



WINSIDE WINNERS in the state math tests were (left to right) Lee Trautwein, Lois Diederichsen and Kirk Trautwein. They are shown with their teacher, Mrs. Jim Troutman, and the student teacher who helped them review, Dennis Crippen.

Winside Pupils Rate High

Winside High School patrons had a right to "pop a few buttons" in pride the past week. Their school ranked among the top 20 schools in the state in a math test.

Still No Winner

John Paulsen, Carroll, could have won \$400 Thursday night by being in Wayne for 8 p.m. when his name was called for the Silver Dollar drawing.

Meeting in Wakefield

The spring meeting of District III Nebraska School Food Services was held at Wakefield Saturday, Apr. 6.

Board Hears WSC Charges

A condemnation of the normal board system, fear of reprisal among the faculty, lack of communications between faculty and administration and charges of "running a country club and not an educational institution" were the main issues aired by four Wayne State professors and one retired faculty member at an executive board meeting of the Legislative Council held in Lincoln Friday afternoon.

Warning to WSC!

Postmaster Don Wightman, Wayne, warns Wayne State College students who are leaving at the end of the present term that their mail will not be forwarded unless they make prior arrangements.

Boost Carroll Sewer Plan

The plans for a sewer system have been discussed off and on over a period of several years. Interest has been at a new high since a meeting of Carroll Community Club at which men and women joined the town board members as guests for a discussion of the proposal to see how much interest there is.

No Easter Plans?

Are some churches omitting special Easter services or messages this year? The Herald plans to have a front page story on the plans of churches in the area for Good Friday and Easter this having been announced earlier.

Loren Park Resigns as Principal

Loren Park, a staff member of District 17 schools for five years, has resigned as principal of Wayne Middle School at the end of the present term.

Vacations Set

Schools have Easter vacations set for this coming weekend. Reports have come in on those in four towns. In Carroll-Wayne schools, there will be no classes Friday, Apr. 12 of Monday, Apr. 13, giving a four-day vacation.

WS Graduation Thursday

Some 172 Wayne State students expecting to graduate, plus several thousand relatives and friends, are preparing for the college's spring commencement and keeping an eye on capricious weather, hoping the day will be pleasant enough to permit an outdoor ceremony in the Willow Bowl Thursday afternoon at 4 o'clock.



DOWN THE HOLE came Alice to be greeted by the White Rabbit. Steve Millnitz is the rabbit and Beverly Fullmer, Alice, in the WSC children's production presented here last week.

Freeholder Petitions Ask Land in District

Co. Supt. Gladys Porter has freeholder petitions asking for land being transferred from rural districts into Wayne-Carroll District 17. Both freeholders are in land now in District 47.

Prize Case Decision Due

The largest of all subscription campaigns in this area, which offered a new 1968 Chevrolet to the winner, will officially end at 5:00 p.m. Monday, April 8.



The Spook Speaks

Truck drivers must get lumps in their throats as they approach the railroad underpass at Allen. For instance, if a trucker with a 12'8" high sees the sign, "Low Clearance Underpass Ahead 12'9" he goes ahead, sure he can make it. Then when he gets to the underpass there is another sign: "Low Clearance 12'5". It isn't easy to back up a tractor-trailer but some have had to rather than take a chance on lowering the truck—or raising the tracks the hard way.

It Was a Pleasure

It has been a great pleasure to have worked in and around Wayne during the past two months. The work has brought us into close contact with many of the people of this community and we have enjoyed it greatly.

Show Films to 2,500 in Four Months

When Mrs. Chris Tietgen, Wayne, and Mrs. Alfred Sievers, Winside, sat down to watch any time from the last of November through the last of March it was quite possible they were showing the films themselves for in that period they have presented film programs over 50 times to almost 2,500 boys, girls, men and women.



SHOWING CANCER FILMS was almost a full-time job for Mrs. Chris Tietgen, left, and Mrs. Alfred Sievers, who served as educational chairman for the Wayne County Cancer Society.

Three Army Men Get SWAY Presents

Three army men, two from Wayne and one formerly from Wayne, were drawn for SWAY \$10 gifts, letters and lists Tuesday night. The drawing was held in Winside for the first time and will be held there again this Monday night.



Gilbert Foote

These drawn Tuesday were: Gilbert Foote, son of Mr. and Mrs. Ted Foote, Wayne; George Micha, son of Mr. and Mrs. Arthur Micha, Orange, Calif.; and Robert Peterson, son of Mr. and Mrs. Orin Peterson, Wayne. Foote entered the service in June, 1952, serving at Charleston AFB, S. C., until 1962, then at Dover, Del., until 1965 and at Hickam AFB, Hawaii, three years. He has been at Hill AFB, Ogden, Utah, since last January.

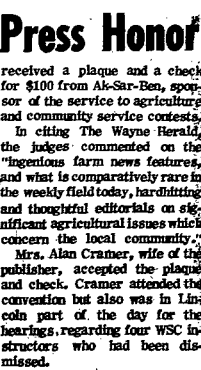


Bob Peterson

He graduated from Winside High School in 1950. His wife is the former JoAnnism, daughter of the Lynn Ioms, Carroll. His address now is: T/Sgt. Gilbert Foote, 989 Sherwood Drive, Layton, Utah 84041.

Herald Wins Press Honor

Three newspapers in Nebraska were cited for service to agriculture by the Nebraska Press Association convention in Lincoln, Omaha Friday evening. One of them was The Wayne Herald.



received a plaque and a check for \$100 from Ak-Sar-Bon, sponsor of the service to agriculture and community service contests.





THE MOVING HOUSE of the duchess is shown in this scene from "Alice in Wonderland," presented last week at WSC. Characters include the caterpillar, the cook, Alice, the duchess and the frog-doorman.

## Social Scene

**Monday, Apr. 8**  
Minerva Club  
Eastern Star  
**Tuesday, Apr. 9**  
Wayne PTA  
Mrs. Jaycees  
Klick and Matter, Mrs. Harold Ingalls  
Merry Mixers, Mrs. Leo Hansen  
JE Club, Mrs. Oscar Lichtke Bldorff, Mrs. Harold Ingalls  
**Wednesday, Apr. 10**  
AAUW tea for senior college women  
Grace Lutheran Ladies Aid  
Methodist WSCS  
LaPorte Club, Mrs. Walter Chinn

## Wayne Hospital Notes

Admitted: Bradley Biermann, Wisner; Mrs. Gary Wiebelhaus, Wayne; John Gathje, Wayne; Mrs. Alice Hollman, Wayne; Mrs. James Westadt, Laurel; Alvin Peterson, Wayne.  
Dismissed: Mrs. Byron Janke, Carroll, George Voss, Winside; Herman Kling, Wayne; Harry Manning, Wayne; Mrs. James Westadt, Laurel.

## St. Mary's Guild Has Meeting on Wednesday

St. Mary's Guild met Apr. 3 with Mrs. Frank Lansing as hostess and Mrs. C. D. Schneider, co-hostess. Bingo furnished entertainment with prizes going to winners.  
The door prize went to Mrs. Lonnie Hengar. Mrs. Earl Anderson won the rabbit cake in the raffle.  
St. Mary's School children will be presenting the program for the meeting May 8. Hostesses will be Mrs. Jerry Sperry and Mrs. Ron Dendinger.

## BIRTHS

Apr. 3: Sgt. and Mrs. Steven Glassmeyer, Emerald, N. D., a son, Christopher Steven, 7 lbs., 6 oz. Grandparents are Mr. and Mrs. Floyd Glassmeyer, Wayne, and Mr. and Mrs. Gilbert Hauss, Wakefield.  
Apr. 4: Mr. and Mrs. Gary Wiebelhaus, Wayne, a son, Robert John, 6 lbs., 12 1/2 oz., Wayne Hospital.

More than 22 million Americans suffer from some form of heart and blood vessel disease.



CAST MEMBERS of the Winside senior class play, "We Shook the Family Tree," lined up for a post-play picture. Seated left to right are Donna Allemen, Kirk Troutman, Peggy Hoeman, Diane Wacker and Dennis Swanson. Standing are Rich Doring, Carol Blatch, Neil Drogren, Dianne Mann, Barbara Jenkins, Diane Krueger and Dan Jaeger.

## Allen Signs Three

### More New Teachers

Allen Consolidated Schools have signed three more teachers, according to Supt. F. C. Heckens. Details on the new coach are contained in an article in the sports section of this issue.  
Jean Greve, West Point, has signed to teach sixth grade. She will take the place of Mrs. Carolyn Day. The new instructor will graduate from Wayne State College this term.  
New third grade teacher will be Mrs. Dean Sorensen, Wayne. She will take the place of Mrs. Zable Chambers.

## Allen Pupils at USD

Four pupils from Allen High School went to Vermillion Saturday, Apr. 6, to attend the regional science fair on the University of South Dakota campus. Mrs. Leroy Wilch was in charge of the group that viewed exhibits. Pupils are scheduled to report back to classes on the fair. Richard Burgess went in seventh grade science, Steve Green in general science and Dennis Gelfer and Nancy Chapman in biology.

## Concord

Mrs. Jerry Allvin  
Phone 584-2440

### Buffalo Bills Meet

Eight Buffalo Bills met Apr. 2 at the home of Mark Martindale. New projects were discussed and assignments were given by club leaders. Members judged cakes that had been brought by some of the boys. The next meeting will be at the home of Gary McAuliffe Apr. 23.

### Concordettes Meet

Concordettes 4-H club met Mar. 29 at the Bud Hanson home. Roll call was answered by members telling where they would like to go on their tour. They judged muffins members had made. The next meeting will be Apr. 30 in the Delmar Holdorf home.

### Welfare Club Tour

Wednesday Welfare Club met at the Concord school lunch room for a noon luncheon. Afterwards they went to Wakefield where they toured the Waldbaum Egg Plant. At the close of the afternoon they had lunch at a Wakefield cafe. Eleven members attended.

Mr. and Mrs. Garold Miller, Ainsworth, were weekend guests in the Jerry Allvin home to observe Jill's second birthday. They were also guests in the Louis Baker home, Wayne.

Guests Saturday afternoon of Barbara Loge for her 7th birthday were Janie Johnson, Annette Fritschen, Darcy Harder and Jackie and Robin Sherry.

Janie Johnson entertained Monday after school for her 6th birthday. Guests were Jody Allvin, Barbara Loge, Annette Fritschen, Melanie Gundersen, Robin and Jackie Sherry, Patty Kirchner, Tracy McAuliffe, Darcy Harder and Ricky Peterson. Evening guests in the Meredith Johnson home were Mr. and Mrs. Milton Johnson and family, Wayne, Mr. and Mrs. Willis Johnson, Mr. and Mrs. Arvid Peterson and Mr. and Mrs. Anton Olson.

Guests Sunday in the Robert Fritschen home for Annita Kay's fourth birthday were Mr. and Mrs. Julius Schultz and sons and George Robinson, Spencer, S. D. Guests Monday afternoon of Annita Kay were Mrs. U. Alexander, Margaret and Johnnie and Mrs. Don Kubik and Michelle, Wayne, Mrs. Clarence Rastede and Lori, Mrs. Bud Hanson and Jill, Mrs. Bob Sherry and Tommy, Joyce Kirchner, Mrs. John Erlandson, Mark and Lisa, Concord and Mrs. Gene Schwartz and Mary Jo, Laurel.

The Wayne (Nebr.) Herald, Monday, April 8, 1968



FIRST BABY born during FHA week at Wayne Hospital was Robert John, second child and son of Mr. and Mrs. Gary Wiebelhaus, Wayne. WHS Future Homemakers of America presented the mother with a rose and the baby with a silver spoon. Kathy Fletcher is on the left and Debbie Farrants on the right while Mrs. Wiebelhaus holds the baby. Robert John weighed in at 11 pounds 6 ounces April 4, the same weight as his brother when he was born.

## Social and Club News

### Sixth Annual LCW

### District Assembly

### Held at Redeemer's

Redeemer Lutheran Church, Wayne, hosted the sixth annual assembly of the Northeast District Lutheran Church Women Apr. 3, with 324 persons, including 11 pastors, registered for the meeting. Theme for the day was "My Believing Heart." Mrs. Winton Wallin, Concord, district chairman, presided. Mrs. Darrell Heier is local chairman.

Mrs. Alvin Meyer, local president of LCW, gave the welcome, with Mrs. Bob Johnson, Norfolk, responding. Following the business meeting a panel discussed Lutheran institutions in Nebraska. Pastor Emory Pokrant, Oakland, served as moderator. Pastor Pokrant is dean of the northeast district. Representing Im-

manuel, Inc. of Omaha, was Dr. Reuben Swanson, Omaha, president of the Nebraska Synod LCW; Robert Turquist, Axtell, spoke on behalf of Bethpage Mission and Dr. Loren Wolff, Lincoln, superintendent of Tabitha Home, Lincoln, told of the work in that particular institution.

Sharing sessions were held in the morning and afternoon. Those present divided into groups to exchange ideas and tell of work done.

Dr. Swanson spoke on "With All My Heart," and Mrs. Earl High, Bertrand, gave a talk on "Heart of LCW Women." Mrs. High is president of Nebraska Synod LCW.

Following the noon meal served by First Methodist WSCS, Wayne, Mrs. Reuben Swanson gave devotions. A skit was presented by Salem Lutheran LCW of Wakefield. Also during the afternoon session, Mrs. T. J. C. Schuldt, South Sioux City, was installed as district secretary.

LCW of St. Paul's and Redeemer's of Wayne furnished the refreshments in the morning and LCW members of Concordia Lutheran, Concord, and Salem Lutheran, Wakefield, furnished afternoon refreshments.

Mrs. Fritz Ellis directed Redeemer choir for special music in the morning and also sang a solo for the offertory in the afternoon. Mrs. Bill Kugler was organist for the day.

Other board members present, including Mrs. High, were Mrs. Melvin Beerman, Dakota City, Mrs. Marvin Larson, Hastings, Mrs. W. V. Setterlund, Omaha.

St. John's Lutheran Church, Norfolk, will host the assembly next year.

## Carpenter-Rickett

### Plan August Rites

Mr. and Mrs. Victor Carpenter, Allen, announce the engagement of their daughter, Anne, to Kenneth Rickett, son of Mr. and Mrs. Delbert Rickett, Ponca. Miss Carpenter attended the University of Nebraska and the University of Omaha. She is presently employed in Sioux City. Her fiancé is farming near Newcastle.

An August wedding is being planned.

## Suehl Baby Baptized

Brian Lee, son of Mr. and Mrs. Harry H. Suehl, Pilger, was baptized Sunday morning at Trinity Evangelical Lutheran Church by Rev. H. F. Otto Mueller. Sponsors were Mr. and Mrs. Dean Henriksen, Neligh.

Dinner was served at the home of the grandparents, Mr. and Mrs. Emil Baker. Present were Mr. and Mrs. Dean Henriksen, and Mr. and Mrs. Homer Kester, Neligh, Mr. and Mrs. Otto Kleen-sang, Mr. and Mrs. Harry F. Suehl, Mr. and Mrs. Otto Saul, Bill Jacobsen, Mrs. Myron Meyer and Cheryl and Mr. and Mrs. Harry H. Suehl and family.



Starts TUESDAY

THE WARNING! HELLS ANGELS ARE COMING



## "PRICELESS TREASURES"

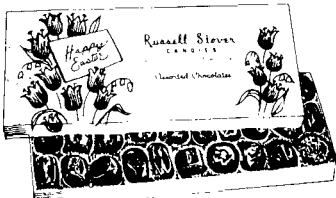
Capture Moments Like These In Photographs For Families and Friends.

- CALL US TODAY FOR AN APPOINTMENT -

Lyman Photography

Phone 375-1140

to give and enjoy for **EASTER**  
Russell Stover  
CANDIES



ASSORTED CHOCOLATES 1 lb. box \$1.80 2 lb. box \$3.50



EASTER GREETINGS BOX \$1.45



CHOCOLATE COVERED MARSHMALLOW EGGS 90¢



EASTER BASKET \$1.40  
FRUIT AND NUT EGG \$1.40  
TWIN EGG BOX \$1.65

Griess Rexall Store

221 Main St. Wayne Phone 375-2922

FIRST OF THE WEEK  
**SPECIALS**  
AT  
Wayne's Home-Owned  
**SUPER VALU**

Prices Effective Monday and Tuesday, April 8 - 9

**GREEN CABBAGE**

FRESH  
LB.  
**7¢**

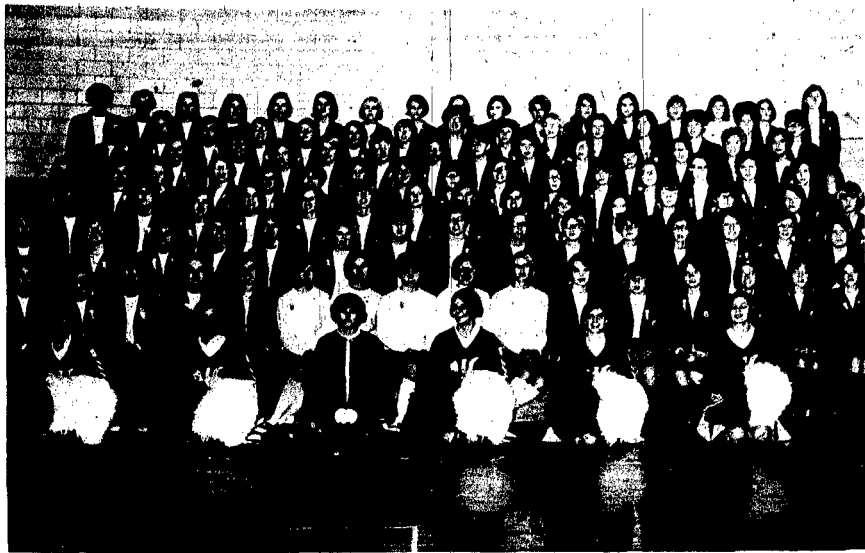
**SUMMER SAUSAGE**

WIMMERS  
lb.  
**69¢**

**ANGEL FOOD CAKE**

MIX  
PILLSBURY  
16-oz. pkg.  
**39¢**





WAYNE HIGH PEP CLUB was photographed by Kieth Tietgen at the Hartington Cedar Catholic game. The sponsor, Mrs. Wanda Lehnus, was sitting on the left, just out of camera range.



A BLIND HORSE, 'Old Jim,' used to pull the meat delivery wagon for Denbeck's Market in Wayne. It was located where Dr. William Koeber's office is now. The box in front contained the meat and three to six deliveries were made each day. When the reins were dropped, Old Jim stood and waited until someone came to give him the signal to go ahead. This picture of Clifford Johnson and Joyce Danbeck was taken in 1923 in front of Mrs. Ed Denesia's house near Fourth and Nebraska. The house is still there. Clifford Johnson now runs a locker and processing plant here.

### Easter Hunt, Ham Prizes at Allen

#### Doggone Dogs Gone

It happened again, for the fifth time. Wayne police were called to an area where dogs were running loose but by the time the officer arrived the dogs were nowhere to be seen. It is about the fifth time in the last two weeks such a situation has occurred. Other calls the past week included: Complaint of a resident allowing garbage to accumulate; windshield broken in a car parked in the business district; back window broken out of a car parked in the college campus; a car passed a bus, crowded the bus to the curb causing over \$100 damage to the bus; water sprinkler and 50 feet of hose stolen; a horse was loose in a yard; and wind blew so hard it shook the lock loose in a business place door allowing the door to swing open about 4 a.m.

Allen Commercial Clubs is planning an Easter egg hunt and drawing for hams Saturday, Apr. 13. The hunt is scheduled at 2 p.m. and the drawing at 3 p.m.

Plans call for the Easter egg hunt to be held in the park a block south of the business district. In case the weather is bad some other arrangements will be made.

The hunt has been arranged in two divisions. One section will be for pre-school youngsters and those in kindergarten. The other will be for tots up to nine years of age.

Five hams will be given away. In order to be eligible, area residents must register at any of the participating business places.

The drawing for the hams will be downtown. Those whose names are drawn have until 6 p.m. to pick them up.

#### Certified Seed Still Available to Farmers

Dixon County Agent Howard Gillaspie reports there are still several varieties of certified seeds available. He and other county agents have Nebraska certified seed directorates which can be consulted in looking for new or improved crop seed.

Two new varieties of oats look promising in this area, Gillaspie said. They are Jaycee and Santee, both in limited supply so they should be ordered at once.

Amsoy soybeans is one of the better varieties for Northeast Nebraska and some seed is available. Liberty barley is relatively new in the area but is becoming more popular, he pointed out.

Anyone wanting more information on the various seed types and how they are working out in this area can contact their respective county agents or Northeast Station, Concord.

#### No Insurance Course

Everything looked so great for an insurance course in Wayne. Then the first class was held and only five of the 13 who had enrolled showed up. The course had to be cancelled. Those who attended that initial session were pleased with what was offered and wanted more but the high school could not afford to offer it with so few attending.

#### Future Nurses Cite Need for Home Kits

The Future Nurses Club of Wayne High School cites the do-it-yourself trend as another reason for having a home first aid kit. FNC is selling the kits in the Wayne-Carroll area.

Mrs. Mary Ann Cottrell, school nurse and FNC sponsor, points out that as people do more work at home they incur more injuries. The kits FNC offers can take care of many of the needs for minor accidents.

FNC, Johnson & Johnson and Gress Rexall Store are making a variety of kits available. Anyone not contacted by the FNC members can get a chance to inspect the different types by calling WHS.

Kits are available for home, car, shop and other places. They come in several sizes with a variety of equipment according to size and afford a single container for the normal needs for taking care of injuries and preventing infection.

The March of Dimes, fighting birth defects, says a quarter-million babies are born in the U.S. every year with significant defects.



THE WALRUS in the painting was the subject of a dissertation by Tweedledee and Tweedledum as they talked in unison to Alice in 'Alice in Wonderland.' WSC children's production last week.

#### Australian Student Will Speak at PTA

Margot McKay, Australia's goodwill ambassador to Wayne as an AFS exchange student, will speak for the Parent-Teacher Association meeting Tuesday, Apr. 9, at 8 p.m. in the WHS lecture hall.

Miss McKay will show slides of various scenes in her homeland and will tell how life in Australia differs from life here. A question and answer period will follow.

All members of the PTA and anyone else interested will be welcome at the meeting. Refreshments will be served following the meeting and program.

#### Set Concord 'School'

A pre-kindergarten "school" for those children who will attend Concord Elementary School kindergarten this coming fall will be held the afternoons of Apr. 18 and 19. All children who will be

five years old on or before Oct. 15, 1968, will be eligible but birth certificates must be furnished. All parents with children in this group should notify Supt. James Withee, Laurel, of plans to attend or not attend, including information on the name of the child, name of parents, birth date of child, address and whether or not they will attend pre-kindergarten school.

#### Dixon County Boys Take Short Course

Two Dixon County boys, Kenneth Swanson, Allen, and Gene Casey, Ponca, completed the second term of this winter's farm and ranch short course Mar. 29, according to County Agent Howard Gillaspie.

Swanson said he would like to encourage more Dixon County boys to attend the short course for young farmers, calling it "worth the time and effort."

Casey said it was a good experience with interesting and valuable courses, especially in animal husbandry. He recommended the course to all boys starting out in farming, citing the fact they will find "farming is big business."

An early short course was held, Swanson, Casey, Randal Carlson, Wakefield, Joe Kavanaugh, Waterbury, and Gary Armstrong, Ponca, attended.



G-R-R-EAT NEWS

Ask About The Wayne Herald  
**Combination (Thursday - Monday - FREE) Want Ads**  
 Monday - Thursday - FREE

Anyway you look at it you get more roar from a combination Monday, Thursday, Monday ad.

THE WAYNE HERALD



Put a Tiger to work for you  
 Call 375-2600  
 and place your combination ad





## The Service Station

Roger L. Johnson, son of Mr. and Mrs. Ivan Johnson living south of Concord on the Wakefield route, has been promoted to Specialist 5. He has been under a doctor's care for a while, having been injured when a battery he was working on exploded in his face. His eyes had to be kept covered for three days but at last report he is able to do limited work. He is overseer of the welding shop at his base in Thailand. Roger will have served a year there next August and is scheduled to come home then. His address is: Sp-5 Roger L. Johnson, US 55857241, Co. C, 538th Eng. Bn., APO San Francisco, Calif. 96233. He is shown in this picture on the steps of base living quarters.

A/1c Frank Dillard, son of Mr. and Mrs. Frank Dillard, Walthill, and husband of the former Kathryn Lindstedt, Pender, is stationed at Wiesbaden, Germany, where he is a communications specialist assigned to a unit of the air force communications service. He had been at Grand Forks AFB, N.D., prior to going overseas.

Budd Bornhoff, Jr., left Los Alamos, N. M., Mar. 23 for Newport, R. I., to take training for four months after which he will go to San Diego to serve as a lawyer with the navy. He has been an attorney for the Atomic Energy Commission at Los Alamos. He is the son of Mr. and Mrs. Budd Bornhoff, Wayne, and his wife,



Carolyn, is the daughter of the Harvey Becks, Wayne. She is remaining in Los Alamos for the time being as she is a teacher in the schools there. When school is out she will join her husband. His address is: Lt. (jg) Budd B. Bornhoff, Jr., Officer Indoctrination School, Class 6803, Sec. 1, Bldg. 1600, US Naval Base, Newport, R. I. 02840.

Yeoman Third Class Rodger Lundholm, ward of Arlyn Olson, formerly of Wayne and now of Kearney, is serving with Attack Squadron 55, which has just been awarded its fourth navy unit commendation during ceremonies at the naval air station at Lemoore, Calif. His squadron earned the commendation for meritorious service in combat operations in Southeast Asia aboard the attack aircraft carrier USS Constellation, the squadron overcoming enemy defenses and hazardous weather to carry effective naval air power against enemy targets.

A new address has been received for Alan Cook, son of Mr. and Mrs. Arthur Cook, Carroll. He is near Da Nang, Vietnam, on Red Beach so will be close to the place where his brother, Warren, is stationed. The two hope to get together soon. The new address is: Pfc. Alan R. Cook, RA 56553508, 339 Trans. Co. (DS), Drawer 96, APO San Francisco, Calif. 96337.

Merle Goree, son of Mr. and Mrs. Ned Goree, Wisner, has been promoted to airman first class. He is an aircraft mechanic at Offutt AFB, Omaha. Merle is a graduate of Pilger High School.

A/1c David Hall, husband of the former Debbie Wright, Wayne, called from Thailand last week. His message was relayed by a ham radio operator. Dave reported it was extremely hot there. His wife has received a personal letter from his commander, citing Dave for his professional ability and dedication to duty in headquarters squadron. His address is: A/1c David Hall, AF 17732635, 4258th Strategic Wing, CAS Staff, APO San Francisco, Calif. 96330. In the picture Airman Hall is shown at a table in the living quarters of the base where he is stationed in Thailand.

A little late, the army comes through with word that Stacy Swinney, son of Mr. and Mrs. Lee Swinney, Wayne, was promoted to sergeant at Ft. Benning, Ga., Mar. 11 after completing NCO training in leadership, light weapons, infantry tactics, map reading and communications. His selection for the course was the result of a specialized army program that grants rapid promotions to outstanding individuals. Stacy is a 1966 graduate of WHS.

Sgt. Paul Bach, son of Mrs. Luella Olderog, Council Bluffs, and husband of the former Nydra Young, daughter of Mrs. Janet Young, Wisner, has been named outstanding airman in his unit at Offutt AFB, Omaha. Sgt. Bach is a programming technician and was selected for exemplary conduct and duty performance at the SAC base.

Last August John Hardy, jr., was one of those drawn for SWAY. Few recognized the name, although some remembered he had been at Winside with his parents when his father worked on a construction crew. The past week a letter was received from his parents at Corvallis, Ore. They said he had just returned from Vietnam when the \$10 SWAY check arrived and both he and his parents thought it was a great gesture on the part of the sponsors. John was drafted in June, 1964, and re-enlisted

Randall Schneider, son of Lloyd Schneider, Pilger, is an equipment operator constructionman at Camp Adenir, Vietnam, and helped the Seabees celebrate their 26th anniversary. At the time he was with a naval mobile construction battalion. The battalion supports allied forces in the northernmost provinces of South Vietnam. Schneider is in an outfit that builds airstrips, temporary housing, port facilities, fuel storage tanks and other facilities. Once in a while they have had to stop construction work and use combat tactics as enemy troops have attacked.

## WS Science Show Winners Listed

Students from West Point Central Catholic High School won six of ten first places awarded Saturday in the Northeast Junior Academy of Science competition held at Wayne State College. Other winners represented Columbus High School, Humphrey St. Francis Central Catholic High School, and Winside High School.

Biology entries were so numerous that the students were divided into four sections and firsts awarded in each. The winners: Ann Strehle, West Point, and Connie Wemhoff, Humphrey, tied in one section; Marilyn Reeson, West Point; Russell Peltzmeier and Bob Decker in a joint project, West Point; and Carol Wagner, Winside.

In physics, first place went to Tom Rick and Steve Eymann, Columbus, for a joint project; in chemistry, first to Jeanne Schinostock, West Point; in mathematics, first to Patrick Grewe, West Point.

First place winners presented their research papers to the entire audience of nearly 300 students and teachers.

Marlin Barnes, Lyons, president of the academy, and members of the Wayne State science faculty said many of the projects showed work of collegiate level.

Second and third places also were given in all four classes. In biology: seconds to Ron Seymour and Janet Hasebroock, Wayne; Gale Miller, Pilger; thirds to Kirt Schellenberg, Winside; Leslie Walters and Leah Havener, Wayne; Diana Blumelster, West Point Guardian Angels; Verl Preston and Amy Coryell, Wayne.

In physics: second to Gary Hundt, Norfolk; third to Leonard Ternus and Richard Velk, Humphrey.

In chemistry: second to Jim Surber, Norfolk. In mathematics: second to Maureen Ortmeier and third to Harold Buse, both of West Point.

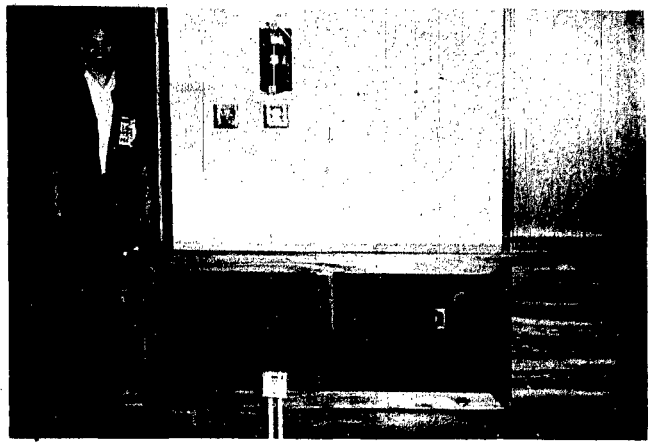
## IRS Has Refunds for Few Area Residents

The Internal Revenue Service in Omaha reports many taxpayers in Nebraska who overpaid their 1966 (Note: That is 1966!) federal income taxes have not been located. A few of these listed addresses in this area at one time or another.

Those listed around here include: Edward C. and Janice E. Brandt, Hadar; Gerald Daniel Greger, 108 East Fifth, Wayne; Don A. and Payne D. Kubik, Emerson; Ruben A. and Evelyn Mueller, Randolph; Carl and Anita Peterson, Wisner; and Russell E. and Donna M. Wegner, Wisner.

Anyone knowing any of these people should notify them to get in contact with District Director of Internal Revenue, Federal Office Building, Fifteenth and Dodge, Omaha 68102. Identity must be established before checks will be handed over.

Usually the checks were not delivered because the one named on them moved and checks cannot be forwarded. The only way to get them now is for the person having a check coming to identify himself. He one is able to get checks for those named except the ones to whom checks are made out.



THIS FURNITURE will help beautify the home and cover a heating unit. It was made by Gordon Jorgensen who drew up the plans and did the work himself in the industrial arts classes at Wayne High School.

## Exceptional Jobs Cited in Classes

Many of the members of the vocational trades and industry class and the machine woodworking class at Wayne High School have done exceptional work this year. Mike Mallette is woodworking teacher in both classes with Bill Wilson handling metals and Allen Hansen drawing in the trades and industry class.

Two examples are given. There could be many more but since not all could be pictured some representatives were chosen.

Dave Sievers, son of Mr. and Mrs. Paul Sievers, has done an outstanding job as a sophomore in machine woodworking. He has made a dresser, even drawing his own plans for it.

He has had industrial arts previously in the seventh and eighth grade (now in Wayne Middle School) and he also had Shop 9 as a freshman. Mallette reports the work he has done is exceptionally good for his grade.

Gordon Jorgensen, a senior, son of Mr. and Mrs. Gordon

Jorgensen, has made a cover for a heat register that provides a desk, storage, space for odds and ends plus an attractive addition to the room. He also drew the plans himself. Like Sievers, he had industrial arts in the seventh and eighth grade and took Shop 9. Since then he has had the block with Mallette, Wilson and Hansen teaching so has had machine woodworking, drawing, metal work and vocational study.



ONLY A SOPHOMORE, Dave Sievers has already done some work in machine woodworking at WHS that has drawn praise. He is shown here with a dresser which he designed and built in shop.



"I SAVE AT ONE PLACE, CHECK AT ANOTHER, BORROW AT ANOTHER."



"STOP FIDDLING AROUND AND DO ALL YOUR BANKING AT THE ONE-BANK BANK"

The One-Bank of course is US. One Bank for all your banking needs. That's not a slogan, it's a FACT. If you don't think so, try to stump us. Ask us for any banking service. You'll find that we are ready, willing and able to handle everything from a baby's savings account to a big-league business loan. So why fiddle around with several institutions when you can find such complete harmony here at your One-Bank bank... one bank for checking, saving, protection of valuables, borrowing, for everything.

**First National Bank** MEMBER F.D.I.C.  
WAYNE • NEBRASKA  
301 Main St. Phone 375-2525

ALL NEW **Admiral** BIG SCREEN RECTANGULAR **COLOR TV**

A COMPLETE HOME ENTERTAINMENT CENTER

Your Choice

**\$599.00**

NOW IS THE TIME TO TAKE ADVANTAGE OF OUR **3-YEAR WARRANTY** ON COLOR PICTURE TUBES.

**Swanson TV and Appl.**

311 Main

The Westchester/model 241ST Beautiful 51" Contemporary crafted in genuine walnut veneers. Big 227 sq. in. color picture; Instant Play 26,000 volt chassis; solid state stereo with FM/AM/FM Stereo radio; 4 matched and balanced speakers.

The York/model 245ST Authentic Early American styling in maple veneers. 51" long! Bright 227 sq. in. picture; Instant Play Q-26 Chassis; dependable solid state stereo with FM/AM/FM Stereo radio; 4 matched and balanced speakers.

**A Sincere Thank You**

To the citizens of Wayne who expressed their confidence in me with their votes in the recent election.

**Alfred Koplin**





# ? WHO ?

WILL BE THE

LAST CHANCE

VOTES WIN

# LUCKY ONES



- EILEEN DAMME  
Winside
- BEV DANGBERG  
Winside
- SHIRLEY FLETCHER  
Wayne
- SUZIE JOHNSON  
Concord
- LOLAMAYE LANGENBERG  
Hoskins
- DELORES DECK  
Winside
- MARY LOU KRUSEMARK  
Wakefield
- BONNIE LUND  
Altona
- JACKIE LOVE  
Norfolk
- LOIS LESSMAN  
Wayne

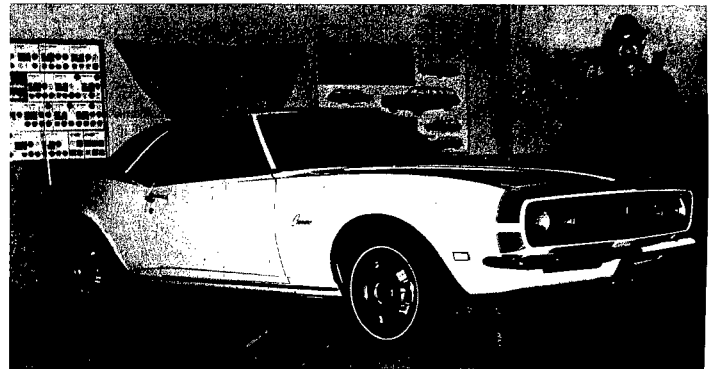
Call Your Subscription in to 375-1598 Before 5:00 p.m. Monday, April 8.

Your New or Renewal Subscription May Determine the Outcome of The Wayne Herald "Good Will" Campaign

Take Advantage of the Offer Below . . .  
Eversharp Deluxe Pen and Pencil Set  
— DURING CAMPAIGN ONLY —

20% Commission To All Workers Who Do Not Win A Prize!

TO WIN THESE PRIZES —



First Prize: 1968 CHEVROLET CAMARO

Purchased from and on display at CORYELL AUTO CO., Wayne

- 2nd PRIZE . . . \$1000 In Cash
- 3rd PRIZE . . . \$ 500 In Cash
- 4th PRIZE . . . \$ 300 In Cash
- 5th PRIZE . . . \$ 200 In Cash
- 6th PRIZE . . . \$ 100 In Cash

To the Thousands of Patrons of This Newspaper

WE SAY

# THANK YOU

For Your Support and Loyalty

Campaign Under The Direction Of:  
EDWARDS CIRCULATION CO.  
Hazelton, Iowa

CAMPAIGN MANAGER —  
CHRIS McENANY

CAMPAIGN HEADQUARTERS

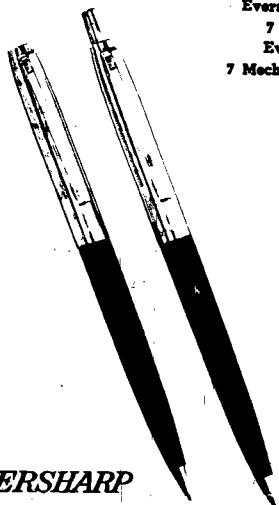
409 Nebraska Street  
Office Manager — Sharon Hodson

PHONE 375-1598

## FREE

Nationally Advertised \$2.95 Eversharp Pen Set

Eversharp Point\*  
7 Ball Pen  
Eversharp\*  
7 Mechanical Pencil



EVERSHARP

Eversharp Pen Set with Every 2-year Subscription to THE WAYNE HERALD







LITTLE CHILDREN love characters in plays and Wayne State College always gives the kids a chance to meet the characters after each child's play. Here some of the youngsters are shown setting autographs and talking to 'Alice in Wonderland' cast members.

### College Production Pleases Young

Any time you can get several hundred children together in one room and keep them interested for two hours, you have something good. Wayne State College's drama department does it every year, the latest time being for "Alice in Wonderland" scheduled Wednesday, Thursday, Friday and Saturday afternoons and Friday night.

The unfortunate change in the weather with forecasters calling for this area to get some of the blizzard western areas had experienced earlier caused a few schools to cancel reservations. This resulted in less-than-full-houses for some showings but with one extra performance the play was almost certain to set new records.

Dr. Helen Russell directed the play and the college kids did the rest. They did their usual

superlative job of costuming, lighting, making up and staging. Even if one didn't like the play, it would be possible to enjoy the way the scenes changed, the costumes, the makeup, the sound and the lights.

Alice necessarily carried the show and a cute and demure Alice was provided by Beverly Fullmer. She appeared to have stepped right out of the Lewis Carroll book and she was faultless in her performance, aided a great deal by an exceptionally strong supporting cast.

No one really liked the caterpillar, which was just the effect desired. Steve Taylor was properly nauseating in looks and he made himself more disliked with a nasty-sounding voice that irritated Alice and the kids in the audience.

Everyone likes white rabbits

and Steve Millnitz was a jumpy one, skittering all over the stage, never forgetting he was not Steve Millnitz but was the white rabbit. His job was "extra well-done," a term he has earned in every role he has portrayed.

The March Hare and the Mad Hatter were characters to delight the kiddies and the youngsters hated to have them off stage. Ron Wachholtz as the Mad Hatter was a big nut, flouncing around with gestures, walk and actions that delighted all. Richard Kuebler as the March Hare was almost as sorry and when the two got together for tea they had one of the best scenes in the play captivating the crowd.

Mary Welke as a dormouse was just plain splendid. She had the kids on her side popping in and out of a teapot, reciting poetry when no poetry was needed, falling asleep on the job as a croquet wicket and in gen-

eral being a dormant dormouse. Two of the famous characters, Tweedledee and Tweedledum, were a show by themselves. Susan Cook and Elizabeth Ridao are almost the same size and were padded into two full-sized characters. When they were on stage, it was another case of love at first sight because the kiddies in the audience were on their side.

Kathy Misfeit was terrible. She was loud, coarse, cross, irritable, quick to order people's heads cut off and in general was most unlikable. However, that was what the role called for and the fact that she was so despicable is a credit to her acting ability, which seems to be considerable.

How can you overlook anyone? Garry Ehlerst was well disguised as a frog footman; Chris Beger was very good as a cook; Jean Stading as the duchess was absolutely perfect, her appearance changed with a tremendous Bob Hope sid nose that was bigger, better and longer than Bob's, and she was every bit as good as her makeup;

Rita Mines played a grinning Cheshire cat, Linda Garvin a mock turtle and Arne Nelson a gryphon—all having that WSC costuming touch that contributes so much to stage productions here and all being good in their roles; Brad Ford about wore out his knees in a believable performance as a king about half as tall as his queen, his train obscuring the fact that he really

did have legs—he always seems to get demanding roles that require extra effort and he always comes through;

Terry Karel as the jack of hearts (Knave) won the hearts of the kids and had them on his side as he pleaded not guilty to stealing tarts; Debbie McClure was convincing as a nice White Queen compared to a loud and brassy Red Queen; John Lindahl as a stern executioner was not too popular with the kids—but what executioner is? Then there was a puppy, once again just the right size, shape, color and appeal for the part.

In short, WSC goes to the limits to make every detail perfect. For the youngsters who viewed the play it was perfect in every way. Parents and teachers who shared the performances with the young also shared the appreciation for a job well done.

Finally, there's that delightful tradition of letting the kids meet the characters in the lobby after the show. The kids get autographs, talk to their favorites, shy away from those who have played unsympathetic roles and help WSC drama department personnel but put on an extra act unrehearsed off stage.

"Alice" was another triumph in the series of children's productions for the college, Dr. Russell and the students. The trouble is, what can they do next year to equal it? Never fear, WSC will come up with another winner.



SEVERAL CHARACTERS from 'Alice in Wonderland' are shown in this scene from the WSC children's production. Included are the caterpillar (forced to be a croquet wicket for a while), the Red Queen, the short King, White Queen, Knave, executioner, cook and duchess.

### Two Suffer Injuries In Hoskins Accident

Two people suffered what appeared to be minor injuries Sunday, Mar. 31, in a one-car accident 1-3/4 miles west of Hos-

kins on "old Highway 35." Trooper Ron Stokes investigated. Driver of the car was Ernest Brown, Sioux City. He told the Nebraska State Patrol trooper he was westbound, saw an approaching car from the east and pulled too far to the right.

His car went into the ditch

on the north side of the road, tipping over. Damage was so extensive it is thought the vehicle is a total loss.

Brown suffered cuts and complained of back pain. A passenger in the car, Penny Janssen, South Sioux City, complained of back pain also.



TWO CROQUET WICKETS (temporarily) were the dormouse and the frog, both characters in 'Alice in Wonderland' at WSC. Other characters include Tweedledum, Tweedledee, March Hare, Gryphon, Mock Turtle, Mad Hatter, White Rabbit and Alice.



# NOW IS THE TIME!

for It's Nearly 15 AFTER . . .

and Fifteen Days After the First of April Is the INCOME TAX DEADLINE.

Receipts and important papers that are necessary for computing your tax will be easy to find if you have a

**CHECKING ACCOUNT AND A SAFETY DEPOSIT BOX WITH US!**

AND . . . If you find yourself a little short to pay your tax be sure to see us for a low-cost loan.

**The State National Bank and TRUST COMPANY**  
MEMBER F.D.I.C.

# AUCTION

At Christian Church Building  
WAKEFIELD, NEBRASKA  
**Wed., April 10**

2:00 P.M.

## USED LUMBER

- 2 x 4's - All Lengths
- 2 x 6's - 8-ft., 12-ft., 14-ft., 16-ft., 20-ft.
- 2 x 8's - 10-ft., 14-ft., 16-ft.
- Sheathing, full 1-inch thick
- 1 x 2's - 7 and 8 ft.

- 2,000 feet fir flooring, very good
- 4 x 4 sheets sub-flooring
- Stained glass windows
- Good used brick
- Window weights
- Gutters and down spouts

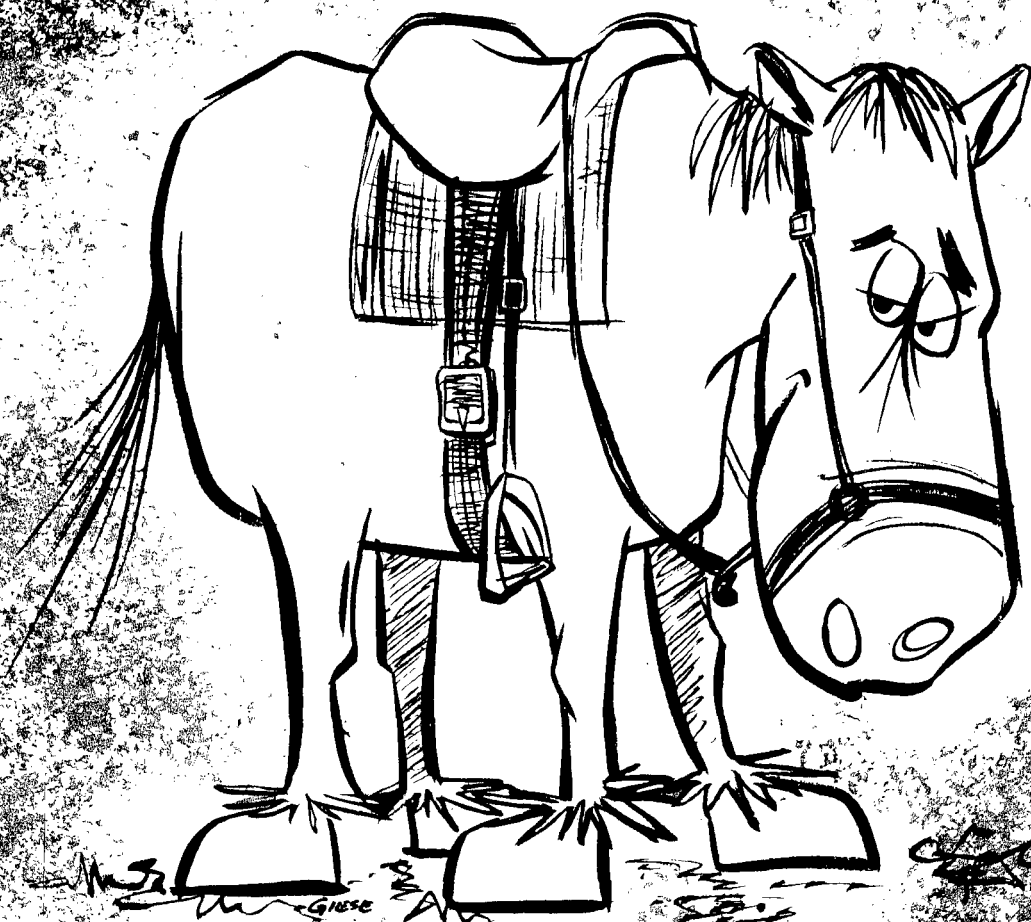
Miscellaneous items

**TERMS: Cash**

**No property to be removed until settled for.**

IVAN NIXON, Auctioneer

WAKEFIELD NATIONAL BANK, Clerk



It is not only  
the people that  
have been

# MANAGE SOMEONE ELSE'S FARM?

"I was born on a farm, and I wouldn't trade farming for any job in the world."

Not every farm boy is so lucky. For many, the "home farm" these days is just a place to visit, not a place to live and earn a living.

The mathematics are harsh, but simple. Ten years ago, there were 4.7 million farms; today, 3.2 million; by 1980, only about 1.5 million.

What can a "displaced" farm boy do if he wants to stay on the farm?

He could manage someone else's farm — as an individual, or as an employee of a professional farm management service.

"Professional management of farm land will continue to increase," says Ray M. Carmichael, Farm Manager from Springfield, Illinois. "With good farm land selling from \$800 to \$1,000 per acre, farm owners have a large investment and often turn to a professional farm manager to help them obtain satisfactory return."

"More than in the past, ranch land is controlled by absentee owners who hire managers," adds C. H. Seufferle, Associate Dean of the College of Agriculture, University of Nevada.

But there aren't enough good farm managers to go around. "We could place a larger number on the farm if we had the graduates," laments L. R. Crane, Chairman of the Division of Agriculture at the two-year Agricultural and Technical College in Morrisville, New York. "Fifty percent or more of our graduates in animal husbandry and agronomy go on to a four-year college, and then into other occupations. Others return to their home farms."

"The alert land owners are well aware of the situation, and they're bidding for graduates of schools like ours," declares Howard Sidney, Chairman of the Division of Agriculture at the Agricultural and Technical College in Cobleskill, New York.

Some of the bidders are corporations. For example, agribusiness firms that sell feed, or produce corn and peas, are hunting for managers to handle farms that support research or produce crops and livestock.

Carroll V. Hess, Dean of the College of Agriculture at Kansas State University, agrees. "I expect to see some growth in large corporate-owned land, especially in the cash crop farming areas," he says.

**Why manage someone else's land?**

It keeps the farm boy on the farm, of course. Besides that, it gives . . .

**Management experience.** "I have full responsibility for all farm operations," says Bob Austin, ranch superintendent for Florsheim Farms at Patterson, California. "I do all the hiring and firing, all the buying and selling. My job is strictly management."

Paul MacDonald, manager of Hillside Farm in Cranston, Rhode Island, adds that his responsibility for maintaining health of a large dairy herd, and for managing field crop production, offers important management experience for him.

Someday, perhaps, Bob and Paul — and others like them — will be able to apply their management experience on farms of their own.

Paul Lasher of Fort Plain, New York, has been able to. He worked for Jim Irish, Jr., at Kinderhook, New York, after graduating from Cobleskill Agricultural and Technical College, and before taking over his own farm. "While working for Mr. Irish, I gained important experience in most phases of dairy cattle management, including rearing, replacing, feeding, and maintaining herd health."

**Chance to operate a bigger farm.** "Younger farmers see a way of getting into farming on a bigger scale than they would be able to do with their own limited capital resources," Hewitt said.

by Richard E. Geyer



**Personal satisfaction.** Charles Dyer is farm manager for the Orange County, California, Industrial Farm. "We have men from all walks of life, young and old, rich and poor. Most of these inmates come to our facility with no agricultural background. It's amazing how interested they become in livestock," Dyer says. "Seeing how animals can help in rehabilitating these inmates, and knowing that I have helped to rehabilitate a few of these men so they can lead a normal life, is very satisfying."

Of course, there are problems in managing someone else's farm.

Richard H. Merritt, Associate Dean of the College of Agriculture and Environmental Science, Rutgers University in New Jersey, sums up the major reasons most Rutgers agricultural graduates reject offers to manage farms:

"They can usually get much higher starting salaries from agribusinesses. They don't often have an opportunity to share in the farm's profits and capital gains. And the job may really be that of a hired hand, rather than a manager."

Some landowners do offer low salaries, such as the one in Texas who tried to get a Texas A&M University graduate recently for \$200 a month. He didn't get any takers, but soon came back offering \$450 plus generous fringe benefits, and got an audience.

There are some signs that landowners are beginning to recognize the value of good compensation for a qualified manager. Some managers start at \$5,000 to \$6,000 a year or more with ample fringe benefits and, for some, potential earnings are quite high.

But Dean Hess is pessimistic. "We hear lip service given to the idea of higher salaries for farm managers, but it never seems to materialize."

"Absentee landowners feel that they take all the risk of poor decisions made by the manager, and this is part of the justification they offer for low starting salaries," Dean Hess continued. "It is true that the manager has a chance to make some decision errors without suffering the financial consequences absorbed by an owner."

Some inexperienced owners interfere with good management, however. For example, one bought an expensive tractor—"because I got a good buy"—just to do a small clearing job that could have been contracted cheaply (he sold the tractor later when his manager protested).

How does a young man get ready to be a farm manager? These days, he probably should plan on at least several years of college preparation.

Bob Austin graduated from the two-year curriculum in horticulture at Modesto Junior College in Modesto, California. "Modesto was very convenient and reasonable," says Bob, who lived on a farm nearby.

Charles Dyer was married when he enrolled in animal husbandry at Mt. San Antonio College, a junior college at Walnut, California. "I had to get as much schooling as possible within a short period," he said, explaining why he enrolled in a two-year program.

New two-year training programs in agriculture are showing up in nearly all states. Some are especially designed for students who plan to manage a farm. "We expect some of our graduates to be employed on farms owned by non-relatives, and we are developing our programs accordingly," says Bruce B. Bishop, Director of Student Personnel at the two-year Catawba Valley Technical Institute, Hickory, North Carolina.

Starting salaries for farm managers and assistant managers in the Hickory area now range from \$85 per week with housing to \$115 per week without living facilities, Bishop reports.

For some young persons, four years of college or more, may be best. However, less than 10 percent of all B.S. graduates from Land-Grant agricultural colleges in 1966 went into farming or professional farm management. Most of these probably returned to their own home farm.

"In spite of an increase in demand for farm managers, I don't expect an increase in demand for farm managers, I don't expect any substantial growth in employment of either four-year graduates — or two-year graduates — in these positions," Dean Hess says. "The reason is that I don't sense any real interest on the part of today's students. If they take such positions, it's a second choice to farming on their own. And they look on it as something to occupy their time until they can manage their own farm."

"But if this doesn't happen, they may be forced to take another job, and start at the bottom of the professional ladder again. This is especially serious for the young man with a family."

But for the person who wants to give it a try, the chances of being able to manage someone else's farm look good.



Best name in herbicide research

AMCHEM PRODUCTS, INC.  
Ambler, Pennsylvania

**only AMIBEN  
gets BOTH  
broadleaf weeds  
AND grasses!**

Some 51 broadleaf weeds and 25 different grasses. Many more than any other soybean herbicide. Rows stay clean season long, but there's no herbicide residue at harvest. You can plant grain just as soon as you take off your beans. ■ **Amiben is today's No. 1 soybean herbicide.** In many leading soybean states more than 60% of farmers who use any weed killer at all on their beans use Amiben. That's more Amiben on the land than all other soybean herbicides combined. You can buy Amiben at your farm supply store in convenient liquid concentrate form, or clean, easy-to-use granules. Cost \$3.34 per acre banded at the 2 lb. rate recommended for most soils. Be sure you get your supply—place your Amiben order early.

A Former Councilman Talks to Pete "87776" Simone

# EXPRESSWAY TO CORRUPTION



## Editor's Note:

Remember Pete Simone? Or, perhaps you'll more readily recall him as "87776."

He is the convict at the Jackson, Michigan prison who has been writing off and on for Farm and Home Section for two years. This is Pete's first article for Farm and Home in many months.

We think you will enjoy it.

"Expressway to Corruption" is basically factual.

Mr. Simone took certain liberties in writing this article to protect the guilty...that's right, the guilty! Mr. Simone's article is based on an interview he had with a fellow convict.

Could "Expressway to Corruption" happen in your town?

The Editors

My story began when the City Planning Commission disagreed on which of two proposed routes for a new expressway would be better for all concerned. It ended with an expose that sent a scheming realtor and myself to prison. Depending on what kind of voter you are; perhaps somewhere between the beginning and the end lies an indictment of your voting conduct.

The realtor and I were not close friends, though we played an occasional round of golf together. His game was unimpressive. But he was a real pro when it came to driving shrewd business deals. And his influence around City Hall was the topic of many enlightening newspaper editorials.

We were chatting in the clubhouse one afternoon when he lighted a cigar, sat back and stared at me for a moment, then said, "Al, you've been in politics over twenty years and never lost an election. That's quite an accomplishment; for an unselfish man." He paused, sipped his drink. "But where's it got you?" he asked, twirling the glass in his fingers. "Actually nowhere, financially. You're in hock up to your ears. And the pity of it all is that you've gone about as far as any unselfish politician can go."

"You keep saying unselfish, but I think you mean honest," I said.

"I mean that a politician must consider his personal welfare as well as the public's. As you probably know, I stand to profit a great deal if the expressway takes proposed Route A."

I knew, all right. Certain members of the City Planning Commission seemed anxious to please the realtor. Their opposition to Route B had prevented an agreement and forced the Commission to put the issue up to the voters. I knew also that the Commission was planning a huge new cultural center. A choice site for the center was split by Route B and therefore would be bypassed if the expressway took that course. It was no secret that the realtor owned this site. The sale of it to the city would net him \$500,000. "The matter is now in the hands of the voters," I reminded him.

"Ah, yes," he said, "the voters — the people who vote for the candidate and disregard the issue, or vice versa. One day a neighbor told me she'd been too busy to keep abreast of the presidential campaign, so she'd voted for L.B.J. simply because his name, like hers, was Johnson. Wouldn't it be interesting to know how many other Johnsons voted for Johnson? I'd wager that seventy percent of our townspeople aren't even aware that a new expressway is planned, so they're apt to vote either way."

"But the newspapers are already harping on the fact that Route A would cost over three million additional tax dollars," I said.

"So what? You've never led the voters astray. If you backed an expressway to Hawaii, they'd vote for it."

"Are you suggesting that I endorse Route A?"

"Yes. And I can give you thousands of reasons why you should. Ten percent of half a million dollars is a tidy sum. Face it, Al. Space-age politics is a game where old-fashioned, hard-rock honesty is too great a handicap. Don't play it by heart and let all the goodies go by. Play it smart and get out of hock."

A week later I telephoned the realtor and suggested a game of golf. We met in the clubhouse. He gave me a check, payment in full. And that was that — until a newspaper got a lead on the payoff and followed through.

It has been said that every man has a tragic flaw in his character. Is mine less tragic because it carried a price tag? Perhaps. However, the real tragedy lies with voters who never seem to learn that every time they cast uninformed votes they sacrifice, irrevocably, parts of their investment in democracy.

Indeed, more things are right with our country than wrong only because there are concerned Americans — those who care enough to vote regularly and intelligently. In fact, there is nothing wrong with this nation that a few more thinking, determined, patriotic and informed voters can't fix. But new expressways to political corruption will keep on being built unless, well —

What kind of voter are you?

## Enjoyably Informal

You'll feel younger, happier, and healthier under the warm sun's rays! Come to Miami Beach... frolic on sandy beaches... swim in clear blue water... Where every day is a summer day... and you can feel yourself live!

The luxurious, ocean-side Coronado Hotel is convenient to everything. Pool and Cabana Club. Private Beach.

Near Churches



**THE Coronado HOTEL** POOL AND CABANA CLUB  
ON THE OCEAN AT 88th ST. MIAMI BEACH  
Edward W. Collins, Mng. Director



"Some minds are like concrete," says *The Press-News of Osage, Iowa*, "all mixed up and permanently set."

There are two ways to acquire old furniture, according to *The Belle Fourche (S.D.) Post*. One way is to buy it and another way is to raise a family.

*The Belvidere (Ill.) Daily Republican* wonders how many people are concerned with the warning from vision experts about the eye injuries due to popping champagne corks?

*The Buffalo (S.D.) Times-Herald* reports on the three small boys who were sitting on the curb. One had a model airplane, one a fire engine and one was reading "Playboy." An elderly gentleman stepped up and asked them what they wanted to be when they grew up.

The first said, "An airplane pilot."

The second, "A fireman."

The third boy looked up from the magazine and replied, "To heck with the details, I just want to grow up."

"Some folks practice what they preach, others just practice preaching," comments *The Onaway (Mich.) News*.

*The West Bend (Wis.) News* says, "Often the man who thinks he's only killing time is actually murdering opportunity."

*The Review of Plymouth, Wis.* complains that in this day of credit buying, "Life may be a song, but some of us have trouble with the notes."

It has been estimated that U.S. women use enough lipstick each year to cover the outer surface of 40,000 barns, a report in *The Jamestown (S.D.) Sun* states. Oh, hum, I think I'll go out and kiss the barn.

"If you want to see 90, don't look for it on the speedometer," warns *The Ripon (Wis.) Commonwealth-Press*.

*The Tipton (Iowa) Advertiser* says, "Mothers-in-law are like seeds — you don't really need them but they come with the tomato."

*The Houston (Mo.) Herald* tells of the teacher who made out a morning attendance report which read: "They are all here today. HELP!"

The following household hint was repeated by *The Lanesboro (Minn.) Leader*: When the wife washes the dishes, the husband should wash the dishes with her. And when she mops up the floor, he should mop up the floor with her.



**GRASSROOTS  
GLEANINGS**  
by Bill Steiner

*The Mason County Democrat of Havana, Ill.*, says that the new seven minute cigarette which is on the market will help to stretch the five-minute coffee breaks.

The hard part about saving money, complains *The Sargent County News of Forman, N.D.*, is that most of us don't get started until we run out.

The following was reported in *The Sibley (Iowa) Gazette*: "This niece of mine! She says that now that the honeymoon with her Fred is over, she realizes that the reason she got goose-pimples in his presence was not because of love but due instead to an allergy."

*The Lancaster Farming of Lititz, Pa.*, advises the housewife in the supermarket to exercise "shelf control."

# Draw the Kitten



## You May Win a \$675.00 Scholarship in Commercial Art

*Talent with promise is being sought.* Draw the kitten any size except like a tracing. Use pencil. Every qualified entrant gets a professional estimate of talent. Scholarship winner receives the complete course in commercial art taught by one of America's leading home study art schools, Art Instruction Schools. Try for this art scholarship—professional training in advertising art, illustrating, cartooning and painting. Entries for the scholarship due by May 31, 1968. None returned. Amateurs only. Our students not eligible. Winner of the art scholarship

will be notified. Send your entry today.

**AI / ART INSTRUCTION SCHOOLS**  
Studio 8A-6060 • 500 So. Fourth Street  
Minneapolis, Minn. 55415

Please enter my drawing in your talent hunt. (PLEASE PRINT)

Name \_\_\_\_\_

Occupation \_\_\_\_\_ Age \_\_\_\_\_

Address \_\_\_\_\_ Apt. \_\_\_\_\_

City \_\_\_\_\_

State \_\_\_\_\_

County \_\_\_\_\_ Zip Code \_\_\_\_\_

Accredited by the Accrediting Commission of the National Home Study Council. Approved for Veterans Training.



# Now!

It's fun to look pretty in any environment, on any occasion, at any time — and the time is NOW.

You're one of a kind. So, the first and most basic consideration is — What is my best look? Foremost, it is the look of good health and careful grooming. We strive to achieve this by harvesting and cultivating our best self.

Let's start at the top. You admire a person's hair when it radiates with life, luster and elasticity. Such hair shimmers and shines without looking "oily." This is a result of daily care which may easily fit into your daily schedule of preparing tasty meals for your family, caring for your family's clothing and keeping your home in order.

Brush regularly to bring out your hair's natural highlights. Shampoo as is necessary for your hair's condition—but don't overdo it. The proper cut and style is that which flatters the shape of your own face and not necessarily the style that you admire on a friend.

Would you like to treat your hair to a little color? Today color and beauty are apparent in every aspect of our lives. Color application is as easy as your weekly shampoo with shampoo-in hair coloring. You can lighten, deepen, or brighten your hair color and blend in gray completely at the same time.

You may choose to be beguilingly blonde, dazzling red, or dramatically brunette — all by the choice of a natural looking hair shade. Hair coloring may highlight otherwise dull and drab hair. This will result in a glorious new look and only you will know what caused this new radiance.

Can you answer questions of your friends or your own questions such as:

My hair is dull. What can I do to give it lustre?

What can I do about dry hair?

Do pale blondes need a special shampoo?

Do I have to change the color of my hair to cover the gray?

I'd like to change my hair color — but will the new color clash with my complexion?

Can't answer them all? Neither can most other women. But if you want to achieve the most desirable results from your personal hair care, you may be personally analyzed by sending in the coupon to Farm and Home Section to have your personal beauty fortune told.

**If you want a personal analysis for a beautiful future, mail in this coupon (under no obligation, of course) and you will be sent a form to fill out and return for your personal analysis.**

Farm and Home Section  
20 North Carroll Street  
Madison, Wisconsin 53703

Name .....

Address .....

City or Town .....

State ..... Zip Code .....

# Seven Ways To Turn Plain Gray Into Radiant Silver



▲ Two shades of shimmer for salt-and-pepper hair. Left: Silvery Slate\* 15, a true slate, even-toned. Right: Silvery Pearl\* 14—not light, not dark, but clear-gleaming silver.

**Clairol® Silk & Silver makes your gray hair shine like silver, feel like silk.** In minutes, washes away yellow as it washes in new silvery beauty. Sparkling, even color that lasts a month or more. Won't rub off or brush off. And this lovely, gentle lotion softens, silkens your hair. Try it, your family will be so proud!

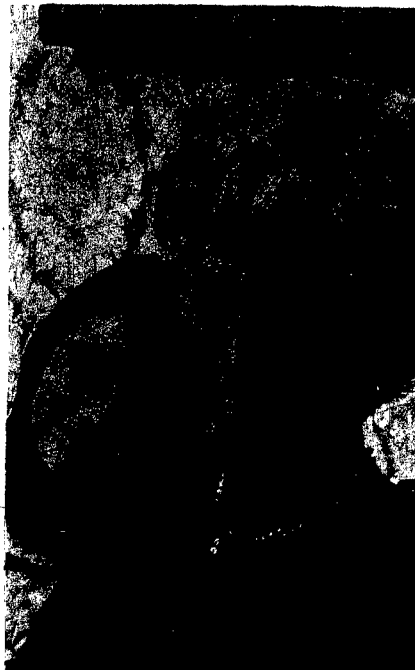


▲ Silvery Platinum\* 12, for predominantly white hair. A lovely, softening platinum tone, shimmered with mauve for flattery.

Silvery Smoke\* 16, the darkest of deep-lit silvers. Gives uniform depth to salt-and-pepper. ▼



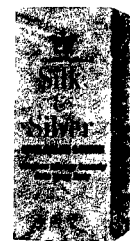
▲ Silvery Mist\* 13—beautifully versatile. A light silver with just a hint of blue. Softens gray, or gives lovely lights to salt-and-pepper.



▲ Silvery White\* 11, a sparkling white shade to make white hair radiant, or dramatize the highlights in graying hair.



▲ Silvery Extra White\* 10, your lightest, whitest choice. If your hair is entirely white, you may select any of the seven silvery shades. Each one radiant—seems to shine even in the dark\*!



**Silk & Silver.**  
Hair Color Lotion  
by Clairol



© Clairol Inc. 1965 \*Trademark

WOULD YOU LIKE TO HAVE AN ELEGANT DESSERT DURING HOT SUMMER DAYS THAT INVOLVES NO BAKING AT ALL? THESE REFRIGERATOR DESSERTS WILL DO THE TRICK. MANY CAN BE MADE THE DAY BEFORE OR FROZEN MANY DAYS BEFORE. KEEP COOL WITH A COOL KITCHEN BY MAKING THESE DESSERTS WITHOUT COOKING. THEY ARE OH SO COOL TO EAT TOO.



POT DE CREME FROZEN TORTE



PINEAPPLE CHEESE SQUARES



BANANA REFRIGERATOR CHEESE CAKE

# DESSERTS WITHOUT COOKING

by Betty Stern  
Farm and Home Food Consultant



FROZEN CHOCOLATE CREAM

## FROZEN CHOCOLATE CREAM

- |  |                                     |
|--|-------------------------------------|
| 1 envelope (1 tablespoon) unflavored gelatin | 1/2 teaspoon salt                   |
| 2 cups milk                                  | 1 1/2 cups miniature marshmallows   |
| 1 egg, separated                             | 1/2 cup California walnuts, chopped |
| 2 envelopes unsweetened chocolate (2 ounces) | 1/2 pint heavy cream, whipped       |
| 1/2 cup sugar                                |                                     |

Soften gelatin in 1/4 cup milk. Combine rest of milk, egg yolk, chocolate, sugar, and salt in the top of a double boiler. Cook until slightly thickened, stirring constantly. Add softened gelatin and stir until dissolved. Cool. Fold in marshmallows, walnuts, whipped cream, and beaten egg white. Pour into refrigerator freezer trays or paper cups in cupcake pans. Freeze until firm. Unmold or slice, can be served topped with whipped cream. Use 15 molds or 2 refrigerator trays.

## PINEAPPLE CHEESE SQUARES

- |   |  |
|---|--|
| 1 package lemon pudding and pie filling mix | 1 pound cottage cheese, sieved               |
| 1/4 cup sugar                               | 3/4 cup drained canned crushed pineapple     |
| 1/4 cup water                               | 6 honey maid graham crackers, finely crushed |
| 1 egg, unbeaten                             |  |
| 3/8 cup light cream                         |  |

Combine pudding mix, sugar, and 1/4 cup of the water in saucepan. Add egg and blend well. Then add cream and remaining 1/2 cup water. Cook and stir until mixture comes to a full boil and is thickened—about 5 minutes. Remove from heat. Cool only about 5 minutes, stirring once or twice. Fold in sieved cottage cheese and pineapple, blending well.

Sprinkle half of the graham cracker crumbs in bottom of 9x9x2-inch pan or 10x6-inch pan. Pour lemon mixture over crumbs. Sprinkle with remaining crumbs. Chill. Cut in squares. Makes 8 servings.

## BANANA REFRIGERATOR CHEESE CAKE

- |  |                              |
|--|------------------------------|
| 1 envelope (1 tablespoon) unflavored gelatine            | 1 tablespoon lemon juice     |
| 1/2 cup cold water                                       | 1/4 teaspoon salt            |
| 2 egg yolks, slightly beaten                             | 2 egg whites, stiffly beaten |
| 1/4 cup sugar  | 1/4 cup heavy cream, whipped |
| 1 cup (1/2 pound) cream cheese or creamed cottage cheese | 2 fully ripe bananas         |
|  | Crumb Crust                  |

Soften gelatine in 1/4 cup cold water. Mix together egg yolks, sugar and remaining water in top of double boiler. Cook over hot, not boiling, water until thickened. Remove from heat. Stir in gelatine. Whip cheese until smooth and creamy. Gradually add egg yolk mixture, lemon juice and salt, beating until well blended. Chill until partially set. Beat thoroughly. Fold in egg whites, then whipped cream. Peel and slice bananas. To prevent from browning, coat with ascorbic acid mixture. Arrange alternate layers of cheese mixture and sliced bananas on Crumb Crust, using cheese mixture for bottom and top layers. Top with 1/4 cup crumbs reserved from Crumb Crust recipe. Chill until firm (approximately 1 1/2 hours). Just before serving, garnish with additional ripe banana slices, if desired. Makes 1 (9-inch) cake. 8-10 servings.

### Crumb Crust

- |                            |  |
|----------------------------|--|
| 1/2 cup melted margarine   | 1 1/2 cups finely crushed honey maid graham crackers |
| 3 tablespoons sugar        |  |
| 1 teaspoon ground cinnamon |  |

Add margarine, sugar and cinnamon to crumbs. Mix thoroughly. Press 3/4 of crumb mixture firmly along sides and bottom of a 9-inch spring form pan. (A spring form pan is a round baking tin from which the sides can be removed, to allow for serving the cake from the bottom of the pan.) Reserve remaining crumbs for sprinkling on top of cake.

NOTE: If desired, this recipe may be made using a 9-inch cake or pie pan in place of a spring form pan.

### WALNUT CHOCOLATE PEAR CREAM

- |  |   |
|--|---|
| 1 6-ounce package semi-sweet chocolate morsels | 3 cups drained, canned pears, cut into large pieces |
| ½ cup light corn syrup                         | ½ pint heavy cream, whipped                         |
| 1 cup coarsely chopped California walnuts      | ½ cup dairy sour cream                              |
|  | 2 teaspoons vanilla                                 |

Melt chocolate morsels and syrup together in top of double boiler; stir in chopped walnuts. Set aside to cool slightly. Drain and cut up pears. Whip cream stiff and fold in sour cream and vanilla. Gently mix in cooled chocolate-walnut mixture and pears. Chill for several hours before serving. Spoon into individual dessert dishes and decorate with toasted walnut halves. Makes eight to ten servings.

### POT DE CREME FROZEN TORTE

- |  |   |
|--|---|
| 1 package butterscotch pudding and pie filling mix | 1 envelope (1 ounce) unsweetened chocolate    |
| 1 cup sugar  | 1 package vanilla pudding and pie filling mix |
| 1 tablespoon instant coffee                        | 1½ cups heavy cream, whipped                  |
| 4½ cups milk                                       | Chocolate Leaves                              |
| 6 egg yolks  | California walnuts, coarsely chopped          |
| 1 package chocolate pudding and pie filling mix    |   |

Combine butterscotch pudding mix, ½ cup sugar, the instant coffee, and 1½ cups milk in a saucepan. Cook and stir over medium heat until mixture begins to thicken. Beat 2 egg yolks slightly. Add a little of the hot pudding and quickly stir to blend. Add to pudding in saucepan and cook until mixture comes to a full boil. Chill.

Then combine chocolate pudding mix, unsweetened chocolate, ½ cup sugar, and 1½ cups milk in saucepan. Cook and stir over medium heat until mixture begins to thicken. Beat 2 egg yolks slightly. Add a little of the hot pudding and quickly stir to blend. Add to pudding in saucepan and cook until mixture comes to a full boil. Chill.

Combine vanilla pudding with remaining ½ cup sugar and 1½ cups milk. Cook and stir over medium heat until mixture begins to thicken. Beat remaining 2 egg yolks slightly. Add a little of the hot pudding and quickly stir to blend. Add to pudding in saucepan and cook until mixture comes to a full boil. Chill.

Whip cream. Fold 1 cup of the whipped cream into each of the chilled puddings. Spoon chocolate pudding into a 9-inch spring form pan. Add butterscotch pudding; then vanilla pudding. Freeze 5 hours or overnight. Prepare chocolate leaves. Remove sides of spring form pan. Press walnuts onto sides of mold. Place chocolate leaves on top as garnish. Makes 10-12 servings.

#### Chocolate Leaves

Heat 2 squares unsweetened chocolate over hot water until partly melted. Then remove from heat and stir rapidly until entirely melted. Select clean ivy, dogwood, or Philodendron leaves. Using a narrow spatula or knife, spread chocolate over undersides of leaves in a smooth thick coat. Make sure no chocolate drips over to other side. Place leaves on waxed paper on wire rack or tray, set in refrigerator, and let cool until chocolate is firm.

Take one leaf at a time from refrigerator and separate chocolate leaf from real leaf. To do this, insert point of a small knife at tip of leaf and peel real leaf away from chocolate leaf, handling carefully. Return chocolate leaf to refrigerator immediately. Do not remove until ready to place on torte. Makes 8 to 10 leaves.

### ROCKY ROAD SUNDAE SAUCE

- |  |                              |
|--|------------------------------|
| 1 6-ounce package semi-sweet chocolate morsels | 1 cup miniature marshmallows |
| ½ cup milk                                     | Vanilla ice cream            |
| ½ cup California walnuts                       |                              |

Combine chocolate morsels and milk in top of double boiler. Heat until chocolate is melted and blended with milk. Add walnuts and miniature marshmallows. Serve either hot or cold atop vanilla ice cream. Sauce may be stored in covered jar in refrigerator for future use.

### BUTTERSCOTCH SAUCE

- |                         |   |
|-------------------------|---|
| 1 egg yolk              | ½ cup light corn syrup                    |
| 4 tablespoons margarine | ½ cup coarsely chopped California walnuts |
| ¼ cup water             |   |
| ¾ cup brown sugar       |   |

Beat egg yolk. Add remaining ingredients and mix well. Cook to a thick syrup over boiling water, stirring frequently. Add walnuts. Beat thoroughly before using. Serve hot or cold. Makes about 1 cup.

### RASPBERRY DESSERT

- |                              |  |
|------------------------------|--|
| 1½ cups vanilla wafer crumbs | ½ cup sugar                            |
| ¼ cup margarine, melted      | 3-4 tablespoons cornstarch             |
| ½ cup margarine              | 2 10-ounce packages frozen raspberries |
| 1½ cups confectioners' sugar | ½ pint heavy cream, whipped            |
| 2 eggs                       |  |

Combine vanilla wafer crumbs and melted margarine in mixing bowl; reserve ¼ cup crumbs for topping. Press remainder into bottom of 9-inch square pan. Cream margarine; add confectioners' sugar. Add eggs, one at a time; beat mixture until light and fluffy. Spread over crumbs in pan. Chill.

To prepare filling, combine sugar and cornstarch in saucepan. Add raspberries. Cook over medium heat, stirring constantly, until thick and clear. Cool. Pour raspberry filling over crumb mixture in pan and spread whipped cream over top. Sprinkle with reserved crumbs. Chill several hours or overnight. 6-8 servings.



IT'S  
A  
STEAL



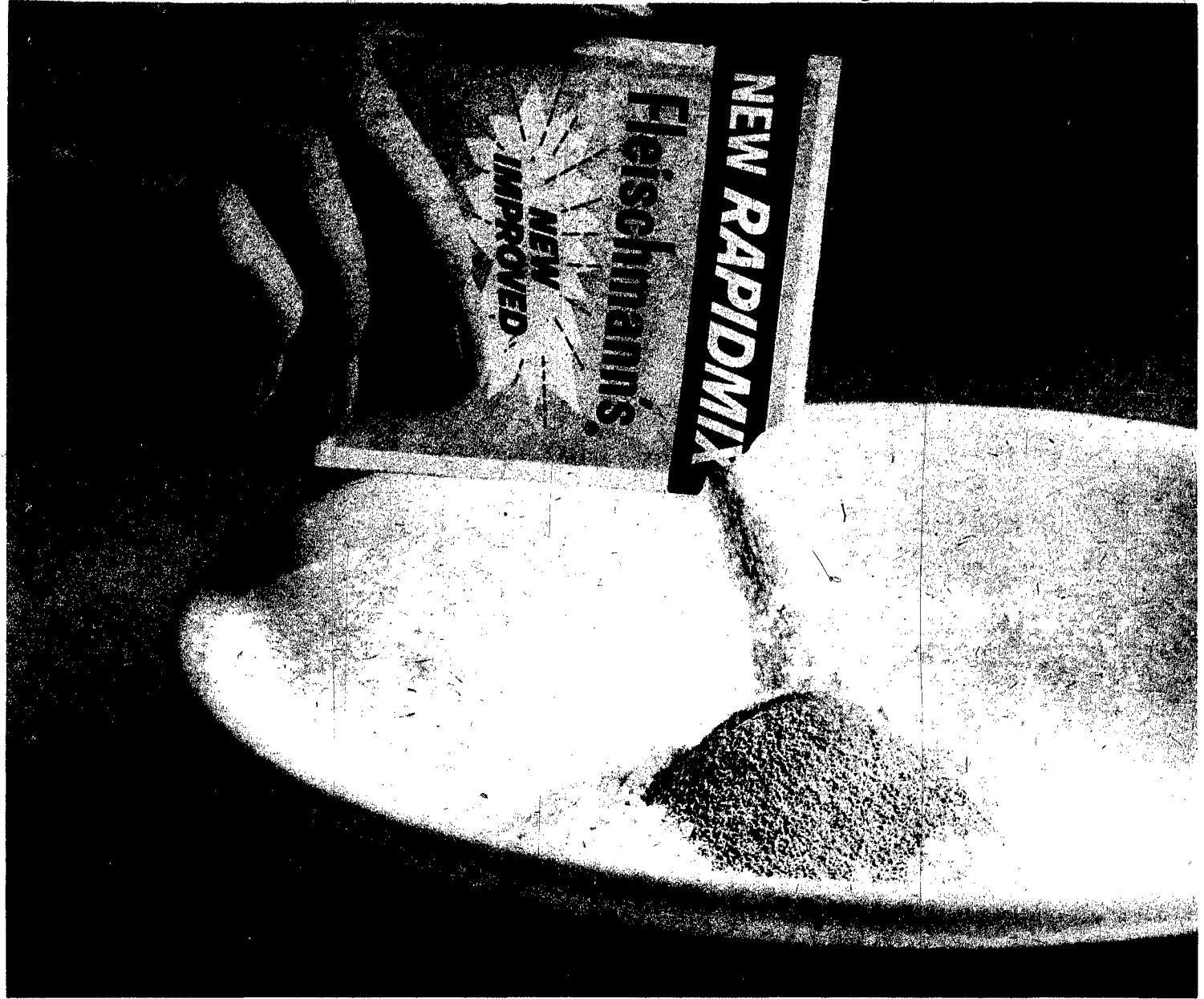
Here is a high quality Speed Queen automatic washer with the famous "Silver Lining" lifetime stainless steel tub at a special bargain price for a limited time only. The rust-proof, chip-proof, sparkling bright lifetime "Silver Lining" tub is ideal for Durable Press.

Choice of two cycles — normal and short, three wash water and two rinse water temperature selections and choice of spin and agitation speeds make this model a real "steal." See matching "Silver Lining" dryers, electric and gas models, and buy the biggest bargains in town. See your Speed Queen dealer.



Model MA59DF with "Silver Lining" Lifetime Stainless Steel Tub. Matching Electric and Gas Dryer Models with "Silver Lining" Stainless Steel Drums.

**SPEED QUEEN**



# This is how a revolution begins.

Quietly. Without fanfare.

With new improved Fleischmann's Yeast. And this new No-Dissolve, Rapidmix method.

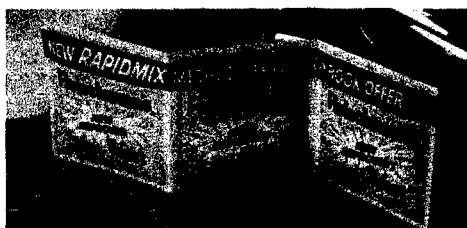
Now, for the first time ever, you don't have to start by dissolving the yeast. There's no need to warm the bowl. No worrying about the right water temperature. No risk of killing the yeast.

You just mix the yeast with the dry ingredients when you bake the new No-Dissolve Rapidmix way.

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

out even better! Look for easy adapt-your-recipe directions on every package of new improved Fleischmann's Yeast!)

Want new recipes? You'll find 65 great new Rapidmix ideas in Fleischmann's New Treasury of Yeast Baking. Plus a wealth of handy how-to hints. And this exciting, colorful, lavishly illustrated 32-page cookbook is yours FREE. How to get it? See details on Fleischmann's Yeast packages. Quickly, get some today. You'll surprise your family—and yourself!



This revolutionary new No-Dissolve Rapidmix method has been developed for you by the makers of Fleischmann's Yeast, the people who brought yeast to this country 100 years ago. Today, with new improved Fleischmann's Yeast and the new Rapidmix method, you can start a revolution . . . the most delicious revolution in history!

### FUDGE SUNDAE PIE

- 1 cup evaporated milk
- 1 6-ounce package semi-sweet chocolate morsels
- 1/4 teaspoon salt
- 1 cup miniature marshmallows
- Vanilla wafers
- 1 quart vanilla ice cream
- 1/2 cup California walnut halves

Put milk, morsels, and salt into a heavy 1-quart saucepan. Stir over low heat until chocolate melts completely and mixture thickens. Take off heat. Add miniature marshmallows. Stir until marshmallows melt and mixture is smooth. Cool to room temperature. Line bottom and sides of a 9-inch pie pan (or two 1-quart ice trays) with vanilla wafers. Spoon half of vanilla ice cream over the wafers. Cover with half of chocolate mixture. Repeat with rest of ice cream and chocolate. Place walnut halves on top. Freeze until firm, at least 5 hours. Makes 8-10 servings.

### GRAHAM CRACKER PUDDING WITH LEMON-CARAMEL SAUCE

- 1/2 cup margarine
- 1 cup sugar
- 2 eggs
- 2 teaspoons baking powder
- 2 cups honey maid graham crackers (rolled fine, measure after rolling)
- Pinch of salt
- 1 cup milk
- 1 cup California walnuts

Cream margarine and sugar, add well-beaten eggs, beat. Flour walnuts slightly, mix with remaining ingredients and add all at once, beat thoroughly. Bake in a 9x9 inch pan or a 9x12 inch pan, which has been well greased. Bake at 350°F. for 30 minutes. Serve warm or cold with Lemon-Caramel Sauce.

#### Lemon-Caramel Sauce

- 2 cups light brown sugar, packed
- 2 tablespoons flour
- 1 cup boiling water
- Grated rind and juice of 1 lemon
- 2 tablespoons margarine

Mix sugar and flour, add margarine. Pour over this mixture, the cup of boiling water and cook until creamy. Add lemon rind and juice and serve warm over the Graham-Cracker pudding. Yield: 10 to 12 servings.

### QUICK CHEESE POPCORN

- 2 quarts hot popped corn
- 1/4 cup melted margarine
- 1/2 cup grated American or Parmesan cheese
- Salt to taste

Turn the hot popcorn into a large bowl, drizzle margarine over it, season it with salt, and mix well. Then sprinkle with the grated cheese, and serve at once!

### FROSTY TEA COOLER

- 3 cups cold water
- 1/4 cup instant tea
- 1/4 cup sugar
- 1 pint softened vanilla ice cream

Combine water, instant tea, and sugar in bowl and stir briskly. Beat vanilla ice cream in gradually, till smooth and frothy. Pour into tall glasses. Makes 4 servings.

### BANANA SPLIT SALAD

- 1 pint cottage cheese
- 1 cup drained canned pineapple tidbits
- 1/4 cup coarsely chopped California walnuts
- 4 or 5 maraschino cherries
- 4 bananas
- Lettuce

Mix cottage cheese with drained canned pineapple, walnuts, and cherries. Peel and split 4 bananas lengthwise (to keep from getting brown, quickly dip in 1 cup cool water with 1 teaspoon ascorbic acid mixture added); arrange, with cut sides up, on lettuce on 4 salad plates; top with rounded spoonfuls of cheese mixture; garnish each serving with cherry. Pass mayonnaise. Makes 4 servings.

### HOPSCOTCH

- 1 6-ounce package butterscotch morsels
- 1/2 cup peanut butter
- 1 3-ounce can (2 cups) chow mein noodles
- 2 cups miniature marshmallows

Place peanut butter and morsels in a double boiler; heat over hot (not boiling) water until butterscotch melts, stirring until blended. Add noodles and marshmallows; toss until coated. Drop by teaspoonfuls onto waxed paper lined baking sheet. Chill until firm.

### PINEAPPLE-RAISIN TREATS

(Cupcakes, cookies or both from same recipe)

- 1/2 cup raisins
- 1/2 cup crushed pineapple (not drained)
- 1 cup brown sugar, firmly packed
- 1/2 cup soft margarine
- 1 egg, unbeat
- 1 teaspoon vanilla
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon soda
- 1/2 cup chopped California walnuts

Mix raisins and pineapple; set aside. Combine sugar, margarine, egg, and vanilla in mixing bowl; beat until fluffy. Stir in pineapple and raisins. Sift flour with baking powder, soda and salt; add and mix well. Stir in walnuts.

FOR CUPCAKES: Spoon into muffin cups, filling 1/2 to 3/4 full. Bake at 375° for about 20 minutes or until cakes test done. Makes 18 to 20 cupcakes.

FOR COOKIES: Drop teaspoonfuls of dough 2 inches apart on greased cooky sheets. Bake at 375° for 12 to 15 minutes, or until lightly browned. Makes about 4 dozen soft cookies or just make as many cupcakes as you want, then bake up the rest of the dough as cookies. Or if more convenient, store unbaked dough in a tightly covered container in the refrigerator, to bake into cookies a few days later.

### BUTTERSCOTCH THINS

- 1 package honey maid graham crackers (20-24)
- 1 cup brown sugar
- 1 cup margarine
- 1 cup California walnuts, chopped

Grease jelly roll pan. Lay crackers in pan. Boil brown sugar and margarine for 2 minutes. Add chopped walnuts. Drizzle over crackers. Bake 10 minutes at 350°. Cut into pieces while warm.



BANANA SPLIT SALAD



QUICK CHEESE POPCORN



HOPSCOTCH



PINEAPPLE-RAISIN TREATS

# FUN IN THE KITCHEN FOR THE YOUNGER SET

by Susan Murphy

"What's there to do Mom?" Mom suggests a day in the kitchen to those ever-hungry, ever-growing loved ones. They can even taste while making. Whether it's something cool and refreshing to drink, a dessert for supper, or a Banana Split Salad for lunch with their friends, they will probably have a "delicious" time preparing it.



*Recipe:* Combine 4 cups hot mashed sweet potatoes, ¼ cup each Parkay Margarine and orange juice and ½ teaspoon salt. Whip in 1 cup Kraft Miniature Marshmallows. Place in a 1½-quart casserole.

Bake at 350°, 20 minutes. Top with additional Miniature Marshmallows and return to oven until marshmallows are lightly browned. 6 to 8 servings. Festive holiday favorite—delicious!

**Merrie meal-maker! Mallow-Whipt Sweet Potatoes with Kraft Miniature Marshmallows. They're Jet-Puffed so they stay soft and blend smoothly into any recipe!**



See Kraft Music Hall, Wednesday Nights, NBC-TV