

Wayne's All-School Play Will Be Presented Friday



State Tax Man in Agreement on Tax
§eve Carmom Gefs Highesí Boy Scout Honor at Services


## Sehool Roard Presidents Meet to Name Candidates



Amost 100 Firms Olbtain Shool Plans

Christmas Lighting
Contest at Carroll

nmest thair

Sixteen Wayne Musicians Achieve All-State Honors


Names and Addresses for Servicemen io Be Printed

Open House to Be Held in Hoskins


City Planning Film Shown to Kiwanians Mera Die Past Week

Carroll Residenis Asked to Meeting
ard po numbers themselves.





Midlond Upsets Wildacats

## Season Finale to Be Here



## BETTER <br> ADVERTISING

Afk any of our Reprosentafivas.
THE WAYNE HERALD

Freshmen Defeat 7.8
Grades in 12.12 Tilt


Autumn
Is The Time For-


Repairing The Family Car or
Purchasing. A New One!
New Furniture Or Carpeting!
Brightening Up The Family Wardrobe!
Winterizing Your Home!
Replacing Washers and Dryers And Other Appliances!
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## The Wayne Herald




Noted Actor Has
Buse Divys Mare



## COMFORT BY THE BAGFUL!



## THERMAFIBER

CONSTANT COMFORT INSULATIO Here's the quickest, easiest, most economical FIBER Wool from the easy-to-handle bass, filling spaces between attic floor joists. It forms a cient barmer io heat passage-keeps your home ogler in summer, warmer in winter. In fact cost in reduced heating and cooling bills over itia s4950

## Crirhart <br> 105 Main <br> Wayne


thatit


 DWIGHT SIEBLERR, Omoha, a pitcher for the Minnosota Twins,
is shown talking to a group of Oldtimers of the annual Notheast
Ncbraska Oldtimers Boscholl dssocistion mecting in Wayn

## No Accidents, Police

 Still Have Busy Time

REMEMBER How Cold It Was In Your Home Last Winter, und All Those Promises You Made To Yourself About "NEXT FALL"?
NOW
Is The Time To Make Those Improvements Before the Snow Flies Check This Complefe List and Mark The ltems You Need

SHINGLE STIK, tube ..... $30 c$
BUTYL MASTIC, quart ..... 85 c
ELECTRIC TAPE, from ..... $\$ 415$$\$ 2.75$
$\$ 2.95$
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FOAM PIPE INSULATION, 25 ff. ..... $\$ 100$
STORM DOOR COVERS, each ..... 85c
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$\underset{\substack{\text { window } \\ \text { and Door }}}{ }$ WEATHERSTRIPPING, from ..... $\$ 110$
garage door weatherstripping ..... 35 c
DOOR BOTTOMS, 32 inch ..... 69 c
AUTOMATIC DOOR BOTTOMSFOAM STIK-ON, with stripTHRESHOLDS, from
Carhart


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Stays Congenial


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A lot of people
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## THE WAYNE HERALD

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The slimmingest, trimmingest panty you'll ever wear!

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DIXON NEWS

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 Mr, and Mrs, VIrgil Roberts and Mr and Mrs. Soren Hinsen, Mr.
Iamily and Mr and Mra. Allred
and Mrs. Anton Petersen and. Mrx




## SHOP SAFEWAY for BR/ANDS YOU KNOW \& LKE!

 Colgate 69 ${ }^{\text {c }}$
 29 ${ }^{\text {c }}$
 Grape Jelly


## 

 Ren eless 3 Tecks
 Boneless \$teaks






 Smokies swifs recmium Braunschweiger
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FRESH EGGS ..... 39

AT SAFEWAY... BIG MONEY-SAVINGS und GOLD BOND STAMPS too!





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## First National Bank

$\underset{y}{*}+$





# Pumpkin-ways 

Pumpkin pie is as much a part of the American Thanksgiving dinner as the turkey itself. It has become one of the most traditional holiday pies-and rightly so. "Pompiors," as they were called by the Indians, were grown by many native tribes. They were found by the Pilgrims when they landed at Plymouth Rock.

A recipe book called $A M E R I C A N$ COOKERY by Amelia Simmons published in 1796 carried the first printed copy of a pumpkin pie recipe. Today every American cookbook boasts of at least one pumpkin pie recipe-often many more. For this Farm and Home Food Fashion $\dot{F}$ air section we have selected some of the best-plus a host of other ways to use this zersatile vegetable.

## PUMPKIN DESSERT BREAD

| 3 cups flour | 2 cups pumpkin |
| :--- | :---: |
| 1 teaspoon baking soda | 4 eggs, beaten |
| 13 teaspoon sali | $11 / 4$ cups cooking oil |
| 3 teaspoons cinnamon | $1 / 2$ cup California walnuts, |
| 2 cups sugar | chopped |

Sift together flour, baking soda, salt and cinnamon. Place in large mixing bowl. Make a well in the center and add sugar, pumpkin, beaten eggs, cooking oil and chopped California walnuts. Stir carefully, just enough to dampen all the dry ingredients. Pour into 2 loaf pans, $9 \% \times 5 \frac{1}{2} \times 2 \%$-inches each. Bake at $350^{\circ} \mathrm{F}$. for I hour.

## PUMPKIN SOUP

Cut half a small pumpkin into wedges, remove seeds and outer skin. Chop pulp into pieces and cook in boiling, salted water until tender when tested with a fork. Drain and work through a sieve. Combine 2 cups pumpkin puree with 3 tablespoons margarine, 1 teaspoon sugar, 1 teaspoon salt and $/ 4$ teaspoon pepper. Cook over low heat about 10 minutes. Stir in 3 cups hot milk, a little at a time, and simmer gently for several minutes. Serve with croutons. Serves 4.


## PUMPKIN RING


$1 / 3$-pound pumpkin
$1 / 4$ cup margarine, melted
$1 / 4$ cup millk $1 / 4$ cup margarine, melte
$1 / 4$ cup milk
3 eggs, well beaten

1/4 cup fresh bread crumbs
$1 / 8$ teaspoon pepper
Cut pumpkin into halves. Remove the seeds, stringy portion and outside shell. Cut into small pieces. Cover with boiling water and cook until tender, about 20 minutes. Drain and mash thoroughly, or put through a coarse sieve or food mill. Add remaining ingredients to the pumpkin and mix well. Pack the mixture into a greased l-quart ring mold. Set the mold in a pan of hot water and bake in $350^{\circ} \mathrm{F}$. oven until firm, about 45 minutes. Turn out on a serving dish and fill the center with buttered peas, tiny whole onions or creamed mushrooms. Makes 8 servings.

## PEACE PIPE PIE

1 10-inch pie shell, baked and caoled
1 pint vanilla ice cream
$1 / 2$ cups sugar_part or all brown, well packed
1 No. 303 can (2 cups) pumpkin
$1 / 2$ teaspoon sals
1 teaspoon cinnamon
teaspoon vanilla
teaspoon uanilla
1/4 teaspoon tloves
$1 / 4$ teaspoon ginger
1/4 teaspoon nutmeg
1 cup whipping cream, beaten stif
1/2 cup whipping cream. whipped
for earnich Cor garnich Candied alnuts**

Spread vanilla ice cream into baked pie shell. Place in free\%er. Meanwhile, mix together sugar, pumpkin, sall, cinnamon, vanilla, cloves, ginger and nutmeg; blend thoroughly. Fold in 1 cup whipping cream, beaten stiff. Spread over ice cream in pie shell. Cover with foil, freeze. At serving time whip ${ }^{1 /}$ cup cream to gamish border of pie. Top with Candied Walnuts ${ }^{\circ}$.
${ }^{\circ}$ To make Candied Walnuts: Boil together, stirring often, $1 /$ cup sugar, 1 teaspoon salt, 4 teaspoons honey and 3 tablespoons water to $242^{\circ} \mathbf{F}$. (firm-soft-ball stage). Remove from heat, add $\not / 4$ teaspoon vanilla and 1 cup California walnuts. Stir until creamy. Turn out on waxed paper, separate walnuts.

## SPICY PUN゙大K CAKE

$1 / 2$ cup margarine
1 cup sugar
1 egg
3/4 cup chopped California woalnuts.
23/4 cup four
$1 / 2$ teaspoon nutmeg
$1 / 4$ teaspoon cloves
1 teaspoon cinaamo
1/2 teaspoon baking sodn
1/2 teaspoon salt
1 cup milk
1 cup cooked pumpkin
Creamy White Frostin
Creamy White Frosting*
In mixing bowl cream margarine and sugar; add egg and beat until light and fluffy. Stir in Califormia walnuts. Sift together flour, nutmeg, cloves, cinnamon, baking soda and salt. Add a third of the dry ingredients to creamed mixture; mix well. Stir in milk. Add remaining dry ingredients alternately with pumpkin. Pour into greased and floured $9 \% \times 5 \frac{1}{\prime \prime} \times 2 k$. inch pan. Bake at $350^{\circ} \mathrm{F}$. for 50 to 60 minutes. Cool 10 min utes; turn out on cake rack. When completely cool frost with Creamy White Frosting ${ }^{* 0}$. If desired, garnish top with ad. ditional chopped walnuts.
${ }^{0}$ Creamy White Frosting:
$1 / 4$ cup margarine
2 tablespoons milk
2 cups Confectioners' sugar,
sifted
In mixing bowl cream margarine; blend in half of confectioners' sugar. Mix in milk and vanilla; add remaining confectioners' sugar and beat until smooth.

## "FROST-ON-THE-PUMPKIN" GOODIES

11/4 cups flour
I1/2 teaspoons sale
1 teaspoon baking powder
$1 / 4$ teaspoon baking soda
$3 / 4$ cup rolled oats
$3 / 4$ cup granulated sugar
1/2 cup firmly-packed brown sugar
1/s cup shortening

1 teaspoon cinnamon 1/2 seaspoon nutmeg 1 egg
1 cup canned, drained pumplain 1 6-ounce parkage (1 cup) semisweet chocolate morsels 1 cup raisins 1 cup chopped California 1 cup chop

Sift together flour, salt, baking powder and baking soda. Mix in rolled oats; set aside. Combine granulated sugar, brown sugar, shortening, cinnamon and nutmeg; blend well. Beat in egg. Gradually mix in flour-rolled oats mixture alternately with drained pumpkin. Stir in semi-sweet chocolate morsels, raisins and walnuts. Drop by rounded tablespoonfuls on lightly greased baking sheet. Bake at $375^{\circ} \mathrm{F}$. for 12 to 14 minutes. Makes 3 dozen cookies.

## PUMPKIN CHIFFON PIE

1 baked 9-inch pastry shell 2 envelopes unflavored gelatin
$1 / 2$ cup cold idater
$11 / 2$ cups mashed cooked pumplin
3 egg yolks, slightly beaten
$11 / 2$ cups undiluted evaporated
$1 / 2$ cap oll purposes grup
$1 / 2$ cerp all purpose syrup
Sprinkle gelatin over cold water to soften. Combine pumpkin, egg yolks, evaporated milk, $/ 1 /$ cup all purpose syrup, brown sugar, cinnamon, salt, ginger and clove in saucepan. Cook over low heat, stirring constantly, until mixture is slightly thickened. Add gelatin; stir until completely dissolved. Chill until mixture mounds when dropped from spoon. Meanwhile, beat egg whites to stiff peaks. Gradually beat in "h cup all purpose syrup. Fold into chilled pumpkin mixture. Chill until mixture mounds when dropped from mixture. Chil unti mixture mounds when dropped hour. Pile into baked pastry shell. Chill until spoon, about
set. Makes 8 servings.


How not th be faken for granted...bake sticky buns from scratch.

It's not every wife who takes the time (and trouble) to bake from scratch. He'll notice. He'll appreciate. Of course you get some help from Fleischmann's Yeast. But the credit's yours.



T
his is the time to inzite neighbors and friends in for an informal morning coffec. Homes are taking on that festive holiday air and yet vou can catch your friends before they are swamped zeith social invita tions.

Your morning menu can be as simple as coffer and Cranberry Nut Bread. Or you can make it a bit more elaborate by adding fruit or juice and serving a vari ety of yeast rolls or coffee cakes. Either way is cor tain to win praise from the gals who take a brak in their holiday preparations to sit and chat a bit

## CRANBERHY NUT BREAD

(A 'no-gift' recipe)

2 cups flour"
1 cup sugar t/a cup uarm water

1 cup sugar
$1 / 2$ teaspoons baking powder ${ }^{2}$
1 ceaspaon sall*
$1 / 2$ teaspoon soda
2 tablespoons shortening
/rep orange juic
1 egg
2 cablespoons grated oranae rimal 1 cup raw craaberriess, halved cup chopped Californaz walnuts
Spoon or pour flour into dry measuring cup. Level of and pour measured flour into mixing bowl. Add sugar, Baking, powder, salt and soda to flour. Stir well to blend. Cut in short ening with pastry blender until mixture resembles coarse meal. Combine water, orange juice, egg and orange rind in small bowl. Beat slightly. Add liquid ingredients to blended dry ingredients all at once. Stir until all ingredients are moistened. Stir in cranberries and walnuts. Blend thoroughly Spread in well-greased $9 \times 5 \times 3$-inch loaf pan. Bake at $325^{\circ} \mathrm{F}$. for 60 to 65 minutes or until toothpick inserted in center comes out clean. Remove from pan immediately. Cool on rack
${ }^{\bullet}$ If you use Self-Rising Flour omit baking powder and salt.


## KarotZace Cookies... for holiday giving and eating!

i cup sifted flour ${ }^{\circ} 1$ cup chopped laked coconut or nuts $\bullet 1 / 2$ cup Karo Crystal-Clear Syrup (light corn syrup) © $1 / 2$ cup firmly packed brown sugar $01 / 2$ cup margarine $\circ 1$ tsp. vanilla Mix Bour and coconut. Combine Karo, brown sugar and margarine in heavy saucepan. Bring to boil over medium heat, stirring constantly. Remove from heat; gradually blend in flour mixture, then vanilla. Drop onto foil-covered cooky sheet by scant teaspoonfuls, 3 inches apart. Bake in $350^{\circ}$ oven 8 to 10 min . Cool 3 to 4 min . on wire rack until foil may be easily peeled off. Rernove foil; place cookies on rack covered with absorbent paper. Makes about 4 doz. cookies.

Surely the most festive Christmas cookies ever-and deliciously easy to make with Karol These Karo cookies are so lacy and elegant, you can serve them to company, give them as gifts, hang them on the tree. And they're so crisp and crunchy the kids will love them, too. Karo Syrup adds appealing new lavor, appetizing new texture to all kinds of food-meats, vegetables, sauces, desserts. Karo is available in pint and quart bottles; in 5 and 10 lb . cans.
The new way to cook is with haro?


- faworite American recipe

America's favorite margarime


# Do Everything's better with Blue Bonnet in it. $-\mathcal{J}$ 



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

 desseris on thes pueg you aill find desserts that wec thenk are erey spome. There are pies that make fancy holday culima . prolly puddengs dressed in color and hecious coles weilh a frosty touch. If you're tooking for a dersert to serar for dinuer or for a buffet partu-ate for sometheng to serve in the afternoon, von revill hmi a coste temptiny recipe here. All are casy (1) moke and all ay sure to bring cheers from vour homily and nuras
homiday party wreath

|  | ] cup whipping cream |
| :---: | :---: |
| cgerrog | 2 to tablespoons rum or |
|  | brandy (optional) |
| 2 envelopes plaim felater | [1/2 easpoons vanilla |

cup cold water H/2 teaspoons vanilla
Allow eggnog to stand at room temperature. Drain 1 cup fruit cocktail. Arrange fruit in bottom of 9 -inch ring mold. Soften gelatin in cold water; dissolve over hot water. Stiri gradually into eggnog. Chill until mixture will mound on spoon. Whip cream with 2 tablespoons rum or brandy and vanilla. Fold into eggnog mixture and spoon into mold. Chill until set, about 4 hours or overnight. Chill remaining fruit cocktail, adding 2 tablespoons rum, if desired. Tum mold out onto serving plate and serve with remaining fruit cocktail. Makes 6 to 8 servings.

## SNOW PEAK FROSTING


2 egg whites
$1 / 2$ cup light corn syrup
$4 / 2$ cup sugar
//8 teaspoon salt
teaspoon vanilla
2 cups miniature marshmallows

Beat egg whites, corn syrup, sugar and salt in top of double boiler set over rapidly boiling water, with rotary beater or electric mixer until frosting stands in firm peaks. This should take from 3 to 4 minutes. Remove from heat, beat in vanilla and beat 1 minute longer. Fold in marshmallows. Fill and frost cake layers.

## HEAVESEHASH

2 cups cold cooked rice $1 / 2$ cup heavy cream
2 cups miniature marshmallows 1/4 cup sugar
14 cups ( $131 / 2$-ounce can) drained 1 teaspoon vanilla pineapple tidbits

Maraschino cherries
1/4 cup California walnuts, halved
Combine rice, marshmallows, pineapple and walnuts. Whip cream, gradually adding sugar and vanilla. Fold into rice mixture; chill. Garnish with cherries.

## WALNUT PARTY TORTE

O eggs, separated
1/2 cup granuloted sugar
cablespoon instant coffee dis solved in 3 tablespoons cold water
${ }_{2}$ cup ground California walnuts
tablespoons graham cracker
rumbs
Beat egg yolks until smooth and lemon colored; beat in the 1/2 cup sugar gradually, then beat for 5 minutes. Beat in coffee. Stir in ground walnuts, crumbs, four, baking powder, salt and vanilla. Beat egg whites until stiff. Beat in the two tablespoons sugar and fold into yolk mixture. Turn into three 9 -inch pans, greased and floured. Bake at $300^{\circ} \mathrm{F}$. for 30 minutes, or until top springs back. Turn out and cool.

## ${ }^{\circ}$ Chocolate Filling:

l b-ounce package (I cup) semi sweet chocolate morsels
2 cups rich milh
2 teaspoons instarat coffee
eggs
Melt chocolate morsels in milk, along with instant coffee, in top of double boiler. Beat eggs and mix in cornstarch dissolved in cold water; stir in part of the chocolate milk. Return to double boiler and cook until thickened. Stir in vanilla. Cool. Spread filling between layers and frost top with whipped

2 tablespoons flour
2 teaspoons baking pouder
1/4 teaspoon salt
1/2 teaspoon vanilla
tablespoons granulated sugar Chocolate Filling**
cream sweetened to taste. Makes 10 to 12 servings.


## New? Mallow-Whipt Sweet Potatoes

## Mport Miniature Marshmallows are whipped into this qurusual dish - and toasted on top!



The good kind that stay soft!

RECIPE: Combine 4 cups hot mashed sweet potatoes, $1 / 4$ cup each Parkay Margarine and orange juice and $1 / 2$ teaspoon salt. Whip in 1 cup Kraft Miniature Marshmallows. Place in a $11 / 2$ quart casserole. Bake at $350^{\circ}$, 20 minutes. Top with additional miniature marshmallows and return to oven until marshmallows are lightly browned. 6 to 8 servings.

KRAFT See Andy Williams Mon., 9 PM (EST) on NBC•TV



## CRANBERRY GIAZED LHTKEY CASSEROLE

" pactets 11 pachage) instant
mashed pobntow or 4 rues
Peflover suashed potherept
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Dosh propper
nup imergatime
(rup finely choppert arms? cup hacely chappped celery io 20 herge rooblest trerticy stiow
 bswey wase eltrineat

Make on potatoes according to mackage directions. Beat in agg. Sir in bread stuffing, parsley, sall and pepper. Mell mar garine in small skiller. Saute oniom and celery in margarine matil tender. Stir into potato mixture. lighty grease 2 large baking dishes. Spread hall of draned examemy over botoms

 Weres on top of potato. Top with remaninge eranberry sauce Hake in 375" oven for 10 to 15 momese ar wht thomaghly mated Maker 10 to 12 sememe

TRIREWM OPTEF
Thuagh:
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chap wempmanter (105"


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Alyy wrympremod
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Filling:
hat cup (tiz stich) margarine tups (2 large onions) chopped onion
cup condensed cream of
cups ground cooked turkey
2 teaspoons parsley flates
2 teaspoons oregano
tenspoon salt
auce:
/4 cup condensed cream of
I Hounce ean sliced mushrooms mushroom soup

1/2 tenspoon oregano
To make Dough: Scald milk; add sugar, salt, and margarine Cool to lukewarm. Measure warm water into large wanm bowl. Sprinkle or crumble in yeast; stir until dissolves. Stir in lukewarm milk mixture, eggs, and half the flour. Beat until smooth. Stir in remaining flour beat well. Cover tightly with foil; refrigerate overnight.

To make Filling: Mell margarine in large skillet over mehum heat. Add onions, saute until tender. Remove from heat. Add turkey, ${ }^{3}$ cup mushrom soup and spiees. Toss lightly until well mixed.
Place dough on well floured board, rof out to a $9 \times 12$-inch rectangle. Spread with filling. Roll up as for a jelly roll starting from the 12 -inch side. Seal edge firmly. Place on greased baking sheet. Cover, let rise in warm place, free from draft until doubled in bulk, about $\mathbb{1}$ hour. Bake in $425^{\circ} \mathrm{F}$. oven for about 30 minutes or until done. Sorve with Mushroom Sauce.
To make Sauce: Combine 当 cup mushroom soup, sliced mushrooms and $1 / 2$ teaspoon oregano in saucepan. Bring to a hoil over moderate heat, stirring occasionally, if neoessary, thin with nill

TUPREY 'N' STUFEING GCARLCOM
Sounce package (31/2 cups)
herb seasoned stuffing
3 cups cubed cooked turkey
l/, cup margarine
l/4 teaspoon salt

Dash of pepper
4 cups
slightly beaten
a slightly beaten eggs
recipe Pimiento Mushroom
recipe
Sauce**
is cup four
Prepare stuffing according to package directions for dry
tuffing. Spread in $13 \times 9 \times 2$-inch baking dish; top with layer stuffing. Spread in $13 \times 9 \times 2$-inch baking dish; top with layer
of turkey. In large saucepan, melt margarine; blend in flour and seasonings. Add cool broth; cook and stir till thick. Stir small amount hot mixture into eggs; return to hot mixture; pour over turkey. Bake at $325^{\circ} \mathrm{F}$. for 40 to 45 minutes, or till knife inserted halfway to center comes out clean. Let stand 5 minutes to set; cut in squares. Serve with Pimiento Mushroom Sauce ${ }^{\circ 0}$. Serves 12.
${ }^{\circ} 4$ cups chicken bouillon may be substituted for turkey broth. if desired.

- ${ }^{\circ}$ Pimiento Mushroom Sauce: Mix 1 can condensed cream of mushroom soup, 4 cup milk. 1 cup dairy sour cream and ! cup chopped pimiento. Heat and stir till hot.


## TREASURE ISLAND TURKEY

6. large slices turkey OR 2 cups 2 tablespoons cooking sherry
pieces of turkey

- packages (10ounce each)

2 cans ( $10 \%$-ounce
2 egg yolhs
rans ( $101 / 2$-ounce each) cream fried orion rings

Cook brocooli to crisp-tender stage. Place in bottom of
 turkey. Combine soup, sherry and egg yolks. Pour over turkey and broccoli. Bake in $350^{\circ} \mathrm{F}$. oven for 20 minutes. Cover with onion rings and bake 10 minutes more. Makes 6 servings.


## 

It's easy to get PROOF, in advance, that the washer you buy will give dependable service. Go to a Speed Queen coin laundry and see the grueling punishment these Speed Queens take day after day. Try them. Give them every possible test. You'll quickly discover the reasons why so many laundry operators use nothing but Speed Queens: (1) clean washing (2) simplicity of operation (3) mechanical dependability and (4) longer life.


## PEWARD

You'll be rewarded with peace of mind that you made the right choice . . . that your Speed Queen washer and/or dryér meet all your requirements . . . and that you can depend on reliable service and low upkeep cost for many years to come. (All Speed Queen automatic washer transmissions now carry a 10 -year parts warranty.)

See the Speed Queen washer and dryer line at your Speed Queen dealer - or write Speed Queen. A Division of McGraw-Edison Co.. Ripon, Wisconsin.

AUTOMATIC WASHERS AND
MATCHING DRYERS AVAILABLE in white and colors


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CDISON:
SPEED QUEEN

## CORN GROWERS

 ADD PROFIT With SOXBEAN ROTATION

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## Contains Terramycina plus $50 \%$ more vitamins to heep cattle healthy through ehe worst winter weather

[^0]
## TERRAMYCN A/ FBRTLILED CRUMBLES

With your purchase, save on this big toy Bullooom

with the " $50 \%$ Richer" statement of the bag and the coupon at right Hoss $40^{\prime \prime}$ long ... Rough inflatable plastic a lovable friond for your little cowpoles. Send for Pfizer's toy Buth-oon now at this money-saving price.

SEND ME PFIZER'S BULL-0ON FOR JUST \$2.50!
Send this coupon, along with $\$ 2.50^{*}$ and the " $50 \%$ Richer" statement from the front of a Terramycin A/D Crumbles bag to Pizer Bull-oon, Box 4180 m . Climton, lown name
rown
 soybean crop has cuused many corn growers to review their crop rotation practices. Profluction of this "orphan crop" has, in the past fow years, assumed the status of the numberone cash (rop) in a great many connties in midivestem and delta states.
One example of a com and soybean rotation program which gives a goorl indication of its profit potential exists on the farm of Cliff and Binks Saathoff, Rembrant, Lowa. Farming since they were boys, the Sathoff brothers now work 900 acres of rich Webster soil north of Storm Lake.
Basically corn men, the Saathoffs planted 185-200 acres of land to soybeans in 1965 and tested some new ideas regarding minimum tillage, narrow row planting and chemical weed control. A limited test planting in 190. convinced the brothers that there are definite ad vantages to being "two-crop" farmers
The Saathoff brothers are not typical Iowa farmers. They are what marketing men would call "innovators" or "early adopters." Farming land valued at well over $\$ 400$ per acre, they welcome the challenge of making a good farm great and they use every means and method available to them.
They are also diversified farmers, turning over an average of about 750 head of feeder catthe each year in modern confined feeding quar ters and farrowing about 300 hogs ". . . to clean up after the cattle," as Binks Saathoff says. Thus, the brothers employ every available natural means of production and, mechanically, they make use of 15 motor-driven tractors, trucks, cars and other machinery-every device that they can prove will help harvest profitable yields.
Weighing scales and records also play an important part in the brothers' operation as they carefully measure all the farm's proluction so they can accurately calculate exactly which management practices increase yields and at what cost. Even Cliff's daughter, Shirley, has a frankly business like approach toward farming. Acting as secretary-treasurer of the Scott Township Sodbusters chapter of $4 . \mathrm{H}$, she has become involved with keeping records and showing light horses. Like her father, she believes that good management and record keeping elevates farming to the status of business. "And quite a profitable enterprise, too," she claims.
Increasing their acreage for soybean produc tion is just one of the innovations planned by the Saathoffs but it offers a good example of the business reasoning they apply to all aspects of their operation. "Things are changing so fast," says Cliff Saathoff, "you have to spend a lot of time reading just to keep track of what's going on and what other farmers are doing."

After reading an account about minimum tillage, the brothers are going to try an experiment. When they harvested soybeans in 1984, they chopped the straw in the field with a straw chopper attachment on the combine and then disked it in. This spring, they disked again without plowing and planted 10 test acres of corn on soybeans and another 10 acres soybeans on soybeans. For weed control, they used a broadcast application of Amiben pre-emergence herbicide, the chemical they banded over soy bean rows in 1964. In this test, they harvested two extra bushels of beans by eliminating broadleaf weeds and grasses growing directly in the crop row - 9 more bushels per acre than some neighboring growers.
Undecided about narrow row planting, they are still considering the possibility of going to 30 -inch rows, at least in a test plot. A 40 -inch corn planter was used to drill in beans in the past. "While this allows for cultivation," they say, "broadcast Amiben should eliminate the need. Also, if it's too wet to get in to cultivate, you've got something working for you. Chemicals are good crop insurance. It's one of the innovations we've tried that we're going to keep using."


Considering the possibility of going to 30 -inch rows, Cliff (left) and Binks Saathoff survey o test plot after planting. This year they plan to disc without plowing. lesting whether minimum tillage will conserve moisture.


Heavy with pods and clear of weeds, the Saothoff Brothers harvested 37 bushels of soy beans per acre. This year they planted $200-250$ acres to soybeans, testing broadcast ap plication of Amiben pre-emergence herbicide on 10 acres and applying banding treat ments io the remainder.


Binks (leff) and Cliff Saathoff preparing a lank of chemical pre-emergence herbicide/ spray for banding over Soybean rows. By eliminating broadleaf weeds and grasses growing in the crop row, the brothers harvested two extra bushel per acre over yield from plots which were only cultivated.


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