
 Cautions Grocers About Food Stamps

## 





95R Voters Face Decision Council Buys Building, Talks Paving


Radar Spots Fast Drivers


AFS Fund Drive Underway for Pupil



Allen Man Killed


Area Dairy Day Dec. 12 at Norfolk

## 

 Andind
Wakefield Man Appointed Counselor


Mrs. Groves teaches in the


Finish Open House Plans for Gillaspie
 sporing for fund some time next
 contributions coming in when the Han Bustamante from Santlago, Legion Honor
$\qquad$

## City BB League Is Being Organized




Larceny, Guns, Cats, and Crashes
 a diuturbance near the Elm Motel. concy impoupded and were told had a report of lost gloves; a
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Farmers who took part in the
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Ford. Extent of damage is un- Sprouls, Merlin Saul, Floyd
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Several women brought Several"women brought food and
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pickers.

Owls feed extensively on dents and a
to farmers.

The Wayne Herald
strimp Northeart Nobbasto's Grat Fomming Aceo


- No Special plumbing or installation

Agitator Action
Durablo Press Solection
'HAND-E-TOP'" Laminato Cartone - White "HAND-E-TOP" Laminate Cóver Included
L. W. (Bud) McNatt OK Hardware

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## Lairsomis DEPARTMENT STORE



photos by Norvin Hansen

Nebraska's Special Beauty
H's not boid or arrogant, buit $\mathrm{H}^{2} \mathrm{k}$ there just the same. In the rolling hells, the small creeks, the it out. 14 our.
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Corn Harvest Nears End, Yields Scanty.
Although of no surprise to the


YOUR BEST
STOCKING
STUFFER


North on Hwy. 15


Gillaspie

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Keith Mosley to the burd of
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Red Carr Implement

Set May Bid Date For N-98 Project

## nort heast Vebraska, tectuding one in Wayne County, are schedt

through May, accordting to a re-
1000th Tractor to Be Tested at NU
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Tractor Testing Laboratory Dec.

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tractors arpavallabte through the

Vet's Children Can Secure Aid
$\qquad$ I See By The Herald
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CHARTER AIR SERVICE


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A Party of Three for One Man's Fee AIR AMBULIANCE
SERVICE AVAILABIE

Wayne Air Service



## EDITORIAL COMMENT




## Out of Old <br> 

Early Ministers
The life of a
Traska Territory could be ex- The hardshlps of one such mint ioners were scattered over large reflected in excerpts from his areas and many seemed more in the Archives of the Nebras

## HELP WANTED:

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65 YEARS AGO THIS WEEK
as rity buctele. I adas thet the quility is roob.

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## AMERICAN LEGION <br> WAYNE, NEBRASKA

IS SPONSORING A DRIVE TO RAISE FUNDS TO PUR WAYNE COUNTY















afraid I will not be as useful
oct here as in the East. The Lord belp and direct me. The
Ausust 10,1857 "Just returned from a preaching towr. Left De soto this afternoco. Freached
three times yesterday. A migtty

INo donation will be accepted by the American Legion or
representative calling on you The earnings from the sales of representative calling on you. The earnings from the sales of
Cappers Weekly and other publications will be used to pur chase this MUCH-NEEDED EQUIPMENT W
ini WAYNE COUNTY FREE OF CHARGE.
THE SICK ROOM EQUIPMENT PURCHASED ON PRE VIOUS DRIVES HAS BEEN IN CONSTANT USE AND IT IS FELT MORE IS NEEDED TO SERVE ALL RESIDENTS

A represenntative will call on yo

CHRIS BARGHOLZ, Service Officer
CARL W. SCHEEL, Commander


criminatory. High Thesplan Club,
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made up oftudents from Wayne
High School, in the sovereign
ctty, of Wayne, Nebraska, which
Nov. 25, LyIE A. and Marce

## BUSINESS \& PROFESSIONAL <br> Directory


and

and the wayne merchants are going to make some family's christmas more enjoyable just for entering their
WIN-A-CAR CONTEST

Nothing to Buy - Just pick up your contest tickets at any of the Participating Stores. And on December 21 at 1:00 p.m. some lucky person will have his choice of cars - Buick from Herb's Buick Co. - Chevrolet from Coryell Auto - Ford from Wortman Auto Co.

## ADDED BONUS

On each of the following nights - DEC. 6-9-13-16-17-20 some lucky person will be the winner of a $\$ 50.00$ CASH PRIZE Just for matching their number with the one drawn.


Christmas Cookery


WEDNESDAY, DECEMBERR 4, 1968

## hAppy NGW YGAR <br> by Betty Stern

Farm \& Home Food Consultant


New Year's Eve get togethers should be planned laround old favorites. These, plus a few new ridditions, will ring a bell with your guests to usher in the new year in gourmet style.
Canned ham, (sliced and tied by the butcher) and the new boned, rolled turkey (ready to cook in its own pan) create a new ease in entertaining. The hostess is left free to concentrate on a few specialties such as Cheese Ryje Bread and Niidnight Celebration Cake.

midnight celebration cake
glorified perfection
CHEESE RYE bfiEAD
quick partr baked beans new year cheese spread


## Peaches and Cream

1 (No. 21/2) can cling peach halves
$1 / 4$ cup brown sugar (packed)
$1 / 3$ cup sherry wine or frudt juice
2 thin Lemon slices
Coconut Cream

Drain peaches. Combine syrup from peaches, sutar, wine and lemon slices. Simmer 5 minutes; add peach halves and simmer 5 minutes longer. Remove from heat and let peaches stand in syrup until ready to serve. Serve each peach half, either warm or cold, with some of syrup and a topping of Coconut Cream.

## Coconut Cream

1/2 cup whipping cream 2 teaspoons sugar Few grains salt ings.

## Midnight Celebration Cake

$2 / 3$ cup sifted floup
3/4 cup sugar
$1 / 2$ teaspoon salt
20 honey maid graham crackers (1 $\%$ cups: crumbs)
1/2 cup margarine

## Quick Party Baked Beans

$1 / 2$ teaspoon tabasco
4 tablespons unsulphured molasses
1/2 teaspoon salt

1 tablespoon prepared mustard

Add tabasco to molasses, mustard and salt; mix well. Stir into baked beans in skillet or casserole. Bake in a moderate oven ( $350^{\circ}$ ), for 45 minutes, or cook on top of range 15 minutes. 8 - 12 servings.

## Happy New Year Cheese Spread

1 cup (8-aunce package)
1/4 teaspoon tabasco cottage cheese

Pimiento
Mix together cottage chere and tabasco; turn into serving dish. Cut Happy New Year letters from pimiento; place on top of cheese. Serve as a spread with saltines or chips.

## Glorified Perfection Salad

2 packages (3 ounces each) lemon-flavored gelatin
8 cups boiling water
1 cup dairy sour cream 2 tablespoons vinegar
$1 / 4$ teaspoon salt
1 cup finely shredded red cabbage
In a large mixing bowl, combine gelatin and water; stir until gelatin is dissolved; chill until jelly-like consistency. Mix together sour cream, vinegar and consistency. Mix together sour cream, vinegar and
salt; add cabbage, celery and green pepper. Stir into gelatin; pour into $61 / 2$ cup mold. Cover; chill until set. Unmold on chilled plate with salad greens; garnish with carrot curls and radish roses. 10-12 servings.
cup finely shredded green cabbage $3 / 4$ cup chopped celery $1 / 4$ cup chopped green pepper
Salad greans
Carrot curls
Radish roses

212, teaspoons baking powder
1 teaspodn vanilla extract
2 eggs
Californ
california walnuts

## Cheese Rye Bread

1 package active dry yeast
$11 / 2$ cups milk
2 tablespoons sugar
$1 / 4 \operatorname{cup}$ ( $1 / 2$ stick) margarine, melted
2 teaspoons salt
$21 / 2$ cups sifted flour $11 / 2$ cups sifted rye flour 2 tablespaons caraway seed
1 cup shredded Chedrar cheese

Blend the rye and white flours together, Thorongh. ly mix undissolved yeast, $11 / 2$ cup rye-white flour. sugar and salt. In saucepan, heat milk and margarine until lukewarm. (Margarine need not melt.) Add liquid to dry ingredients and mix for 2 minutes at medium speed of electric mixer, seraping bowl occesionally. Add $1 / 2$ cup flour and beat at high speed for 2 minutes, scraping bowl occasionally. Stir in remalining flour, shredded cheese and caraway seed. On thghe ly floured surface knead dough lightly. Place in Hght ly greased bowl and let rise until doubled in volime (about $11 / 2$ hours). Punch docgh down; shape into loaf and place in pan; brüsh top with pargatinde cover and let rise until doubled in volume (abowt 45 minutes). Bake at $350^{\circ}$ for $45-50$ minutes. Remove immediately from pan to cooling rack. Cool hefore cutting. One $9 \times 5 \times 5-i n c h$ loaf.
 combine with honey maid graham dracker crumbs. Place margarine in a bowl. Add dry ingredients, milk and vanilla, mix until dry ingredients are dampened. Beat 2 minutes in electric mixer or 300 strokes by hand. Add eggs and beat 1 minute or 150 strokes by hand. Pour into 2 greased, paper-lined 8 -inch layer pans; bake at $350^{\circ}$ about 25 minutes. Cool. Fill and frost with confectioners' sugar frosting. Decorate with California walnuts. Makes two 8 -inch layers.


HOLIDAY CHEESE BALL HAM SPREAD CRABMEAT SPREAD FROZEN GRASSHOPPER PARFAIT CHEESE LOG ASSORTED CANAPES

DIP, DUNK, AND BE MERRY
by Pam Howard
Holidays mean friends dropping in for old times sake, and gatherings for which you want something a little different that won't take hours of preparation.
Try these easy-on-the-hostess snacks. They're so good they'll be the talk of the party. They are especially easy if you use a Blender to perform the many food preparation tasks with just a flick of a switch. If you have a multi-speed Blender, use the lower speeds to the left, if the recipe calls for LO, and the higher speeds to the right, if it calls for HI.

Canape Mayonnaise
("moisture proofs" your crisp crackers and forms canape base)
1 envelope unflavored
1 cup mayonnaise gelatine

Premium saltines
$1 / 4$ cup cold water
Soften gelatine in cold water. Place over hot water and stir until gelatine is completely dissolved. Put into Blender container, add mayonnaise, blend on HI until well mixed. Yield: $11 / 4$ cups canape base.

Assorted Canapes
Spread a thin layer of Canape Mayonnaise on premium saltines. Top with a wedge of Gouda cheese and a roll of sliced chicken. Garnish with chili mayonnaise.
Spread a thin layer of Canape Mayonnaise on premium saltines. Top with seasoned chive spread and cocktail shrimp.
Spread a thin layer of Canape Mayonnaise on premium saltines. Top with crumbled Blue cheese, and a slice of mandarin orange.
Spread a thin layer of Canape Mayonnaise on premium saltine. Cut cherry tomato in half. Scoop out inside; turn upside down to drain. Fill with chicken or crabmeat salad. Set on top of cracker.


1/4 cup milk
1 s-ounce packalge blue cheese, cubed
$1 / 4$ cup Cheddar cheese oubed
1 teaspoon Worcestershire sauce
Put milk and blue cheese into the Blender containter, cover and process at LO. When smooth, push HI button, remove cover and add Cheddar cheese cubled gradually, then add onion, Worcestershire sauce and cream cheese. Process until smooth, using rubber spatula to keep ingredients moving to processing ablades. Remove from container and shape into a ball. Refrigerate overnight. Put California walnuts and parsley in Blender, cover, push control to LO and turn switch On and Off until all pieces are chopped tox desired size. About 30 minutes before serving, roll cheese ball in walnut-parsley mixture.

Ham Spread
2 tablespoons cream
1/s cup mayonnaise
1/3 cup pickle relish
Put all ingredients except ham into the Blender container, cover and process at HI only until mixed. Add the ham. Cover and process at HI until smopth. Wonderful way to use up the end of a ham.

Red Devil Balls
1 8-ounce package soft 1 cup chopped Californna cream cheese walnuts
1 41/2-ounce can deviled ham
Cut cream cheese into 1 inch pieces and put inito Blender container. Add the deviled ham. Cover and process at HI until smooth, using rubber spatula when necessary to aid in processing. Remove from container and chill in refrigerator until firm enough to handle. Shape into small balls and roll in the chopped nuts and serve on toothpicks. Yield: $4{ }^{*}$ dozen. To chop nuts put in Blender container, covier, push control to LO and slide switch On and Off two or three times.

Cheese Log
1/3 cup mayonnaise
1 teaspoon prepared
1 2-oz. jar pimientos, with liquid mustard
2 cups Chedidar cheese cubes
1 teaspoon Worcester1 cup California walnuts
$1 / 2$ cup parsley sprigs.
Put first four ingredients and a few piecess of cheese into Blender container, cover and process at Blend ( Hi ) until smooth. Remove cover and add remaining cheese gradually, continuing to process unitil' smooth and creamy. Use a rubber spatula to keep mixiture flowing to processing blades. Remove from container onto foil, cover and chill in refrigerator sepveral hours or overnight. Before serving, put nutsidnd parsley into Blender container, cover and turn colntrol to Chop and slide switch On and Off ( Hi and Off ) quickly several times until nuts are chopped. Empty onto waxed paper. Shape cheese into log form and poll in nut-parsley mixture, coating well. Yield: One $\mid \boldsymbol{B}^{\prime \prime} \|$ log.

Frozen Grasshopper Parfait
$1 / 3$ cup green creme de
2 envelopes unflavored menthe gelatine
$1 / 3$ cup white creme de $1 / 2$ cup sugar cacao

4 egg yolks
$2 / 3$ cup scalded cream
2 cups heavy cream
Put first four ingredients into Blender contaimer, cover "and process at Stir (Lo) until gelatine is dissolved, about one minute, Remove feeder cap and add sugar and egg yolks one at a time. When mixture is well blended, pour into large mixing bowl and chill until almost set. Put cream into Blender container, cover and process at Whip (Lo) until thickened Hold gelatine mixtúre and cream together thoroughly. Pour into parfait glasses, cover with foil and freeze, About $1 / 2$ hour before serving, remove from freezer and alt low to stand at room temperature. Garnish with whipped cream and just before serving, sprinke with red or green'sugar. Yield: 8-10 servings.

## 罣 GRASSROOTS GLEANINGS

And an expert, says the Tri-County Truth of Churubusco, Ind., is a person who tells you something you already know and makes it sound confusing.

That person who first said that father gives away the bride quite obviously never received a clutch of wedding bills, complains the Belvidere (III.) Daily Republican.

The Lewiston (Ill.) News carried this one: Husband angrily to wife, "What do you know about money matters?"
"Only that it does," she repkigd sweetly.
According to the Arenac County Independent of Standish, Mich., a conference is the confusion of one man multiplied by the number attending.
"If you can see the handwriting on the wall, it is time to hide the kid's crayons," advises the Savanna (III.) Times-Journal.

In this election year, the Janesville (Minn.) Argus passes on this election story from England: The candidate out canvassing knocked at a door. It was opened by a housewife. "Madam," he said, "are you on the electoral register of this constituency?"
"Sorry," she replied, "but we cook with gas."
It is not true that entertainment tacks hold together night-club costumes, says the Fremont (Neb.) Tribune.

The Weekly Valley Herald of Chaska, Minn., says "Drivers like two-car garages because it gives them more room to park in the driveway."

The way lawlessness is increasing in this country, complains The Reinbeck (Iowa) Courier, it'll soon be very hard to tell when a looting spree stops and a normal crime wave resumes.

The Houston (Mo.) Herald tells this one: The weary shoe salesman had pulled out half the stock and still could not satisfy the fussy woman customer. Finally he mopped his brow, sat down and said, "Mind if I stop for a minute? Your feet are killing me."

The Jamestown (N.D.) Sun comments: "We've finally found out why the country is in such a financial mess today. It's all Herbert Hoover's fault. As president, he turned his salary over to the government - and the government has been trying to get the rest of us to do the same thing ever since."

The following is from The Angola (Ind.) Herald: The young son of a stage personality came home with his report card.
"Well, son, were you promoted?"
"Better than that, Pop. I'm being held over for another 26 weeks."

The Minerva (Ohio) Leader quotes: "If thou must needs have revenge of thy enemy, forgive him and see how he suffers."

Love is defined by the Steuben Republican of Angola, Ind., as the force which makes a woman sink in a man's arms and end up with her arms in a man's sink.

This one comes from The Huntingburg (Ind.) Independent:
The dying man gasped pitifully, "Grant me one last request, Julia."
"Of course," she said softly.
"Six months after I die, I want you to marry Sam."
"Sam!" she said in a shocked tone, "But I thought you hated that man?"
"Exactly," he said with his last breath.



Sure as there was an orange in the top of your grandmother's Christmas stocking, a handful of walnuts had been tucked in, too. For walnuts. were_-and still are -as tradltional
to the holiday season as holly wreaths.
A bowl of walnuts with a nutcracker beside it on the table still reflects the friendly warmth of holiday hospitality. Another pleasant custom that has come down to us is that of small packages of goodies to give a favorite neighbor or relative.
The holidays are a time of special desserts as well. Eggnog Walnut Pie or rich Christmas
Walnut Roll are especially good as a finale for the big holiday dinner.

## Eggnog Walnut Pie

1 envelope unflavored gelatine
$1 / 4$ cup milk
$s$ eggs, separated
1/4 cup granulated sugar
1/4 teaspoon nutmeg
1/8 teaspoon salt
$1 / 2$ cup milk

1 tablespoon cognac or brandy (or use $11 / 2$ teaspoons rum flavoring or vanilla)
$1 / 2$ cup whipping cream, whipped
19-inch walnut crust
California walnut halves

1/4 cup granulated sugar
Soften gelatine in the $1 / 4$ cup milk. In top of double boiler beat egg yolks together with the $1 / 4$ cup sugar, nutmeg and salt. Stir in the $1 / 2$ cup milk and cook and stir over hot water until mixture thickens and coats a spoon. Add softened gelatin and stir until gelatin is dissolved. Cool. Add flavoring. Beat egg whites until stiff and gradually beat in remaining $1 / 4$ cup sugar. Fold into gelatin mixture. Fold in whipped cream. Pour into chilled shell and chill until firm. Serve garnished with a wreath of whipped cream decorated with walnut halves.

California Wainut Crumb Crust
1 cup fine sugar honey graham cracker crumbs

1/2 cup finely chopped California walnuts $1 / 4$ cup soft margarine
$1 / 4$ cup granulated sugar
Mix all ingredients. Press into 9 -inch pie pan. Chill or bake at $375^{\circ}$ about seven minutes.

## Honey-Creme Salad Dressing

1 3-ounce package crram cheese

2 tablespoons honey $1 / 4$ cup dairy sour cream

1/4 teaspoon salt
In a small bowl whip or mash cream cheese with salt, honey and sour cream. For smoother dressing, whip with beater.

## Christmas Roll

$11 / 4$ cups chopped California walnuts
1 cup miniature marshmallows, cut in half
$1 / 4$ cup red and green maraschino cherries, quartered

1 cup dates, sliced
$11 / 4$ cup sugar honey graham cracker crumbs
$1 / 2$ cup orange juice
Whipped cream
California walnut halves
Combine all ingredients except whipped cream. Turn out onto a large sheet of aluminum foil. Shape into the size of roll desired. Wrap in foil and chill overnight. Cut into slices to serve. Mixture is rich. Small portions are suggested. Top each slice with fluff of whipped cream; decoratei with walnut half. Makes eight to twelve servings, depending upon size of roll, and portions preferred.

## Chocolate WaInut Candy Cookies

2 6-ounce packages semisweet chocolate morsels
3 tablespoons soft margarine
$3 / 4$ cup sugar
1 egg, unbeaten
$11 / 2$ teaspoons vanilla

## 1 tablespoon milk

$1 / 2$ cup flour
1/4 teaspoon baking powder
$1 / 2$ teaspoon salt
$11 / 2$ cups coarsely broken, -California walnuts

Melt one 6-ounce package morsels over not (not boiling) water. Stir together margarine, sugar, egg and vanilla; beat with spoon just till smooth. Stir in melted chocolate and milk, then flour sifted with baking powder and salt. Stir in walnuts and second package of chocolate morsels. Drop by teaspoonfuls on ungreased cookie sheet. Bake for 10 minutes only at $350^{\circ}$. Cookies will be soft. Cool slightly and remove to rack. Makes $31 / 2$ to 4 dozen candy-like cookies that are crisp outside and chewy inside.

## Walnut Jewel Salad

1 package pineapple flavored gelatin
1 cup hot water
$1 / 2$ teaspoon salt
1 cup cold liquid: (drained pineapple juice plus water)

1 cup chopped raw cronberries
$1 / 2$ cup canned crushed pineapple, ärained
$1 / 2$ cup diced celery
$1 / 2$ cup chopped Cald fornia walnuts

Dissolve gelatin in hot water. Add salt and cold water-drained pineapple juice mixture. Chill until slightly thickened. Fold in remaining ingredients. Turn into a one-quart mold or into eight individual molds. Chill until firm. Unmold onto bed of criap lettuce, decorate with additional walnut halves or pieces and serve with sour cream, honey-creme salad ordssing, or dressing of your choice.

## Walnut Sour Cream Fudge

## 2 cups sugar

$1 / 2$ cup dairy sour cream
$1 / 3$ cup white corn syrup 2 tablespoons margarine
2 teaspoons vanilla, rum or brandy flavoring

Combine first 5 ingredients in saucepan; bring to a boil slowly, stirring till sugar dissolves. Boil, whith stirring, over medium heat to $236^{\circ} \mathrm{F}$ on cand $y$ thermometer or until a little mixture dropped opld water forms a soft ball. Remove from heat and let stand 15 minutes; do not stir. Add flavoring theat till mixture starts to lose its gloss (about 8 mifutes). Stir in cherries and walnuts and quickly pour into greased shallow pan. Cool; cut in squares. Makes about $11 / 2$ pounds.

1/4 teaspoon salt
$1 / 4$ cup candied chert quarters
1 cup coarsety chosped Califormia walnuta


0

## Walnut Chiffon Cheesecake

## Graham Crust

1 cup sugar honey graham cracker crumbs 2 tablespoons sugar

## Filling

$11 / 2$ envelopes ( $11 / 2$ tablespoons) unflavored gelatine
$1 / 2$ cup Sherry or light rum ( $1 / 2$ cup milk and \& teaspoons rum flav. oring may be substituted for Sherry or rum)
3 eggs, separated
$1 / 2$ cup milk
1/2 cup granulated sugar
2 cups (1 pint) small curd cottage cheese
$1 / 2$ teaspoon grated lemon rind
For crust, combine graham cracker crumbs, sugar, cinnamon and melted margarine. Turn into bottom of 9-inch spring form pan; press crumbs firmly into an even layer. Chill while preparing the filing.

For filling, soften gelatine in Sherry (or $1 / 2$ cup milk if substitute for liquor is used). Beat egg yolks; combine with remaining $1 / 2$ cup milk, sugar and salt. Cook over low heat, stirring, until mixture thickens and coats spoon. Add gelatine, stirring until dissolved. remove from heat. Stir in cottage cheese (pressed through sieve if very smooth mixture is desired). lemon rind and juice and vanilla (plus 2 teaspoons rum flavoring if substitute for liquor is preferred) Chill until thickened. Fold in stiffly beaten egg whites, walnuts and fruit. Fold in stiffly beaten cream. 1 dirn into graham lined 9 -inch spring form pan; chill wntil firm. Remove outer ring from pan and arrange oake on serving plate. Garnish top with walnut halves and candied cherries, if desired. Cut in wedges to serve. Makes 10 to 12 servings.

## No-Bake Walnut Balls

$\mathcal{Z}$ cups vanilla wafer crumbs
1/3 cup granulated sugar
1/2 teaspoon cinnamon
1/2 cup chopped maraschino cherries

1/n teasppoth cinnamont s tablespoons melted margarine

3/4 teaspioon ralt
$s$ tablespoons lemon juice
$\mathcal{L}$ teaspoons vanilla
1/2 cup chopped toasted California wailnuts
$1 / 2$ cup thopped raitins
1/2 cup coarsely orated citron:
1 cup mixed finely chopped candied cherries, pineapple and orange peel
1 cup whipping cream

Mix together crumbs, sugar, salt, cinnamon, cherries, and 1 cup California walnuts. Add lemon juice, condensed milk. Form in balls. Roll in sugar and trim with walnut halves.

## Holiday Hard Sauce

In mixing bowl, blend 2 tablespoons hot water with $1 / 2$ cup soft margarine. Gradually add 3 cups ( $\mathrm{pr}_{\mathrm{r}}$ more) sifted powdered sugar; beat till fluffy. Beat ini 1 teaspoon vanilla and, if you like, 2 to 3 tablespoons sherry, rum or brandy, plus a little more powdered sugar. Add $1 / 2$ cup chopped California walnuts and $1 / 3$ cup finely chopped and well-drained Maraschino cherries. Serve fluffy or let chill to harden.

# 4 <br> CHRISTMAS COINCIDENCE 

By James Aldredge

It might be called a Christmas coincidence. Certainly it enriched Yuletide music in a way that nobody ever dreamed. Just fifty years apart, two organists came to the rescue of their pastors who had written words for a Christmas hymn but lacked a tune.
And what was the result?
All over the world at Yuletide, thousands now sing "Silent Night" and "O Little Town of Bethlehem."
On Christmas Eve, 1818, (It was just a century and a half ago!), Father Joseph Mohr returned to his rectory in a rare glow. The assistant pastor of St. Nicholas Church in Oberndorf, Austria, he had just come from a lowly peasant home where a baby boy had been born.
Somehow the happiness of those poor parents seemed to typify all the joy of the Holy Nativity season. Father Mohr was so moved that he sat down and wrote some verses in which he sought to express the profound delight he felt.
His poem began, "still Nacht! Heilige Nacht! (Silent Night! Holy Night!") The more Father Mohr considered them, the surer he was that those stanzas would make an appropriate carol for his Christmas Day service. But words cannot be sung without music. He must find someone who could write a tune.
As he was turning the matter over in his mind, he remembered his church organist. Franz Gruber, a gifted young musician, was accustomed to arranging scores with no trouble at all.
But when Franz learned from Father Mohr what was heeded, he voiced considerable doubt. He had small hopes of success, since he was not experienced in composing tunes. Nevertheless, because he was fond of the young priest, he carried the verses home, resolved to see what he could do.
The next morning he returned with a score that must have been inspired just as much as the words themselves. Father Mohr, who also was musical, was highly pleased. The two men rehearsed the carol together. Mice had eaten away the bellows of the organ, so they depended on a guitar accompaniment.
"Silent Night" was first sung at St. Nicholas Church in Oberndorf on Christmas Day, 1818. Father Mohr sang tenor, and Franz Gruber, bass; the worshippers appeared delighted and greatly impressed. Both author and composer would have been amazed, had they known how many tens of thousands would come to know and love their carol.

Half a century later, (It was just one hundred years ago!), shortly before Christmas, a young rector in Philadelphia was making plans for a special holiday program to be given by his Sunday School children. Although Phillips Brooks had not been long at the Church of the Holy Trinity, already he was celebrated as a preacher and much beloved by his parishioners. He was especially popular with the boys and girls.
As he was working over that program, there came back to him vivid remembrance of the Holy Land which he had visited only three years before. He had seen Bethlehem, the place of the Nativity, as it lay bathed' in starlight on Christmas Eve.
It was a deeply moving memory, and Phillips Brooks was inspired to write verses, expressing his feelings of reverence and adoration. When he thad completed his lines, he decided they would make a lovely carol for those Sunday School children to sing.
But now he faced Father Mohr's problem. Words are one thing musia something else.
Who could write a tune for his stanzas?
And then, as happened in the case of the humble pastor at Obernidorf, there came to the Philadelphia rector the same idea-his organist!
Lewis Redner was not only a musician, but the choir director of his church and the superintendent of the Sunday School.
When Phillips Brooks brought Mr. Redner his verses, he quipped, "If you will only write a tune for these, we'll call it 'St. Louis'!' (The name by which the carol tune is known to this day!)
Promising to see what he could do, the organist carried the poem home. After trying all evening, he finally went to bed, feeling quite discouraged. But in the middle of the night he woke with a beautiful tyne sounding in his mind. Rising quickly, he put the notes down on paper, so he would have the score ready for the children's rehearsal the next morning. Lewis Redner, it turned out, had found an excellent musical setting for his rector's stanzas. The new hymn appealed tremendously to that Christmas congregation - singers and listeners alike. From Philadelphia its popularity spread until it became a great favorite all over the country. Today it is a greater favorite than ever, for no Yuletide comes and goes without thousands joining in singing " 0 Little Town of Bethlehem" words by Phillips Brooks, music by Lewis Redner.
So, once again, an organist had collaborated with his parson and together. the two had achieved immortality!


# TOLL HOUSE KOOKIE BRITTLE 

## A delicious new variation on America's favorite cookie treat

1 cup margarine $11 / 2$ teaspoons vanilla<br>1 teaspoon salt<br>1 cup sugar<br>2 cups sifted flour<br>$1 / 2$ cup finely-chopped nuts<br>1,6-oz. pkg. ( 1 cup) Nestlé's' Semi-Sweet Chocolate Morsels

Preheat oven to $375^{\circ}$ F. Combine margarine, vanilla and salt in bowl, and blend well. Gradually beat in sugar. Add flour and Nestle's Semi-Sweet Chocolate Morsels; mix well. Press evenly into ungreased $15^{\prime \prime} \mathrm{x} 10^{\prime \prime} \mathrm{x} 1^{\prime \prime}$ pan. Sprinkle nuts over top. BAKE AT: $375^{\circ}$ F. TIME: 25 mins. Cool, then break in irregular pieces and drain on absorbent paper. Makes about $13 / 4$ pounds.


## SWEET AND EASY WITH...

## Now that we've dressed up our plain Model 742,

 who's going to buy our eancy one?Fair question.
Ever since we introduced the 742, its reliability under all conditions has made it the largest-selling automatic rifle on the market. And we've always offered it in two grades -regular and BDL Deluxe. Or, if you prefer, plain and fancy.
But this year, we've restyled our 742 tandard. Instead of plain and fancy, we've now got . . . well, fancy and fancier.

Our standard model now sports a restyled fore-end, skip line checkering, whiteline spacers and a non-slip butt plate. (In both rifle and carbine lengths.) Plus our brand-new vibra-honing process on the barrel, receiver and action that gives a smoother, deeper.blueing and easier-working action. And all for \$159.95*.

But we've still got our Deluxe. For \$20* more. Who do we think will buy it, now that we've fancied up our other model?

Well, frankly, lots of people. People who like the feel of a Monte Carlo stock, with cheekpiece and basket-weave checkering. People who don't mind paying a bit extra to own one of the best-looking big-game rifles in the woods.

Both models are available in 30-06 and

Through the winter nights, now - on round, padded feet as silent as falling snow-comes the predator patrol.

A coyote emerges like a grey ghost from the sheltered niche of a prairie hillside. A red fox rises from its bed on a back pasture knoll, and trots off into the shadows.

Their black noses forever testing the night air, the predators carry their empty stomachs across the lonely winter land. Like furry sponges, they rub their appetites over the hills and valleys and soak away their hunger.

In the morning they are gone, curled in hidden places like wild hermits.

But the secret of their patrol is out. It is written with the clarity of a summons: lines of tracks zig-zag over the snow and tell the story of the predator and his night.

A chapter of the story in my farm-boy days was frequently written in the snow-covered field where I rode a bobsled load of manure behind jogging team of black horses. A fox track that angled across the hillside and disappeared into the pasture willows removed the burden of Saturday morning chores like a sudden release from the demands of gravity.

If a fresh show had fallen during the night, Saturday was almost ritualistic. I knew in the early morning darkness, when we followed the yellow light of a kerosene lantern down to the barn, that chores would be easy this day, and that before the winter sun had completed its brief swing, a fox would run - probably with a certain amount of amusement-before a band of shouting farm boys.

We gathered customarily on that farm nearest the Yellow river valley where we must often hunted. It was a three-mile walk from my home to the "gathering farm," and it was usually midforenoon before il arrived, sometimes on skiis if the snow was deep, and always slightly damp with the perspiration of exertion and anticipation, no matter what the temperature.

We walked-or skied-when, to a fox track, one that we had found during the course of our morning chores, or one that we discovered as part of the hunt.

Then it began. One of us took the track, and the others-three or four of us-tried to outguess the fox and get to where the fox was going before he got there.

We were armed with .22 caliber rifles and we had them loaded with . 22 long-rifle "hollow points" because we knew from reading the advertisements in the outdoor magazines and from using our imaginations that "hollow points" would knock a grizzly on its tail if you hit him right.

That boy who took the track, cold-trailed until the lounging fox was routed. I cannot help but imagine that the fox must have listened to him coming, and then thought to himself, "Ah me, it must be Saturday: here they are again. Well, should I give 'em a run or should I den up and spoil their day?"

Most often the fox was a sport about it, and loped off through the alder and dogwood of the river bottom, thence up a pineshrouded hill and finally into the open rolling fields and pastures.

Invariably, those of us who were trying to outguess the fox guessed wrong, and the animal bounded into the open at least a quarter of a mile from its nearest pursuer. On the side of the cardboard box that held the "hollow points" it said, "Range-one mile. Be careful." With this in mind-that "one mile" range-we sent a hollow point or two snapping off in the direction of the fox even though it was so far away it looked like an ant. We never hit one, of course, but we made some of them run as if we had tied cans of pebbles to their bushy tails.

The only time I ever guessed right on a fox, one of them
trotted into view fifty feet away, just after 1 had fallen head-and-gun-first into the snow and couldn't have shot accurately if my life had depended on it. i shot anyway, but the big red tail whipped back over the hill and its carrier suffered nothing more serious than damage to ts dignity.

Some Saturdays we hunted all day and failed to get so much as a glimpse of a fox. Ours was a successful hunt if one of us got a look at Reynard, even a long-range look. The "look" brought on shouts and excitement that warmed the day like a south wind.

When the short winter day began to șhrink rapidly, we headed for home - flushed and windburned until we were as red as tomatoes, sticky and chilled with sweat, as hungry as vultures, and so exhausted we sometimes fell asleep at the supper table.

I don't know if boys still run fox in the river hollow on Saturday afternoons, but it's a dead cinch that the foxes are there to run.

Maybe now, along the Yellow river like elsewhere, the fox chasers are older and more sophisticated. It is common, now, for the predator pursuers to have more years and equipment than we had. Now the hunters use hounds, snowmobiles, radio-equipped trucks, special flat-trajectory rifles, and even airplanes.

The sophistication of the hunters has brought belated respectability to the hunted. Back in the days when we chased them, predators were nothing but chicken-stealing, lamb-chasing villains that were responsible for most of the wildlife ills, particularly any downward trend in small game populations.

Game biologists helped the predators erase some of the black marks from their records. Studies showed that the coyotes and the fox were not the total "bad guys" of the wild. While they certainly eat some game species, the studies showed, they also eat a lot of other things. And they are part of a natural balance that Man is hard put to improve upon, especially with such ineffective things as bounties.

The predators are still "wanted," but not so much as bad characters; now they are wanted for the sporting challenge that they provide for an ever-growing fraternity of coyote and fox hunting specialists.

Now, of a Saturday or Sunday afternoon, there are thousands of men - and boys - in pursuit of the fang-toothed wild dogs. If they have one-tenth as much fun as we had on those afternoons a long time ago when we chased fox until our legs cramped up as stiff as pretzels, then someday they will reminisce fondly as I have done. And the predators in their memories will assume heroic proportions. That's how it should be.


