

Haystack Damaged

Flames from Wayne were called out Sunday evening about nine o'clock when a haystack on the Art Pollard farm seven miles south and about a quarter mile west caught on fire.

The flames were called to the same site Monday afternoon when strong winds whipped the smoldering embers into another fire.

THE WAYNE HERALD

WAYNE, NEBRASKA 68787, THURSDAY, OCTOBER 8, 1970
Second Class Postage Paid at Wayne, Nebraska
NINETY-FIFTH YEAR
NUMBER FORTY-FOUR
Published Every Monday and Thursday at 114 Main, Wayne, Nebraska 68787

This Issue . . .
16 Pages
Two Sections
Plus Farm & Home Sec.



Can You Pick Next WSC Queen?

The crown of Wayne State homecoming queen 1970 will rest on one of these co-eds next week. The seven pictured are the candidates chosen by W. Club members as finalists for an all-school vote this week. Pictured clockwise from center foreground are Kathy Bodsok of Schuyler, Sally

Hirschman, Madison; Peg McCartney, Omaha; Connie Mitties, North Bend; Louise Tracy, Gowrie, Ia.; Kathy Karel, Howells; Sue Kraus, Sacramento, Calif. Misses Hirschman and Mitties are seniors; all the others, juniors.

Wayne-Carroll School Levy Drops

The mill levy for residents of the Wayne-Carroll school district for 1970-71 will be 66.76 rather than the 67.95 estimated by school officials earlier this year.

The drop is the result of a higher district valuation than originally estimated — \$11,659,975 rather than \$11,500,000.

Superintendent Francis Han reported the drop in the mill levy to the board of education during the board's regular monthly meeting Monday evening. The levy, said Han, includes 55.81 mills for the general fund, 7.95 for bond redemption and 2.0 for the special building fund.

The school board, which has received complaints over the past few months from a Wayne business firm about the amount of music department business which is done outside of Wayne, agreed unanimously to give a vote of confidence to the music department and decided to permit the department to conduct business as it has in the past.

The complaints to the board and to Superintendent Han were brought by Mr. and Mrs. Vernon Predoehl, owners of Wayne Music Co., who said that teachers in the music department do not do business in their store.

At a recent board meeting, Superintendent Han told the board that the music teachers, like the other teachers in the school, try to do as much of their school business locally as possible.

Members of the school board said last month after listening to complaints from Mrs. Predoehl that local firms have to be competitive with and have to give as good service as firms from out of town before they can expect business from the school.

Lynn Roberts, president of the board, said Monday evening that the school system has a qualified board and a qualified staff and that it is unfair to accuse them of discriminating against a certain local firm.

Later Monday night the school board accepted bids from a Norfolk firm for two musical instruments.

The firm, Tom's Music House, submitted the low bid on the two instruments. Those bids: \$209 for an alto clarinet and \$253.75 for a bass clarinet.

Also turning in bids were Hospe's Piano Co. in Omaha, \$238 for the alto clarinet and \$278 for the bass clarinet, and Wayne Music Co., \$255 for the alto clarinet and \$312.50 for the bass clarinet.

In other action the board: —Hired Clarence Morris to replace Ken Locking as custodian at Wayne Middle School.

—Heard a report from Mrs. Leota Moeller, high school English teacher, about the new mini-courses which will be offered in junior and senior high this year.

—Adopted a board policy concerning people not employed by the school being on school grounds.

—Agreed to wait until next year to open up for bids the insurance coverage on the school buses. A local insurance agent had requested bid letting on the coverage. The last time the coverage was opened for bid was several years ago.

Hamilton Pleads Guilty

Richard Hamilton of Allen will be sentenced early in November on a second-degree murder charge in connection with the shooting death of another Allen youth, John Smith.

Hamilton, 18, pleaded guilty Monday morning to a second-degree murder charge in the May 1st shooting. His jury trial on a first-degree murder charge was to have started Monday with choosing of a jury.

District Judge Joseph Marsh of South Sioux will sentence Hamilton at 10 a.m. on Nov. 6 at the Dixon County courthouse at Ponca. Judge Marsh could sentence him to 10 years to life in the state penitentiary at Lincoln.

Hamilton withdrew his innocent plea to the charge of first-degree murder in the shooting. He waived arraignment on the reduced charge and waived his preliminary hearing.

Judge Marsh will have the district probation officer conduct an investigation before he sentences Hamilton.



Richard Hamilton
Hamilton has been held in custody in the Dixon County jail since his arrest a few days after the shooting of Smith, 16. Smith died of a .22 caliber bullet wound in the left chest.

Evaluation Meetings Scheduled at Laurel

North Central Association meetings for student evaluation have been scheduled at the Laurel Public Schools.

The first of four one-hour meetings will be held today (Thursday) at 9 a.m. Buses will not begin until 10 a.m. Buses will run one and a half hours later than the normal schedule.

Similar meetings are scheduled Oct. 20, Nov. 3 and Nov. 17. The meeting on Nov. 3 will be held in the afternoon.

High Enrollment

Two area school systems—Wakefield and Wisner-Pilger—have 100 per cent membership in local teacher organizations and the Nebraska State Education Association.

The schools are among 59 new systems to reach 100 per cent enrollment in both local and state organizations.

Railway Commission Hearing Continued

A public hearing, originally scheduled at 10:30 a.m. in the Wayne Auditorium last Tuesday concerning bus service between Hartington and Pilger, was re-scheduled at a later date.

The hearing has to do with whether or not Arrow Stage Lines should be granted their request to permanently drop bus service from Hartington to Pilger, via Wayne.

The State Highway Commission decided to continue the hearing after the local Chamber of Commerce transportation committee requested that the hearing be held at a later date.

Enrolls at Ag School

Gregg Jager, a 1970 graduate of Wayne High School, has enrolled at the University of Nebraska School of Technical Agriculture at Curtis.

Son of Mr. and Mrs. Walter Jager of rural Wayne, he is enrolled in the agricultural mechanics course. The course is a two-year affair with one quarter devoted to on-the-job training. David and Jon Jager, also sons of the Walter Jagers, graduated from the NU school in June.

Devils Band to Festival

The Blue Devils Marching Band, under the direction of Ron Dalton, is presently practicing for the coming Nebraska High School Marching Band Festival scheduled for later this month at Lincoln.

The festival, the only indoor marching festival in the world, will be held in the Forsyth Municipal Auditorium on Saturday, Oct. 31. Sponsored by the Nebraska Bandmasters' Association, the event has been held each year for the past 12 years.

This year there are 47 bands entered in the contest. Bands are divided into four classes and will include six Class A bands, 17 Class B bands, 15 Class C bands and nine Class D bands.

Wayne High, making its seventh appearance at the festival, will be competing with the Class B group.

Judging the contest this year will be Charles Emmons from the University of Missouri, Charles Spohn from Wichita State University and See FESTIVAL, page 8

'Then There's the Story . . .'

Students in the Wayne Middle School now have easy access to a book about some of the humorous and interesting things that have happened in Wayne County.

Mr. and Mrs. David Theophilus of Wayne donated the book to the library. Title of the book: "Wayne County: Anecdotes and Historical Notes."

Temps Drop In A Hurry

Br-r-risk and cold were words being used by residents Wednesday to describe a sudden change in temperatures throughout the area.

Parents hauled out winter wraps for their offspring to wear to school as weather forecasters predicted cooler temperatures with the probability of rain, possibly mixed with a little snow.

Temperatures for the past week:

Date	HI	LO	Precip.
Sept. 30	86	46	
Oct. 1	82	48	
Oct. 2	78	46	
Oct. 3	72	38	
Oct. 4	70	46	
Oct. 5	82	62	
Oct. 6	82	64	.02

Those in Court Find Exception To 'Dozen' Rule

When it comes to paying fines, the 12 persons appearing before Judge Luverna Hilton in the Wayne County Court during the past few days can testify that not everything is cheaper by the dozen.

Six of the 12 paid \$5 court costs and the following fines on charges of speeding: Stanley H. Peterson, Wayne, \$10; Alice L. Noden, Wayne, \$12; Rita A. McLean, Wayne, \$25; Lyle H. Mice, Elgin, \$10; Joe K. Roberts, Wayne, \$10, and Larry Lund, Stanton, \$10.

Scott T. Thompsons, Wayne, was fined \$10 and costs of \$5 for improper use of a learner's permit. The permit was also revoked.

Paying fines of \$25 and \$5 court costs on charges of trespassing were Larry L. Pfeiffer, Winslow; Charles Langenberg, Hoskins; and Frederick Krause, Hoskins.

William D. Hruza, Wayne, paid a fine of \$30 and costs of \$5 on the charge of being overweight on capacity plates.

Charged with illegal parking, Steven Framie, Hubbard, was fined \$10 and \$5 court costs.

Total of the fines and costs paid by the 12 persons amounted to \$269.



Cadet Robert Meyer

Former Allen Youth Now in Honor Society

Cadet Robert J. Meyer, son of Mr. and Mrs. John D. Meyer of Allen, has been approved for membership in the Wentworth Military Academy Honor Society, Col. Lester B. Wilhoit, superintendent, has announced.

Admission to the society is granted to cadets who are awarded superior ratings by scholastic, military, athletic and disciplinary departments during a semester.

Robert, 19, earned his right See ALLEN YOUTH, page 8

Accident at College Cuts Power Monday

An accident at Wayne State College Monday afternoon resulted in a power outage to the college football field and library.

The accident happened when workers were drilling under a sidewalk in order to put in the electrical line for the street lighting the city is installing on the campus. Larry Hansen of Wayne, working for Leo Swinney on the job, was operating a drill when it struck the concrete casing of another power line and bounced into the unprotected line servicing the football field.

The line cut into carried 2,300 volts, but Hansen was uninjured because water used to soften the earth for the drill grounded the line.

Police Set Class Dates For School

Wayne police have set the dates for their second annual Junior Police Patrol classes for sixth grade students. Members of the junior patrol will meet one night a month from 7 to 9 p.m. beginning Oct. 20. Graduation exercises are slated for the final meeting on May 15, 1971.

Class sessions will meet in the city auditorium. Chief Vern Fairchild said all materials, except pencils and note paper, will be furnished. He noted that the subjects to be taught are designed to be especially beneficial for the teen years. Students taking part must attend at least 75 per cent of the meetings in order to obtain certificates.

Patrolmen Melvin Erwin and Ron Peterleick will be in charge of the school this year. Subjects to be covered during the eight sessions include duties and operations of police, weapons and explosives safety, alcohol and drugs, self protection, natural disasters, crimes against persons and property, and traffic safety.

Chief Fairchild said he would soon mail letters to the parents of sixth-grade students informing them of the Junior Police Patrol schedule and inviting the students to participate.



Governor's Conference

Among those who had questions to ask Governor Norbert Tiemann during his stop in Wayne Tuesday morning were these nine future voters. Tiemann is part of a Republican caravan traveling throughout northeast Nebraska this week on a campaign tour. He and other Republican candidates, including Charles Thone, met approximately 125 area friends and supporters for an hour at the Wayne Auditorium. The candidates plan to visit all 27 counties in the First District this week.

Up'n Coming

—Today (Thursday), Social Security representative at Wayne County courthouse, 9-11 a.m.

—Tonight, Cash Night drawing for \$100 in all participating stores, 8 p.m.

—Wednesday, tour/tem clinic at Wayne High lecture hall, 7:30 p.m.

Planners Approve Rezoning Request

Members of the Wayne Planning Commission voted Monday night following a public hearing to recommend to the city council that an area south of Highway 35 at the west edge of the city be rezoned to allow for business development.

Toy Corvill, represented by his legal counsel, requested that a tract of land containing a little more than 35 acres at the west edge of the city be rezoned from an agriculture district to residential, multiple dwelling, and highway business districts.

Don Fry, an engineer from Omaha, presented a preliminary plan at the hearing outlining an idea as to the possible development of the Corvill acres.

Fry pointed out that the area in question could possibly be developed for both business use and apartment houses clustered around a clubhouse and swimming pool. Business areas appearing on the proposed plan would be used for an auto agency and possibly shops and a super market.

Several residents living near the Corvill acres were present to express their opposition to the rezoning request. Opponents questioned whether the area would be developed very soon if the zoning change was granted.

Don Kubik questioned the wisdom of rezoning such a large area if its utility was not needed for immediate development. He said he also believed the auto agency shown on the proposed plan was too close to the schools.

Kubik pointed out to the commission that two proposed commercial areas would be separated by an apartment complex. He questioned that kind of zoning and suggested that rezoning of the entire area should have more consideration than that given at a single meeting.

Legal counsel for Corvill met See REZONING, page 8

The Wayne Herald

Serving Northeast Nebraska's Great Farming Area



State Award Winner

1969

General Excellence Contest Nebraska Press Association

114 Main Street Wayne, Nebraska 68787 Phone 375-2600

Established in 1875; a newspaper published semi-weekly, Monday and Thursday (except holidays), by Wayne Herald Publishing Company, Inc. J. Alan Cramer, President, entered in the post-office at Wayne, Nebraska 68787. 2nd class postage paid at Wayne, Nebraska 68787.

Norvin Hansen News Editor Jim Marsh Business Manager

Poetry—The Wayne Herald does not feature a literary page and does not have a literary editor. Therefore poetry is not accepted for free publication.

Official Newspaper of the City of Wayne, the County of Wayne and the State of Nebraska

SUBSCRIPTION RATES In Wayne, Pierce, Cedar, Dixon, Thurston, Cumming, Stanton and Madison counties: \$6.50 per year, \$5.00 for six months, \$3.25 for three months. Outside counties mentioned: \$7.50 per year, \$6.00 for six months, \$4.75 for three months. Single copies 10c.

Convention Scheduled for Area Women

A Federated Woman's Club convention has been planned for Area Women's Club members for Tuesday, Oct. 13, at St. Peter's Catholic Church, Stanton, by District III President Mrs. Otwin Schlueter. Convention theme will be "Accent on Action."

Registration will be at 8:45 a.m. and the convention will begin at 9:30 a.m., followed by a luncheon at noon to honor past district presidents and to recognize juniors. State Junior Director Mrs. David Proctor, Aurora, will be the luncheon speaker.

Morning and afternoon sessions will feature talks by Mrs. Erwin Watkins, Venango, and Mrs. W. H. Hasebrook, vice president and Assistant Dean of Education at Freedom's Foundation, Valley Forge, Pa., who is

Guests from India at Senior Center Monday

Guest speakers at the Wayne Senior Citizens Center Monday afternoon were the Rev. and Mrs. Benjamin Lall from Northern India where he serves as a Presbyterian minister. The Lalls, who are guests in the Rev. Paul Russell home, spoke on their church and country.

Also present at Monday's session was Bob Chudik, a WSC student, who as a class requirement in Recreation and Group Leadership Class, conducted the White Elephant Bingo game. A cake, baked by Mrs. Emma Soules, was served for Mrs. Christine Dillon's 76th birthday and the birthday song was sung for her and guest Bob Chudik.

Mrs. Paul Wright, Wakefield, will take the choir to Dahl Retirement Center Tuesday, Oct. 13, to sing.

Mrs. Marie Herrmann, Laurel, will be in charge of Center activities Wednesday and Thursday, Oct. 14 and 15, while Center Director Mrs. Eldon Bull is in Norfolk at a Remediation workshop.

OVES YOUR BUDGET A BREAK! **Ellie's TAMALES**

Former Missionary To Speak in Wayne

Pastor George Francis of the Wayne Wesleyan Church has announced that Mrs. Alma Aldinger Robertson, former missionary to Sierra Leone, West Africa, will be guest speaker at the 11:10 a.m. and 8 p.m. services at the Wayne church Sunday. The community is invited to attend.

Mrs. Robertson, who served as a missionary nurse in the Bendembar and Tamakwie, Sierra



Mrs. Alma Aldinger Robertson, Leone Wesleyan Church hospitals, will speak on the mission field, the people and the work being done there and will show colored slides and curios. Mrs. Robertson performed out-clinic medical services at the hospitals where an average of 150 to 200 patients per day were administered to.

Convention Delegates Chosen at Auxiliary

Fifteen members were present for the American Legion Auxiliary meeting Monday evening at the Vets' Building. Delegates chosen for the District convention to be held Oct. 25 at the Marina Inn in South Sioux City were Mrs. Evelyn Thompson, Mrs. R. E. Gormley and Mrs. Hattie McNutt. Alternates are Mrs. Harry Kay, Mrs. Albert Soules and Mrs. Frank Heine.

The group decided to give \$5 to the gold star fund and \$5 to the recreation fund. On the serving committee were Mrs. Alvina Bush, Mrs. Harry Kay, Mrs. Harry Swinney and Mrs. E. P. Love. Next meeting will be Nov. 2 at the Vets' Building.

Bob Lund Speaker at Acme Meeting Monday

Robert Lund, Wayne Hospital Foundation president, guest speaker Monday afternoon at the Acme Club meeting held in the home of Mrs. Oscar Ledtke, outlined plans for the proposed new district hospital.

Fifteen members answered roll call by telling how they had spent the summer. October 19 meeting will be at 2 p.m. with Mrs. Al Wittig.

Wayne Hospital Notes

Admitted: Fred Damme, Winside; Florence Bastian, Wayne; Mrs. S. C. Thompson, Wayne; Otto Gerleman, Wayne; Eva Lewis, Winside; Lawrence Retzlaff, Allen; Mrs. Harold Jones, Laurel; Mrs. Ronald Williby, Wayne; Maggie Mielk, Wayne; Allan Bastede, Allen; Mrs. Stanley Huston, Laurel; Mrs. Michael Hansen, South Sioux City; Mrs. Cam Edwards, Wayne; Patricia Blendenman, Wayne; Harold Goshorn, Wayne; Chris Blair, Wayne.

Dismissed: Fred Damme, Winside; Florence Bastian, Wayne; Mrs. S. C. Thompson, Wayne; Eva Lewis, Winside; Lawrence Retzlaff, Allen; Mrs. Harold Jones and daughter, Laurel; Mrs. Ronald Williby and son, Wayne; Allan Bastede, Allen; Mrs. Stanley Huston and son, Laurel; Mrs. Michael Hansen and son, South Sioux City; Mrs. Cam Edwards and daughter, Wayne; Patricia Blendenman, Wayne; Anna Wagner, Laurel; Mrs. Armin Uviller, Laurel.

Social Scene

Thursday, Oct. 8: Sunny Homemakers Club, Mrs. Vernon Bauermeister, 2 p.m.
Friday, Oct. 9: F.H. Harvey Echtenkamp home, 8 p.m.
Golden Age Dinner Club, Carl Wright home, 7 p.m.
Sunday, Oct. 11: St. Mary's annual fall dinner and bazaar
Monday, Oct. 12: VFW Auxiliary, Vets' Building, 8 p.m.
City Sisters, Mrs. Mildred West, 2 p.m.
Jolly Dozen
Monday Pitch Club, Mrs. John Sievers, 2 p.m.
Minoerva Club, Mrs. Carl Lentz, 2 p.m.
Cottie Mrs. John Ahern

Tuesday, Oct. 13: Merry Mixers, Mrs. Werner Maun
Grace Lutheran L.W.M.I. church, 8 p.m.
P.V.G. Klieck and Klatter Home Extension Club, Mrs. Ervin Fieck
Federated Woman's Club district convention
JE, Mrs. Henry Aep, 2 p.m.
Bidorfil, Mrs. Werner Janke, 7:30 p.m.
Wednesday, Oct. 14: LaPorte, Mrs. Albert Sundell, 2 p.m.
Grace Lutheran Ladies Aid, 2 p.m.
U.P.A. Mission Study group, 2 p.m.
First United Methodist WSCS and WSG guest night
Thursday, Oct. 15: Roving Gardeners brunch, Mrs. Harry Heinemann, 9:15 a.m.
Happy Home-makers, Mrs. Delvin Mikkelson, 2 p.m.
Immanuel Lutheran Ladies Aid guest day, 2 p.m.
Jolly Eight, Mrs. George Soakes

350 Area Women Attend Assembly

Three hundred and fifty women representing 28 churches from Concord, Wayne, Winside, Wakefield and Allen, attended the Northeast District Lutheran Church Women's fall assembly held at the Tabor Lutheran Church, Wausa, Oct. 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43, 44, 45, 46, 47, 48, 49, 50, 51, 52, 53, 54, 55, 56, 57, 58, 59, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 71, 72, 73, 74, 75, 76, 77, 78, 79, 80, 81, 82, 83, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95, 96, 97, 98, 99, 100.

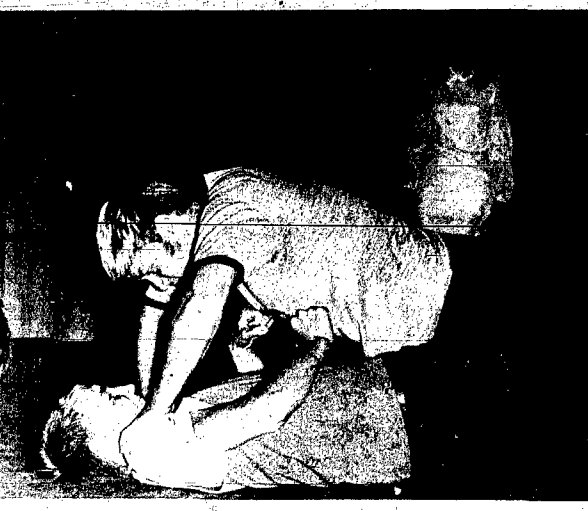
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Oct. 1: Mr. and Mrs. Morlin Brugger, Winside, a daughter, Mary Beth, 8 lbs., 2 oz., Wakefield Hospital; Grandparents are Mr. and Mrs. Waldon Brugger, Winside, and Mr. and Mrs. Walter Bethweish, Carroll.
Oct. 1: Mr. and Mrs. Theodore Sandahl, Vancouver, Wash., a son, Brady Bryant, 7 lbs.
Oct. 2: Mr. and Mrs. Joe Schmidt, Norfolk, a daughter, Valerie Jean, 8 lbs., 1 oz. Grandparents are Mr. and Mrs. Earl Peterson, Dixon.
Oct. 2: Mr. and Mrs. Michael Hanson, South Sioux City, a son, Dallas Michael, 7 lbs., 5 oz., Wayne Hospital.
Oct. 2: Mr. and Mrs. Cam Edwards, Wayne, a daughter, Krista Michelle, 7 lbs., 3 oz., Wayne Hospital.
Oct. 4: Mr. and Mrs. Randall Jacobsen, Winside, a son, Timothy Dean, 7 lbs., 1 oz. Grandparents are Mr. and Mrs. Warren Jacobsen and Mr. and Mrs. Jack Krueger, Winside. Great grandparents are Mrs. Thorvald Jacobsen and Mr. and Mrs. Roy Davis, Winside, and Mrs. Anna Krueger, Norfolk.

To Mark Anniversary

Dr. and Mrs. W. M. Hawkins, Sylmar, Calif., will quietly mark their golden wedding anniversary at their home Friday, Oct. 16. They now reside at 13695 Borden Ave., Sylmar, 91342. Mrs. Hawkins is the former Alice Blair.



Gaylen Stevens appears to be getting the best of Jon Bahmer during the rehearsal of a dream scene in the Rodgers and Hammerstein stage hit "Oklahoma." A cast of 65 Winside students will present the musical in the new elementary school at Winside Nov. 20 and 21. Debbie Davis stands in the background ready to break up the fight. Mrs. Barbara Fletcher and Allen Schlueter, WWS staff members, are in charge of the music and choreography.

'Take That!'

confirmation, 4:15 p.m. Tuesday, Oct. 13: Chancel choir, 7:30 p.m.
Wednesday, Oct. 14: Prayer meeting, 8 p.m.

United Presbyterian Church (C. Paul Russell, pastor) Sunday, Oct. 11: Choir, 9 a.m.; worship, 9:45; church school, 11; junior high, 5:40 p.m.
Wednesday, Oct. 14: Mission study group, 2 p.m.

I See By The Herald

Mr. and Mrs. Cornelius Weycerts, Sidney, were guests this past week of his brother-in-law and sister, Mr. and Mrs. H. W. Kurler.
Drive to arrive - ALIVE!

DON'T FORGET - - -

ARTIE SCHMIDT

And His Combo

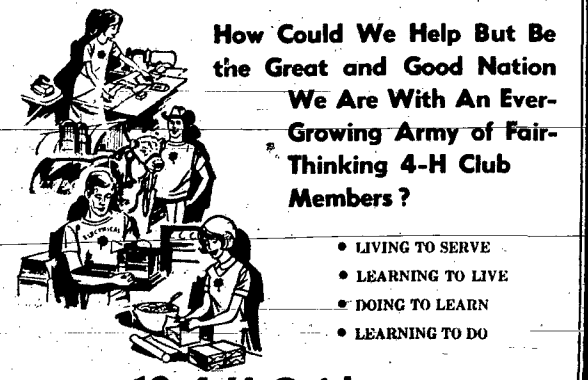
SATURDAY, OCTOBER 10th

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2. Joining with friends for work, fun and fellowship.
3. Learning to live in a changing world.
4. Producing food and fiber for home and market.
5. Choosing a way to earn a living.
6. Creating better homes for better living.
7. Conserving Nature's resources for self, family, and happiness.
8. Building health for a strong America.
9. Sharing responsibility for community improvement.
10. Serving as citizens in maintaining world peace.

Wayne County Public Power District

Serving Wayne and Pierce Counties Telephone 375-1360

NOTICE

We have leased the Whitney Elevator in Carroll and are now open for business.

The elevator is now called the Carroll Elevator.

Wayne Grain and Feed

200 Logan St. Wayne, Nebr. Phone 375-1322

BIRTHS

Sept. 24: Mr. and Mrs. Wayne Wessel, Wayne, a daughter, Julie Marie, 8 lbs., 5 oz., Wayne Hospital.
Sept. 25: Mr. and Mrs. Harold Pearson, Akron, Iowa, a daughter, Janelle PaNae, 7 lbs., 10 oz. Grandparents are Mr. and Mrs. Roy Pearson, Concord, and Mr. and Mrs. Reinhold Witte, Akron, Iowa.
Sept. 29: Mr. and Mrs. Harold Jones, Laurel, a daughter, Julie Ann, 8 lbs., 2 oz. Grandparents are Mr. and Mrs. Genele Kavanaugh and Mrs. Lila Jones.
Sept. 30: Mr. and Mrs. Ronald Williby, Wayne, a son, Bryce James, 6 lbs., 5 oz., Wayne Hospital.
Oct. 1: Mr. and Mrs. Stanley Huston, Laurel, a son, Christopher Ryan, 7 lbs., 14 oz., Wayne Hospital.

FOR SALE

3-BEDROOM HOUSE - Excellent Condition - 2-Bathrooms - Garage Corner lot Located at 821 Nebraska St., Wayne Martha Frahm Estate Alvin Frahm, Executor - June Birch, Executrix FOR FURTHER INFORMATION PHONE CHARLES McDERMOTT - 375-2080

Trojans Take Latest Round in Feud with Allen

by Norvin Hansen

Looking at the stat charts, it was anybody's ball game. Looking at the scoreboard, it was a 14-6 decision by Wakefield over Allen in Tuesday night's latest chapter in the continuing feud the two towns have going on the football field.

Wakefield gained the win in the latest clash despite gaining fewer first downs (13 to 12) and fewer total yards (283 to 227).

In fact, the Allen Eagles barely edged the visiting Trojans in almost every department: 51 yards in the air, 12 yards in the air, 237 yards on the ground, 227 yards on the ground, 62 offensive plays, 51 offensive plays; two out of three fumbles unre-

Wakefield	8	0	6	14
Allen	0	0	6	6

covered, three out of four fumbles unrecovered.

But the Trojans were able to drive across Allen's goal when it counted, largely because of the fine efforts turned in by running backs Lee Miner, Kirk Gardner and Steve Oswald.

Those three runners spearheaded a drive by Wakefield in the opening moments of the final period which started on their own 44 and ended about four minutes later in the Allen endzone. The backs gained their yardage despite some fine tackling efforts by junior workhorse Gary Lanser.

That drive, which gave the Trojans a 14-6 lead over the hosts, included a 10-yard slash into the Allen line by Gardner, only a sophomore, and a 23-yard scamper by Oswald to the Allen four before being denied his touchdown by Mr. Versatile, Brian Linafelter.

Gardner got the call to take the ball over from the Allen one for Wakefield's second and final touchdown of the night. Linafelter balled away the pass for the extra points.

The Trojans had taken advantage of a bad hike from center to Allen punter Linafelter in the



SOLE INTENTION of that unidentified Wakefield defenceman is to cut down Allen quarterback Gary Troth (2) in the process of firing off a pass. Also in the midst of

action are Allen's Kenton Emry (24), John Warner (33) and Glenn Trube.

opening moments of the game in order to gain possession on the Allen 10 with 10:22 on the clock. It took the fired up Trojans just a few plays — one of them being Oswald's running into an unmovable wall formed by Jerome Roberts and Linafelter — before Larry Schanell rolled in from one yard out. Gardner took the ball over on the two-point con-

version play to give Wakefield its 8-0 margin.

Allen threatened to cut that advantage down to size almost immediately, driving from the Allen 30 to the Wakefield seven before losing the ball on a fumble. Allen's drive was stitched together with a 16-yard kick return by Linafelter and pure power runs up the middle by 220-

pound junior fullback John Warner.

Loren Reuter, one of the fastest men on the Allen team, sliced off tackle and scampered from the Wakefield 46 to the 13 before slipping when trying to cut back against the defense. That drive halted on the Wakefield seven when Rick Olson recovered an Allen fumble.

Linafelter, a senior, proved his worth to the club several times in the contest. Besides ending up with 57 yards in six carries for an impressive 9.5 average, he pulled off two quick punts after taking bad passes from center. Both times the Eagles were in their own territory where a Wakefield recovery could have proved disastrous.

The Trojans weren't without their stars. Miner, a 155-pound senior, constantly cut through the Allen defensive line for gains to keep Wakefield drives alive. Gardner, 185 pounds, did likewise.

Top gainers for Allen were Reuter with 90 yards in a dozen carries and Warner with 66 yards in 20 carries. Miner's 68 yards in 13 carries was tops. Gardner's 54 in 10 carries was second for Wakefield.

Defensive standouts for the victors were Gene Johnson, Rick Olson and Jerry Nicholson. Their counterparts on the Allen team: Gary Lanser, Brian Linafelter, John Warner, Mike Isom and Jerry Geiger.

The Wakefield crew gets back into the thick of a tough battle in the East Husker conference Friday night when the Trojans travel to Tekamah-Herman.

Wakefield stands 2-5 for the season, 0-2 in conference play. The Eagles, now with a 3-2 season mark and a 1-1 East Lewis and Clark mark, journey to Newcastle Friday night. The Eagles will have to post a win in the Newcastle homecoming game to stay among the top in the divisional conference action.

Devils Dropped From W-H List; Laurel Advances

Wayne High's 16-13 handling of Class C Stanton in Friday's homecoming contest knocked the Blue Devils out of the latest rating of top 10 Class B teams in Nebraska.

Laurel, which continued its rampaging ways with a 56-8 win over Plainview Friday night, moved to ninth from 10th spot on the list, published each Tuesday by the Omaha World-Herald.

The Blue Devils are probably out of the top 10 rating for at least a couple weeks. They meet Plainview (0-4) Friday night and Bloomfield (1-3) a week later. Next major competition for the Devils will be Thursday, Oct. 22, at West Point Central Catholic when they take on a non-Husker Conference team. The last two games this season will again give the local players a chance to prove their worth. Those games: Laurel at Wayne on Oct. 28, Wayne at Pierce on Nov. 6. Scribner, leader in the East Husker Conference with a 3-0 loop mark and a 4-0 overall mark, moved up from third to second place in the list of the top 10 Class C schools.

Top B teams, in order of listing: Lincoln Plus X (3-0), Blair (4-0), Omaha Cathedral (4-0), Lexington (3-0-1), Columbus Scout (4-0), Ord (3-1), Holdrege (3-1), Gothenburg (3-1), Laurel (4-0), Sidney (3-1) and Aurora (3-1) tied for 10th.

Top C teams: Geneva (4-0), Scribner (4-0), Gibbon (4-0), Elkhorn (4-0), Hebron (4-0), Fremont-Bergan (3-1), Wymore Southern (3-1), Milford (4-0), Red Cloud (4-0), Bayard (3-0).



West Husker				East Husker			
	W	L	T		W	L	T
Laurel (4-0)	4	0	0	Scribner (4-0)	3	0	0
Wayne (4-0)	3	0	0	Wis.-Phil. (2-2)	2	1	0
Stanton (3-1)	2	1	0	West Point (2-2)	2	1	0
Pierce (3-1)	2	1	0	Tek-Her. (2-1)	2	1	1
Bloomfield (1-3)	1	2	0	Oak-Craig (0-3-1)	0	1	1
Maillon (2-2)	1	2	0	Pender (1-3)	1	2	0
Plainview (0-4)	0	3	0	Wakefield (1-3)	0	2	0
Neligh (0-4)	0	3	0	Lyons (0-4)	0	2	0

West Lewis & Clark				East Lewis & Clark			
	W	L	T		W	L	T
Coleridge (3-0-1)	2	0	1	Ponca (1-2-1)	1	0	1
Randolph (3-0-1)	1	0	0	Allen (3-1)	1	1	0
Winside (3-1)	1	0	0	Itomer (3-1)	1	1	0
Osmond (3-1)	1	1	0	Newcastle (1-1-2)	0	0	1
Wynot (0-3)	0	2	0	Em.-Hubb. (1-3)	0	1	0
Hartington (1-3)	0	3	0	Walhill (0-4)	0	0	0

an 8-0 lead.

Ginn took the ball over the second time, scoring on a one-yard plunge just before the end of the second period. The run for the points after failed.

Scoring in the third quarter were Sturm on a 55-yard scamper and Gleese on a nine-yard run. Ring ran the ball in for the conversion after the first score; the run after the second TD failed.

Getting into the scoring act in the fourth period was Dan Hansen with an 18-yard TD with

Wisner-Pilger	0	0	0	0	0
Wayne	8	6	14	6	34

practice field south of West-Plimentary. Injured in Monday's game was sophomore Shane Gleese. He suffered a broken collarbone and will be out for the rest of the season.

Ooops, Wrong Season

Charles J. Kudrna of Wayne found that taking ducks in a closed season can be costly.

The 17-year-old paid a fine of \$25, liquidated damages of \$25, and one wood duck confiscated and paid court costs on that charge recently. Duck season opens Saturday.

Racer Wins 2 Events

Gerald Bruggeman of Hoskins made his mark Sunday afternoon during racing at Lake Andes, S. D., in a benefit race for a youth permanently crippled in a hunting accident.

The stock car enthusiast came in first in the first heat and first in the A Feature.

Mechanical problems halted Bruggeman from taking part in Sunday night's action at Scotland, S. D.

WAYNE HERALD WANT ADS! Where buyers and sellers meet.



WAKEFIELD'S KIRK GARDNER (48) prepares to make trouble for Allen running back Loren Reuter (26) as Trojan Gene Johnson (72) and Eagles Gene Linafelter (65) and Jerome Roberts (31) look on.

SEE ED: The Muffler Man I-H and Chrome Stacks

Stop Air Pollution!

All jokes as- Je, it's surely not a pleasure to operate a tractor with a faulty muffler. For the best available replacement visit our parts department.

I-H WAYNE

205 South Main Phone 375-2166

2 Area Archers Score

Another two area bowmen recently brought down their deer. Taking home prizes recently were Dallas Mattheis of Norfolk and Gary Worrell of Hooper. Already scoring from the Wayne area have been Darrell Doescher of Wayne and Noelyn "Butch" Isom of rural Allen.

Keep An EYE on LIL' DUFFER

- GOOD FOOD
- SPEEDY SERVICE
- LOW PRICES
- HIGH QUALITY

Lil' Duffer

Sun. thru Thur. 10 a.m. - 11 p.m.
Fri. 10 a.m. - 12 p.m.
Sat. 10 a.m. - 1 a.m.

7th & Main - Phone 375-1900

Yesterday Is A Dream Today Is A Reality Tomorrow Is A Vision

FOR A BRIGHTER TOMORROW Join A 4-H Club Today

HEALTH ... HEAD ... HEART ... HANDS ...

- For better living and greater service to club, community and country.
- For clearer thinking and better judgment for tomorrow.
- For loyalty to the United States and the American way of life.
- For the necessary skill to do the tasks that are in the future.

We of the First National Bank wish to congratulate all the 4-H Club members and their leaders in Wayne County for their achievements during the past year. Good luck on your future projects.

First National Bank

301 Main Street Phone 375-2583

WAYNE • NEBRASKA

Boeshart: Alcoholism Is a Disease

Neal Boeshart of Laurel, counselor on alcoholism for northeast Nebraska, told 50 home extension members and guests that alcoholism is a disease and that the alcoholic can receive help by referral to Alcoholics Anonymous.

Power given by Mrs. Harlan Anderson and Mrs. Ernest Swanson. Door prizes furnished by the hostesses clubs were won by Mrs. Fred Stark, Miss Irma Anderson, Mrs. Gordon Hansen, Mrs. Carol Hirschert and Mrs. Alfred Jensen.

Allen Youth -

(Continued from page 1) to membership for the first time by his outstanding performances in these phases of school life during the second semester last year.

Festival -

(Continued from page 1) university and Robert Hurrell from Arvada High School in Colorado. Tickets for the event can be obtained by contacting Ron Dakon at the high school. Tickets sell for \$1 for adults and 50 cents for students and children.

Rezoning -

(Continued from page 1) phazized - to the planners that he and his client believe zoning is necessary to a growing city.

Society -

Ladies Aid Meets. Seventy-one attended the Trinity Ev. Lutheran Ladies Aid 50th anniversary meeting Thursday evening.

Sixteen Members Meet. Zion Lutheran LWML of rural

City, County Offices

To Close on Monday

Anybody in northeast Nebraska with city or county business to take care of should make sure they don't plan on doing it next Monday.

Bell to Ring Early

Winside Public Schools will dismiss classes at 3 p.m. today (Thursday).

Wives to View Film

Members and guests of the local Isaac Walton League plan to meet at 8 p.m. Monday at Re's Lake northwest of Wayne.

HOSKINS NEWS

Mrs. Hans Asmus - Phone 565-4412

Hoskins met Thursday with 16 members. "Boot Training For World Missionaries" was given by Pastor Art followed by a discussion. Two cents for paired letters in each member's first name were given to the penny post.

Dorcas Society members were guests of WWSWS at the Brotherhood Building Wednesday afternoon.

Harvest Time Means More Mishaps

Farm machines aren't selective—they'll grab an arm as quickly as a stalk of corn. That's the warning issued by Harold Ingalls, Wayne County agricultural agent, in his column on the farm page of this issue of The Wayne Herald.

Wakefield

(NORTHWEST) Mrs. M. and Mrs. Verdel Lund and Mr. and Mrs. Jim Davis, Omaha, arrived home last Tuesday from a 2,100-mile trip of sightseeing

Meyer, Wayne, and her guests, Mr. and Mrs. Ervin Meyer, Pismo Beach, Calif., were coffee guests in the Art Meyer home. Mr. and Mrs. Charles Ruman, Fort Worth, Texas, recently visited her mother, Mrs. C. W. McQuire who accompanied them to visit Mr. and Mrs. C. J. Girardot of Lincoln who are vacationing at Park Rapids, Minn.

Business Notes

Dale Gutshall, Wayne, attended the Nebraska-South Dakota Jewelers Association meeting in Omaha Saturday and Sunday. Among other items on exhibit was a computerized watch.

LET'S SET THE RECORD STRAIGHT
In an effort to build a new market, many misleading and exaggerated statements have been made in an attempt to get blind and hurried conversion to electric heat. Haste makes waste.
FACT... OIL IS ECONOMICAL
FACT... OIL IS EFFICIENT
FACT... OIL IS SAFE
FACT... OIL IS CLEAN
LOOK BEFORE YOU LEAP

OIL HEATS BEST
NO MONOPOLY OF SERVICE OR PRODUCT
FOR MORE INFORMATION CALL THE INDEPENDENT DEALER OF YOUR CHOICE

FARMERS CO-OP OF WAYNE 310 South Main Phone 375-3644
M & S OIL CO. 614 Main Phone 375-1830
MERCHANT OIL CO. 121 West 1st Phone 375-3340
FREDRICKSON OIL CO. 1 mile north of Wayne - Phone 375-3535
STENWALL CONOCO Winside, Nebr. Phone 286-4526
CORYELL DERBY STATION 211 Logan Phone 375-2121
DEAN'S STANDARD FARM SERV. East Highway 35 Phone 375-3510

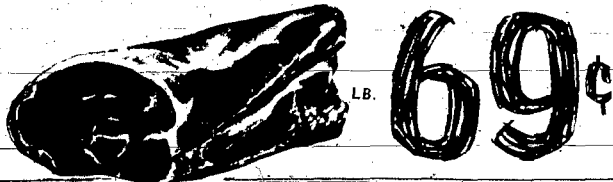
PANT SUITS
in Newest Fall Colors
\$16.00
This fall the pant and tunic look will be the best look around!
Get this one in 80% Orion® acrylic, 20% bonded wool to 100% acetate jersey.
Choose from four beautiful fall colors.
In sizes 12-20.
Stop in soon.
Sportswear
Main Floor
Kuhni's
We Never Say No!

WIN WIN WIN WI
Atokad Araces
SEP. 30 OCT. 31
TWO EXACTAS DAILY
Tuesday through Saturday - and Monday, Oct. 26th Daily. Ladies Day every Thursday. Blank tickets - grandstand - heated in chilly weather. South Slout City, Nebraska. POST TIME: 2:30 P.M.
[5¢] [10¢] [15¢] [20¢]

WE GIVE PRICES A Wallop



LOIN END PORK ROASTS



BILL'S Special

FARM STYLE (Real Meaty) **SPARE RIBS**

(Try them on the grill)

LB **69¢**

SUPER SELECT LEAN, MEATY PORK CHOPS

RIB CENTER CUT **79¢** LB
 LOIN CENTER CUT **89¢** LB

Prices Effective **THURSDAY, OCTOBER 8th** thru **SATURDAY, OCTOBER 10th**

SOFT IMPERIAL **MARGARINE 43¢**

EXTRA LEAN **PORK CUTLETS 89¢** LB

U.S.D.A. Grade A Inspected **WHOLE Fryers 33¢** LB
 CUT-UP **39¢** LB

WILSON'S CERTIFIED **BACON 79¢** lb. pkg.
 HORMEL BLACK LABEL **BACON 79¢** lb.
 WILSON SAVORY BRAND **BACON 59¢** lb. (Made by Wilson)
 100% Meat WILSON'S **Canadian BACON \$1.19** Sliced, lb. / **\$1.29** Chunk Per Lb.

DEL MONTE ROUND-UP



Del Monte **YELLOW CLING PEACHES** Halves or Sliced **3 2 1/2 \$1** Cans

DEL MONTE **TOMATO SAUCE** 2 8-oz. can **23¢**



SAVE! CATSUP

DEL MONTE CRUSHED OR CHUNKS **PINEAPPLE** 211 Size **4 for \$1**

Del Monte **CORN** Whole Kernel or Cream Style **4** No. 303 Cans **\$1**



Del Monte **EARLY GARDEN PEAS** 4 No. 303 Cans **\$1.**

DEL MONTE **2** 26-oz. bottles **79¢**



DEL MONTE CUT **GREEN BEANS** 303 Cans **4 \$1.**

ARNIE'S Special

Del Monte **Red Salmon** 1-lb. Can **98¢**

U.S. NO. 1 **Red Potatoes** 10 LB BAG **49¢**

NEW CROP EXTRA FANCY **Jonathan APPLES** 15¢ lb.

FRESH **CAULIFLOWER** Jumbo Head **49¢** EA.



Cash Night Drawing in our store Thursday at 8 p.m. for \$100.00. (We Reserve Right to Limit)



ARNIE'S 1034 Main Just Across from the College Campus Phone 375-2440

CONCORD NEWS

Mrs. Arthur Johnson - Phone 584-2495

Mrs. Roger Hanson and children, Carson, Iowa, visited in the Paul Hanson home Sunday.

Mrs. Ernest Hanson, Norwalk, Calif., and Mr. and Mrs. Bernard Koch-Wayne, visited in the Harold Peterson home Sunday afternoon.

green, all of Hordville, were dinner guests Sunday in the Roy Hanson home. Mrs. Lily Orthgren, Central City, returned home with them after spending a week with Hansons.

Dinner guests Sunday in the Harold Burns home were Marvin Garretts, Central City, Karen Isom and a friend, Wahoo, and

Mr. and Mrs. Everard Burns, Laurel, joining them in the afternoon were the Lowell and Gene Burns families, Mr. and Mrs. Leonard Quinn, Hartington, and the Holle-Isom family, Sholes.

Mr. and Mrs. R. L. Middleswart, Lincoln, spent the weekend in the Roy Stahlers home. Guests Saturday evening in the BJH Stalling home honoring the hostess' birthday were Clayton Stallings, Norfolk, Cliff Stallings, Marvin Isoms, Carroll, and Ernie and Albert Bleth.

Kenneth Klausens spent the weekend visiting in the Harold Johnson home, Papillon, and Dwayne Kljussen home, Millard.

Society -

Entertain Saturday Mrs. and Mrs. Harold Burns entertained at a Pinochle party Saturday evening. Guests were Howard Detlefsens, Paul Elmefers, Herman Schriebers, Floyd Johnsons and Clay-Hayden's. Prizes went to Elmefers and Detlefsens.

Hold Hayride Fifty Concordia Luther League, guests and sponsors enjoyed a hayride and a visit to a haunted house Sunday evening, followed by refreshments at the church fellowship hall.

Circle I met with Mrs. Victor Sundell with 15 members. The Bible study was led by Hazel Carlson. Mrs. Arthur Anderson will be November hostess.

Circle II met in the Mrs. Quentin Erwin home with 12 attending.

Concordia Lutheran Church Women's Circles met Thursday afternoon.

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Circle I met with Mrs. Victor Sundell with 15 members. The Bible study was led by Hazel Carlson. Mrs. Arthur Anderson will be November hostess.

The Wayne (Nebr.) Herald, Thursday, October 8, 1970

Mrs. Martha Rieth led the Bible study. School kids made for missions were brought. Mrs. Norman Lommerstedt will be November hostess.

Evangelical Free Church Ladies Fellowship met Thursday afternoon. Newly-elected officers Mrs. Helen Anderson, president, and Mrs. Kenneth Kardell, secretary, took over. Mrs. Clayton Kardell presented a vocal solo and a skit

concerning local and national membership was given by Mrs. Melvin Lage. Mrs. Gary Swada, Mrs. Bob Foush, Mrs. Dennis Forsberg and Mrs. Kenneth Kardell. Refreshments were served by Mrs. Laurence Nelson and Mrs. R. B. Michels.

Surprised For Birthday Twelve couples surprised Mrs. Harold Burns at her home after bowling Thursday evening for her birthday. No-host lunch was served. Mrs. Clarence Dahlquist and Mrs. Gerald Smith called Saturday afternoon.

Roy Pearson's spent Friday on Monday in the Jerry Pearson home, Gordon.

Harold Pearson and Kenny Hillbert, Akron, Iowa, visited in the Vic Carlson home Sunday.

Dinner guests Sunday in the Dick Rastede home were Mr. and Mrs. Erwin Rastede, Gary E. Rastede, Norfolk, Va., and Diane Rastede, Lincoln.

Dinner guests Sunday in the Evert Johnson home honoring the birthdays of Bruce Johnson and Mrs. Leon Johnson were Mrs. Clara Swanson, Ernest Swanson, Arthur, Marlen, Leon and Dwight Johnsons, Jim Nelsons, Dean Satmons and Doug Krie. Joining them in the afternoon were Verne Petersons, Dale Petersons, Wallace and Glen Petersons and Wallace Anderson and sons.

Churches -

Evangelical Free Church (Melvin L. Lage, pastor) Saturday, Oct. 10: FC Youth Fellowship hayride, 7:30 p.m. Sunday, Oct. 11: Sunday school Rally Day, 10 a.m.; worship, 11: evening service, 7:30 p.m. Wednesday, Oct. 14: Prayer service, 8 p.m.

St. Paul's Lutheran Church (I. K. Niernann, pastor) Sunday, Oct. 11: Sunday school, 9:30 a.m.; worship, 10:45. Monday, Oct. 12: Walther League, 7:30 p.m.

Concordia Lutheran Church (John C. Erlandson, pastor) Thursday, Oct. 8: LCW Circle III, Winnebago, 12:30 p.m. Saturday, Oct. 10: Confirmation classes, 9:30 a.m. Sunday, Oct. 11: Church school and Bible classes, 9:45 a.m.; worship, 11; Couples League guest night, 8 p.m.

Monday, Oct. 12: NENFAC, NE Synod, 8 p.m. Tuesday, Oct. 13: WCTU, church, 2 p.m. Thursday, Oct. 15: LCW, 2 p.m.

Norman Anderson, Ernie Rieth and Walt Volters returned Friday from Minnesota where they had spent a week fishing.

Diane Rastede, Lincoln, spent the weekend with her parents, Erwin Rastedes.

Yard and Garden Tips

Q.-It appears that geraniums have some sort of bacterial disease. How can this be controlled?

A.-The only real effective control for this type of disease is through sanitary measures. Remove all dead leaves or leaves that show injury. For best protection, these leaves should be burned because the organism is very contagious. When watering the plants, don't use an overhead sprinkler; apply water directly to the soil by pouring instead of sprinkling.

Q.-Can tulips be transplanted now? A.-Yes, they can. If rapid spread of the plants is not desired they should be planted at a depth of about eight inches or deeper. Planting them at a more shallow depth will cause them to multiply faster.

HERE ARE MORE OF THOSE THOUSANDS OF DISCOUNT PRICES ON SAFEWAY QUALITY

DELICIOUS APPLES 19c Lb. RED POTATOES 20 88c -lb. Bag Tomatoes 29c Acorn Squash 29c Yellow Onions 29c Fresh Carrots 29c Prunes 49c

ROUND STEAKS 88c Lb. THICK-SLICED BACON \$1.09 BONELESS STEAKS 98c BEEF SAUSAGE 2 \$1.09 BEEF SHANKS 59c BONELESS STEAKS \$1.19 PORK STEAKS 68c SIDE PORK 69c

Grapefruit \$1.00 Chunk Tuna 30c Corn, Peas \$1.00 Laundry Detergent 58c Liquid Bleach 39c

CAMPBELL'S SOUP 29c

PILLSBURY FLOUR 49c

CANDI-CANE SUGAR 99c

JENO'S CHEESE PIZZA 39c

KLEENEX FACIAL TISSUE 22c

BAR-S CHILI 28c MORTON, Frozen DINNERS 38c Cracker Barrel 22c Frozen Pizzas 58c Tomato Soup 10c Meat Pies 1.00 Shortening 63c Poor Boy Sandwiches 85c Graham Crackers 33c Peas or Corn 1.00 Tater Treats 29c Egg Noodles 33c Orange Juice 1.00 Instant Breakfast 42c Strawberries 25c Ice Cream 1.09

Lucerne, Grade-A COTTAGE CHEESE 49c Skylark Italian WHITE BREAD 29c Cottage Cheese 29c Low-Fat Milk 99c Margarine 1.00 Large Eggs 49c Freestone Peaches 29c Apricots 29c

HOMECOMING DANCE HOWELLS Ballroom HOWELLS, NEBRASKA Friday, October 9th Solid B Orchestra Adm. \$1.25 - Dancing 9:12:30 WEDDING DANCE Saturday October 10 Honoring DONNA MAYBON and DEAN BUSCH Music by Mel Pop and His Orchestra Adm. \$1.25 - Dancing 9:12:30 Don Hamma and His Orchestra Sunday, October 11 Adm. \$1.50 - Dancing 9:12:30

SAFEWAY Our Business Is Saving You Money!

FARM PAGE

Good Morning Feeders & Hi Mom

By Eddie Collins

Executive cabinet members were seen entering the dining room of the Labor Relations Hall, overburdened by regalia and brief cases. Washington-based secret agents from Russia were alerted. Had the Pentagon secretly shifted their world planning? Moscow ordered a complete investigation.

Within two days coded messages were flying the ozone. The agents had discovered a major change was developing in agriculture.

Within two days Eli Nicholnii S. Mladragovitch, Afganistan Director of Agriculture, and Erg T'shii, Commissar of Workers Planning of Moscow, were reported boarding a Moscow jet-powered airplane, Mission unknown.

One week later Eli Nicholnii S. Mladragovitch gave a seven hour-15 minute address reading

4-H Club News

Junior 4-H Leaders
Dixon County Junior 4-H Leaders held a hayride party Saturday evening with about 50 young people present. Sponsors were Mr. and Mrs. Larry Baker, Wakefield, Mr. and Mrs. Jim Warner, Mr. and Mrs. Larry Lansen and Mr. and Mrs. Allen Trube.

Coon Creek 4-H Club
Coon Creek 4-H club members and their families enjoyed a wienie roast last Monday evening in the Louie Hansen home. Forty-two attended the picnic. A re-organizational meeting will be held in January, 1971. MIRE Hansen, reporter.

Carrolliners 4-H Club
Carrolliners 4-H Club held their achievement day Monday at the Carroll auditorium with 40 members, mothers and prospective members present.

The year's projects were displayed and Cindy Owens gave a talk on her citizenship trip to Washington. Leaders Mrs. Martin Hansen and Mrs. Merlin Kenney were presented gifts from the girls. Coffee and cookies were served.

Tweens and Teens
Tweens and Teens 4-H Club held their achievement night at Northeast Station Sept. 23. Members' families were guests. Lorie Peterson showed slides and spoke on her recent 4-H citizenship trip to Washington, D.C.

Gifts from the group were presented leaders Mrs. Wallace Magnuson and Mrs. Verdel Erwin. Leaders and Junior leaders served lunch. Julie Wallin, news reporter.

Hoskin's Hustlers 4-H
Hoskin's Hustlers 4-H Club met in the Marvin Klemsang home Wednesday evening with seven members and their leaders. Marvin Klemsang donated an old corn picker to be torn apart for iron to raise money for the National 4-H Center in Washington, D.C. Beef projects were discussed. Nov. 4 meeting will be in the Walter Strate home. Randy Klemsang, news reporter.

SANDLER-BILT MODULAR HOMES ON DISPLAY

- Construction Like Conventional Home Building
- Available in 2, 3, or 4 Bedrooms
- Approved by Farmers Home Administration with Financing Available from 1% to 7 1/2%

Call or write us for a Colored Brochure or stop in and inspect this home yourself.

OPEN EVENINGS AND WEEKENDS

BOB'S HOME SALES
402 367-3338 So. Hwy 15, David City

ered to an inadequate 1969 supply. That Pig Report knocked hog prices to \$19.25 on interior markets.

"Comrads, cattle are a farce. For generations the American prime steak has been the dream of every diplomat in the world. Cattle of marbling ability. So what has happened?"

"College innovators (animal husbandry experts) are on a campaign for America to imitate the "Junk" beef from Turkey, Honduras and Australia. Grade standards have been lowered so that even non-fat dairy and draft breeds are selling at premium prices.

"These 'Dairy Dollies' beef usually go to the army orders. Imagine, our Russian Army gets the best. But they feed their Army the worst!"

"In conclusion, gentlemen, I hope you will authorize two expenditures. One is \$207.64. I speculated on a load of feeder pigs from one United States auction to another. Looked like such an easy way to make money, but wasn't. The second is \$492.18. I bought two contracts on beef futures in the U.S. Oddly enough, the girl at Omaha wore a mini skirt. I intentionally bid too high just to watch her stretch and reach to change the top price for the day. A revealing economic experience.

"Gentlemen, American farmers are in for a tough 20 years. City newspapers criticize farm products for raising the cost of living by one per cent, this on a 40 per cent raise of the inflationary economy.

"I doubt if we will have any defection of our farmers to America. Ballet performers, yes. Farmers, never.

"Comrades, the only reason USDA statisticians and meat and husbandry specialists want to hurt the United States farmer is because the U.S. has no 'Siberia to send them to."

"When hog prices were near \$30 in February a USD Pig Intensions Report indicating a tremendous increase was released. But that was being com-



Soybean Harvest in Full Swing

George Magnuson probes a load of beans from the Fredrick Janke farm near Wayne as they were about to be unloaded Friday at Wayne Grain and Feed. Workers at the local elevator said most farmers have been reporting about 15 and 20 bushels to the acre this year, a bit below what would have been harvested had the September rains come earlier in the summer. Janke was just one of numerous farmers bringing in beans for weighing and unloading last week as soybean harvest got into full swing in the area.

problems of plugging their equipment. Hurry can lead to an accident or the unnecessary breakdown of a machine. The primary safety rule with any machine is to train the operator in the efficient and safe operation of the machine. There are well written operator manuals for that purpose. Next, the operator should never adjust or clean the machine unless it is shut off. The machine is not selective in what it will grab. It will accept an arm as readily as a stalk of corn. Finally, take a break occasionally. Noise, vibration and cold, can all lead to fatigue. A few minutes break in the morning and afternoon might prevent an accident. We can keep our record low if everyone tries.

SMV Emblems

Make sure that slow moving vehicles emblems on your farm machinery are effective tools for safety.

Extension safety specialists have outlined some steps which may extend the useful life of the emblems and keep you safer on the highway. The emblem should be rinsed occasionally with clear water, then washed with a gentle cleaner such as dishwashing detergent. After washing, rinse off the suds to make the emblems bright and shiny. A soft rag dampened with kerosene will remove road tar, heavy grease or oily film without harming the fluorescent and reflective properties of your emblems. Mineral spirits and naphtha can also be used. The emblems will last longer if not continuously exposed to the direct rays of bright sun. If emblems are on removable mounts and stored indoors when not in use, they will stay brighter much longer.

Yard and Garden Tips

Q - Should stalks of lilies be cut down when they are done blooming?

A - The lily stalks should not be cut until they become non-functional. Take off the flower head so the plant does not go to seed, but as long as the leaves are healthy the stalks should not be cut. Leave them as they are so they can feed the bulb for next year's growth.

Q - Should tomato plants with tomatoes of about 1 1/2" diameter be fertilized?

A - Yes, these plants can be fertilized with 10-20-0.

Q - Do onions keep growing after the green tops are dried up?

A - No, they do not, and the onions should be lifted as soon as the tops have died.

Q - How can cut roses be prevented from wilting when they are brought into the house?

A - As soon as the roses are cut, place them into very warm water and leave them until the water has cooled to room temperature. Then chill the water with ice cubes and make an icy slush. Put roses in this water, set them in the refrigerator overnight, and they will be ready to place in vases the next morning.

Q - Sun-sedge has been killed with a commercial product. Should the lawn now be resodded or reseeded?

A - There really is no advantage in resodding the lawn. Even reseeded must be done with extreme care because the nut sedge will reappear. Little nutlets remain in the soil and will send up new shoots. The only preventive measure is to keep careful watch on the lawn and stop the spread of the nut sedge.

Q - What can be used to control grasshoppers in alfalfa?

A - Treatment can be with Sevin, malathion or diazinon. These treatments can be used with no restriction to the use of the alfalfa later on.

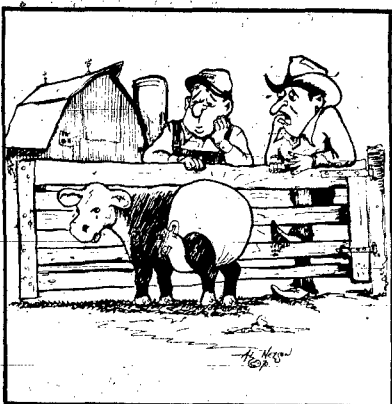
NATIONAL 4-H CLUB WEEK

WE JOIN WITH OTHERS IN SALUTING THE HEADS... THE HEARTS... THE HEALTH... AND THE HANDS THAT MAKE UP 4-H...

There's a lot of "care" talk about America's youth these days. Every paper you read. Every time you twist a dial. You worry. Then you start thinking about a great bunch of kids who make up 4-H. The kids who make up America. They've dedicated their growing-up years to learning and living. Developed skills and put them to work - at home, in their communities. They're "hip" on strong bodies and strong character. They care about the world. Suddenly, the "care" talk turns into "care" talk. And you relax. It's bright and hopeful again. Thanks, all you 4-H'ers. America's future belongs to you. You are America's future!

The State National Bank and TRUST COMPANY

MEMBER F.D.I.C.



"These new ideas on pollution control is sure going to put a lot of work into cattle feeding."

The temperature on an average summer day at the South Pole is about 20 degrees below zero, relatively warm when contrasted with the Pole's winter temperatures, which can dip to -113 degrees F.

County Agent's Column

by Harold Ingalls

Prevent Fall Accidents
The fall harvest is now starting and with it comes the usual reports of accidents. Tractors, overturn from packing ensilage, hands caught in field choppers, fingers caught in drive belts, clothing caught in the power take-off.

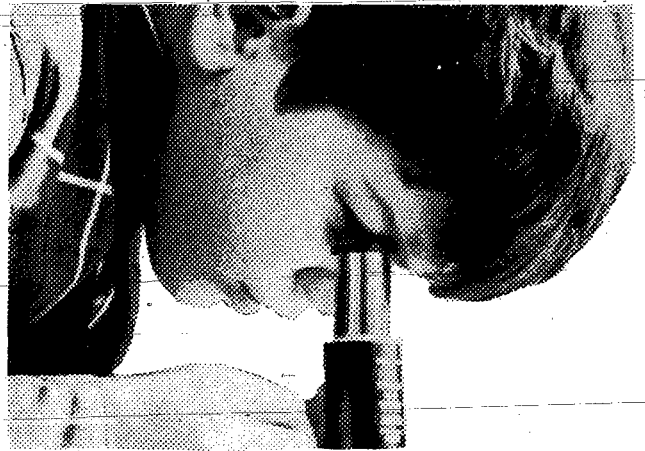


Rollin Schmieder, extension safety specialist with the University of Nebraska, noted that we could have a number of accidents this year due to weather conditions. Dry weather in some parts of the state followed by rains has caused a variation in the maturity of some crops. In other areas, wet weather will cause some anxiety on the part of the farmer. Disease is causing some farmer to harvest their crop sooner than they ordinarily would. By doing this, they can have

WE LEARN...

85%

By What We SEE

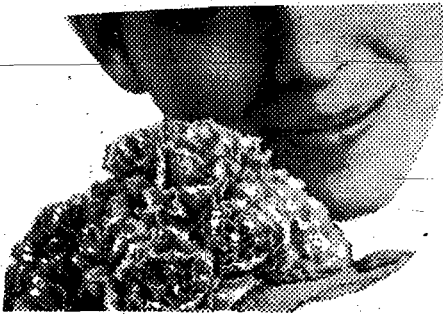


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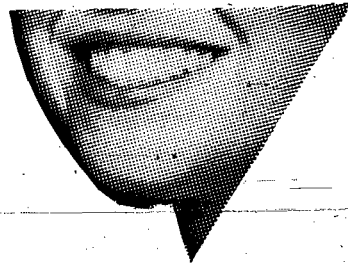
By What We HEAR

1%

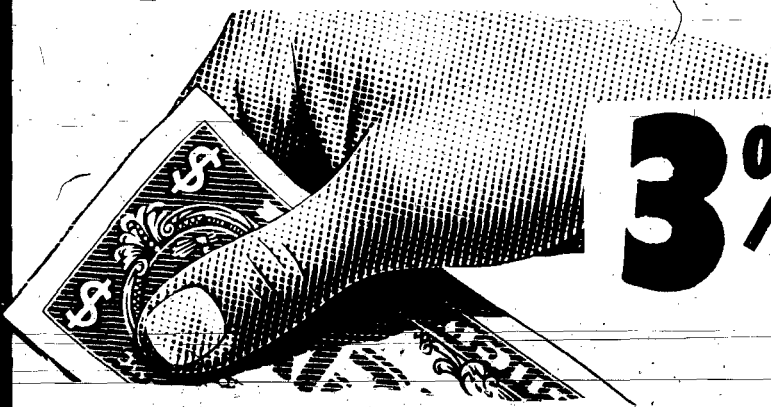


By What We SMELL

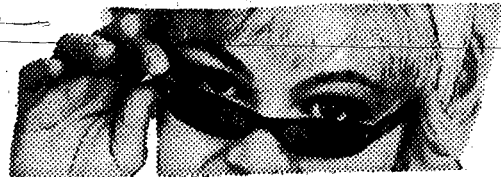
1% By What We TASTE



3% By What We FEEL



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Grid Winners Prepare for Zone Contest

Youths from Wayne, Winside, Laurel and Coleridge will travel to Fremont Saturday to take part in the second level of competition in the annual Punt, Pass and Kick Contest. The youths were the top winners in their age divisions in Sunday's contest at Wayne.

Making that trip will be Brent Hoogner of Wayne, Mitchell Pfeiffer of Winside, Richard Brandl of Coleridge, Michael Rethwisch of Wayne, Kip Johnson of Laurel and Earle Overlin of Wayne. The youngsters won in the age groups eight through 13 respectively.

The local winners will compete at Fremont Saturday for the honor of advancing to the district contest scheduled for Omaha on Oct. 17. Winners at Omaha will advance to the area contest. Top level of competition is the Ford-sponsored affair which will be during the National Football League star game scheduled for Los Angeles on Jan. 24.

Last year Steven Lühr of Wakefield advanced from Fremont to Omaha before being knocked out of the competition.

The top three winners in each age group will receive their trophies during an awards banquet scheduled for the Wagon Wheel Steak House at Laurel on Tuesday evening, Oct. 20. The dinner for the youngsters will be provided by the sponsor of the local contest, Wornham Auto.

A total of 86 youths took part in Sunday's action. They represented Wayne, Winside, Carroll, Laurel, Coleridge, Allen and Wakefield.

Winners in the competition, in order of placing, with father's name and home in parentheses: Eight-year-olds: Brent Hoogner (Larry, Wayne), Jeff Sperry (Jerry, Wayne), Bradley Roberts (Ray Jr., Carroll), Don Straight (Lloyd, Wayne).

Nine-year-olds: Mitchell Pfeiffer (Clarence, Winside), Paul Roberts (Ray Jr., Carroll), Don Straight (Lloyd, Wayne).

Ten-year-olds: Richard Brandl (Jack, Coleridge), Kyle Johnson (Larry, Laurel), Mitchell Kleen (Lloyd, Wayne).

Eleven-year-olds: Michael Rethwisch (Dwayne, Wayne), Gordon Kardell (Donald, Laurel), Tim Beebe (Alan, Wayne).

Twelve-year-olds: Kip Johnson

(Larry, Laurel), Rodney Turner (L. J., Wayne), Doug Straight (Lloyd, Wayne).

Thirteen-year-olds: Earle Overlin (Frank, Wayne), Rich Workman (Bill, Wayne), Mike Manes (Andy, Wayne).

Wakefield Hospital

Admitted: Clara Hall, Allen; Connie Brugger, Winside; Don Taylor, Ponca; Lawrence McManis Jr., Dakota City; Eda V. Olson, Concord; Henry C. Lueters, Emerson; Larry Malcolm, Allen; Virgil Moseman, Emerson.

Dismissed: Merna Jones and daughter, Allen; Emma Murlin, Ponca; Carl Brudigam, Wakefield; Reuben Johnson, Wakefield; Lawrence McManis Jr., Dakota City; Don Taylor, Ponca; Connie Brugger and daughter, Winside.

Brazil shares a common border with all other South American countries except Chile and Ecuador.

Leslie

Mrs. Louis Hansen
Phone 287-2346

Hosts Farm Fans
Mrs. Dean Brudigam was hostess to Farm Fans Extension Club Sept. 29. Fourteen members and a guest, Mrs. Curtis Brudigam, were present. Mrs. Kenny Thompson led group singing. Officers elected were Mrs. Melvin Wilson, president; Mrs. Robert Hansen, vice-president; and Mrs. Jim Nuernberger, secretary-treasurer. Mrs. Robert Hansen presented the lesson, "Short Cuts With Mixes."

Next meeting will be Oct. 22 with Mrs. Robert Hansen, hostess.

Ronnie Krusemarks attended the wedding of Bill Witte and Marilyn Zwiebel Sunday evening at the Yutan Lutheran Church. Guests in the Clifford Baker home Sunday evening for the host's birthday were Mildred Barnes, Peggy and Ricky, Emil Mullers, Larry Echtenkamp, Dean Meyers, Louie Hansens, Arvid Samuelsens, Melvin Wilsons, Robert Hansens and How-

ard Greves; Harley and Hayley. Fitch prizes went to Mr. and Mrs. Larry Echtenkamp, Mrs. Emil Muller and Dean Meyer. Thirty-five guests were in the Howard Greve home Friday night to help Harley observe his birthday.

Churches -

St. Paul's Lutheran Church
(E. A. Binger, pastor)
Thursday, Oct. 8: Ladies Aid, 2 p.m.
Saturday, Oct. 10: Confirmation instruction, 8:45 a.m.
Sunday, Oct. 11: Worship, 9 a.m.; Sunday school, 10:15 L.L. banquet, St. John's, Wakefield.

The Robert Hansen family and Bill Hansens and Kusti were dinner guests Sunday in the Betty Thiles home, Mapleton, Iowa, for the 86th birthday of their grandmother; Mrs. Rose Hansen; Wilbur Uechts, Mrs. Alvin Ohlquist and Mrs. Irene Walter were guests Sunday in the Bud Leonard home, Galva, Iowa; Dr. and Mrs. I. H. Wagner, Holstein, Iowa, and the Dale Olye family, Des Moines, were also guests. Mary Alice Uecht who had been visiting Leonard's, returned home.



TOPS IN THE YOUNGER SET in Sunday's Punt, Pass and Kick contest at Wayne were these nine youngsters competing in the groups for youths eight, nine and 10 years old. Front row from left: Brent Hoogner, Jeff Sperry, Bradley Roberts. Middle row: Mitchell Pfeiffer, Paul Roberts, and Don Straight. Back row: Richard Brandl, Kyle Johnson, Mitchell Kleen.



TROPHY WINNERS among the older youths in Sunday's Punt, Pass and Kick contest at Wayne were these future grid stars. Front row from left: Michael Rethwisch, Gordon Kardell, Tim Beebe. Middle row: Kip Johnson, Rodney Turner, Doug Straight. Back row: Earle Overlin, Rich Workman, Mike Manes.

DIXON COUNTY COURTHOUSE NEWS

1971
David Abs, Dixon, Mercury; Orville W. Conrad, Ponca, Chev. 1970
Leslie D. Carr, Emerson, Plymouth; Fern Bauman, Ponca, Chevrolet; George R. Pope, Emerson, Pontiac; Amos H. Gran, Newcastle, Chev. 1969
Dwight E. Gotch, Allen, Chev. Plup
1968
George E. Boeshart, Ponca, Ford Plup
William D. Pogue, Ponca, Chev. Louis Abs, Dixon, Ford 1966
Dixon County Feed Lots, Allen, Ford Trk
Shirley M. Baker, Emerson, VW 1965
Margaret A. Ellis, Allen, Yamaha
1963
Odin C. Lukken, Ponca, Dodge 1961
Odin C. Lukken, Ponca, Buick 1960
Mrs. Dolores Maggart, Waterbury, New Moon House trailer 1958
George E. Cooper, Wakefield, 1953
Virgil E. Truby, Wakefield, 1951 Plup
1952
Kenneth E. Soden, Wayne, 1951 Plup
1948
Dwight E. Gotch, Allen, Chev. Trk
Paul G. Koefl Jr., Newcastle, Standard Gravel Trailer

COUNTY COURT ...
Doris D. Ekberg, Wakefield, \$11 and costs, speeding.
Earl E. Bennett, Wayne, \$10 and costs, speeding.
Raylon T. Jones, Columbus, \$23 and costs, speeding.

MARRIAGE LICENSE ...
John Arthur Golden, 25, Ponca, and Linda Susan Lamprecht, 22, Ponca.
DeWayne M. Davenport, 22, Allen, and Vicki L. Taylor, 16, Allen.
Danny D. Lund, 20, Newcastle, and Patricia E. Haggman, 19, Hartington.

Don J. Martensen, 26, Sioux City, and Joyce A. Peck, 24, Sioux City.

REAL ESTATE TRANSFERS ...
Elmer and Ramona Kamrath to William C. and Helen K. Bevelhimer, the E. half of Lot 10 and all of Lots 11 and 12, Blk. 85, City of Ponca, Dixon Co., Nebr. (\$1).

Egon H. and Mae Kastrup to the Evangelical Covenant Church of Wakefield, Nebraska, Lot 3, and the South half of Lot 2, Blk. 16, South Addition, City of Wakefield, Dixon Co., Nebr. (\$1).

Roland and Betty Nielsen to the Village of Maskell, Dixon Co., Nebr., Lots 23, 24, 25, 26 and 27, Blk. 1, Village of Maskell, Dixon Co., Nebr. (\$1).

Virgil H. and Rita M. Ollgmuller to Robert A. and Diane M. Dohrman, Lots 9 and 10, Blk. 3, Mathewson's Addition to the Village of Emerson, Dixon Co., Nebr.

Ida and Harold Olson; Anna Marie and Albert Nieman to Lather and Laura Poulsen, Lot 7 and the West half of Lot 8, Blk. 14, City of Ponca, Dixon Co., Nebr. (\$1).

County of Dixon, Nebr., to Ronny P. and Deborah L. Mahler, Lots 5 and 6, Blk. 25, Original Plat, City of Ponca, Dixon Co., Nebr. (\$40.00).

Ponca Land Company to John Nicholas Brown; Anne S. K. Brown; Nicholas Brown; J. Carter Brown; Angela B. Fletcher, the NW 1/4 of Sec. 5, Twp. 29 N., R. 4 E., and the SW 1/4 Sec. 32, Twp. 30 N., R. 4, Dixon Co., Nebr.

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Bud Erlandsons took his father, Warner Erlandson, to Sioux City Thursday from where he left for Buckner, Mo., to spend two weeks with his daughter, Mrs. Dean Frye and family.

Mrs. Mervyn Kline and Mrs. Jim Gustafson attended open house at Theta Xi Fraternity House in Lincoln recently where their sons, Rich and Bob, are students at the University.

Glenn Johnsons, Lincoln, and Betty Johnson, Wayne, spent the weekend with their parents, Al and Ed Johnsons.

Marvin Felts and Merlin visited in the Kenneth Erickson home, Omaha, Sunday. Mrs. Erickson is recovering from a recent hospitalization. Marilyn Felts, Lincoln, was a weekend guest there.

Glenda Haglund observed her 14th birthday Friday night with a slumber party. Guests were Aletha Den Herder, Joni Paul, Donna and Denise Roberts, Cheryl Wilkerson and Marcia Leonard. Walter Haglunds and Elmer Anderson were dinner guests Sunday in her honor.

Dennis Carlsons entertained a group of friends and relatives Tuesday evening to observe Lori's third birthday.

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WAYNE
HERALD

for
FARM AND HOME MAGAZINE

WEDNESDAY, OCT. 7, 1970

All the wild witches, those
most noble ladies...

Yeats



an apple a day

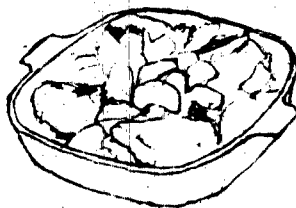
BY SANDY POMMERENING

Almost everyone enjoys apples. Fall provides a plentiful harvest of this widely used fruit, which is among the oldest of all fruits we serve today. In cooking, we acknowledge apples for their nutrition and versatility.

A few storage tips will assist in preserving the autumn picked apples. If apples are firm, keep them in a cool place or a cold-storage area. Keep mellow-ripe apples in the refrigerator. If you have plenty of cool or cold-storage space, where the temperature remains the same and the air is moist, you can help the food budget by storing autumn-picked apples in quantity at home. You can then serve apple dishes all winter long.

PORK CHOPS AND APPLEKRAUT

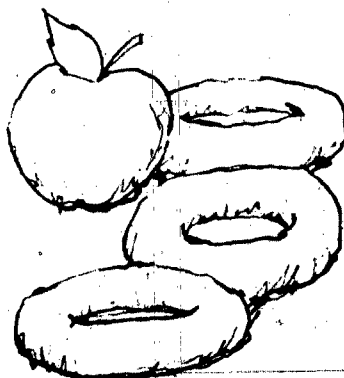
- 1 small onion, finely chopped
- 2 tablespoons margarine
- 1 lb. 13 oz. can sauerkraut
- 1 teaspoon caraway seeds
- 4 loin pork chops, half-inch thick
- ½ cup brown sugar, firmly packed
- 4 apples, cored and sliced in thin wedges



Saute onion in margarine in skillet until tender. Remove onion and blend with sauerkraut and caraway seeds in 2-quart casserole. Brown chops slowly in skillet on both sides. Place on top of sauerkraut mixture. Bake, covered, in a moderate oven (350 degrees) for 1 hour. Meanwhile, add brown sugar and apples to drippings in skillet. Simmer gently for 5 to 6 minutes or until apples are glazed. Spoon over chops and continue baking, covered, for 15 minutes longer or until chops are tender.

CINNAMON-APPLE TEA RING

- 3½ to 4½ cups flour
- ½ cup sugar
- 2 teaspoons salt
- 2 packages Active Dry Yeast
- ¾ cup milk
- ½ cup water
- ½ cup margarine, softened
- 1 egg
- ¼ cup margarine, melted
- 1½ cups finely chopped apples
- 1 cup sugar
- ½ cup chopped walnuts
- 2 teaspoons cinnamon
- Confectioners' sugar frosting

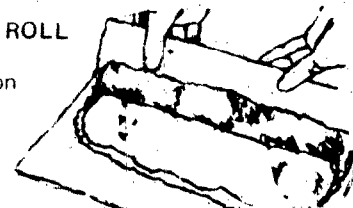


In large bowl thoroughly mix 1½ cups flour, ½ cup sugar, salt and undissolved dry yeast. Combine milk, water and ½ cup margarine in a saucepan. Heat till liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric

mixer, scraping bowl occasionally. Add egg and 1 cup flour, or enough to make a thick batter. Beat at high speed 2 minutes. Stir in enough flour to make a stiff batter. Cover tightly with waxed paper or aluminum foil. Refrigerate dough at least 2 hours. When ready to shape, divide dough in half. Roll out each half to a 14 x 7-inch oblong. Brush with melted margarine. Combine finely chopped apples, sugar, walnuts, and cinnamon. Sprinkle over dough. Roll up from long side. Seal edges. Place sealed edges down in circle on greased baking sheets. Seal ends together firmly. Cut 2/3 way into rings with scissors at 1-inch intervals; turn each section on its side. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Bake in 350 degree oven about 20-25 minutes. Frost while warm with confectioners' sugar frosting.

SAUSAGE AND APPLESAUCE ROLL

- 1 pound ground sausage meat
- 2 tablespoons finely chopped onion
- 1 cup crushed raisin bran
- 1/8 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon cloves
- 2-1/3 cups applesauce



Combine sausage meat, onion, and bran. Place mixture between two sheets of waxed paper and roll mixture into rectangle, ¼ inch thick. Remove top waxed paper, add spices to applesauce and spread 1 cup over sausage mixture. Roll as for jelly roll using bottom waxed paper to help roll. Remove waxed paper. Place cut-edge down in shallow baking dish. Bake, uncovered, at 350 degrees for 50 minutes, or until done. Heat remaining applesauce and serve hot with sausage roll. Makes 6 servings.

APPLE SLAW IN A CABBAGE ROSE

- 1 medium cabbage
- 1 cup shredded carrots
- ½ cup chopped green pepper
- 2 teaspoons ascorbic acid powder
- 4 tablespoons water
- 2 red-skinned apples (3 cups chopped)
- 2/3 cup sour cream dressing*



Remove outside leaves of the cabbage. Cut out center with a sharp knife. Place in ice-cold water about 1 hour. Drain dry and turn back outer leaves of cabbage to resemble open rose. Shred removed cabbage, about 3 cups. Add carrots and green pepper. Combine ascorbic acid powder and water. Core apples and chop directly into ascorbic acid solution. Toss well to coat pieces. Cover and store in refrigerator until ready to use. Before serving, combine apples, drained, with cabbage, pour dressing over all and toss well. Fill cabbage rose. Makes 6 servings.

*SOUR CREAM DRESSING: Combine ½ cup sour cream, 2 tablespoons pineapple juice, ½ teaspoon salt, 1/8 teaspoon pepper, 1/8 teaspoon tabasco, 1 teaspoon sugar. Makes 2/3 cup.

APPLESAUCE

¼ cup liquid (fruit juice or water).

4 apples, peeled and cut in eighths

¼ cup sugar

¼ teaspoon cinnamon

Put liquid and 4 or 5 pieces of apple into blender container, cover and process at puree until smooth. Push **blend button**, add remaining apples, a few at a time. Add the sugar and cinnamon. Yields 2 cups. Add 2 teaspoons ascorbic acid powder to keep fruit from darkening.

HARVEST BAKED APPLES

6 baking apples
½ cup honey or sugar
½ cup raisins
½ cup chopped walnuts
½ teaspoon cinnamon
½ teaspoon nutmeg
1 tablespoon margarine
1 cup water

Core apples without cutting through the bottom end. Peel apple about 1/3 of the way down. Place in baking dish. Mix remaining ingredients except margarine and water, fill centers of apples. Dot filling with margarine. Pour water into baking dish. Bake at 375 degrees for 45 to 60 minutes or until apples are tender. During baking, baste with liquid in pan.

NUT TOPPED APPLE PIE

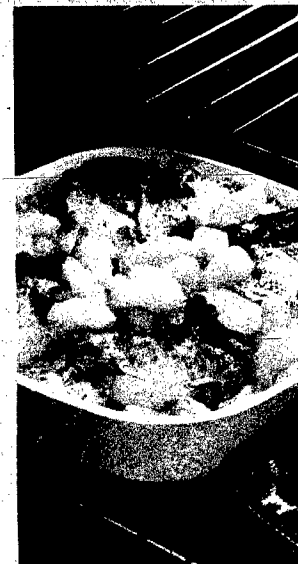
1½ cups graham cracker crumbs
¼ cup sugar
¼ cup softened margarine
½ cup dairy sour cream
½ cup granulated sugar
2 tablespoons flour
1 egg
2 medium apples
2 tablespoons margarine
¼ cup chopped walnuts
½ teaspoon ground cinnamon
Whipped cream, optional

Combine graham cracker crumbs, ¼ cup sugar and ¼ cup margarine; use to line bottom and sides of an 8-inch pie plate. Beat together sour cream, ¼ cup sugar, 1 tablespoon flour and egg. Pare and core apples; cut into about 12 wedges; then into thin crosswise slices. Blend with sour cream mixture; turn into pie plate. Blend ¼ cup



APPLE SLAW IN A CABBAGE ROSE

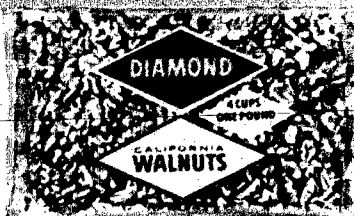
PORK CHOPS AND APPLEKRAUT



Want the best buy in shelled walnuts?

Just compare labels and you'll grab this package of Diamond Walnuts.

They're California's finest and always nutcracker-fresh



to make the best of your recipes.



SAUSAGE AND APPLESAUCE ROLL

sugar, 1 tablespoon flour, 2 tablespoons margarine, walnuts and cinnamon. Distribute evenly over top of pie. Bake in a preheated 350 degree oven about 40 minutes, or until done. Cool slightly before serving. If desired, garnish with whipped cream. Makes 6 to 8 servings.



CHOCOLATE APPLE-SAUCERS

1 6-ounce package semi-sweet chocolate morsels
2¼ cups sifted flour
1½ teaspoons cinnamon
1 teaspoon baking soda
1 teaspoon salt
¼ teaspoon nutmeg
½ teaspoon cloves
1¼ cups firmly-packed brown sugar

½ cup softened margarine
2 eggs
1½ cups applesauce
1 cup raisins
1 cup chopped walnuts
Melt morsels over hot (not boiling) water. Sift together flour, cinnamon, baking soda, salt, nutmeg and cloves. Combine softened margarine and brown sugar and beat till blended. Add eggs, one at a time, beating well after each addition. Stir in melted morsels. Blend in flour mixture alternately with applesauce. Stir in raisins and walnuts. Drop by rounded tablespoonsfuls, 2 inches apart, onto greased baking sheets. Bake at 400 degrees for 8 to 10 minutes. Remove from baking sheets immediately. Makes about 4½ dozen.



THE ONE-MAN CHEESE FACTORY

MAY SOON BE BUT A MEMORY

by MICHAEL FELDMAN

Swiss cheese maker, Brodhead, Wisc.
Cutting the curd with harp.
Dipper on side of kettle.

Jordan Cheese Factory. Picture: 1914.
Credit: Wisconsin Historical Society.

In 1844, Wisconsin cheese at eight cents per pound was not necessarily a bargain. Produced largely by farmer's wives whenever time and makeshift apparatus permitted, the ancestors of today's fine Wisconsin cheeses were often rancid, inconsistent in size and quality, badly packed and salted, and exported only to Scotland, where they were rubbed on the backs of sheep. For these and other reasons, in the mid-nineteenth century, New York was America's Dairyland.

Yet, by 1890 the situation had changed dramatically. Over one thousand cheese factories in Wisconsin were producing ten million pounds of cheese annually (up to 316 million pounds in 1922), equal in quality to the finest European varieties. In Wisconsin and the other dairy states, the center of this revolution was the one-man cheese factory which helped to methodize dairy production and gave the public a product of consistent quality and the dairy farmer an expanded, more lucrative market.

In the beginning, of course, it did not seem like much of a revolution. Chester



Memories are made of this

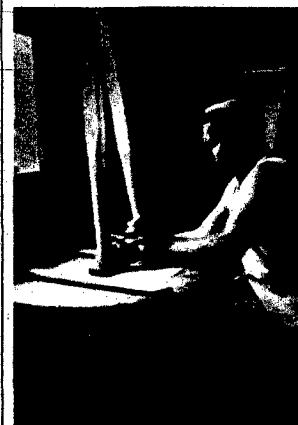
A child remembers when his mother makes something special, just for him. The happiest baking memories of all start with Gold Medal. And because Gold Medal's the flour that gives you a margin for error, you'll create a luscious memory, even if little things go wrong when you bake.

And only Eagle Brand Sweetened Condensed Milk makes Will and Billy Pies so rich, so creamy, so memory-making good. Eagle Brand is an exclusive blend of fresh whole milk and pure sugar. It makes plain pumpkin pie filling taste unforgettable...and go further.

Bake a Gold Medal Memory for someone today
It's easy with Borden Eagle Brand Sweetened Condensed Milk



Mayflower cheese factory, July, 1970. Hoisting curds from kettle.



Mayflower cheese factory, July, 1970. Hand pressing Swiss cheese, on drain table. Excess whey runs off into bucket on floor. Cans of milk lined up on conveyor seen through window.



Mayflower cheese factory, July, 1970. Turning Swiss cheese, still in hoop. Swiss wheel weighs 200 to 400 pounds. Number stamped is date. Harps and agitators shown on wall behind cheese-maker, Bill Mani.

Hazen's early factory, built in 1864 near Ladoga, was known as "Hazen's Folly." Previous attempts at centralized curd-receiving factories had failed. But those with foresight realized that the factory system, from its beginnings in New York State in 1851, was an idea whose economic time had come. Historically, cheese had been made on a haphazard basis, as the farmer was unable to invest either the time or the capital necessary for large scale production.

The problems of the early cheese factory were many. Besides a supply of milk, it needed a supply of water for steam heat and washing, as well as cooling the milk; as a result, high premiums were put on land with springs.

Eventually, the standards enforced by the cheesemaker and the creameries made it to the farmer's advantage to increase the productivity of his herd through sound husbandry practices. Ironically, the incredible increase in productivity over the next few decades put many of the independent cheesemakers out of business.

The history of the groups making cheese in Wisconsin is closely tied to the patterns of immigration to the United States in the nineteenth century. The Swiss who settled in Green, Dane and Lafayette counties, were the first to produce "foreign" cheese in Wisconsin. By the end of the century, virtually every variety of cheese made in Europe could be found in Wisconsin, with origins as diverse as their names suggest: Asiago, Bel Paese, Roquefort, Camembert, Edam, Gouda, Limburger, Mozzarella, Muenster, Neufchatel, Parmesan, Port du Salut, Primost, Romano, and Stilton. Besides the Swiss, German, Dutch, French and Italian cheeses, American originals such as Brick, Colby, Cream, and Monterey were produced, along with the English standby, Cheddar (known in this country, to the chagrin of the British, as American cheese).

The Swiss were influential in the turn to dairying from wheat production in Wisconsin. Nicklaus Gerber established the first Swiss cheese (really Emmentaler) factory in 1869 in Green county. Today, south central and western Wisconsin, still rich in Swiss, Norwegian and German tradition, boasts a number of one-man factories run in much the same way as Gerber's, but the number each year is decreasing drastically. Around Mt. Horeb alone, where a circle of at least six such factories operated as late as 1955, only one, the Mayflower, still produces.

In the Mayflower cheese factory, two-hundred to four-hundred pound wheels of Swiss are made in the traditional method in large copper kettles. The only concessions made to technology are the ultra-violet light in the storage room and the electric agitators above the kettles. Today, however, the cheesemaker must spend his mornings collecting the milk that was once brought in by the farmers themselves. Thus, only his afternoons can be devoted to cheesemaking. Even with the help of grandpa and the children, the cheesemaking process takes at least five hours. A brief description of the process shows why.

After separation, the milk is dumped into the two working kettles, each of which holds around 350 gallons, and the bacteria starter is added. Slowly the temperature of the liquid is raised to eighty-four degrees under constant agitation, to prevent scorching. At exactly eighty-four degrees, the rennet is added, which hastens the coagulation of the milk, the separation of the curds and the whey. (Another small concession here; the operator's father had to prepare his own rennet from calves' stomachs. Today it comes in disposable plastic containers.) It takes approximately five quarts of milk (ten pounds) to make one pound of cheese; the curds are the only usable part as far as the cheesemaker is concerned.

As the milk heats, it begins to thicken; agitation with curd knives breaks the curd up into nuggets and releases more yellow whey. Within 75 to 90 minutes the whey is ready to be drawn off via suction pump to the elevated whey tank. The curds, now the consistency of a very dry cottage cheese, are lifted from the kettle by a cheesecloth draped over a metal rim. The bag of curds is then hoisted in its bandage to the wooden hoop on the draining table. The cheesemaker first presses the curds into the mold by hand, then compresses the whole, after adding additional layers of cheesecloth, through the use of the wooden lever hand press suspended from the ceiling. After removal from the press and hoop, the wheel of Swiss is stamped with the date and turned. The following day the wheels are transferred to the brine tank, where they are immersed in the salt solution for three days. After the brine treatment, the wheels are trucked into the warm curing room where the eyes develop through fermentation over a period of six weeks. At the end of that period, they are graded by an inspector and hauled to ripen in the storage room for two to nine months. During the ripening process, the tough outer skin or rind develops on the Swiss cheese which acts as a protective wrapper.

In 1922, there were 2,807 licensed cheese factories in Wisconsin, most of which were the one-man or family operation. In the 1970's, with production approaching the billion pound level, production is carried on by only 560 factories, less than half of which are estimated to be small producers. Giant automated plants are capable of handling more cheese in a year than was produced in the entire nineteenth century. The net result has been that most of the factories once in existence are gone or have been converted to some other use, usually a store or home, many of which house descendants of Swiss cheesemakers.

A tour of any of the old structures will reveal where once the horse drawn flatbeds unloaded, where the vats once stood in the cool stone cellar where the cheese was made, and the living quarters where the cheesemaker and his family lived. In back you'll find the cistern used for washing and for fire prevention. The stone block brine tank will still be there, and possibly the whey tank, and the smoke stack or tall chimney.

There may also be relics like the cheese harp, copper and wooden kettles, dippers, and perhaps even some hoops or a cheese press. The relics are there, but the cheesemaker and his work is gone. While the fact may have been inevitable, given the changing economics of the industry, one cannot help but be somewhat saddened. In 1846, *A Brief Compendium of American Agriculture* complained that the trouble with cheesemaking was that "everything was done by guess . . . there was no order, no system, no science in conducting operations." The cheese industry today has order, system, and science. But, for the few who remember, the romance is gone.

Millicent, mother of 5, with all that pressure, how do you make each meal an occasion?



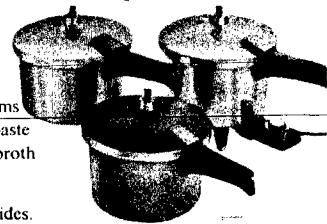
Millicent's solution to pressure is pressure: a Presto Pressure Cooker. Heaven knows handling five children in these maid-less days calls for coping—and nothing copes as well at mealtime as a pressure cooker. With it, Millicent can serve adventurous, delicious meals such as Italian Potted Beef or Old Fashioned Chicken Fricassee or even Shrimp Jambalaya in less than 45 minutes—start to finish!—and still keep an eye on her brood. Good idea, eh? Conquer pressure with pressure cooking—Presto, of course.

Presto offers the only complete line of pressure cookers: aluminum or stainless steel; electric or non-electric; with or without Presto's Hard Surface Teflon™; in Avocado or Harvest. Choose the one that takes the pressure off you.

Millicent's Italian Potted Beef:

2 tablespoons olive or salad oil	1 bay leaf
3½-4 lbs. rump or chuck roast	2 teaspoons salt
1 onion, chopped	½ cup dried mushrooms
½ cup diced celery	1 (6 oz.) can tomato paste
1 clove garlic, chopped	1 (10½ oz.) can beef broth
1 carrot, chopped	1 cup red wine

Heat pressure cooker and add oil. Brown roast on all sides. Add prepared vegetables and seasonings. Blend tomato paste with broth and wine. Pour over meat. Close cover securely. Cook 35 minutes. Let pressure drop of its own accord. Serve with gravy. Makes 6 to 8 servings.



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Eau Claire, Wisconsin 54702

The ancient Romans enjoyed peaches so much they were willing to spend the equivalent of \$4.50 for each one. — And we complain about today's prices! Now that you know how lucky you are, buy a whole basketful and make some of these "peachy" recipes.

In addition to paying a high price for peaches, the Romans didn't have a modern convenience product like ascorbic acid mixture to keep sliced peaches from turning brown. This ascorbic acid mixture is invaluable when you prepare sliced fruit ahead of time. Count on it, too, for canning and freezing fruits.

by betty stern

everything's just peachy



peach cream pie

- | | |
|---|-----------------------------------|
| 1 (4 ounce) package vanilla pudding and pie filling | 2 teaspoons ascorbic acid mixture |
| 2 cups milk | 2 tablespoons sugar |
| ½ pint heavy cream, whipped | 4 peaches (2 cups sliced) |
| | Graham Cracker Crust |

Mix ascorbic acid mixture and sugar together. Peel and slice peaches into sugar mixture; toss well to coat each slice. Set aside. Cook pudding with milk over medium heat to a full boil. Cool. Fold in whipped cream and one-half of sliced peaches. Pour in Graham Cracker Crust. Garnish with other half of peaches. Chill. Makes one 8-inch pie.

Graham Cracker Crust: Prepare in blender or roll fine 14 sugar honey graham crackers. Melt ¼ cup margarine and blend with crumbs. Press firmly into an even layer against bottom and sides of 8-inch pie plate. Set in freezer 10 minutes.

peachy pound cake

- | | |
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| ½ pint heavy cream | 2 tablespoons sugar |
| 2 tablespoons sugar | 4 peaches |
| ½ teaspoon almond extract | 1 frozen pound cake, thawed |
| 2 teaspoons ascorbic acid mixture | |

Whip cream; add 2 tablespoons sugar and almond extract. Refrigerate. Combine ascorbic acid mixture and 2 tablespoons sugar. Peel and slice peaches into sugar mixture; toss well to coat each slice. Refrigerate peaches. At serving time, slice cake and top each slice with peaches and whipped cream. Makes 6-8 servings.

freezing peaches

Select firm, ripe juicy peaches. Scald for ½ minute in boiling water to facilitate removal of skin. Chill in cold water. Peel and slice directly into a medium syrup. Make the syrup by dissolving sugar in cold or boiling water. If boiling water is used be sure to cool the syrup before using. The syrup may be made the day before and kept in the refrigerator. (3 cups sugar to 4 cups water yields 5½ cups syrup). It will take ½ to ¾ cup of syrup for each pint of fruit. Add 1 teaspoon ascorbic acid mixture per cup of syrup. If boiling water is used to make the syrup add the ascorbic acid mixture after the syrup has cooled. Fill freezing container one-quarter full of syrup. Cut peaches directly into the container with the syrup. Fill freezing container one-half full with fruit, then shake to pack the fruit as closely as possible without crushing. Finish filling container and add enough syrup to cover the fruit leaving ½ inch head space. Place a small piece of crumpled cellophane or parchment paper on top of the fruit to hold it under the syrup. Cover, label and freeze.

If using a dry sugar pack, to prevent darkening of peaches during preparation slice them into an ascorbic acid mixture solution, using 3 tablespoons of ascorbic acid mixture for 2 quarts of water. Drain before mixing with the sugar. For each 4 cups of prepared fruit mix 2 teaspoons ascorbic acid mixture with ½ to 1 cup sugar, depending on desired taste. Gently toss the prepared peaches with the sugar mixture, being sure each piece of fruit is coated. Pack into containers leaving ½ inch head space. Place a piece of crumpled cellophane or parchment paper on top of the fruit to keep it down. Cover, label and freeze.



peachy puffs

- | | |
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| ½ cup boiling water | 2 teaspoons ascorbic acid mixture |
| ¼ cup margarine | 2 tablespoons sugar |
| ½ teaspoon salt | 4 fresh peaches (2 cups sliced) |
| ½ cup sifted flour | 1 pint peach ice cream |
| 2 eggs | Ready whipped cream |

Bring water, margarine and salt to a boil. Add flour all at once. Beat over low heat until mixture leaves sides of pan and forms a compact ball. Remove from heat; cool slightly. Add eggs, one at a time, beating well after each addition, until smooth. Drop 5 mounds of batter three inches apart on greased cookie sheet, swirling tops of each mound. Bake in a hot oven 450° for 20 minutes; reduce heat to 325° and bake about 20 minutes longer. Remove from baking sheet and cool on cake rack. Meanwhile, mix ascorbic acid mixture and sugar together. Peel and slice peaches into sugar mixture; toss well to coat each slice. Refrigerate peaches. At serving time, slice tops off cream puffs. Scoop out any filaments of soft dough. Place a scoop of peach ice cream in each puff; cover with sliced peaches. Replace tops and garnish with ready whipped cream. Makes 5 peachy puffs.

peach shortcake

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| 2 teaspoons ascorbic acid mixture | 3 cups prepared biscuit mix |
| ¼ cup sugar | Whipped cream |
| 8 fresh peaches (4 cups sliced) | |

Early in day mix ascorbic acid mixture and sugar together. Peel and slice peaches into sugar mixture; toss well to coat each slice. Cover and store in refrigerator until ready to use. Prepare biscuit mix according to directions on package for shortcake. Divide dough into two-thirds and one-third portions. Roll out the two-thirds portion about ¼ inch thick to fill a greased 8-inch layer pan. Roll out remaining dough slightly smaller. Bake according to directions. Before serving time, place large shortcake layer on a plate. Top with peach slices and fit on smaller layer. Top with more peach slices and whipped cream. Makes 8 servings.

fresh peach cake waffles

- | | |
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| 1½ teaspoons ascorbic acid mixture | 1 teaspoon baking powder |
| 2-3 tablespoons sugar | ¼ teaspoon salt |
| 3 cups sliced fresh peaches | ¼ cup cold water |
| 3 eggs | 3 tablespoons melted margarine |
| 1 cup sugar | ½ teaspoon vanilla |
| 1 cup sifted cake flour | 1½ pints vanilla ice cream |

Early in day, combine ascorbic acid mixture and sugar; add peaches and toss well to coat each slice. Cover and store in refrigerator. Before serving time, beat eggs until light and thick. Gradually beat in sugar. Sift flour, baking powder and salt together and mix into egg mixture. Stir in water, margarine and vanilla. Heat waffle iron and grease for first waffle. Pour about ¾ cup batter onto iron and bake 2-2½ minutes. (Note: these waffles are very tender so between bakings, if necessary, brush out crumbs that might bread off.) Serve hot waffles with a scoop of vanilla ice cream topped with sliced peaches. Makes 8 peach waffles.

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GRASSROOTS GLEANINGS

by Bill Stokes

Conscience is that still small voice that makes you feel still smaller, comments **The Wapello (Iowa) Republican**.

The Gladwin (Mich.) County Record advises next year's gardeners not to plant more than your wife and children can cultivate.

The New Ulm (Minn.) Daily Journal says, "Don't complain that your wife doesn't make bread like mother used to make unless you make dough like father used to make."

"No woman ever suffered in silence unless her phone was out of order," says the **Algona (Iowa) Upper Des Moines**.

It was recently reported in the **Marshall (Minn.) Messenger** that in 13th century Hungary you were considered a boor if you failed to kiss your host's favorite cow when you arrived and departed.

The Ellsworth (Wis.) Record says, "Patience is something you admire in the driver behind you but not in the one ahead."

The Britt (Iowa) News-Tribune says that it believes the report in the women's magazine which said that the average woman would rather have beauty than brains. "This figures," says the News-Tribune, "because the average man can see a lot better than he can think."

The Houston (Mo.) Herald says: "We have finally come to the conclusion that there are two things that are impossible to do — put toothpaste back in the tube and get off a mailing list."

"You don't have to keep a horse in the living room to have a nag in the house," says **The Jamestown (N.D.) Sun**.

The Mason County Democrat of Havana, Ill., tells about the young man who said to his girl friend: "I'll bet you wouldn't marry me." She called his bet and raised him five.

"This is still the land of opportunity," says the **South Whitley (Ind.) Tribune**, "because where else could you possess so many things you can't afford."

Among those things that are so simple a child can operate them are parents, observes the **Mirror-Democrat** of Mount Carroll, Ill.

The Times Record of Aledo, Ill., says, "The people who get up in the world today are the ones who drove carefully the night before."

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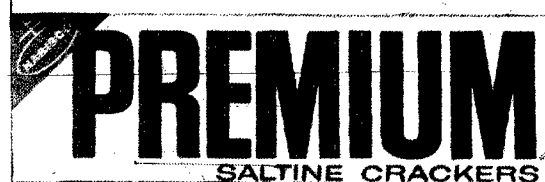


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PREMIUM SALTINES: THE CRACKER WITH CRUNCH

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A delicious new variation on America's favorite cookie treat

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

Preheat oven to 375° F. Combine margarine, vanilla and salt in bowl, and blend well. Gradually beat in sugar. Add flour and Nestlé's Semi-Sweet Chocolate Morsels; mix well. Press evenly into ungreased 15" x 10" x 1" pan. Sprinkle nuts over top. BAKE AT: 375° F. TIME: 25 mins. Cool, then break in irregular pieces and drain on absorbent paper.

Makes about 1¾ pounds.



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BY MURIEL LEDERER

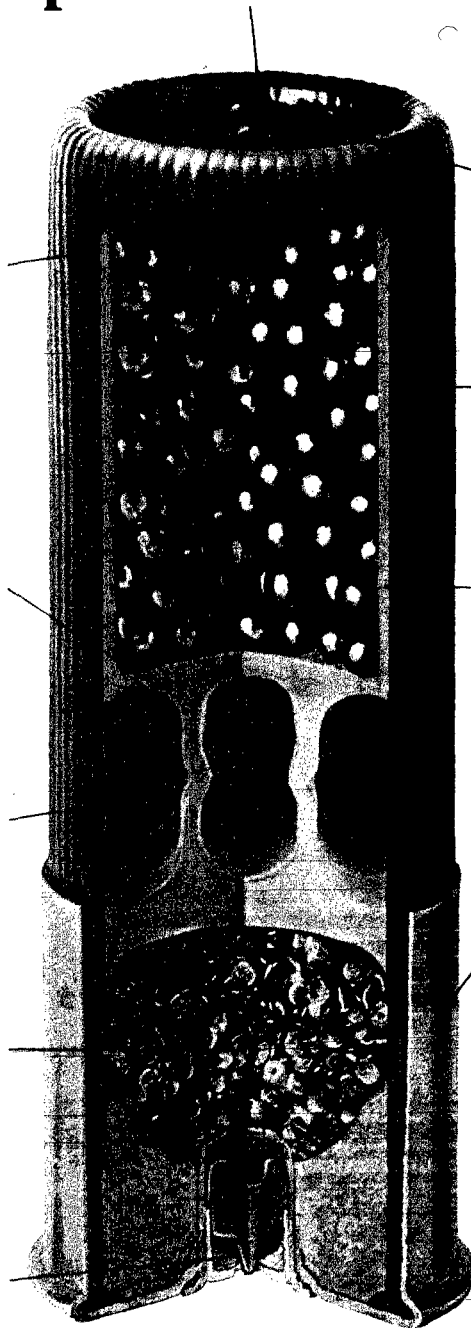
1. This is the plastic body they wish they could make. It's the result of our making more plastic shells than all of them combined. The specially formulated plastic locks out moisture and seals gases so tightly that full power is taken for granted. This is one shell designed not to scuff, swell or split under any hunting or storage conditions. Which means it will chamber perfectly every time.

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5. There are other primers, but ours is the only one marked "Kleanbore" (the name says a lot). "Kleanbore" primers provide instantaneous ignition... require 50% less firing pin energy. Because we match the primer to the load, misfires are virtually eliminated.



6. If reloading is important, you should know that the special plastic formula we use for our cases can give shooters more reloads than any other shell. No other shell can stand as many mouth flexings.

7. Remington shells are green. Peters shells are blue. But we don't own the patent on nice colors. We wish we could.

8. "Power Piston" wads are available in 12, 16, 20, 28 and 410 (2 1/4") gauge "Express" and "High Velocity" loads... in 12, 16 and 20 gauge magnum loads... and in 12, 16 and 20 gauge "Shur Shot" and "Victor" field loads.

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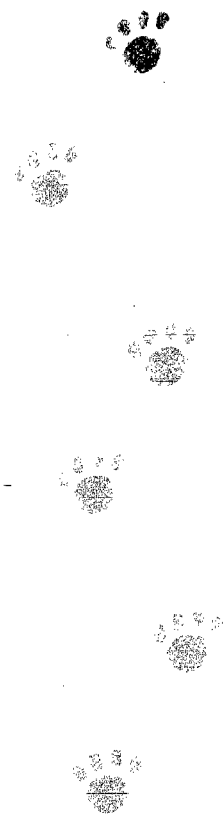
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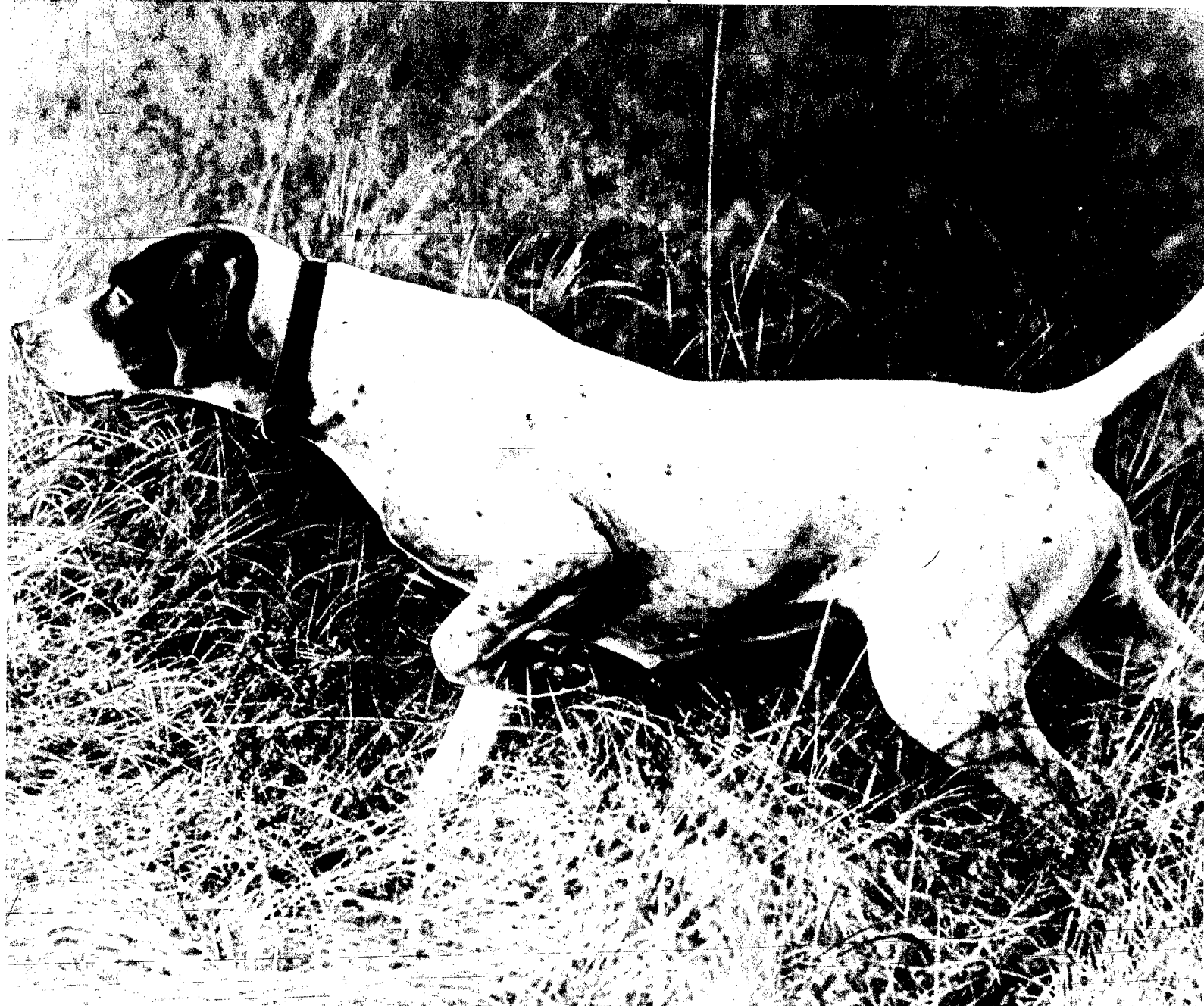
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Keep on the alert for dognappers all thru the Fall. Any dog resembling a hound or bird dog is a likely prospect for the "dog snatchers" who want a hunting dog for themselves or to peddle.

Purebred retrievers, pointers, setters, spaniels, hounds, or dogs which bear any resemblance to these breeds are good business for the illicit trade in dogs. Usually these dogs are collected, carried many miles away in a closed truck, and sold to buyers who want a hunting dog "cheap."

Many such buyers are too miserly to keep and feed





a dog all year. They want one just for the hunting season and they ask no questions. However, many true sportsmen are victims of the dog-napping racket. The stolen dogs may be sold with faked "papers" or "without papers" to unsuspecting buyers who believe they are dealing with a legitimate source and just getting a bargain.

Sometimes the dealers will sell on a money-back guarantee if the dog isn't satisfactory. Experienced sportsmen are wary of such offers except from well-established kennels. They know that more than likely

the guarantee means shipping another dog if the first one isn't satisfactory. In any case, the buyer pays the shipping charges both ways and he may end up with no dog, or one that isn't trained as a hunting dog at all. He has small chance of getting his money back from the dealer in stolen dogs.

Most dogs of the sporting and hound breeds are friendly. Moreover, their usual way of going to hunting preserves or open shooting grounds is by car, so it isn't difficult for dognappers to entice them into a truck.

In order to foil a dognapper, make it a habit to use your dog's name in giving a command. Without the customary sound of his name, a dog may not be so apt to follow or go with a stranger, and may even run in the opposite direction. Discourage your dog from taking food from strangers. When he's home, keep your dog in a securely fenced kennel yard. Don't turn him loose for exercise without supervision, especially if you live near a highway or well-traveled road. Watch him or go along with him. Many a fine shooting dog has been stolen right from the own-

er's lawn. Put a nameplate on your dog's collar, one that carries your name, address, and telephone number. While an identification tag won't discourage the dognapper, it may prompt him to call or write with the idea that a reward for a "lost" dog will be more than the selling price. If your dog wanders off or is lost when you are out hunting, leave some personal belonging perhaps a jacket or sweater, at the place where you last saw him if you can't wait there any longer. Then, come back on hour or more later. A dog will almost always track himself

back and if he finds something he associates with his owner's scent on it, he will usually stay there.

Unfortunately, there are not many ways to catch or trace the dognapper. Game wardens are usually on the lookout for closed trucks or unlikely vehicles cruising near hunting areas. Not long ago, a game warden heard dogs barking in a remote area. He followed the sound and discovered some twenty dogs tied up in an abandoned hovel deep in the woods. When the dognappers came back to collect their "catch," they were caught themselves!



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