very light (about ¼ hour). Leave uncovered so light crust will form. Fry in hot fat (375° F.) on both sides, turning only once. Drain on absorbent paper, cool slightly and roll in sugar. Makes about 2 dozen.

*To make Crullers, cut strips ½-inch wide and 9-inches long. Fold in half lengthwise, twist several times and pinch the ends together.



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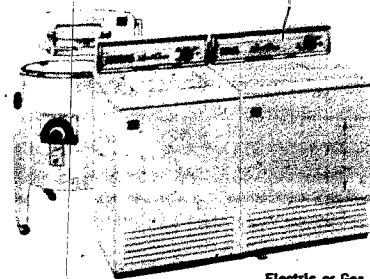
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McGraw-Edison

SPEED QUEEN

Mfrs. of Commercial and Home Laundry Equipment

You Can Have Your Fancy Gunning —I'll Take Cottontail Hunting

by Joe Farr

Come along. Bring the boy and the dog. Put a sandwich in your pocket, better make it two.

We'll skirt the cornfield down to the ravine, and then we'll hunt the pasture by the brushpiles and the old pine stumps.

There's bound to be rabbits, and excitement to spill from the eyes of the boy and the dog and wash over the rest of us.

We'll be part of the greatest collection of hunters a sport has ever known.

He's a fantastic creature, this rabbit that we pursue. He lives a gentle life in a world that lashes violently at him from all directions. His survival kit includes keen hearing and eyesight and the ability to make fifteen foot leaps, but its most important item is the rabbit's tremendous birthrate.

The cottontail doe begins breeding at the age of six months. She rears several litters of from one to eight each year until she dies.

The newborn rabbit is naked and pink. It is born blind, deaf and helpless, and is about the size of a young hunter's big toe. The young are born in nests which the doe digs in the earth to a depth of about five inches. The nest is lined first with dried grass and then with fur which the doe plucks from her breast. It is covered then with grass and leaves to make it all but invisible.

The doe does not come near her family during the day, spending her time nearby feeding and resting. When night comes, she moves to the nest, removes the cover and crouches over her young so that they can reach up to feed. To all appearances she is simply resting. Once the feeding is over, the nest cover is replaced and the doe moves away.

The young cottontails' eyes open when they are one week old. At two weeks of age they are old enough to venture out of the nest. They live a precarious existence, these tiny bunnies. Thousands of them are killed by cats and dogs and a host of wild predators, among them the fox, owl, crow and others. They are also vulnerable to prolonged cold, wet weather. Well meaning humans also take a toll, assuming that the youngster has been abandoned and will fare better in a cardboard box in the house. He won't, and should be left alone.

But the supply of young is great, and even with all of these factors against him, the rabbit will prevail if habitat conditions are favorable.

The rabbit demands very little in the way of a home area, but it must have cover to protect it from predators. The ideal cover, as any rabbit hunter knows, is a brushpile — a big one — in an area where there is food available. And the rabbit will eat almost anything, preferring tender grasses and shrubs.

The trend to "clean" farming with its sterile fencing and maximum land use has been the greatest factor in the decline of rabbits where it has occurred.

"Find a lazy farmer," someone once said, "and you will find good cottontail hunting." This, of course, is not the universal truth, for there are many ambitious farmers who have a shotgun in the corner of the closet, and they know that they can provide themselves with top sport by leaving a shaggy fencerow here and there and a few brushpiles in the pasture.

This all brings us back to our rabbit hunt. For the best hunting we should pick a day that isn't too cold. Sub zero weather will drive the bunnies into cover — woodchuck holes and stumps — where they'll sit tight until it warms up.

Let's pick a day when the sun is shining and when you can stand on a log for half an hour without freezing solid.

If that ravine doesn't produce for us — and surely it will — we had better check along the grassy roadsides, briar patches, railroad right-of-ways, log piles and the neighbor's woodlot. We'll also be wise to stomp the willow thickets and the alder creek bottoms.

What's that yapping? It's the dog, of course. There isn't a dog alive that can't hunt rabbits in one form or another. Beagles and bassets are the classic breeds for bunny chasing, but a short-haired city mutt or a shaggy cow-dog can lend a lot to a hunt. They may not trail as faithfully as the genuine rabbit dogs, but they'll roust a rabbit out of a brushpile with business like dispatch, and they'll bark like crazy if there's one "frozen" in the roots of an oak stump.

Weapon choice is no problem for the rabbit hunter. He simply takes along whatever gun he happens to have. The .22 caliber rifle is popular, but not as effective as the shotgun. Number six shot is ideal for cottontails, large enough for clean kills, but not so large that the meat is pulverized.

Every cottontail chaser knows that a flushed bunny will circle back to its home territory, so let's just wait here while the boy and the dog bring that one around. Let's put a match to our pipes, and agree that a rabbit should be field dressed immediately for best eating, and then let's get into an argument about how best to cook our game.

There's no way to settle such a dispute because the rabbit is top table fare by a dozen different treatments. You take your rabbits and cook them your way and I'll do the same, and we'll both be ready and rearing to go out after more rabbit chasing tomorrow.

You won't have to bring the boy tomorrow, chances are he'll bring you.



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□ An 870 is stronger. It has a receiver that's machined from a solid block of proof steel. And a breech block that locks solidly into the barrel. (Perhaps that's why one Remington 870 has fired 226,000 rounds without repair.) And it handles, points, feels right . . . as only a modern gun can.

□ Looks? Stock is rich American walnut. Checkering is Remington's new custom type with fleur-de-lis

design. The Du Pont-developed RKW stock finish is the toughest ever put on a gun. And with over fifty barrel, choke and gauge combinations to choose from, there's sure to be a Model 870 that's just right for you.

□ Prices start at a very reasonable \$99.95*. But your Remington dealer will be glad to give you a look-see absolutely free.

Remington DU PONT



GRASSROOTS GLEANINGS

by Bill Stokes

"If the shoe fits, your foot would probably look better in a size smaller," *The Galien River Gazette of Three Oaks, Mich.* advises.

A columnist in *The News-Graphic, Cedarburg, Wis.*, claims to have a linotype machine which forecasts the future. The machine quoted the first woman president as saying, "I think taxes are just too silly and we're going to drop them. But next Tuesday, the Treasury department will hold a bake sale in the Capitol Rotunda. And you are all invited."

One of the nice things about married life, says *The West Bend (Wis.) News*, is coming home in the summer to find that your wife has mowed the lawn.

"Don't ever argue with a woman on a diet," says *The Le Sueur (Minn.) News-Herald*, "just let her have her weigh."

"Do not undertake vast projects with half vast ideas," advises *The New Richmond (Wis.) News*.

The *Tri-County News of Osseo, Wis.*, tells about the young man who wrote home from last summer's camp with the following. "Dear Mom: You forgot to sew my name on my underwear and now all the fellas are calling me 'Fruit of the Loom'."

The difference between genius and stupidity is that genius has its limits, reports *The Denison (Iowa) Review*.

It costs about \$24,000 to bring a child from birth to the age of eighteen, says *The Belvidere (Ill.) Daily Republican*. As a further note of cheer, this does not include college costs.

The *Watertown (Wis.) Daily Times* reports that the state frog jumping contest was won by "Goober," a spotted leopard frog who was kept in the dark for three days prior to the contest.

This one appears in *The Lima (Ohio) News*. Lady visiting marriage counselor — My husband worries me so much that I'm losing weight every day.

Counselor — Why don't you leave him?
Lady — I will. Just as soon as I'm down to 115 pounds.

"Folks who rely on luck often forget that there are two kinds," states *The Dickinson (N.D.) Press*.

The biggest problem of a new organization set up to help smokers break the habit is its initials, *The Columbia (Mo.) Missourian* says. The organization is the League to Save Mankind From Tobacco.

"The world isn't really any worse than it's ever been," claims *The Brillion (Wis.) News*. "It's just that communications have improved so much."

"Failure is the line of least persistence," according to *The Guttenberg (Iowa) Press*.

A girl should wear slacks, says *The Weekly Valley Herald of Chaska, Minn.*, only if her end justifies the jeans.

The *Renville (Minn.) Star-Farmer* claims the big difference between men and boys is the cost of their toys.

People are like boats, says *The Stark County News of Toulon, Ill.*, in that they toot loudest when they are in a fog.

Winter Ready



9499—Her Christmas gift—a glamorous wardrobe for her teen doll. Sew it of remnants. Printed Pattern for 8 garments to fit 11½-inch doll. 50¢
4797—Curvy collar, side pleats—a slimming fashion. Printed Pattern in Women's Sizes 34-38. Size 36 takes 2½ yards 43-inch fabric. 50¢
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FOR THE PLANNER

Every once in a while you run across a farmer who will tell you there is a great future in agriculture . . . and it belongs to the man who plans for it.

Loyal "Hap" Lowman, Kelley, Iowa, is such a farmer. He does such an outstanding job with his grain operation that his ideas are worth sharing with others.

In a day and age when many farmers complain about profit margins being so narrow they can't make a decent living, Hap Lowman comes up with this optimistic statement: "The future of farming looks good to me. I bought another farm down the road a couple of years ago. This year's corn crop will be the third I took off the place, and should just about finish paying for the farm."

How does he do it? Well, let's take a look at his farming practices in 1964.

He farms 925 acres and has one full time hired man. A couple of sons, still in school, give him some help, but he doesn't push

them. He admits he's busy, but enjoys work. And he works hard. When he plays, he forgets his work and really enjoys himself.

The day before we talked to him, he spent the afternoon at a football game in neighboring Ames. Says Hap, "We didn't come home 'til morning either."

This is quite typical. He doesn't worry too much about time. The most important thing is to get whatever he's doing done right.

He planted about 500 acres of corn in both 1964 and 1965. Most of this got a pre-plant application of 4-10-8 liquid fertilizer in the fall at plow down. Some of the acreage received 60 pounds of potash and 45 pounds of phosphate, too.

Then, in April, at planting time it was given 125 pounds of nitrogen in the form of ammonia. This year, because of the weather he had to rely on his fall application of a complete liquid fertilizer to carry him through. Last year he applied 100 pounds of

a liquid 6-24-24 in May in addition to the fall application. But Hap is a firm believer in fall fertilizer applications and because of the wet season this year, he is more sold than ever on its value.

Hap's weed control program for 1964 was all post-emerge. He went over his corn with a rotary hoe twice, in May and June. Then once over with a flame cultivator, taking about a week to complete the operation. In July he sprayed once with 2, 4-D.

This year he shifted to pre-emerge and is very happy with it. Almost no cultivation, considerable saving in cost, plus the comfortable knowledge that if wet weather made cultivation impossible during the first critical weeks, he was protected.

For soil insects, he applies .8 pound actual of Aldrin per acre at planting time. Because resistant rootworms are moving closer into his farm, he used Aldrex this year, too, on some ground.

Says Hap, "Fertilizer can make you at least \$2.00 for each dollar spent on it. Pay \$5,000 for plant food, make \$10,000 more income. It's practically that cut and dried. I figure it takes a yield of 70 bushels to the acre before you start making any money. Over that, it's profit. I'm out for big profits."



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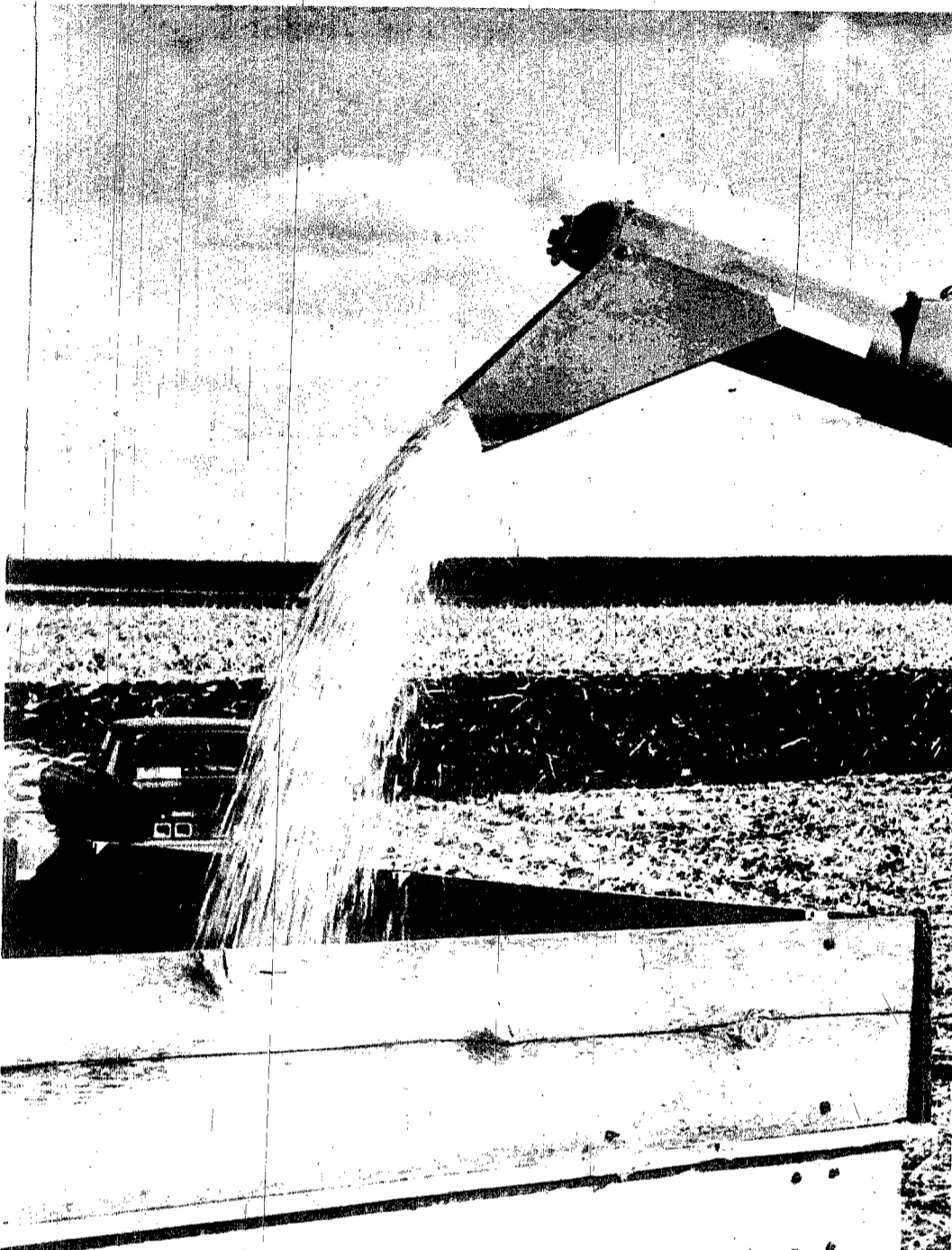
Here's a man that someone should nominate for some sort of grain farming award. He not only has many well-advanced ideas for maximum corn production and maximum profits, but he actually puts them into operation on his own place. He's Loyal "Hap" Lowman of Kelley, Iowa.

The central Iowa farmer had his early corn picked by October 21. The 175 acres yielded right at 120 bushels per acre. Some varieties went over 130 bushels . . . out of 400 acres measured, he got a total of 44,920 bushels or 112.3 bushels per acre. This was in a dry year.

Hap has a lot of good ideas. Each is carefully thought out and contributes to his excellent approach to all out corn production.

- (1) Soil needs a balanced diet just like animals. Get in the habit of making soil tests. It's the formula to big yields.
- (2) Many people get their corn in too late. He says we need a long day of sunlight when the corn is tassling. At that time, the days are not as hot and that contributes well to more filled out

FARMING FUTURE IS GREAT



Loyal Lowman stands in the cab of his combine while the golden results of "programmed corn growing" flows into the grain wagon.

ears. Get corn tassling by the 15th of July.

- (3) Be ready to switch to narrower rows, the sooner the better. Implement companies are way behind meeting the demand for narrow row equipment but convert as soon as you can get it. 30 inch rows are the best bet.
- (4) If you go to narrower rows and thicker plantings, switch to shorter hybrids to better the light factor . . . increase standing ability.
- (5) If you are planting in 40 inch rows, follow the "inside" of your marker line and gain several acres of corn in every field.
- (6) Start harvesting corn with a combine. When corn is tough, the rollers shell too much corn and leave it in the field. Says Hap, "I've advised neighbors that they would be better off to let their corn pickers sit and hire the corn picked and shelled. It would pay them to pay someone else to do it while they sat and watched television."

This is why he feels a program, preceded by soil tests, is vital.

A couple of years ago, when he was using some dry fertilizer at planting time, his applicator attachment plugged up on several rows. The area lacked potash and phosphate. At harvest time he noticed the difference and measured it. That difference was 40 bushels per acre. Everything else had been the same.

Loyal Lowman plants nearly all single cross seed corn. With rare exceptions, everything he plants is either single cross or a three way modified cross.

He has storage space on his farm for 61-thousand bushels of shelled corn. He admits the dollars and cents returns for this is sizable, too.

He tries things to find out, first hand, how well they might work in his operation. This year (1965) he has gone to 30 inch rows and is using all new equipment. He is expecting to increase his yield by 5 to 10 bushels per acre through this practice.

Hap Lowman is living proof that this business of farming can be a profitable business. You must plan carefully and invest wisely. What you take from the land depends entirely upon what you put into it.

"There simply can't be much money in farming today for the farmer who doesn't set his production goal and then invest in the things that will make it possible. The future is certainly golden for those who plan ahead and try hard. There's a winning formula for every farmer," says Hap Lowman.


There are several commercial programs of corn growing. Hap is on an all liquid approach to corn fertilization.

Hap explained that it takes more than nitrogen to do the job. It sort of feeds the plant. Phosphate puts on the ears and potash matures them.



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Sift together 1½ cups sifted flour, 1 teaspoon salt, ¾ teaspoon baking soda, 1 teaspoon cinnamon; set aside. Combine in bowl 1 cup sugar, ¾ cup softened butter, 2 eggs; beat until creamy. Gradually add flour mixture, alternately with ⅓ cup milk. Stir in 1½ cups rolled oats, one 6-oz. package (1 cup) Nestlé’s Butterscotch Flavored Morsels, 1 cup raisins, ½ cup chopped nuts (optional). Drop by tablespoonfuls onto greased cookie sheets. **BAKE** at 350°F. **TIME:** 12 to 14 minutes. Makes 4 dozen.
Bake up a batch soon. Watch ‘em disappear.

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