

CARROLL NEWS

Mrs. Forrest Nettleton — Phone 585-4833

EOT Club Meets
EOT Club held a card party Friday evening at the Woman's Club Room, Wayne, with ten couples present. Mrs. Harry Hofeldt was hostess. Prizes went to Mrs. Wilbur Heftl, Mrs. Al Denson, Mrs. Melvin Longe, Cyril Hansen, Herman Thun and Al Denson. A supper is planned at Sholes Lamp Lounge Feb. 14.

EOT Club met Thursday with Mrs. George Slegler with 15 members answering roll call with exchange of cakes and cookies baked as Valentines. Prizes went to Mrs. Everett Hank, Mrs. Ray Loberg and Mrs. Al Denson received the lucky chair prize. Next meeting will be Mar. 7 with Mrs. Lloyd Heath as hostess.

Auxiliary Meets
Auxiliary met Tuesday with Mrs. Merlin Kenney with ten members answering roll call. They discussed Legion birthday party to be held in the near future. Next meeting will be with Mrs. Lloyd Morris Feb. 27.

Card Party Held
Country Card Club met Saturday evening with Mr. and Mrs. George Johnston with six couples and a guest, Susan Hamm. Prizes went to Mr. and Mrs. Allen Frahm, Mr. and Mrs. John Hamm and Mr. and Mrs. Frank Cunningham. The guest also received a prize. Next meeting is planned Feb. 9 with Mr. and Mrs. Ervin Wittler.

Way Out Here Club
Way Out Here Club met Tuesday with Mrs. Everett Hank with 11 members and two guests, Mrs. Alvina Bush and Mrs. Ellery Hank answering roll call. "If somebody gave me a thousand dollars, what would be the first thing I would buy." Door prize was won by Mrs. Everett Hank. Mrs. Glenn Loberg and Mrs. Victor Sundell received birthday gifts. Prizes went to Mrs. Lester Menke, Mrs. Elwin Nelson, Mrs. James Kavanaugh and Mrs. Ron Rhode. Next meeting will be with Mrs. Clay Heydon. A card party is planned at Beiden Feb. 10.

Guests in the Murray Lelcy home Friday evening in honor of William's third birthday were Mr. and Mrs. Ervin Wittler.

Guests Sunday in the Jim Stephens home in honor of her 70th birthday were Mr. and Mrs.

Kenneth Eddie, Mr. and Mrs. Leo Stephens and Julie, Mr. and Mrs. Delmar Eddie and family, Mr. and Mrs. Myron Larsen, Ernest Larsen, Mrs. Larry Dahlkoetter and Barry and Mr. and Mrs. Vincent Meyer and Kevin, Randolph.

Virginia Cook, Lincoln, spent the weekend with her parents, Mr. and Mrs. Arthur Cook. Mrs. Sadie Lorenz, Carroll, entered Our Lady of Lourdes Hospital, Norfolk, Wednesday suffering from flu.

Guests Friday in honor of Ed Oswald's birthday were Mr. and Mrs. Dean Janke and family and Mrs. Forrest Nettleton.

Guests in the Ervin Wittler home Friday evening were Mr. and Mrs. Murray Lelcy, Duane and William and Saturday evening in honor of his birthday were Mr. and Mrs. Melvin Shufelt and Todd, Norfolk.

Mr. and Mrs. Allen Stoltenberg and Bryan spent the weekend with Dennis Stoltenberg at Denver.

Weekend guests in the Ervin Wittler home were Mr. and Mrs. Wesley Williams, Lincoln.

Guests in the Delmar Eddie home Friday in honor of Monica's fifth birthday were Mr. and Mrs. Kenneth Eddie, Mr. and Mrs. Vernie May and daughters, Sloux City, Mr. and Mrs. Gaylord Martindale and Mr. and Mrs. Melvin Delozier, Randolph.

Guests Friday evening in the Ron Rhode home in honor of their son, Curtis' third birthday were Mr. and Mrs. Cliff Rhode and Dennis, Mr. and Mrs. Don Rhode and family and Mark and Gene Arduser, Randolph.

Saturday evening guests in the Jerry Arduser home in honor of his birthday were Mr. and Mrs. Ron Rhode and family, Mr. and Mrs. Cliff Rhode and Dennis and Mr. and Mrs. Don Rhode and family.

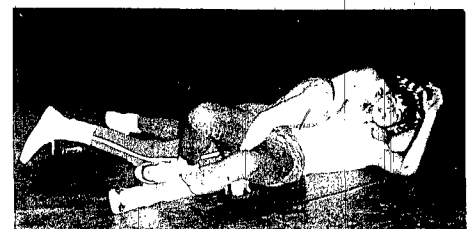
Guests in the Reynold Loberg home Sunday in honor of the birthdays of Mr. Loberg and Betty were Mr. and Mrs. Harold Loberg and family, Mr. and Mrs. Vernon Loberg and family, Randolph, and Mr. and Mrs. Ray Loberg and family.

Mr. and Mrs. Ervin Wittler and Harold and Ronnie Frahm went to College Springs, Ia., to attend the wedding of Mrs. Wittler's nephew, Richard Sands and Ruth Hixon. Enroute home they had supper with Mr. and Mrs. Wesley Williams, Lincoln. Others going for the wedding

were Mr. and Mrs. Raymond Petersen, Duane and Dale and Mr. and Mrs. Hubert Nettleton, Dyleen and Kathleen, Wayne and Mr. and Mrs. Ernie Sands of Laurel.



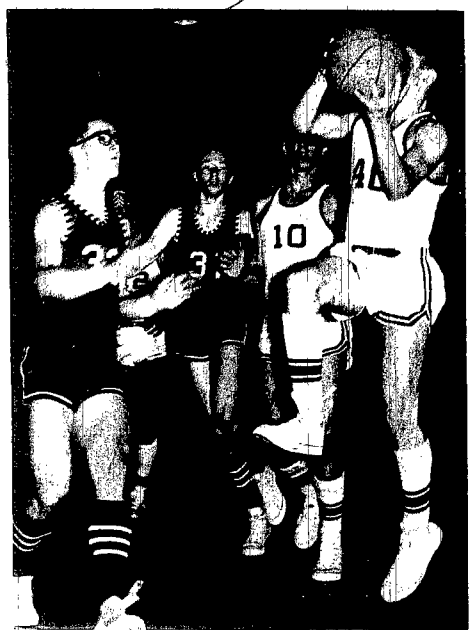
LARRY PFEIFFER, Winside, appears to have Alan Wischhof, Wayne, in trouble here, but Wischhof got a reverse and pinned Pfeiffer to win the heavyweight match



THE REFEREE is there all right, checking to see if Bruce Ring, Winside, is close to pinning Dale Miller, Winside. Ring went on to win by a pin in the 120-pound class



EVENLY MATCHED Steve Hix, Wayne, and Mike Jaeger, Winside, appear ready to pounce. Hix (on left) won a 4-1 decision in the 112-pound class



HE'S ONLY 5'6", but Bob Jackson, Winside, gets up in the air against the big boys. Here he is shown against Max Rossiter (33) and Jim Wintz (31) both with 5 inch height advantages and still not stopping him. Winside's other players shown are Dave Witt (12) and Randy Jacobsen (10).

The Wayne Herald
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1967

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Learn About Teeth

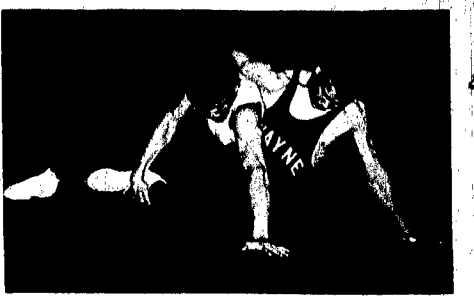
Dental Health Week was observed with a special convocation Thursday at Wayne High School. Mrs. Mary Ann Cottrell, school nurse, arranged for the program. Dr. Gordon Shupe showed a film strip on the importance of dental health to personal appearance and also gave advice on care of the teeth being so important when one is young.

Seminar to Be Held

The University of Nebraska extension service has scheduled a school board seminar at Wayne High School. All school boards in the Northeast Nebraska area have been invited to send delegates. The session is to be held Wednesday, Mar. 6, according to Supt. Francis Haun, who said program plans are still in the preparation stage.

Very Few Complaints

Police had few complaints the fore part of last week. They investigated two accidents, investigated a case of some boys breaking up a little girl's bicycle and relayed a message about 12 students being in jail at Lincoln to authorities at Wayne State College.



YOUR GUESS is as good as anyone else's as to who was coming out ahead in this Winside-Wayne wrestling match. Doug Maurer finally won a 12-5 decision for Wayne over Dan Jaeger, Winside.

OFTEN SEEN in WSC stage productions is Fred Wigington. He has a role in the musical comedy, "The Fantasticks," now being presented at WSC. (Photo by Blake)

Have a Heart on Valentine's Day!

Wednesday, Feb. 14, is Valentine's day, a day as always associated with the affairs of the heart. Wayne County's Heart Fund Drive leaders hope residents will have a heart and remember the drive that is going on this month.

Valentine's Day will also mark the half-way point in the drive—well, almost, February having 29 days this year. But, that extra day gives the county one more day in which to reach its quota.

Money given to the Heart Fund will support research, education and community heart programs. Some funds will be kept here, most will be kept in Nebraska and a fraction of each dollar will go to national headquarters.

All the local volunteers want residents to do is to remember them—not with valentines but with gifts from the heart, gifts of speaking roles in "The Fantasticks," musical comedy being presented at WSC. (Photo by Blake)



GARY EHLERT has one of the speaking roles in "The Fantasticks," musical comedy being presented at WSC. (Photo by Blake)

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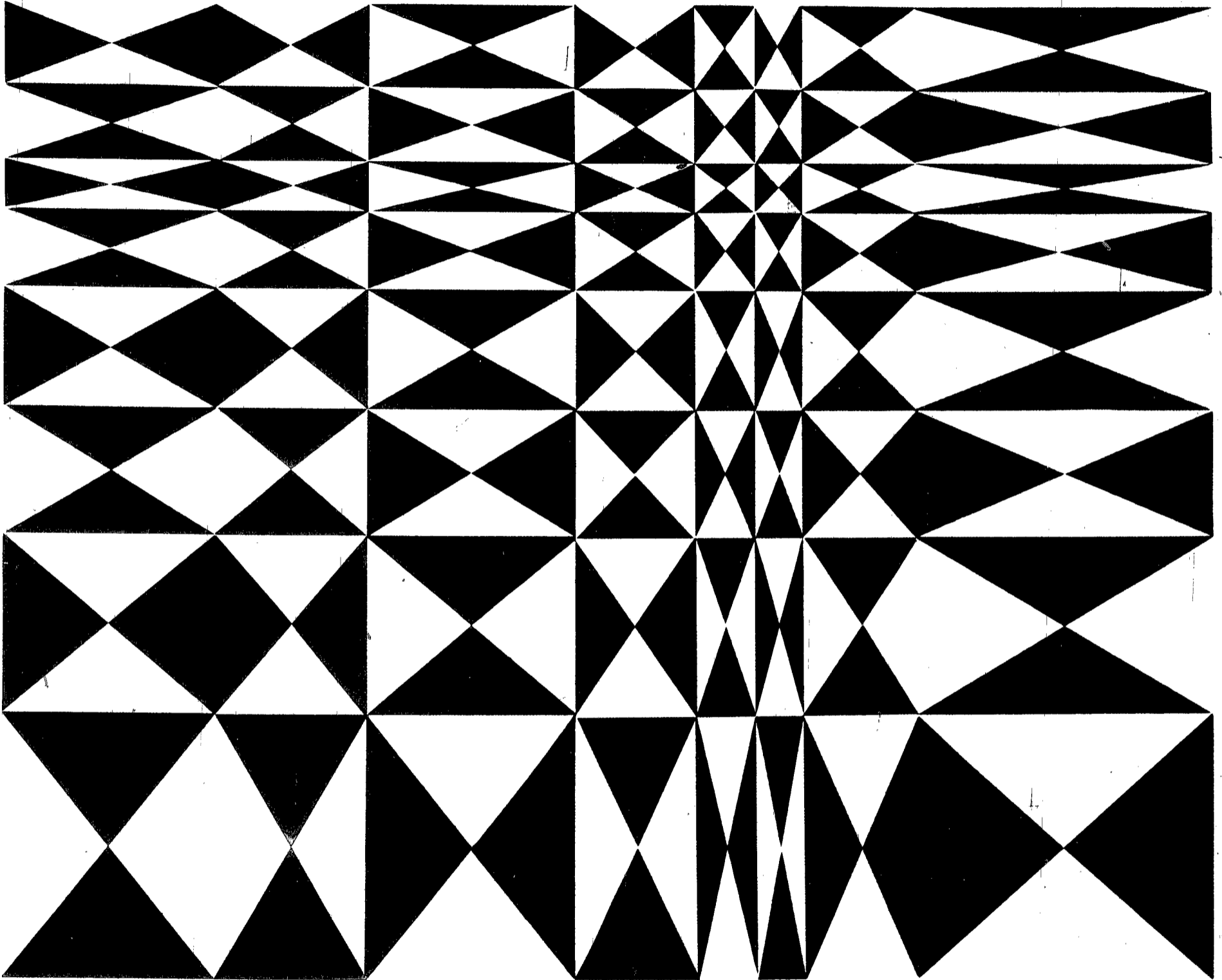
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WEDNESDAY, FEBRUARY 7, 1968

F&H
FARM AND HOME SECTION



in this issue:

PAGES OF WINTERTIME FOODS

BIG FARM OUT OF A LITTLE ONE

GEORGE WASHINGTON: FARMER-INVENTOR

GRASSROOTS GLEANINGS

Photo #1 — Knee-deep in clover (this happens to be Alfalfa) Glenn Frozene is a proud and happy farmer since investing in the huge irrigation system seen in the background. The self-propelled machine can add an inch of water evenly over 150 acres or more in just over 3 days of continuous operation.



BIG FARM OUT OF A LITTLE ONE

Photo #2—And, here's another source of "miracle production". In this central Wisconsin area, there's almost never enough rain to bring the crops through profitably. Water makes the difference between about 75 and 150 bushels of shelled corn per acre. And, keep in mind, a good share of that extra production is profit.



by E. R. Minser

Certain parts of agricultural America are right now enjoying production boons the likes of which farmers have never seen before. And, it's happening on soils that don't even measure up to high average on anybody's measuring stick.

Corn yields are being doubled or better. Alfalfa tonnages are being at least tripled. Vegetable crops are yielding better and of higher quality than ever before.

The answer — WATER.

There are areas in the northern extremes of the Cornbelt that are out-producing their fellow farmers in "perfect" corn growing areas like Iowa, Illinois and Indiana. These Michigan, Wisconsin and Minnesota producers have found the proverbial "equalizer" in plain old H₂O.

In order to find out just how much irrigation can mean to a farmer, we went up into the central Wisconsin community of Stevens Point. We visited at length with Glenn Frozene, a good Wisconsin dairyman who recently invested heavily in a self-propelled irrigation system.

Glenn is one farmer who knows that each dollar invested in fertilizer will return him \$4.00 or \$5.00 — if he can get water to it.

In past years his only limiting element in the entire operation was water.

1967 was to be his year. Son Larry was 18. He wanted to farm.

Some consideration was given to purchasing another farm to solve the problem.

But was that the best solution?

Taxes were high and on the increase, insurance costs run high, initial investment was still another factor — not to mention probably new and biggest equipment for covering more ground.

Glenn doubted that another farm was the answer.

He and his wife, Dorothy, had heard of a self-propelled irrigating system that would take care of 150 acres of any and every crop — automatically.

This sounded more like the answer.

The area has long required irrigation to get any sort of profitable production, but it took lots of costly labor to be continually running to the field to move the pipes to a new location.

Glenn Frozene sat down and did some figuring. He concluded that if he went to narrower rows, planted his corn heavier and fertilized stronger than recommendations, he could more than double his yields — with irrigation.

Today if you go to Glenn Frozene's farm (and you're always welcome), you'll most likely see his irrigation system stretching out for 13 hundred feet delivering 11 hundred gallons of water per minute to his field crops.

An underground "river" gives him all the water he needs to keep the system going around the clock if he elects to keep it on.

"The logic of going to self-propelled irrigation and doing a better job with what we have is paying off," said the "System"-atic farmer.

"It used to be that 75 bushel corn was the absolute top yield around here. I have never in all my life seen such good corn and so much of it as I have out there in the field right now. It ought to make better than 150 bushels per acre without any problems," he continued.

Frozene went on to say that corn ensilage tonnage should about triple and, without a doubt, his all important hay tonnage will be three times as great.

"Usually spring rains bring on a good first cutting of alfalfa, but the second cutting, under dryland conditions, is usually questionable. Now, with irrigation, we should always get three cuttings and maybe four," he said.

"It's absolutely fantastic. I can sow new alfalfa in the spring and get a couple of tons per acre that same year," he volunteered with some enthusiasm.

Glenn Frozene hosted the 1966 Wisconsin Farm Progress Show. About 100-thousand farmers came to "the show" and got a glimpse of his pushbutton feeding operation. His dairy operation permits a milking string of 30 cows. In addition, he feeds out some beef.

Three large silos are kept fuller than they ever were before with vastly more haylage and silage being produced. A pushbutton system permits him to mix the ration he selects from his silos and a bulk feed tank.

Yes, Glenn Frozene, Grand Marsh, Wisconsin has found a way to make farming easier and a lot more profitable.

"Even better than that, I've found a way to take the year to year weather variations out of the operation. I can now plant, fertilize and irrigate to get a maximum production every year," he said.

"I get far more mileage out of my land. This is a simple family farm — not a corporation. I sort of think this might be the move that can make the family farm stable and practical again."

Corn population ranges from 20 to 28-thousand plants per acre in 30" rows. Since he can control virtually everything but the sunlight, Frozene is experimenting with going the limit.

A buried electric cable takes the juice to the hard working pump that delivers water through the line of sprinklers that measures a quarter of a mile in length.

The system walks itself around the 160 acres of the farm without any help whatsoever. It takes about three days to make the trip (one revolution) and deposits over 1 inch of water on the entire area.

"Only bad thing — it brings the alfalfa along so fast that it seems like you're making hay all the time. It's so efficient it'll work you to death keeping up with the crop," he said.

On unirrigated land, a 38-day recovery to the next cutting of hay is considered great. He has been getting deep lush growth in early bloom in 33 days.

"I think it's just this simple," said the inspired Wisconsin farmer, "we made a substantial but sound investment in automatic irrigation and made A BIG FARM OUT OF A LITTLE ONE — without buying any more land."

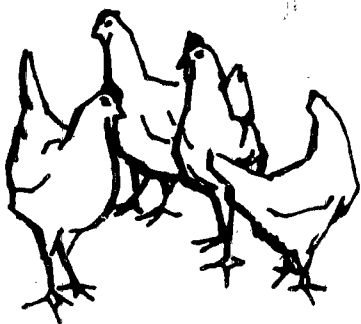
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CHICKEN ON SUNDAY

by Betty Stern
Farm and Home Food Consultant

Sunday, Monday or any day of the week, today's inexpensive chicken can make a delicious meal. Serve it with a flair for Sunday; try *Chicken Crunch* for an easy meal during the week.

What a nice company meal chicken can be! With the low prices of today you can buy just breast meat and try *Chicken Cordon Bleu* for a really new way of serving chicken.

So if you're used to having chicken only on Sunday it's time to change your habits.

If a recipe calls for chicken stock or broth, you can dissolve a chicken bouillon cube or a teaspoon of chicken-flavored paste or crystals in $\frac{3}{4}$ cup water. For a richer flavor anytime, add one or two bouillon cubes to a stewing chicken. This addition makes delicious gravy.



CHICKEN FRICASSEE

Stewing chicken (about 5 pounds)	1 teaspoon monosodium glutamate
2 stalks celery, chopped	Water
1 onion, chopped	Salt and pepper
1 carrot, diced	

Wash a cut-up stewing chicken. Put in heavy pot, add celery, onion, carrot, monosodium glutamate and enough water to almost cover chicken. Cover pot tightly and simmer until chicken is tender, 2 to 3 hours. Skim off excess fat from broth and season with salt and pepper. Chicken pieces may be left "as is" or skinned and cut into bite-sized pieces. Thicken broth to suit your taste with a flour and water paste (not too thick, please!). Serve with New England Dumplings to 4-6.

New England Dumplings

1 egg, well beaten	2 tablespoons margarine, melted
$\frac{1}{4}$ teaspoon salt	60 premium saltine crackers (about), finely rolled (3 cups crumbs)
$\frac{1}{4}$ teaspoon nutmeg	
Few grains pepper	
1 cup milk, scalded	

Combine egg, salt, nutmeg, and pepper; stir in milk and margarine. Blend in cracker crumbs, using more or less crumbs, so that dough may be formed into small firm balls. Drop into boiling Chicken Fricassee, cover and simmer about 12 minutes. Yields 20 dumplings.



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CHICKEN CRUNCH

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| 1 can (10½ ounces) condensed cream of mushroom soup | 2 pounds chicken parts, fresh or frozen (thawed) |
| ¼ cup milk | 1 cup finely crushed herb-seasoned stuffing mix |
| 1 tablespoon finely chopped onion | 2 tablespoons melted margarine |
| 1 tablespoon chopped parsley | |

Mix ½ cup soup, ¼ cup milk, onion, and parsley. Dip chicken in soup mixture; then roll in stuffing. Place in shallow baking dish. Pour margarine over chicken. Bake at 400°F. for 1 hour. Meanwhile, combine remaining soup and milk. Heat; stir now and then. Serve over chicken. 4 to 6 servings.

VARIATION: Instead of herb-seasoned stuffing, use 1 cup fine dry bread crumbs, ½ teaspoon poultry seasoning, and ½ teaspoon salt.

EASY BAKED CHICKEN

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| 2½ to 3 pounds frying chicken, cut into pieces | Seasoned salt |
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Preheat oven to 400°F. Sprinkle each chicken section generously with seasoned salt on both sides. Bake in uncovered pan for 1 hour, turning at the end of 30 minutes.

CHICKEN CONTINENTAL

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| 3 pounds frying chicken pieces | 1 tablespoon chopped parsley |
| ⅓ cup seasoned flour | 1 teaspoon salt |
| ¼ cup margarine | ½ teaspoon celery flakes |
| 1 can (10½-ounce) condensed cream of chicken soup | ½ teaspoon thyme |
| 2½ tablespoons grated onion | Dash of pepper |
| | 1½ cups water |
| | 1½ cups packaged enriched pre-cooked rice |

Roll chicken in seasoned flour. Sauté in margarine in a skillet until golden brown. Remove chicken from skillet. Combine soup, onion, and seasonings in skillet. Gradually stir in water. Bring to a boil over medium heat, stirring constantly. Pour rice into a shallow 1½-quart casserole. Stir in all except ½ cup soup mixture. Top with chicken and pour reserved soup mixture over chicken. Cover with aluminum foil and bake at 375° about 30 minutes, or until chicken is tender. Sprinkle with paprika and garnish with additional chopped parsley, if desired. Makes about 4 servings.

CRANBERRY FRITTERS WITH CRANBERRY LEMON SAUCE

Cranberry Fritters

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| 1½ cups sifted flour | 2 eggs, beaten |
| 2 tablespoons sugar | 1 cup whole cranberry sauce |
| 2 teaspoons baking powder | Grated rind of 1 lemon |
| ½ teaspoon salt | 1 tablespoon melted, cooled fat |
| ¼ teaspoon ground cinnamon | 1 to 2 pounds fat for frying |
| ¼ teaspoon ground nutmeg | |

Sift flour, sugar, baking powder, salt, and spices in to medium size mixing bowl. Combine eggs, cranberry sauce, lemon rind, and the 1 tablespoon fat. Stir into dry ingredients, mixing only until smooth. Avoid over-mixing. Meanwhile, heat fat slowly in saucepan. Dip a teaspoon into hot fat, then take up a rounding teaspoon of fritter mixture. Lower into fat. Fritter should slide off spoon readily. Dip teaspoon into hot fat each time before dipping it into fritter mixture. Keep spoon scraped free of dough. Turn each fritter as soon as it comes to the surface. Brown on one side. Turn and brown the other side. Frying time for each fritter is about 3 minutes. Remove from fat with slotted spoon. Drain well over pan, then place on absorbent paper. Serve hot with chicken. Makes about 32 fritters. Allow about 3 fritters per serving. Cranberry-Lemon Sauce is an excellent accompaniment.

Cranberry-Lemon Sauce

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| 1 can whole or strained cranberry sauce (1 pound can) | ¼ cup bottled cranberry juice |
| | Grated rind of 1 lemon |
| | ½ teaspoon salt |

Blend ingredients in a small saucepan and bring to a boil. Serve hot.



SOUTHERN FRIED CHICKEN

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|--|--------------------------|
| 2½ to 3 pounds frying chicken, cut into pieces | 1 teaspoon baking powder |
| Salt and pepper | 1 teaspoon salt |
| Water | ½ teaspoon pepper |
| 1 cup flour | 1 egg, slightly beaten |
| | 1 cup milk |
| | Cooking oil for frying |

Season chicken with salt and pepper. Place in saucepan with water; cover and simmer until tender. Drain on absorbent paper and refrigerate until time to deep fat fry. Sift flour with baking powder, salt, and pepper into mixing bowl. Add beaten egg and milk all at once; mix well. Dip each piece of chicken in batter, then fry in hot fat (355°F.) about 5 minutes on each side or till lightly browned.

CHICKEN CORDON BLEU

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| 4 double chicken breasts | Dash of pepper |
| 4 ¼-inch slices Swiss cheese | 1 egg, slightly beaten with 1 teaspoon water |
| 4 thin slices boiled ham | 2 cups cracker crumbs |
| ½ cup flour | Margarine |
| 1 teaspoon salt | ½ cup white wine |

Separate the breasts of a chicken and remove bones (one chicken will produce 2 breast pieces). Put each breast between 2 pieces of waxed paper and pound thin with a rolling pin or mallet until twice its original size, taking care not to tear the meat. Have ready ¼-inch thick slices of Swiss cheese and thin slices of ham; the slices of cheese and ham should be slightly smaller than the chicken breast after it has been pounded. For each serving, sandwich a slice of ham and a slice of cheese between 2 pounded chicken breast pieces, and seal edges by pounding together. Dip in seasoned flour, eggs and crumbs. Sauté in margarine, about ¼-inch in your frying pan until nicely browned on both sides. When chicken is browned, add white wine to the pan. Cook quickly for 1 minute. Pour pan juices over meat. Each packet (the breast from a whole chicken) makes one generous serving.

CHICKEN SCALLOPINE

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| 2 double chicken breasts | 1 egg |
| ½ cup flour | 1 tablespoon milk |
| 1 teaspoon salt | 1½ cups fine cracker crumbs |
| Dash of pepper | |

Separate the breasts of a chicken and remove bones (one chicken will produce 2 breast pieces, enough for 2 servings). Put each breast between 2 pieces of waxed paper and pound thin with a rolling pin or mallet until twice its original size, taking care not to tear the meat. Dip each in seasoned flour (flour, salt, pepper), shake off surplus, dip into egg, beaten slightly with milk, then roll in fine cracker crumbs. At this point the breasts may be refrigerated until needed. Just before serving, sauté the breasts in margarine, cooking quickly until brown on one side, then turn and brown on the other. This is a good dish to cook and serve in an electric frying pan.

GOLDEN CHICKEN TIMBALES

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| 3 tablespoons margarine | crackers, coarsely crumbled (½ cup) |
| 1 tablespoon chopped celery | 1 cup milk |
| 1½ tablespoons chopped green pepper | ¼ cups cubed chicken |
| 1½ tablespoons grated onion | 2 eggs, slightly beaten |
| 5 premium saltine | ¾ teaspoon salt |
| | ½ teaspoon paprika |
| | 1 teaspoon Worcestershire sauce |

Melt margarine; add celery, green pepper and onions. Stir 1 minute; add cracker crumbs, milk and chicken. Remove from heat; add eggs, salt, paprika and Worcestershire sauce. Pour into 4 individual baking dishes or one quart casserole. Place in pan of hot water. Bake in moderate oven (350°F.) for 30 to 40 minutes. Serve hot. Serves 4.

CHICKEN CRANBERRY 'MUFFIN'

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| 2 cups cooked or canned chicken | 1 small onion, chopped |
| 1 stack pack premium saltine crackers, finely rolled (approximately 1½ cups crumbs) | 1 stalk celery, chopped |
| 10½-ounce can condensed cream of mushroom soup | ¼ cup sliced stuffed olives |
| | ¼ cup California walnuts, chopped |
| | 2 eggs |
| | 2 one-pound cans jellied cranberry sauce |

Cut chicken into small pieces and add the next 7 ingredients, mixing until well blended. Slice cranberry sauce thinly. Fit slices into bottoms of muffin cups. Lightly grease the sides of the muffin cups and fill with chicken mixture. Bake in a moderate oven (350°F.) for 25 to 30 minutes. Turn out on rack. Serve each 'muffin' on an additional slice of cranberry sauce. Makes 6 to 9 'muffins'.



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THE WAY TO HIS HEART

by Susan Murphy

Make a really elegant meal for that someone "special" in your life. What better way to his heart on Valentine's Day.

Let the children join you in a formal candlelight dinner. The party atmosphere will be contagious and the whole family will love the one who made it so.

VEAL-SCALLOPINE

4 large onions, chopped
 1/4 cup margarine
 2 pounds veal (sliced in thin pieces)
 1/2 cup flour
 Pepper
 2 cloves garlic, crushed or 1/4 teaspoon garlic powder
 2 pinches of rosemary
 1 can condensed consomme

Chop onions and saute in a skillet, using 3 tablespoons margarine. Remove onions to a 1 1/2-quart casserole. Dust slices of veal lightly in flour and brown in skillet using rest of margarine, adding as needed. When browned, place veal in casserole. Drain any excess fat in skillet. Add garlic, rosemary and condensed consomme. Bring to boil; loosen brown bits in skillet and pour over veal. Cover and bake in a moderate oven, 350°F. for 1 hour or until veal is tender. Serves 6.

NOTE: Veal round steak can be cut for scallopiné very easily with an electric carving knife or ask butcher to do it for you.

PEAS CONTINENTAL

2 tablespoons margarine
 1/4 cup minced onion
 1/4 teaspoon salt
 2 packages (10-ounces each) frozen peas, cooked and drained
 1 cup, sliced canned mushrooms
 Dash of pepper
 1/4 teaspoon nutmeg
 1/4 teaspoon dried marjoram
 2 tablespoons sherry wine

Melt margarine in skillet and cook onions until soft; add remaining ingredients and mix; heat thoroughly. Yield: 6-8 servings.

SWEETHEART CAKE

2 1/2 cups sifted flour
 1/4 teaspoon soda
 2 teaspoons baking powder
 1 teaspoon salt
 1/2 cup sugar
 1/2 cup margarine
 1/2 cup molasses
 1 teaspoon vanilla
 2 eggs
 3/4 cup milk

Sift together all dry ingredients in a mixing bowl. Add margarine, molasses, vanilla, and eggs. Beat 1 minute by hand or electric mixer. Blend in milk and beat 2 minutes by hand or electric mixer. Pour into two, round 8-inch pans. Bake 25 minutes in 375° oven. Decorate with pink and white frosting.

NOTE: If you would like to make a heart-shaped cake but do not have heart pans, divide batter between 2 greased and floured pans—one 8-inch square pan, and one 8-inch round layer pan. Bake as directed in recipe. To make heart-shaped cake, cut the round layer in half, place square layer as a diamond, place each round half against upper sides of diamond. Frost.



Valentine Dinner

Broiled Grapefruit
 with Brown Sugar and Cherry
 Veal-Scallopiné
 Peas Continental
 Strawberry-Marshmallow Mold
 Potato Puff
 Sweetheart Cake
 Rapidmix Caraway Rolls

BROILED GRAPEFRUIT WITH BROWN SUGAR AND CHERRY

Cut grapefruit in half and loosen sections. Brush top with margarine and sprinkle with brown sugar. Place cherry in center. Place 4-inches from broiler unit and broil about 8 minutes or until golden brown. A little rum put on before broiling can make a delicious addition.

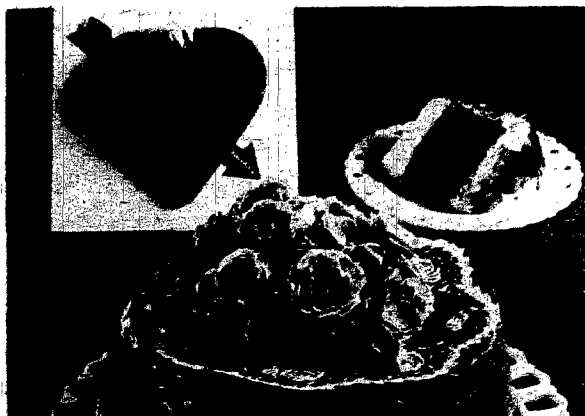
TUNNEL OF LOVE CAKE

1/2 pound (32) marshmallows
 1/4 teaspoon salt
 1/2 cup water
 1 6-ounce package (1 cup) semi-sweet chocolate morsels
 1 cup heavy cream, whipped
 1/2 teaspoon almond extract
 1 10-inch angel food cake

Combine marshmallows, salt and water in saucepan; place over medium heat until melted, stirring constantly. Remove from heat. Stir in semi-sweet chocolate morsels until melted. Chill approximately 10 minutes. Fold in whipped cream and almond extract. Cut a slice about 1 inch thick from the top of the angel food cake. Set aside. Gently hollow out a trench in remaining cake 2 inches wide and 2 inches deep—a grapefruit knife does this job well. Tear cake pieces slightly. Fill trench with half the filling. Place torn cake on top; press down slightly. Top with remaining filling. Replace top of cake. Chill several hours.

NOTE: If desired, sides of cake may be frosted with 1/2 cup heavy cream whipped with 1/4 cup instant sweet milk cocoa powder.

Decorator's hint: The angel food cake, made in a tube pan, lends itself naturally to floral decoration. Assemble your bouquet, wiring it together to keep its shape intact, and set it over the center of the cake, with the stems descending into the hole.



POTATO PUFF

1 envelope (3-ounces) instant mashed potatoes
 1/4 cup chopped pimiento
 1/4 cup chopped green onion or regular onion
 1 clove garlic, minced or 1/2 teaspoon garlic powder
 2 teaspoons salt
 2 cups (16 ounces) cottage cheese
 1 cup dairy sour cream
 3 eggs, separated
 2 tablespoons margarine

Prepare potatoes according to instructions on package. Mix potatoes, pimiento, onion, garlic, salt, cottage cheese, sour cream and well-beaten egg yolks. Gently fold in stiffly beaten egg whites. Put mixture into greased 2-quart casserole. Dot with margarine over top. Bake at 350° for about 1 hour. Yield: 8 servings.

RAPIDMIX CARAWAY ROLLS

2 packages active dry yeast
 1/4 cup sugar
 2 teaspoons salt
 1/2 teaspoon soda
 4 3/4 cups flour
 1/2 cup water
 2 cups creamed cottage cheese (16-ounce, small curd)
 2 eggs, slightly beaten
 2 tablespoons caraway seed
 Margarine for tops

In large mixing bowl, thoroughly mix 2 packages undissolved active dry yeast, 1/4 cup sugar, 2 teaspoons salt, 1/2 teaspoon soda, and 1 3/4 cups flour.

Heat 1/2 cup water and 2 cups of cottage cheese over low heat until warm.

Gradually add cheese mixture to dry mixture and beat for 2 minutes at medium speed of electric mixer, scraping bowl occasionally.

Add 2 eggs, 1/2 cup flour and 2 tablespoons caraway seed. Beat at high speed for 2 minutes, scraping bowl occasionally. Stir in additional 2 1/2 cups flour, mixing until dough cleans bowl. (Dough will be soft and slightly sticky).

Let rise in a warm place (85°) 1 hour or until double. Stir dough down; divide among 24 large well-greased muffin cups. Cover and let rise again until double, about 45 minutes. Bake at 350° for 25 minutes or until puffs are golden brown and sound hollow when tapped. Remove from cups by inserting knife around sides of roll and muffin tin; brush with margarine. Yield: About 2 dozen.

STRAWBERRY MARSHMALLOW MOLD

1 3-ounce package strawberry flavored gelatin
 1 cup boiling water
 1 10-ounce package frozen strawberries
 1 1/2 cups miniature marshmallows

Dissolve strawberry gelatin in water. Add strawberries; stir until fruit separates and mixture thickens. Fold in marshmallows. Pour into 1-quart mold; chill until firm. 4-6 servings.



HEAVENLY PEARS

1 pound 13-ounce can pear halves
2 egg yolks
¼ cup sugar
2 tablespoons lemon juice
2 tablespoons plus ½ cup flour
¼ teaspoon salt
¼ teaspoon soda

⅓ cup sugar honey graham cracker crumbs
⅓ cup firmly packed brown sugar
½ teaspoon cinnamon
½ teaspoon vanilla extract
½ cup chopped California walnuts
½ cup margarine, melted

Drain pears; reserve 1 cup liquid. In saucepan, combine pear liquid, egg yolks, sugar, 1 tablespoon lemon juice and 2 tablespoons flour; mix well. Cook over medium heat, stirring constantly, until mixture comes to a boil. Boil 1 minute. Pour into greased 2-quart casserole. Arrange pear halves over sauce. Combine remaining ingredients in small mixer bowl. Mix at low speed of mixer until well blended. Sprinkle over pears. Bake at 375° for 30 to 35 minutes. Drop Meringue by spoonfuls around edge of casserole. Bake 5 minutes longer. Serve warm.

Meringue

Beat 2 egg whites at high speed of mixer until soft peaks form. Gradually add ¼ cup sugar and ½ teaspoon cinnamon; continue beating until meringue stands in stiff peaks.

LEMON SPONGE PIE

1 cup sugar
1 cup hot milk
Juice and rind of 1 lemon
3 eggs (separated)

¼ teaspoon salt
1 tablespoon flour
1 tablespoon margarine

Mix sugar with salt and flour. Add the hot milk and egg yolks. Beat thoroughly. Add rind and juice of lemon. Add melted butter. Cool. Beat egg whites until stiff; fold into above mixture. Pour into an unbaked pie shell. Bake at 450° for 8 minutes, then 325° for 25 minutes.

OL' VIRGINNY LEMON TEA CAKE

2 packages active dry yeast
3 cups flour
½ teaspoon salt
1 (4-serving package instant coconut cream pudding mix)
¼ cup water

¼ cup margarine
1 egg
½ cup light corn syrup
2 eggs
1 (4-serving) package instant lemon pudding mix

In large bowl thoroughly mix 2 packages undissolved active dry yeast, 1 cup flour, ½ teaspoon salt, and instant coconut cream pudding mix.

Heat ¼ cup water and ¼ cup margarine in saucepan over low heat until warm. (margarine need not melt)

Add liquid mixture to dry ingredients. Beat 2 minutes at medium speed, scraping bowl occasionally.

Add 1 cup flour or enough to make a thick batter and 1 egg. Beat on high speed for 2 minutes, scraping bowl occasionally. Stir in remaining flour. Cover; let rise in warm place until light and doubled in size, about 1 hour.

Grease bottoms and sides of two 9-inch round layer pans. Combine corn syrup, 2 eggs and dry lemon pudding mix in small mixer bowl. Beat only until well blended, about 30 seconds. Spread yeast dough evenly in pans, pushing dough half-way up sides. Spread half of filling over dough in each pan. Cover; let rise again until light, about 15 minutes. Bake at 350° for 25 to 30 minutes. Serve warm sprinkled with confectioners' sugar.

LEMON GOLD CAKE

2 cups flour
1½ cups sugar
1 tablespoon baking powder
1 teaspoon salt
½ cup cooking (salad) oil

6 eggs, separate
¼ cup cold water
2 teaspoons lemon juice
1 teaspoon grated lemon rind
½ teaspoon cream of tartar

Sift the flour, sugar, baking powder and salt together in a bowl. Make a well and add in order, the oil, egg yolk, water, lemon juice and rind. Beat with a spoon until smooth. Add the cream of tartar to the egg whites; beat until very, very stiff. Pour the egg yolk mixture gradually over the whipped whites, carefully folding with a rubber scraper just until blended. Do not stir. Pour into an ungreased 10x4-inch tube pan. Bake at 325° for 70 minutes or until the top springs back when touched. Turn the pan upside down, placing the tube part over the neck of a small funnel or empty soda bottle. When cold, loosen the sides with a spatula; remove the cake from the pan. Frost.

Lemon Fluff Frosting

½ cup margarine
Dash of salt
4 cups sifted confectioners' sugar

3 tablespoons lemon juice
2 teaspoons grated lemon rind

Cream the margarine. Add the salt. Add part of the sugar; cream well. Add the remaining sugar alternately with the lemon juice, creaming until light and fluffy. Add the lemon rind; mix until blended.

LEMONY PRUNE LOAF

1 package Buttercream Lemon Frosting Mix
1¾ cups flour
1 teaspoon baking powder
1 teaspoon soda
½ teaspoon salt
2 egg

½ cup cooking oil
12-ounce can prune cake and pastry filling or note below
½ cup California walnuts, chopped
½ cup sugar honey graham cracker crumb

Grease and flour bottom and sides of 9x5-inch pan. In large mixing bowl, combine 1¾ cups firmly packed dry frosting mix, flour, baking powder, soda, salt, eggs, oil and prune filling. Stir until well blended. Fold in walnuts and graham cracker crumbs. Pour into pan. Bake at 350° for 60 to 70 minutes until top springs back when lightly touched in center. Remove from pan. While warm, frost with Glaze. NOTE: Two (4¾-ounce) jars strained prunes baby food may be substituted for prune filling. Increase flour to 2 cups. Or, simmer 12-ounce package pitted prunes in 1 cup water for 15 minutes. Cool. Mash or puree with blender.

Lemon Glaze

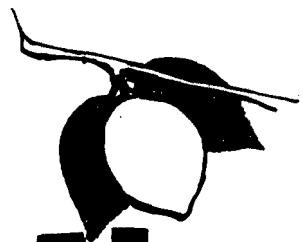
Combine remaining dry frosting mix with about ¼ cup cream; beat until smooth.

LEMON GINGERBREAD SWIRL

¼ cup sugar
1 tablespoon flour
¼ to ½ cup lemon juice
¼ cup water
4 unbeaten egg
½ cup flaked coconut
1½ cups sifted flour
1 teaspoon soda

1 teaspoon cinnamon
½ teaspoon salt
¼ teaspoon ginger
¼ teaspoon allspice
½ cup firmly packed brown sugar
½ cup margarine
½ cup light molasses
½ cup boiling water

Combine in top of double boiler sugar, flour, lemon juice, water and 2 eggs. Cook over boiling water, stirring constantly, until thick. Add coconut; cool. Sift flour with soda, cinnamon, salt, ginger and allspice; set aside. Add brown sugar gradually to margarine, creaming well. Blend in 2 eggs; beat well. Add dry ingredients, alternately with molasses, beginning and ending with dry ingredients. Blend thoroughly after each addition. Stir in boiling water. Turn into 9x9-inch pan, well greased and lightly floured on bottom. Pour lemon juice over batter. Cut through batter with knife. Bake at 350° for 35 to 40 minutes. Serve warm with sweetened whipped cream. Makes 9x9-inch cake.



TOUCH OF LEMON

There's nothing like that wonderful "lemony" aroma, flavor and bright gay color. Lemon adds zest to many recipes. Seafood and fish, salads or desserts are but a few dishes which take on new interest and flavor appeal with the addition of a touch of lemon.

An average lemon should produce approximately ¼ cup juice and 1½ teaspoons grated rind. Lemon juice concentrates vary in strength, so check label for equivalents. Use half as much dried lemon rind when substituting for fresh. A few drops of lemon extract can give you somewhat the same flavor as grated rind or peel.

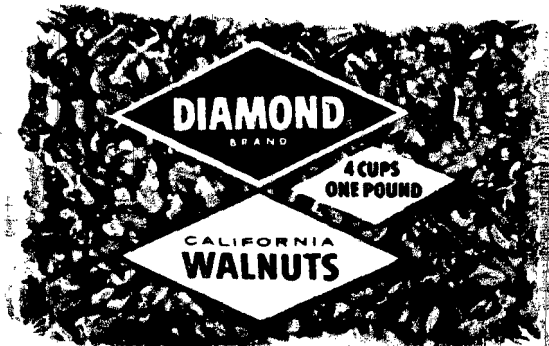
by Pam Howard



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Raisins are one of mankind's oldest foods and probably the original convenience food. They are ready to use instantly.

The dried fruits of certain varieties of grapes containing 23 to 34 per cent of sugar are called raisins. This sweet mellow fruit is an excellent source of iron and because of its natural sugar content it is a quick energy food.

Vine ripened grapes are sun dried on trays in the vineyard. This concentrates their natural fruit sugar to 70% and makes them dark and handsome. Others are dried indoors under controlled conditions to produce golden raisins.

by Betty Curren

RAISINS

RAISIN MARMALADE TOWER BREADS

- 2 packages active dry yeast
- 3 1/2 cups flour
- 1 tablespoon sugar
- 1 1/2 teaspoon salt
- 3/4 cup milk
- 1/4 cup water
- 1 cup seedless raisins, chopped lightly
- 1/2 cup margarine
- 1 egg
- 1/2 cup chopped California walnuts
- 1/2 cup orange marmalade
- 1 cup sifted powdered sugar
- 1 tablespoon orange juice or water

In a large mixing bowl thoroughly mix 2 packages undissolved active dry yeast, 1 cup flour, 1 tablespoon sugar and 1 1/2 teaspoons salt.

Combine in saucepan and heat over low heat until liquids are warm 3/4 cup milk, 1/4 cup water, 1 cup chopped seedless raisins, and 1/2 cup margarine. (margarine need not melt)

Add liquid mixture to dry mixture and beat for 2 minutes at medium speed of electric mixer, scraping bowl occasionally.

Add 1 cup flour, 1 egg, walnuts, and marmalade. Beat on high speed for 2 minutes, scraping bowl occasionally. Stir in additional flour and beat by hand until smooth. Cover bowl and refrigerate at least 2 hours. (or can leave it in refrigerator over night)

Divide dough into 12 equal pieces and shape into balls. Press firmly into well greased 6-ounce juice cans. Cover with dampened cloth and let rise about 1 hour or until doubled in size. Bake at 375° about 25 minutes until browned. Mix powdered sugar and orange juice and spread over warm breads. Sprinkle with mixed decors. Makes 12 individual loaves.



BEE HIVE RAISIN APPLESAUCE CAKE

- 1 (15-ounce) package dark seedless raisins
- 1 cup boiling water
- 1 cup margarine
- 1 cup applesauce
- 2 eggs, well beaten
- 2 cups sugar
- 1 teaspoon vanilla (or may use maple, rum, or brandy extract)
- 4 cups sifted flour
- 1 teaspoon salt
- 2 teaspoons soda
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves

Grind raisins, using medium blade. Add boiling water and margarine. Mix well to melt margarine, stir in applesauce. Blend in eggs, sugar and spices in-sauce. Blend in salt, soda and vanilla. Resift flour with salt, soda and spices into to raisin mixture. Mix well. Pour into well greased 13 x 9 x 2-inch pan or two 9-inch round cake pans. Bake at 350° for 50 to 60 minutes or until tests done with a toothpick. Cool and frost.

RAISIN NECTAR PARTY MERINGUE

- 1 cup golden seedless raisins
- 1 (12-ounce) can pineapple juice
- 1/3 cup sugar
- 2 tablespoons cornstarch
- 1/2 teaspoon salt
- 3 egg yolks
- 1 tablespoon lemon juice
- 1/2 cup whipping cream

Heat raisins and pineapple juice to boiling. Stir in sugar mixed with cornstarch and salt. Cook stirring until mixture boils and thickens. Take from heat and carefully stir in beaten egg yolks. Cook, stirring, a few minutes longer, until very thick. Remove from heat and blend in lemon juice. Cool. Fold in whipped cream. Turn into cooled meringue shell. Chill several hours. Makes 6 to 8 servings.

- Party Meringue Shell
- 1/2 teaspoon vinegar
- 3/4 cup sugar

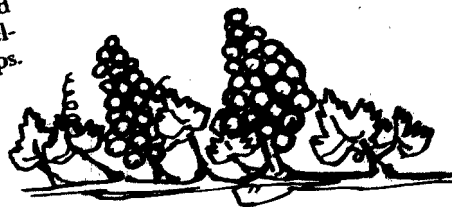
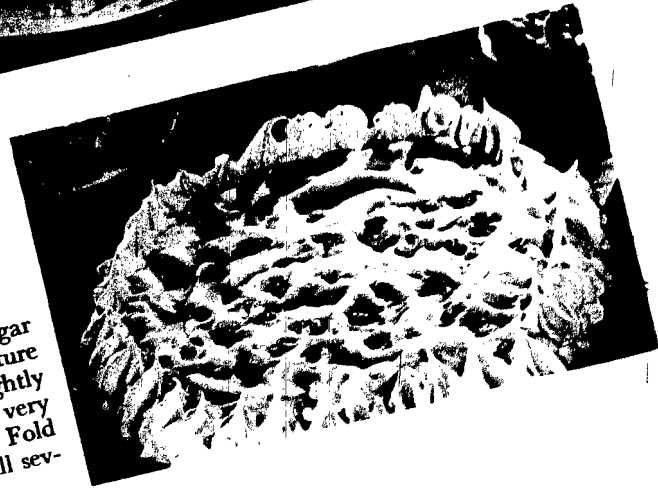
- 3 egg whites
- 1/8 teaspoon salt
- 1/2 teaspoon cream of tartar

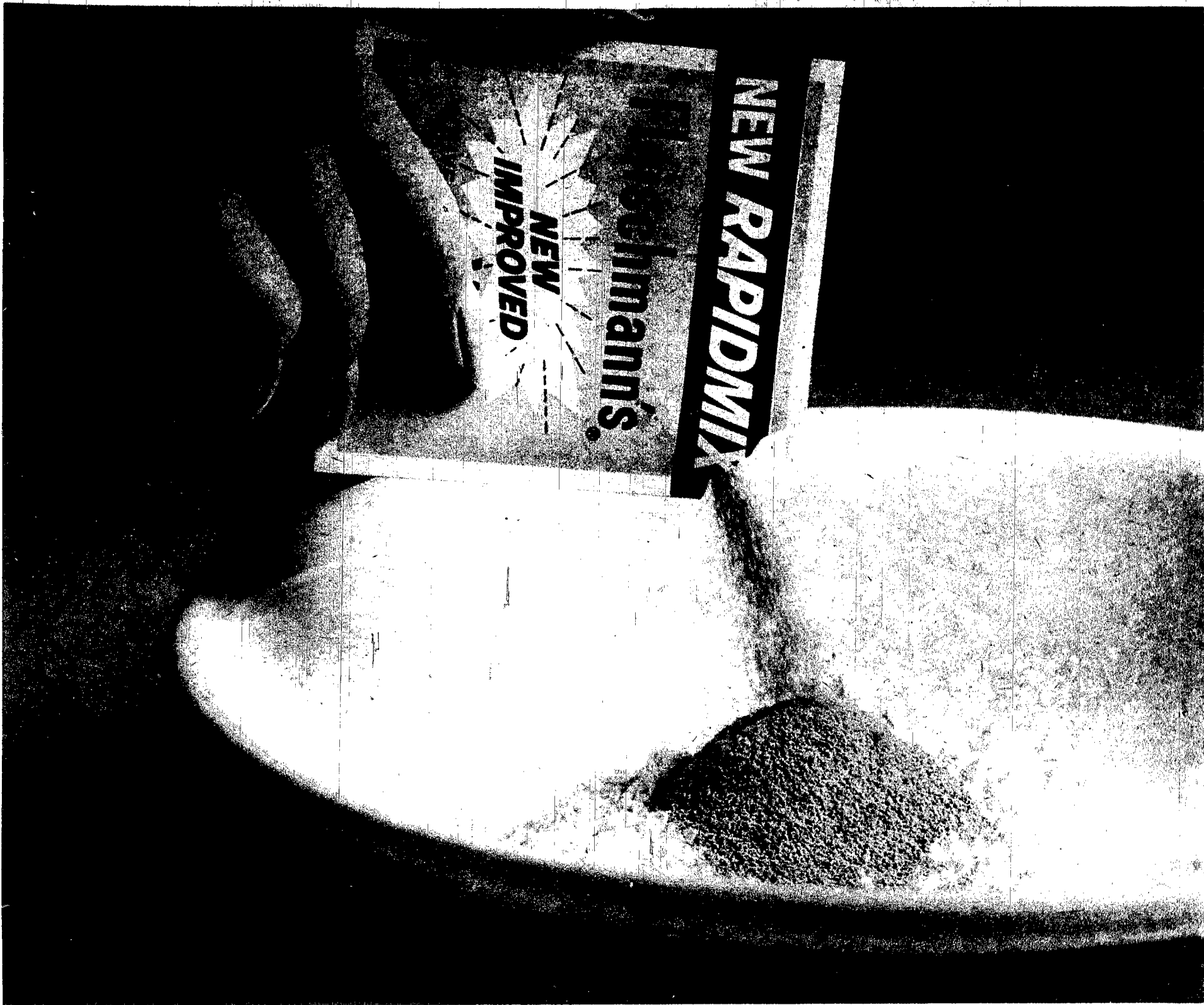
Beat egg whites with salt until foamy. Add cream of tartar and vinegar beating until stiff. Gradually beat in sugar until very stiff and glossy. On double sheet of brown paper draw a 9-inch circle. Spread meringue mixture evenly over circle, then build up high edges with pastry tube or spoon. Bake in very slow oven (225°F.) for 1 1/4 hours. Cool. Carefully remove from paper.

ROCKY ROAD FUDGE SAUCE

- 1/2 cup margarine
- 1 cup half and half or evaporated milk
- 1 cup sugar
- 1/3 cup cocoa
- 1/8 teaspoon salt
- 2 teaspoons vanilla
- 3/4 cup raisins
- 1/2 cup miniature marshmallows
- 1/4 cup chopped California walnuts

Melt margarine; blend in half and half, sugar, cocoa and salt. Boil 2 minutes; cool. Add remaining ingredients. Excellent to serve over ice cream or angel food cake. Makes 2 cups.





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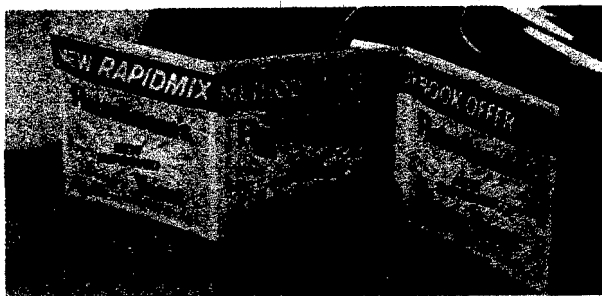
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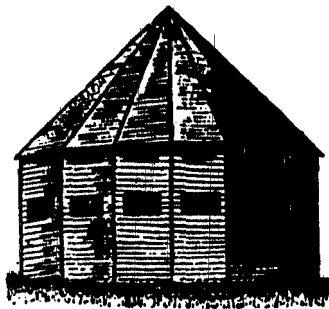
And the results? Spectacular! Better than when you baked the old-fashioned way. (Yes, all your favorite recipes adapt easily to the new Rapidmix method—and turn

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Washington's experimental many-sided barn, on Dogue Run Farm

GEORGE WASHINGTON

FARMER AND INVENTOR *by John C. Vitale*

George Washington was one of the first citizens of the world. Nevertheless, his greatest love was centered around the farm of Mount Vernon, where, between conflicts and governmental duties, he exhibited another side of his nature by inventing and developing several pieces of farm machinery.

Washington's first venture into the world of invention began in March of 1760. At this time, unsatisfied with the types of plows currently in use, he undertook the task of making a better plow. Not surprisingly, his attempt was successful.

Craftsmen were as plentiful as farmed acres at Mount Vernon, consequently, when Washington began his efforts to improve the plow, he found all the required help needed. Beginning his first venture in inventing, he called upon his blacksmith. Together, like two men with a purpose, they traveled to a neighboring field. There, with the smith's help and Washington's thinking, they put together parts

of a "two-eyed" plow with other parts of a "duck-bill" plow.

Not being a man to delay anything, Washington put the new type of plow to the test immediately. For two hours, he watched intently as the plow was employed, making minor adjustments as it turned the soil with a new efficiency.

Later that night, according to the practice of the period, he entered the following statement into his journal: "Spent the greater part of the day making a new plow of my own invention, and found that it answered my purpose very well."

Although his first plow was successful, Washington's most important invention, and certainly the one in which he took the greatest pride, was a type of "drill", which he called a "barrel plow".

At the time, at Mount Vernon and elsewhere, all seeds that were sown were scattered by hand, and then covered over with a hoe or

with a harrow. This tedious and time-wasting process prompted Washington to improve the old method of sowing.

Basically, Washington's "barrel plow" consisted of a wooden barrel mounted upon a wheeled plow. When the plow moved, the barrel turned. Holes were cut into the barrel and tubes placed into the holes. When in operation, the "barrel plow" deposited the seed into the ground, and a drag, placed behind the drill, covered the seed as the plow moved along.

Writing of his "barrel plow", Washington explained to a friend "that it would not work to good effect in land that is full of stumps, stones, or large clods; but, where the ground is tolerably free from these and in good tilth, I am certain you will find it equal to your most sanguine expectations, for Indian corn, wheat, barley, pease, or any other tolerably round grain, that you may wish to sow or plant in this manner."

Understandably, Washington made use of his new drill type of "barrel plow" wherever possible. Besides sowing seed of many varieties, he even tried planting turnips with it.

In the summer of 1786, in fact, he wrote proudly in his diary of sowing turnips with his plow. "Having fixed a roller to the tail of my drill plow," he wrote with pride, "and a brush between it and the barrel, I sent it to Muddy Hole and sowed turnips in the intervals of corn".

Washington's thinking, and his pronounced talent for creative invention, soon led him into the direction of architecture. In fact, he planned and drew up specifications for all the barns and other farm buildings which were erected on his vast estate.

One of his most outstanding accomplishments as an inventive architect was his 16-sided barn. This many-sided brick structure was once described by one of his neighbors as "the best and most conveniently arranged barn on this side of the Atlantic".

Included in the novel barn was a specially designed threshing floor, containing cracks through which the grain, when trodden out, dropped to a second and perfectly clean surface. Immediately the 16-sided barn became the talk of the country, adding new luster to the already glowing fame of George Washington.

Threshing machines became Washington's next great passion as a farm machinery inventor. In 1797, he employed William Booker, the American inventor who had introduced the threshing machine, to come to Mount Vernon and to set up the machine. But only disappointment followed. The thresher, at the beginning, threshed only some 40 bushels a day. Later its output dropped to 25, and it broke down completely before it had threshed a total of 500 bushels.

The following April, Washington wrote to Booker and stated that the thresher "has by no means answered your expectations or mine".

Although the Booker thresher had failed to come up to Washington's expectations, he did not give up the hope of developing a machine on his own. Corresponding at great length with both English and French agriculturalists, he soon devised a new type of thresher, based on the best points of the Booker machine and the latest European models. This thresher, although not totally perfect, served the needs of Mount Vernon for many seasons.

As a farmer and inventor, Washington's achievements cannot be measured with any degree of certainty, since, as it were, his time was called upon by his country so frequently. However, despite this fact, he did leave his mark, demonstrating to the world and future generations his ability as an inventor.



A painting by Thomas P. Rossiter showing Washington as a farmer at Mount Vernon, his home showing in the background and the Potomac far to the left

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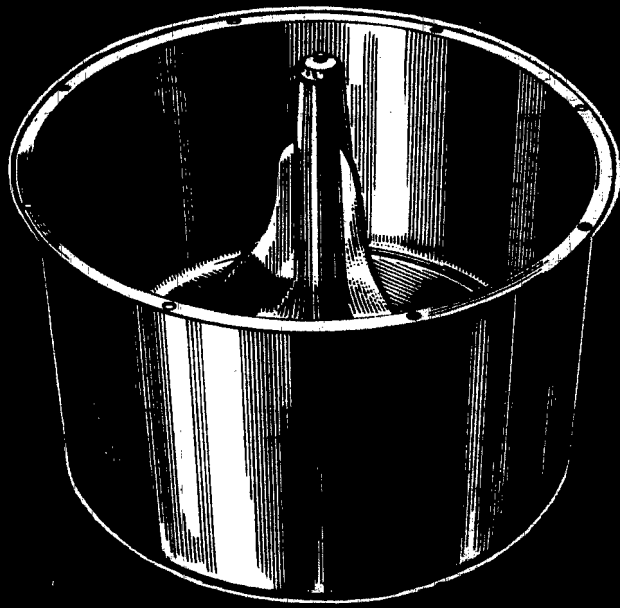


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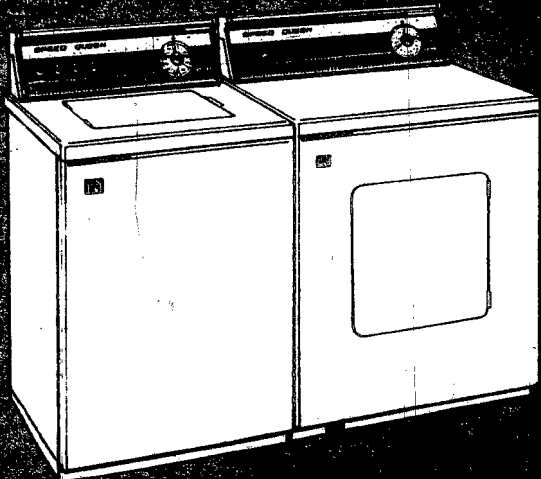
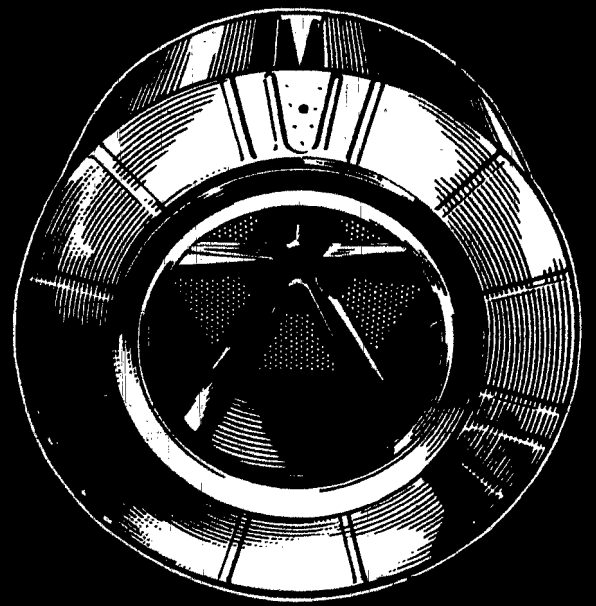
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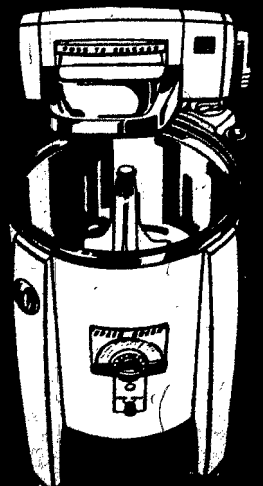


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GRASSROOTS GLEANINGS

by Bill Stokes

CONFIDENCE
BRAND NAMES
SATISFACTION

"Your credit is always good when you want to borrow trouble," says the Belvidere (Ill.) Daily Republican.

The O'Brien County Bell of Primghar, Iowa, says that it can remember way back when:

- a baby's sitter was its mother
- drip dry was what we did after swimming
- headshrinkers lived in the jungle
- a pusher was the guy behind you
- and a junkie bought scrap iron.

Misery, according to a young writer in the Mercer County Chronicle of Coldwater, Ohio, is when it starts to snow in the middle of the day and your mother brings your galoshes to school.

The West Bend (Wis.) News quotes the stenographer who says to the new employee: "They not only give you a pension in this office, but you age here more quickly."

"Money may not buy happiness," says the Adair County Free Press of Greenfield, Iowa, "but it sure lets you look for it in a lot more places."

"Even a kick in the pants can be a boost if you're headed in the right direction," says The Times Record of Aledo, Ill.

The Review of Plymouth, Wis., claims that drive-in banks were created so the real owners of the cars could see them once in a while.

According to The Clear Lake (Iowa) Mirror-Reporter, "Forty is a good age. Women are still interested in you, but the Army isn't."

This safety tip comes from the Dwight (Ill.) Star and Herald: Staring dulls a motorist's awareness. Rest the eyes by keeping them in motion; vary the focus to avoid fixed stare on any single object.

In other words, don't stare at a girl in a mini-skirt while driving, unless she is "in motion."

"Frustration," says The Tazewell County News of Morton, Ill., "is a bald-headed guy whose wife makes him mad enough to tear his hair."

This one comes from The Torch of Centra! Lake, Mich.:

"Just like Hell itself," gasped an American lady as she gazed at Mt. Vesuvius in full eruption.

"Ah, zese American!" exclaimed a Frenchman. "Where have zey not been?"

"Sometimes the fellow who is supposed to be a pillar isn't very well posted," says the Bird Island (Minn.) Union.

One way to cope with a fishy employee, suggests The Mackinaw Valley News of Minier, Ill., is to can him.

The Cannelton Tuesday News of Tell City, Ind. says, "One way to have a wife with a school-girl complexion is to get a new one every few years."

More than 140 million credit cards will be issued or renewed this year, reports the Jamestown (N.D.) Sun.

This should give everyone a warm feeling—especially if all the cards are thrown into a heap and burned.

The Tri-County News of Osseo, Wis., asks, "Do you remember when Mother's meals were carefully thought-out instead of carefully thawed-out?"

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1 frying flavor

Fries golden brown with fresher tasting vegetable oils.



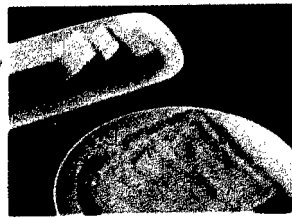
3 melting flavor

Delicately enhances (but never smothers) vegetables, pancakes, toast and waffles.



4 spreading flavor

Temptingly delicious on breads and muffins cold or piping hot!



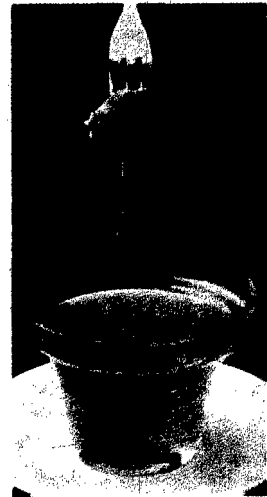
2 baking flavor

Measures out easier. Makes flavorful, golden pastry, crunchier cookies, moister cakes.



5 dipping flavor

Coats choicest morsels with the delightfully glistening flavor of America's No. 1 margarine.



Soft or stick

Everything's better with Blue Bonnet on it!



TOLL HOUSE® KOOKIE BRITTLE

A delicious new variation on America's favorite cookie treat

1 cup margarine 1 teaspoon salt 2 cups sifted flour
1½ teaspoons vanilla 1 cup sugar ½ cup finely-chopped nuts
1 6-oz. pkg. (1 cup) Nestlé's® Semi-Sweet Chocolate Morsels

Preheat oven to 375° F. Combine margarine, vanilla and salt in bowl, and blend well. Gradually beat in sugar. Add flour and Nestlé's Semi-Sweet Chocolate Morsels; mix well. Press evenly into ungreased 15"x10"x1" pan. Sprinkle nuts over top. BAKE AT: 375° F. TIME: 25 mins. Cool, then break in irregular pieces and drain on absorbent paper.
Makes about 1¾ pounds.



SEMI-SWEET CHOCOLATE

SWEET AND EASY WITH...

MORSELS

FREE

EXPERTLY PLANNED LANDSCAPE
GARDENING BARGAIN!

42 FLOWERING SHRUBS

Blooming Bushes, Trees
Vines, Hedge Plants

ALL FOR
ONLY \$ **2.98**

YES! this is our biggest
Flower Bargain in
America Today!

RED OSIER
DOGWOOD

3-WAY GUARANTEE

1. If not satisfied on arrival return within 10 days for purchase price refund.
2. Any plant not developing replacement is free (5 yr. limit).
3. Any item from us... same grades... found for less, send proof and we will refund difference in cash.

MASSES OF BLOOMS YEAR AFTER YEAR—WITHOUT REPLANTING!

Thrill to the splendor of flowering shrubs, blooming bushes, gorgeous garden plants, spectacular trees, vines... even a handsome hedge to dress up and protect your yard and garden... all at the lowest cost imaginable. Today... mail coupon for this amazing bargain offer. With the Hydrangea you get FREE of extra cost for mailing your order early, you get 43 plants, our finest planting stock... all for only \$2.98... less than 7c each!

GIANT ASSORTMENT SELLS FOR \$19.60 AT OUR INDIVIDUAL PRICES

An \$19.60 value for \$2.98! Unbelievable but true. We advertise and sell this same planting stock, all graded to heights for lining out, individually at the prices listed on the right and every item is a good value at these prices. Yet you get this entire 43 piece assortment... enough to landscape the average grounds into a blooming GARDEN OF EDEN that grows more beautiful, more valuable year after year... all for only \$2.98.

Every Plant Certified Healthy and Fully Guaranteed

This 43 piece big bargain assortment is nursery grown from seed or cuttings or nursery grown transplants... certified healthy in state of origin... shipped vigorously alive, well-rooted, 1 to 2 feet high, 1 or 2 years old, an ideal size for original transplanting. All tagged with individual item name. To order this money-saving offer check and mail coupon. Do it now!



ENDORSED

"We are delighted with the 42 plants received. All are in good condition and growing beautifully." Mrs. H. J. Roberts, Cheyenne, Wyo.

"How pleased we are with our shrubs. We have received many compliments and recommend your Company highly." Mrs. Herley Hanson, Framington, Mass.

"I ordered your shrubbery 5 years ago. I still have more yard space and I want to reorder your offer." Mrs. Grover Spillers, Macon, Ga.

"Your assortment of bushes, trees, vines, etc. Each has grown well this summer." Mrs. Fred J. Nebbitt, Jr., Carthage, Mo.



EVERGREENS* 34¢ Planting... All For \$3.98

Combination offer of 6 popular varieties. 12 Evergreens, 1 to 3 year old planting stock, nursery grown from seed or cuttings. 3 to 12 inches tall which is desirable size for this easy first transplanting.

YOU GET ALL 12 EVERGREENS—2 COLORADO BLUE SPRUCE (Picea pungens), 2 EASTERN RED CEDARS (Juniperus Virginiana), 2 FITZGER JUNIPERS (Juniperus Chinensis Pfitzeriana), 2 AMERICAN ARBORVITAE (Thuja Occidentalis), 2 DWARF MUGHOS PINES (Pinus Mughos Mughos), 2 AUSTRIAN PINES (Pinus Nigra).

Save Money on your evergreen foundation planting. Check coupon and get these 12 evergreens for spring planting only \$3.98... less than 34¢ each!

100 FOOT PRIVET HEDGE only \$2.98

Imagine! a 100 foot Privet Hedge that dresses up your landscape as it protects it... for less than 3c per foot of hedge! Or, for faster effect and more dense growth, order 100 plants for only \$5.75 and plant every 12 inches. Free cultural instructions help develop in shortest time possible. We ship the Ligustrum Species planting stock we think best suits your climate, and of same size stock and fine quality as feature offer above.

by our experts as being suitable for most parts of the U.S. In severely cold climates, check for hardiness. Blooms illustrated are reasonably accurate as to shape of varieties named although they may vary because nature often turns out tints and shapes found nowhere else. While not anticipated, should we sell out one or more nursery grown varieties, we may include instead any equally suitable planting stock, nursery grown or native collected wild of equal or greater beauty. EVERGREENS—in extremely hot Southern Climates check for growth ability. OUR 3 Way Guarantee protects you.

These Giant Balls of Color Set Gardens Blazing

CUSHION MUMS

10 for \$1.00

Normally Develop To Bushel Basket Size

Order now, pay later on Spring arrival at 1/2 our catalog price to get new customers. You get hardy root divisions from nursery grown, proven blooming stock in assorted colors of red, yellow, bronze, pink, white, as available. Develop into giant balls of color with myriads of dazzling flowers, each flower 1 to 2 inches diameter. Any Mum not producing a large number of blooms this fall replaced free. Order today.

EVERGREEN GROUND COVER

50 Plants \$2.98 To Cover 100 Sq. Ft. of Bare Ugly Ground

Hardy Creeping Myrtle (Vinea Minor) thrives in sun or dense shade where grass won't grow. Flowers each spring with myriads of "Periwinkle Blue" flowers. We sell matured plant divisions from naturalized plantings. 50 for \$2.98. Free instructions included. Mail order today.

FOR SPRING PLANTING CREEPING PHLOX

(Phlox Subulata)

6 for \$1 18 for only \$2.89

Nursery Grown Perennials

Creeping Phlox spreads 12 inches in diameter when mature. Clusters of flowers in spring each brilliant bloom about an inch across. Lovely foliage carpets ground and stays green almost all year. Valuable for borders, boundaries, banks, bare spots. Healthy, hardy perennial plants one year old. Assorted colors: Red, Rose-Purple, White, Blue, Pink, as available. Order now for spring planting at our low price. Check coupon and mail today.

HERE'S WHAT YOU GET*

	OUR PRICE IF ORDERED SEPARATELY
1—TULIP TREE (Liriodendron). Tall shady. Blooms with tulip-like flowers each about 2 1/4" across.	\$ 1.00
2—ROSE OF SHARON (Hibiscus Syriacus) Beautiful 5-15 ft. shrub. Large single blooms. Beautiful color.	1.18
4—LOMBARDY POPLAR (Populus Nigra Italica) Fast growing 40-70 foot tree. Graceful columnar form.	1.16
2—SWEET MOCK ORANGE (Philadelphus Coronarius) Ht. to 10 feet, clusters of flowers closely resemble creamy white orange blossoms in color and fragrance.	1.38
30 Foot PRIVET HEDGE (Ligustrum... Species we think best suits your climate). Grows Vigorously. 15 plants.	.90
2—RED OSIER DOGWOOD (Cornus Stolonifera) White spring flowers. Dark red spreading branches are winter show.	.98
1—DEUTZIA (Deutzia Varieties) 5-8 ft. shrub. Flowers are white or pinkish in attractive clusters.	1.00
2—SWEET SHRUB (Calycanthus Floridus) Spicy fragrant reddish brown 2" Spring flowers. Bright green leaves turn golden in the fall. Up to 6 ft. ht.	1.38
1—CORALBERRY (Symphoricarpos Orbiculatus) 5-7 ft. shrub. Very attractive in fall with crimson foliage and reddish-purple berries.	.59
2—WEIGELIA (Weigela Florida Varieties) Lovely 8-10 ft. shrub covers itself with masses of rose pink flowers.	1.38
1—WHITE SPIREA (Spirea Varieties) Early spring blooming Varieties	.85
1—HONEYSUCKLE VINE (Lonicera Japonica Halliana) Sweet scented white flower changes to yellow. Climbs trellises, posts, etc.	.80
2—PINK SPIREA (Pink Flowering Varieties) 4-6 ft. shrub used as a contrast plant with white spirea. Pink flowers in clusters.	1.70
2—FORSYTHIA (Forsythia Varieties) Popular 9-12 foot shrub, with golden blooms early spring.	1.18
1—BUSH HONEYSUCKLE (Lonicera Tatarica Varieties) Vigorous 8-10 ft. shrub. White to pink flowers in spring.	1.12
1—REDBUD TREE (Cercis Canadensis) Heights to 40 ft. Rosy-pink flower clusters cover twigs early spring.	1.00
2—Silver Maple (Acer Saccharinum) Fast growing, often to 120 ft. Leaves bright green above, silvery white below.	2.00
*1—HYDRANGEA P.G. (Hydrangea Paniculata Grandiflora) Comes to you in shrub form for growing into a tree by following simple directions. Giant white flower clusters turn lovely pink and purple. Bonus For Ordering by Deadline Date.	1.00

PRICE IF PURCHASED FROM US INDIVIDUALLY \$19.60

All 43 Plants Yours for only \$2.98

FREE! 4 Different Planting Layouts Included At No Extra Cost To Show Blooms To Best Advantage

SEND NO MONEY

Be sure to mail coupon now to get this final combination bargain offer. Your 42 piece landscape gardening assortment will be sent at proper spring planting time, roots carefully wrapped in moist material with easy cultural instructions. If C.O.D. postage extra. Cash orders add 65c and we ship postage paid. Mail your order before deadline date and get the Hydrangea as bonus.

Don't wait. Mail coupon now. **MAIL THIS COUPON TODAY**

MICHIGAN BULB CO., Dept. SG-1549
Grand Rapids, Mich. 49502

Send order as checked. If not satisfied on arrival for Spring Planting I may return within 10 days for purchase price refund.

<input type="checkbox"/> GIANT 42 PIECE ASSORTMENT plus HYDRANGEA and 4 planting guides	\$2.98
<input type="checkbox"/> Double order, 84 plants PLUS 2 Hydrangea and 4 planting guides	5.75
<input type="checkbox"/> 12 PIECE EVERGREEN FOUNDATION PLANTING	3.98
<input type="checkbox"/> Double Order	7.65
<input type="checkbox"/> 100 FOOT PRIVET HEDGE (50 Plants)	2.98
<input type="checkbox"/> Double Order (100 Plants)	5.75
<input type="checkbox"/> 50 PLANTS—EVERGREEN GROUND COVER	2.98
<input type="checkbox"/> 10 CUSHION MUMS	1.00
<input type="checkbox"/> 30 CUSHION MUMS	2.50
<input type="checkbox"/> EVERGREEN GROUND COVER CREEPING MYRTLE	2.98
<input type="checkbox"/> 100 PLANTS CREEPING MYRTLE	5.75
<input type="checkbox"/> 500 PLANTS CREEPING MYRTLE	25.00
<input type="checkbox"/> 5 CREEPING PHLOX—MIXED COLORS	1.00
<input type="checkbox"/> 18 CREEPING PHLOX	2.89

Remittance enclosed. Add 65c and we ship postage paid. Send C.O.D. plus postage

NAME _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

Savings Deposits Grow Five Million Past Year

Wayne County bank and savings and loans deposits show an increase of over \$5 million the past year. Total deposits in the six savings institutions of the county are now over the \$25 million mark, compared to just over \$20 million a year ago.

Farmers State Bank, Carroll, moved over the \$1 million mark in deposits. This means all six of the institutions are now over the million dollar mark. The Carroll bank's growth was the most impressive of all, increasing over 60 per cent in a year's time.

State National, Wayne, increased deposits over a million dollars. The 1968 figure is \$10,017,792. A year ago, deposits were \$8,966,027. First National Bank, Wayne, is second largest in the county with \$5,772,952 in deposits, up from \$5,411,440 in 1967 at the same time.

Third largest bank is Commercial State, Hoskins. It has passed the \$3 million mark with

\$3,065,791 compared to \$2,663,864 a year ago. Winslow State Bank has \$2,454,342 compared to \$2,217,866 a year ago and Farmers State Bank, Carroll, has \$1,043,039 compared to \$692,964 in 1967.

Wayne Federal Savings and Loan shows savings of \$3,467,851. A year ago, the figure stood at \$3,060,181.

Loans are also up at all of the banks. First National has the greatest increase, from \$3,214,807 to \$3,456,157. Commercial State is next in increase with \$2,167,806 compared to \$1,967,224, and State National is up to \$6,745,232 compared to \$6,589,949. Farmers State increased from \$486,323 to \$277,333 and Winslow State decreased from \$1,396,968 to \$1,639,884. Wayne Federal increased from \$3,060,181 to \$3,112,236.

In addition to the healthy situation in the county's banks and

savings and loan associations, Wayne County is in the position of having a lot of the population located nearer other towns with banks, Randolph, Belden, Laurel, Wakefield, Pender, Pierce, Wisner and Pilger so there are deposits from this county in banks in those towns, making the overall picture a reassuring one.

Only Two Exceed Seal Sales Goal

Only two area counties have exceeded their goals in 1967 Christmas Seal sales campaign, according to the state director of the Nebraska Tuberculosis Association. Cedar County has exceeded its goal by \$49.19 and Thurston County has gone over the top by \$53.45.

Wayne County has the biggest "deficit" to overcome. This county is \$339.30 behind the total raised during the same period a year ago.

Other bordering counties and the amount they need to raise are: Dixon, 30 cents; Cumby, \$129.50; Madison, \$184.20;

Pierce, \$29.40; Stanton, \$167.95. The state is running about \$18,000 behind what it raised in 1966. According to the director, the campaign always winds up the first of March and it is hoped the record of 1966 will be exceeded.

Funds are used for research, education and case-finding in the state. Covered are tuberculosis, emphysema, chronic bronchitis, asthma, hay fever, pneumonia and all other respiratory projects.

Research projects at Creighton U. and Nebraska U. medical school are supported by the seal sale. Support is also given patient services and rehabilitation at the state hospital in Kearney.

Of the funds collected, 93 per cent will remain in Nebraska for various uses. The rest will go to national headquarters for further research.

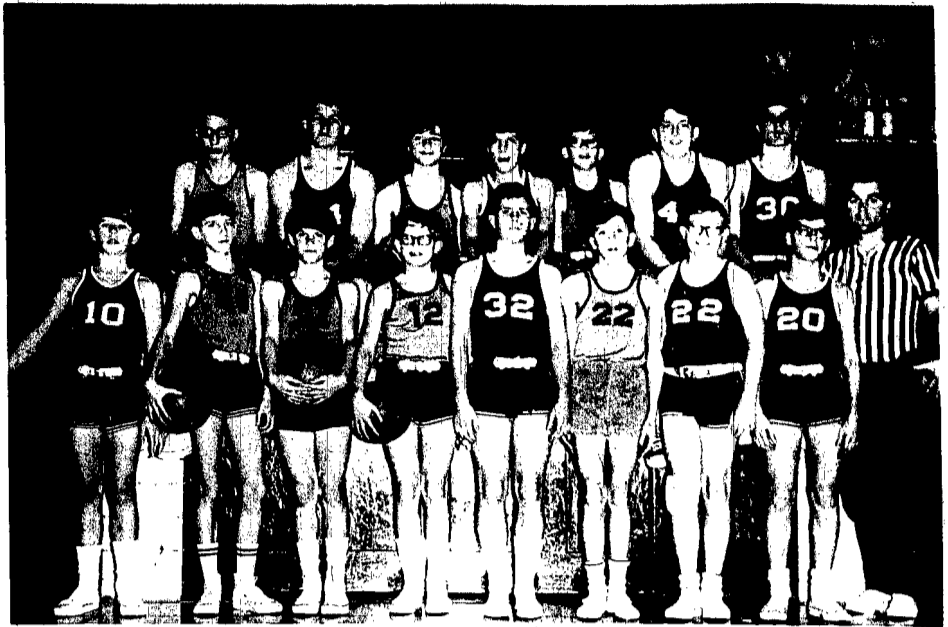
Anyone who failed to contribute can still help the county reach the quota by making out a check to "Christmas Seals" and mailing it to the Christmas Seal Chairman, Wayne.

THE WAYNE HERALD

92nd Year - No. 86

Wayne, Nebraska 68787, Monday, February 12, 1968

92nd Year - No. 86



HANK OVERIN'S eighth grade basketball team posed before a game with Pierce for this picture - and then went on to a 53-13 rout of the visitors. Standing (left to right) are Kelly Dill, John Meyer, Kurt Lesh, Rick Fields, Don Hansen, Bob Nelson, Dave

Kudrna, Todd Barnhoft and Coach Overin who had refereed a freshman game. Back row, Rex Murray, Chris Lueders, Bill Fletcher, Kyle Walls, Mark Wiltse, Rick Eloffson and Lonnie Biltrott.

Funeral Services Held Friday for Peter Christensen

Funeral services for Peter Christensen, 77, were held Feb. 9

at Hilscox Funeral Home, Wayne. Mr. Christensen died Feb. 4 at Richmond, Calif.

Rev. John Craig officiated at the rites. Music was furnished by Gordon Nedergaard, soloist, and Paulette Merchant, pianist. Pallbearers were William Swanson, Ellery Pearson, Dewey Thomas, Vernie Hurlbert, Ernest

Larsen and Myron Larsen. Burial was in Carroll Cemetery.

Peter Christensen, son of Lars and Dorothea Christensen, was born Dec. 16, 1890 in Wayne County, where he grew to manhood.

He was married Sept. 9, 1925 to Clara Dow, Mrs. Christensen died Sept. 5, 1932. In 1935 Mr.

Christensen moved to Richmond, Calif., where he resided until his death. He was also preceded in death by an infant daughter.

Survivors include two sisters, Mrs. Dora Griffith of Carroll and Mrs. Eric Nelson, Denver; a brother, Jens of Richmond, Calif., and a niece and a nephew.

LOVE-liest GIFTS

STOP AT THE DOOR AND SHOP!

BRUT for men \$5.00

PUB for men SPECIAL \$2.00

Also GIFT SETS

Prices Effective MON. - TUES. WED.

LARGE SELECTION of fine WATCHES \$6.95 and up

Prince and Princess GARDNER LEATHER BILLFOLDS & KEY CASES \$7

TABU and AMBUSH Spray Cologne \$1.50 and up

INTIMATE SPRAY MIST by Revlon Limited Edition \$2.50

Special CEPACOL MOUTHWASH 65¢

Special MAALOX 99¢

Special BAYER ASPIRIN 65¢

HALLMARK Fine Quality STATIONERY and PARTY GOODS

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FREE PICK UP & DELIVERY ON ALL PRESCRIPTIONS

Walgreen Drug

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for Your Valentine

PANGBURN'S FINE QUALITY CHOCOLATES IN ROMANTIC HEART SHAPED BOXES

75¢ and up

Large Selection of HALLMARK VALENTINE CARDS VALENTINES for All Ages

Put Color in Her Valentine with a

ALL NEW 1968

Admiral

BIG RECTANGULAR SCREEN COLOR TV

The most advanced COLOR TV in ALL WOOD CONSOLES!

Admiral AUTOMATIC FINE TUNING

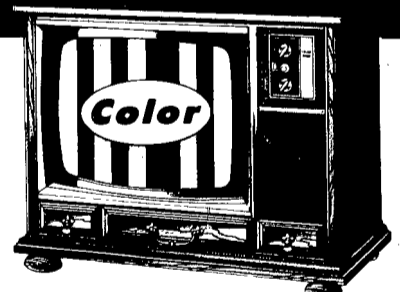
gives you perfect picture, perfect sound locked in automatically!

Set it once - flick the switch - and forget it! Locks in the best Color picture and the best sound - automatically electronically. No Color TV fine-tuning worries! Even a child can do it the Admiral way.

Admiral INSTANT-PLAY

gives you instant picture instant sound

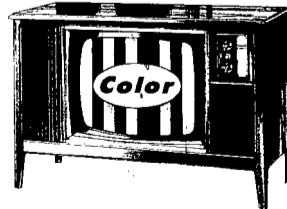
No more TV warm-up wait! Enjoy programs as soon as you switch them on. This year's Admiral feature also prolongs set life by safeguarding sensitive components against humidity damage.



ADMIRAL WOOD CONSOLE COLOR TV WITH A GIANT 295 SQ. INCH PICTURE!

SAVE \$75

Sensational Winter Windfall Values on all Admiral COLOR TV!



Admiral WOOD LOWBOY CONSOLE COLOR TV

SAVE \$75

INSTANT CREDIT

We Service What We Sell

- FREE DELIVERY -

Get in on all the Admiral Winter Windfall Savings at

Swanson TV and Appl.

311 Main, Wayne

Phone 375-3690

NIXON

WAKEFIELD, NEBRASKA

NIXON

FARM SALE

We will sell the following described personal property to the highest bidder at public auction at the farm LOCATED . . . ½ mile north, 2 miles west and ½ mile north of Wakefield . . . OR . . . 6 miles east, 3½ north of Wayne . . . OR . . . 35 miles southwest of Sioux City on Highway 35 to TNT Hotel, 2 west and ½ south on . . .

FRIDAY, FEBR. 16

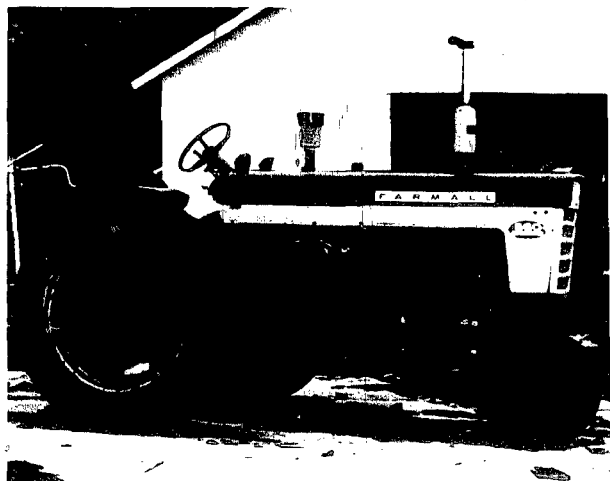
SALE STARTS AT 12:30 P.M.

NOT RESPONSIBLE FOR ACCIDENTS

(Watch for Farm Sale Arrows)

FREE COFFEE AND ROLLS

MACHINERY and MISCELLANEOUS



AUCTIONEER'S NOTE:

This is a good clean line of International Farm Machinery, most of it less than five years old and showing good care. There is no small stuff on the sale, so it will pay to be here early for the machinery.

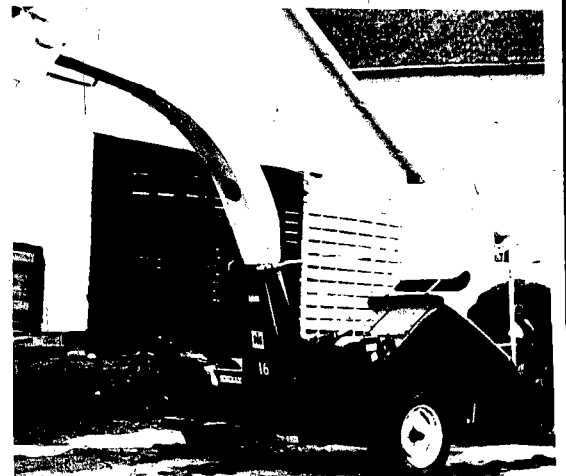
4 International Tractors

1962 International '560' Diesel Tractor in A-1 shape, fast hitch, new rubber in front

International 'M' Tractor, with big pistons in excellent shape - All rubber nearly new

1958 I-H '450' Diesel Tractor, wide front, fast hitch

1966 International Field Chopper, with corn head and pick-up hay head - Chopper cut 6 acres - Hay head never used - Machine has always been shedded



- International No. 463 Rear Mounted 4-row Cultivator
- 1962 Int. 4-btm. Plow, No. 412, semi-mount
- 1962 Int. 14-ft. Tandem Disc
- 1965 Int. 27½-ft. Harrow, heavy sections
- Int. No. 64 Combine
- 1963 Int. 4-row Planter with insecticide boxes - Also liquid fertilizer tanks
- '62 Int. 2-M-H mtd. Corn Picker, No. 1 cond.
- 1964 J. D. Elevator, 42-ft. long, 18-in. wide, power-take-off, like new
- J. D. No. 225X Letz Burr Mill, A-1 shape
- I-H Hydraulic Cylinder
- J. D. Hydraulic Cylinder
- Comfort Cover for 560, just like new
- 12-ft. x 4-in. Auger
- 4-row steel-wheeled Blackhawk Planter
- I-H Endgate Seeder, fits 5x10 box
- Electric Water Heater for 560

- Westingdorf Gear and 6x10 box, with hoist, like new
- John Deere Gear with 5x10 box, with hoist, like new

- New Silage Boards for both wagons, never used
- Hay Boom, with fork, to fit on loader
- J. D. 15-ft. Disc - old iron

- Case 15-ft. Disc - old iron
- John Deere 24-ft Harrow, good
- Bear Cat Burr Grinder, 3 years old
- Old Wagon with nearly new rubber Flat Bed
- 300-gal. Fuel Barrel, with stand
- 115-gal. Fuel Barrel, on low stand
- Set of nearly new Tractor Chains to fit 560 Int., with extra cross bars for enlarging
- Set of Int. Wheel Weights
- DeLaval 2-minute washer Cream Separator, with open spouts, used 6 months



- 200-bushel wooden Hog Feeder - good
- Copper Clad wood and cob Range, used 3 yrs.

40 HEAD OF HEIFERS and STEERS

These cattle have been running in the corn field up 'til now. They will receive about 8 lbs. of ear corn per day until sale day.

- 3 Charolais Steers, weight 750 lbs.
- 4 Shorthorns, weight 700 lbs.
- 4 Hereford Steers, weight 650 lbs.

- 10 Black and Black-Whiteface Steers - strictly choice
- 10 Hereford Heifers, weight 650 lbs.
- 9 Hereford and Black Heifers, wt. 600 lbs.
- These cattle were purchased in October - Real good quality set of steers and heifers.

CONSIGNED BY

Mrs. Geo. Aevermann

- 'M' International Tractor
- Disc
- 2-row Lister
- Three 50-gal. Gas Barrels
- 2-row Planter
- Plow
- Mower
- 2-row Go-Devil
- Wagon
- International 2-row Cultivator
- Flat Rack

FOR
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JIM TROUTMAN
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ORVILLE LAGE
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396-3292

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Wakefield
287-2972

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

MR. and MRS.

IVAN NIXON

JIM TROUTMAN, WINSIDE; ORVILLE LAGE, PILGER, AUCTIONEERS

WAKEFIELD NATIONAL BANK, CLERK



The Service Station

Sgt. Jerry Muehlmeier, son of Mr. and Mrs. Ernest Muehlmeier, Winside, left Feb. 1 for Korea. He has been stationed with the air force at Eglin AFB, Fla. An address will be published as soon as it is received.

Three Wakefield boys who enlisted in the navy together all arrived home the same week. Tim Kober, son of Mr. and Mrs. Don Kober, Randy Buhr, son of Mrs. Merle Schwarten, and David Ring, son of Mr. and Mrs. Austin Ring, are all home from boot camp at San Diego Naval Training Center. Randy was in Omaha Thursday so all three could not be photographed together but David (with glasses) and Tim did get together so we could get their picture. Tim will go to an electronics school at San Diego six months. David will attend Great Lakes Naval Training Center for a basic engineering course last-

ing about four months. Randy will go to Japan and then to Vietnam. All are 1967 graduates of Wakefield High School. A picture of Randy is to be secured, either alone or with his buddies.

John Doring, son of Mr. and Mrs. Erving Doring, Wayne, was promoted to a sergeant in the air force. He has been stationed at Mountain Home AFB, Ida., but was sent to Nellis AFB, Nev., for six weeks of special training recently. After Feb. 15 he will return to Mountain Home for two weeks and then will come to camp at San Diego Naval Training Center. Randy was in Omaha Thursday so all three could not be photographed together but David (with glasses) and Tim did get together so we could get their picture. Tim will go to an electronics school at San Diego six months. David will attend Great Lakes Naval Training Center for a basic engineering course last-

Sp-4 Gary Landanger's picture appears twice this week. We



"blew it up" for a head and shoulders picture for the front page. However, we also wanted to use the entire picture to give you an idea of what his bunker is like in Vietnam. Son of Mr. and Mrs. Fay Landanger, Carroll, he is scheduled to be home this month.

Sgt. Kenneth Haase, son of Mr. and Mrs. Henry Haase, Wayne, arrived home Jan. 24. He left Feb. 7 for the Philippines for 18 months. He has been based there

nam and Thailand much of the time as a flight engineer. His address is: Sgt. Kenneth Haase, AF 17571243, Box 9071, APO San Francisco, Calif. 96274.



previously and his wife has been staying in Sioux City but she will join him in the Philippines in March. He is a 1960 graduate of Wayne High School and joined the air force in 1960, serving at Lackland AFB, Tex., Amarillo AFB, Tex., Naha AB, Okinawa, Pope AFB, N. C., and Clark AB, Philippines, since going in. He has been in the air force seven years and plans to return to civilian life in 1 1/2 years. His brother, Vincent, is stationed in Germany and is a SWAY winner this week. Sgt. Haase is based in the Philippines but serves on a C-130 transport, flying to Viet-



Pvt. Dean Jensen, son of Mr. and Mrs. Earl Jensen, Wayne, has completed eight weeks of advanced infantry training at Ft. Ord, Calif. He has been taking specialized instruction in small unit tactics and in firing such weapons as the M-14 rifle, the M-60 machine gun and the 3.5-inch rocket launcher. No information was given on what his next assignment would be.

After the item about Thomas Garvln, son of the Leo Garvlns, Dixon, was printed last week, a picture of him was received. His wife and children are staying in Dixon until he gets back



from Vietnam in March. He is with the medics and is to be assigned to a South Carolina base when he returns.

An address has been received for Randy Bargstadt, son of Mr. and Mrs. Alvin Bargstadt, Winside. He writes that he wants the paper to keep coming to him in Germany as he expects to be there several months. His address is: Sp-4 Randall Bargstadt, US 55857274, USA Berlin Brigade, Helmstedt Spt. Det., APO New York, N. Y. 09742.

Sp-5 Calvin Kruger has been discharged from the service after serving two years. He spent a year in Vietnam and the last few



GOLD GRABBER... James Coburn plays a professional gambler and adventurer in the comedy western, "Waterhole No. 3," opening Thursday at the Gay Theatre. Coburn was born and partially raised until five years old in Laurel, Nebr. He was voted the twelfth top movie star in the 1967 balloting.

months in Tampa, Fla. He is from the Belden area but information on his parents and what type of work he did in the armed forces was not obtained.

Larry Ritze, son of Mr. and Mrs. Harold Ritze, Winside, is home again from Fitzsimons Hospital, Denver. He has been here since Jan. 26 and returns to the hospital Feb. 19. He is still being treated for a hand injury discovered while he was serving with the air force in Vietnam.

Offering Options in Beneficiary Payment

The Veterans Administration offers options in receiving payments upon the death of a holder of a GI Life Insurance policy, according to Chris Bargholz, Wayne County veterans service officer. He offers help to anyone who wants to know how payment can come.

A lump sum payment is one of these. Payment can also be received over a period of time. Beneficiaries can also receive a partial lump sum payment with the rest in monthly installments.

For those who wish to make a decision on this or other matters regarding GI Life Insurance, Bargholz offers his services. He is in his office weekdays.

Four Boys, One Girl WHS Tops

Four boys and one girl had perfect grades at Wayne High School the second nine weeks, according to Prin. Fred Ricker. They are among 73 pupils named on the honor roll.

Those with perfect "1" averages were Lyle Nelson, Jane Owens, Bruce Ring, James Stevenson and Dan Sutherland.

Right behind with 1.2 averages were Kathy Dunklau, Doris Baker, Mary Jo Cook, Marlon Geewe, Lorna Harder, Leah Havener, George John, Connie Jones, Trixie Jones, Winona Peterson, Jerome Vrtiska and Laurie Wolters. Kathy Junk had a 1.3 average.

Averages of 1.4 were recorded by Lou Angela Agler, Linda Cary, Dennis Ellermeyer, Sandra Hansen, Michelle Harms, Cyndee Kerstine, Layne Mann, Jeri Manning, Alan Meyer, Darlene Miller, Verl Preston, Nancy Robinson, Kathy Wolske and Mary Zimmerman.

Those with 1.5 averages were Debi Armbruster, Tom Havener, Joan Merchant, Tom Meyer, Diane Olds, Robert Penn, Penny Rees, Connie Ritze, Ronald Seymour, Donald Skokan, Mary Stevenson and Mary Swanstrom.

Rating 1.6 averages were Betty Fisher, Janice Glese, Joyce Grone, Pearl Hansen, Susan Heit-



SWAY NAMES were drawn Monday by (left to right) Ray Rose of Ray's Refrigeration, Everett Roberts of Roberts Lockers and Tom Roberts of Wayne County ASCS

hold, Jim Kenny, Linda Lesh, Tom McDermott, Jean Meyer, Joan Pankratz and Mary Lou Steger.

Sue Brown, Marsha Johnson, Gordon Jorgensen, Debbie Kerl, Eric Nedergaard, Jane Prodoehl and Jane Williams had 1.75 averages; Amy Coryell, Paul Craig, Tom Denesla, Dennis Harmeyer, Randy Helgren, Joedy Hoogner and Barbara Kay 1.8 averages;



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NOW	\$6.25	\$1.80	95c	50c	NOW	\$5.60	\$1.70	95c	50c

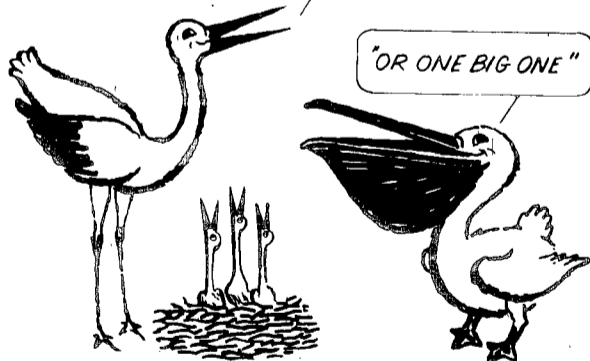
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