



"Come Share More of the Good Life."
Area residents are invited to do just that Monday evening, Feb. 7, when The Wayne Herald and area merchants present the 1983 Homemakers School.
The free program, scheduled to begin at 7 p.m. in the Wayne city auditorium, will feature home economies-Cristi Cooper and Kimberly Gregory of Homemakers Schools, Inc., Madison, Wis.
Doors to the auditorium will open at 6 p.m.

Appliances for use on-stage will be provided by Charlie's Refrigeration and Appliance Service, Doeschers Appliances, and T & C Electronics.
Area merchants furnishing door prizes include Mines Jewelers, Swans' Women Apparel, Black Knight, Ben Franklin Store, First National Bank, Charlie's Refrigeration and Appliance Service, Pamida Discount Center, First Savings Co., Hometown IGA, Griess Rexall Store, Bill's GW, Kuhn's Department Store, Surber's Clothing, Mike

Perry Chevrolet-Oldsmobile, Arnie's Ford Mercury, State National Bank and Trust Co. and The Wayne Herald.
Other door prizes will be provided by Diamond Center, Kid's Closet, Timberline Wood Products, The Diet Center, T & C Electronics, Wayne Shoe Co., Rusty Nail, The Cupboard, Johnson's Frozen Foods, Doeschers Appliances, Gay Theatre, Carhart Lumber Co., Wayne Book Store, Sav-Mor Pharmacy, Joanie Designs and Wayne Greenhouse.

THE WAYNE HERALD

ONE-HUNDRED SEVENTH YEAR

WAYNE, NEBRASKA 68707, THURSDAY, FEBRUARY 3, 1983

THIS ISSUE - TWO SECTIONS, 26 PAGES

NUMBER THIRTY-FOUR

WSC appoints Wildcats head football coach

The six-week long search for a new head football coach at Wayne State College has ended.
Yankton College coach Pete Chapman has been hired to fill the position vacated on Dec. 17 when WSC coach Del Stollenberg was relieved of his coaching duties. The announcement was made Wednesday morning at a press conference.

Chapman, who becomes the 17th head football coach in the 71-year history of varsity football at Wayne State, was head coach at Yankton the past two seasons. With an enrollment of fewer than 300 students, Yankton is the smallest four-year college in the nation that offers varsity football.

THE 33 YEAR-OLD drove from Yankton to Wayne Wednesday morning for the press conference and told members of the media that he was looking forward to the challenge that lies ahead.

Chapman will be a faculty member in the health, physical education and recreation department. His teaching duties will be assigned prior to next fall but Athletic

Director Ron Jones said he plans to keep Chapman's teaching responsibilities minimal to allow for recruiting and coaching.

"A top priority in our search was to find a man able to recruit the area. Pete is familiar with the area and we're going to see a real positive impact in that aspect," Jones said.

The new coach promised that no potential college football players in the area will be overlooked when recruiting.

LAST FALL, Yankton's Greyhounds posted an 8-2 record, losing to a pair of teams that finished in the NAIA Division II top 20. Chapman was hired at Yankton in fall of 1981 and his first football team at the school went 4-6. He also served as head baseball coach at the college.

The 1967 graduate of Omaha Central High School earned his bachelor's degree at the University of Nebraska-Lincoln in 1971. He received his master's degree from South Dakota State University in Brookings in 1980.

Chapman's teaching and coaching career began as a student teacher at Lincoln East High School in 1970. His first full-time opportunity came at Milligan High, where he taught and coached football, basketball and track from 1971-73.

He moved to Osceola High School in 1973 and remained there through the 1979 season. His 1974 and 1979 gridirers were rated in the Class C top 10. The 1979 team lost in the state playoffs to eventual Class C champion Grant. Chapman's overall high school head coaching record was 39-23.

The coach left Osceola to accept a graduate assistantship at South Dakota State in 1979, and served as a defensive coach there. SDSU went 9-3 that year and earned a spot in the NCAA Division II playoffs. The next fall he was hired as a full-time assistant coach at SDSU. He left that school to become head coach at Yankton.

"I HAVE a tremendous feeling of relief to see the search process come to an end. At the same time, I take great pride in our search process—the search committee did a

fine job of getting it down to three outstanding final candidates," said WSC President Ed Elliott. "Pete has a lot of area contacts. He is a stern disciplinarian, and a good recruiter. Ron (Jones) and I were looking for that to be brought into our football program."

"The quality of our finalists was a good reflection on the quality of our institution and the quality of the Central States Intercollegiate Conference," added Jones.

Chapman's overall head football coaching record stands at 51-31. He will take over a Wayne State football team which finished with a 2-8 record this past fall.

Chapman said he plans to evaluate the assistant coaching positions and decide how to fill the spots. Stollenberg and assistant coaches Ralph Barclay and LeRoy Simpson will be available for reassignment. All three were relieved of their duties in December.

THE NEW COACH can reassign either or all of the three released coaches. Jones and Chapman acknowledged that an assistant coach could be hired from outside Wayne

State. That decision will be made at a later date.

"When the decision was made to make a change in our football program, I indicated our commitment to provide the resources for the new coach and to the athletic director to turn the program around as quickly as possible," Elliott said. "We have instituted a visibility program through the office of the president, and we believe athletics is important to accomplish that visibility."

Chapman said recruiting will be a top priority and added that the job won't be easy. "I'm glad to be here and I'm anxious to get to work. We have a positive direction to go."

He said his first duty will be to get goals and objectives oriented. "We need to establish a recruiting base and public relations in this state and the surrounding states," he added. When asked how long he plans to stay at Wayne State, the coach replied, "Until the job is done."

Chapman and his wife Marcia are the parents of two children, Jennifer (8) and Matt (5).



Pete Chapman

Winside one-act is tops

It was a first class act.
The one-act play "Waiting For the Bus" earned the Class D state championship trophy for Winside High School Saturday in the play production state championships at Kearney State College.

The three-member cast of Karlene Bensch, Mark Schwedhelm and Trisha Topp won the state title with its performance. Bensch played the role of "Edith," Schwedhelm played "Andrew" and Topp played "Cynthia." Director was Zoe Vander Well. Thirteen schools competed in the Class D championships.

WINSIDE BEAT out Theodford for the championship trophy. Callaway and Wallace were the other finalists. Cheri Silvers of Callaway was named outstanding female performer and Mark Hoffman of Theodford was named outstanding male performer.

The Winside one-act reached the state championships by being named best play at districts. Schwedhelm and Bensch earned honors as best actor and best actress at the district and conference meets.

Schools which qualified for state include Winside, Wallace, Theodford, Callaway, Alliance St. Agnes, Bradshaw, Elgin, Filley, Guide Rock, Lynch, Nebraska City Lourdes, Polk and Sidney St. Patrick.

Winside was awarded a trophy and certificate from the Nebraska School Activities Association for its championship performance.



KARLENE BENSCH, Mark Schwedhelm and Trisha Topp in Winside's award-winning one-act play.

Photography: Randy Hascall

Cheese handout begins Friday

Low-income Wayne residents who qualify under federal guidelines can have their cheese and eat it, too, starting Friday.
At 9 a.m. Friday, the distribution of U.S. Department of Agriculture surplus cheese will begin in Wayne at the Senior Citizens Center — the lower level of City Hall. The cheese will be available until 5 p.m. Friday, or until the supply is depleted.

ANY USDA cheese remaining after Friday's distribution will be handed out on Saturday, again beginning at 9 a.m.

Income guidelines will be followed in handing out the cheese, according to Georgia Janssen, Senior Citizens Center director. Guidelines are based on size of household and current yearly income.

That means, for instance, that a single member household with an annual income of \$7,970 is entitled to a 5-pound brick of USDA cheese.

HOUSEHOLD size and income are: 1—\$7,970; 2—\$10,530; 3—\$13,080; 4—\$15,630; 5—\$18,190; 6—\$20,740; 7—\$23,290; 8—\$25,840; 9—\$28,390; 10—\$30,940.
For households over 10, add \$250 to the annual income per family member.

According to Janssen, the only identification qualifying residents need have is their Social Security cards and a verification of residence in Wayne County, such as a driver's license or light bill receipt.

Janssen said that those unable to pick up their cheese can send another person in their place, as long as that designated person has the Social Security card and proof of residence.

MEMBERS OF the American Legion auxiliaries of Wayne, Carroll and Winside have volunteered transportation for those low-income families needing rides to Wayne Friday, according to Janssen.

Numbers to call in Winside are 286-4596 and 286-4428. Numbers to call in Carroll are 585-4721 and 585-4724.

The Hoskins Volunteer Fire Department has also volunteered transportation assistance. The number to call is 565-8283.

Happy Spring 1983!

The official Wayne area groundhog did not see his shadow Wednesday, Feb. 2, 1983 — National Groundhog Day.
And, that means Spring will be arriving sooner than normal this year, despite the swirling snow squalls that socked the area Tuesday night and Wednesday.

See SURVEY, page 12a

State report pushes long-range planning

Survey suggests upgrading fire protection

If you fight fire with fire, Wayne Rural Fire Protection District volunteer firefighters have plenty of firepower.
The firepower is contained in a 128-page report prepared, compiled and produced through the auspices of the Nebraska Forest Service.

Presented to the Wayne Rural Fire District Monday night at City Hall, the report offers a comprehensive look at city and rural fire protection with recommendations for long-range fire protection planning.

"EVERY COMMUNITY should have a long-range fire protection plan," Larry L. Wiles, fire resource manager for the Nebraska Forest Service, told more than 30 volunteer firefighters, including district board members, and city officials.
During a 60-minute meeting Monday night in City Council chambers, Wiles

reviewed the fire protection survey, which was compiled with cooperation from Wayne Fire Chief Dick Korn.

"There are two kinds of approaches to the problem of fire protection," Wiles told the group.

"One is reactive, which is management by crisis," he continued. "The other is proactive, which means thinking through the consequences of decisions."

INSISTING THAT adequate fire protection in and around Wayne demanded a proactive approach, Wiles urged volunteer firefighters, department officers and city officials to study his recommendations.

Recommendations contained in the survey, which was requested by Fire Chief Korn, range from the creation of a continuous fire prevention program to a detailed equipment replacement schedule met with sinking-fund financing.

The report, which was not an attempt to criticize past firefighting practices but to suggest a long-range blueprint for increased fire protection, also included sections on the history of the Wayne Rural Fire Protection District, which includes the Wayne Volunteer Fire Department.

"CONSIDERATION should be given to the creation of a continuous fire prevention program," Wiles' report said.

Wiles suggested a public-awareness media program as well as an ongoing inspection program of the area businesses and institutions, plus a public fire safety education program.

The fire resource manager said the comprehensive report, provided without charge, represented \$8,000 to \$12,000 worth of work if the district had sought the information for a private-sector consultant.
"When we talk long-range fire protection

planning, we're talking at least 10 years," Wiles told those attending the City Hall session, which was open to the public.

WILES SUGGESTED, in the report, that the district's continuous fire prevention program could be handled through the appointment of a fire prevention officer by the fire chief.

He further recommended that be budgeted each year for the program.
Wiles said the fire report records of the Wayne Volunteer Fire Department "are minimal as to the amount of information they contain."

He not only recommended more detailed fire records, but also incorporated samples of fire-reporting forms for firefighters to study.

In his survey, Wiles said the detailed record-keeping was vital in the event of lawsuits, criminal action, annual reports,

insurance ratings and public-awareness of firefighting activities.

THE SURVEY, entitled "Rural Fire Plan 1983," detailed the investment — complete with inflation factored into the budget — required for the district to set up an equipment replacement schedule that would maintain adequate fire protection.

According to Wiles, manufacturers of fire equipment indicate that firefighting vehicles should be replaced at intervals of about 20 years.

He said it was partly due to parts availability and the serviceability of the equipment.

"A long-range equipment replacement or reconditioning plan would be a valuable tool in the instrumentation and preparation of equipment purchases," Wiles said in the report.

No shortage of new revenue ideas

By Melvin Paul
Nebraska Press Association

The 1983 Legislature is not at a loss for ideas about ways to increase state revenues for the fiscal year which begins July 1.

The Revenue Committee alone has under consideration 19 bills which would enhance state revenues through outright tax increases, elimination of tax exemptions or postponement of reductions in certain tax rates.

Additional revenue-raising proposals have been farmed out to other legislative committees.

A POTENTIAL revenue shortage next year estimated to be in excess of \$100 million looms prominently in the minds of the 49 lawmakers, and they'll be picking and choosing this session among the dozens of revenue-raising bills which they have at hand.

The potential budget deficit has caused this session to be the first in recent years in which bills to increase state revenues have outnumbered those seeking to grant tax exemptions to special interest groups, according to one legislative staff member.

Here are the revenue bills which are likely

to have the greatest impact on the pocket-books of Nebraskans:

LB 59, introduced by Sens. Jerome Warner of Waverly, Cal Carsten of Avoca and Dave Landis, Shirley Marsh and Steve Fowler, all of Lincoln.

THE BILL calls for a state income tax rate increase of two percentage points to 20 percent of federal tax liability. Sponsors say the action won't result in greater income tax payments by Nebraskans.

Instead, it would simply offset a state tax cut which would be otherwise passed through to Nebraskans as a result of federal income tax reductions scheduled in 1983.

Without the action, officials say the state stands to lose an estimated \$60 million due to federal tax reductions.

LB 404 and LB 500, introduced by Sen. Sam Cullen of Hemingford.

CULLAN SAID he introduced the bills as an alternative to the service tax proposals. LB 404 would raise an additional \$12 million annually through a 7-cent-a-pack cigarette tax increase.

LB 520 would repeal the state food sales tax credit, resulting in estimated savings of

about \$43 million annually, and repeal the general homestead exemption, resulting in savings of about \$5 million annually.

LB 336, introduced by DeCamp and Sens. Karen Kilgarrin of Omaha and Jim Pappas of Hershey.

The bill would establish a state lottery. DeCamp has said he believes a state lottery could raise \$50 million annually.

LB 12, introduced by DeCamp, and LB 47, introduced by Carsten and Sens. Howard Peterson of Grand Island, Martin Kahle of Kearney, Elroy Hefner of Coleridge, Don Wagner of Ord and Vard Johnson and Dave Newell, both of Omaha.

Each bill would levy the sales tax, which is now limited to tangible goods, on services. DeCamp's bill would also repeal the sales taxes on food and residential utilities, taxes which have been particularly unpopular with urban senators.

DeCAMP ESTIMATES his bill would raise about \$140 million the first year and about \$100 million in subsequent years.

LB 586, introduced by DeCamp and Sen. Lorin Schmit of Bellwood.

The bill would raise new revenue through a tax on securities transactions and the sale

of bingo cards, pickle cards and local lottery tickets.

The bill would also revamp the method by which the state distributes aid to local governments, and dedicate 10 percent of the state general fund to water developments. Schmit said he has no firm estimate of how much revenue the bill would raise.

LB 597, introduced by Schmit, DeCamp, Fowler, Kilgarrin, Johnson, Kahle, Hefner, Carsten and Sen. Ernest Chambers of Omaha

The bill would restore millions of dollars of farm and business property to local government tax bases, and thereby alleviate the need for about \$70 million in state aid payments to local governments.

Under heavy pressure from a coalition of farm and business lobbyists the 1977 Legislature granted the property tax exemptions on livestock, business inventories and farm machinery which would be repealed under LB 597.

To reimburse local governments for the loss to their tax bases, the 1977 Legislature also set up a local government aid fund. The question of its equitable distribution has bitterly divided urban and rural lawmakers ever since.

viewpoint

Help at home

Crime in Wayne is not waning. Despite a slight decrease last year, crime in Wayne has been holding its own in the new year.

In fact, in his annual message to the City Council, Wayne's police chief wisely warns about the prospects for increased criminal activity during a steadily worsening economy.

And though city residents are not being threatened by a crime wave, there is reason to heed Police Chief Vern Fairchild's warning.

Tough times breed desperation. And, it makes little difference whether the desperation is of our own making or not. The frustration remains.

It takes little more than common sense to know that much anti-social, if not unlawful, activity is born in the depths of frustration and desperation. It seems to come with the territory. And, whether it speaks well of us or not, it seems to be part of the human condition.

Under pressure, even the calmest individual will do desperate things. So, as the times get tougher, perhaps it is well worth the effort to remember that Wayne is not likely to escape the unpleasantness of increased criminal activity, particularly if there's no significant economic turnaround.

It's no time for vigilantes, but it is time to be ever vigilant. An ever-active concern on the part of each and every member of the community can, and often will, prevent more crime than all the uniformed police officers combined.

Certainly, a well-trained, effective police department can go a long way toward deterring criminal activity.

However, a policeman's uniform is only as good as the community that stands behind it.

Obedience to the law begins at home.

So, if you consider Wayne your home, then resolve to do your part to help yourself, your neighbor and your community through these difficult times. With that in mind, and continued respect for the rights and property of others, we can keep Wayne a safe place for all of us.

Randy Fowler

another viewpoint

USDA disaster

Spring, 1982. Many Nebraska farmers remember it as a nightmare of heavy rains, floods and hail storms. Crops were destroyed and whole farms devastated.

In five Nebraska counties alone, federal officials estimated weather-related damage to be more than \$53 million.

Nebraska legislators were quick to urge the Agriculture Department and White House to make available either low-interest disaster assistance loans or outright disaster payments for farmers who suffered the heaviest losses.

The results? Nebraska and surrounding states were never even considered for disaster payments! And, of 38 counties for which former Gov. Charles Thone requested disaster loans, only four were ever approved.

Meanwhile, in the Southwest, similar weather-caused devastation was reported. But there, 83 counties in Texas, New Mexico and Oklahoma were okayed, not for loans, but for direct disaster payments. They eventually received more than \$200 million in federal assistance.

The General Accounting Office sidestepped the question of whether political favoritism was behind what is called the "inconsistent" manner in which aid was awarded.

But, personally, I'm hard put to come up with another explanation.

In one specific case, the GAO auditors compared percentage crop losses in three Texas counties that did receive disaster payments with those in Cuming, Washington and Wayne counties in Nebraska.

Almost across the board, crop losses in the three Nebraska counties were greater than those in the Texas counties.

"USDA," it concluded, "does not have objective criteria to apply in designating counties to receive special disaster payments." It recommended the establishment of some criteria... now!

— Sen. Edward Zorinsky

letters

To the editor:

Harassment of school children, such as has happened recently in Wayne, is always a double tragedy.

Most of us are incensed when we see the fears and anxieties in the young child who has been so harassed, for we are aware that the threat of real physical harm is very real, as well as what can become a lifetime of reacting to fear of intimidation.

It can result in inhibition not only of academic learning, but also timidly about developing social skills.

Even more serious harm comes to those children who are the aggressors, unless great care is taken to handle such episodes firmly and properly, so that these children can learn, very emphatically, that behaviors that violate the personal welfare of another individual or his property must never be tolerated.

Usually the aggressor is lashing out at someone smaller and weaker because he, in turn, has been the victim of frustrations himself, either in the classroom, or elsewhere, because of the manipulative use of power to control by the "big people" in his life.

Children will develop the most positive self-image of themselves if they are treated with respect, and expected to assume responsibility for their behaviors, commensurate with their maturation level. Episodes such as this should alert parents and educators alike that another look needs to be taken at why these children are reacting in this manner.

Mrs. Harold George Dixon

To the editor:

I have quickly skimmed headings and comments concerning the USDA cheese. I talked to Sen. Ed Zorinsky last year about the U.S. cheese storage and giveaway.

Advantages:

1. Dairy farmers get the price support, and cheese is a form of excess milk storage.
2. Cheese handouts help low-income families and cut down the large supplies stored thus cutting the government's cost of storage. (Some U.S. cheese is stored overseas and the United States government pays to store it.)

Downfalls:

1. The cost of distribution by the government.
2. People who do not need the handout have taken advantage of the program.

I'm sure there are more arguments pro and con. I think it's a good deal over all.

It's one of the rare cases in which we are using one of our own resources to help our own people.

We have a chain reaction going on. Money to farmers for continued operations. Food to people to survive. Money to the cheese plants to process, etc.

I feel advantages outweigh the downfalls of this program.

Cindia S. Willers

To the editor:

The truckers strike has hardly begun and one man lies dead, another is in critical condition. And, a 14-year-old girl, who probably didn't even know what the issues are that brought on the strike, also lies critically injured.

All of them are the victims of violence.

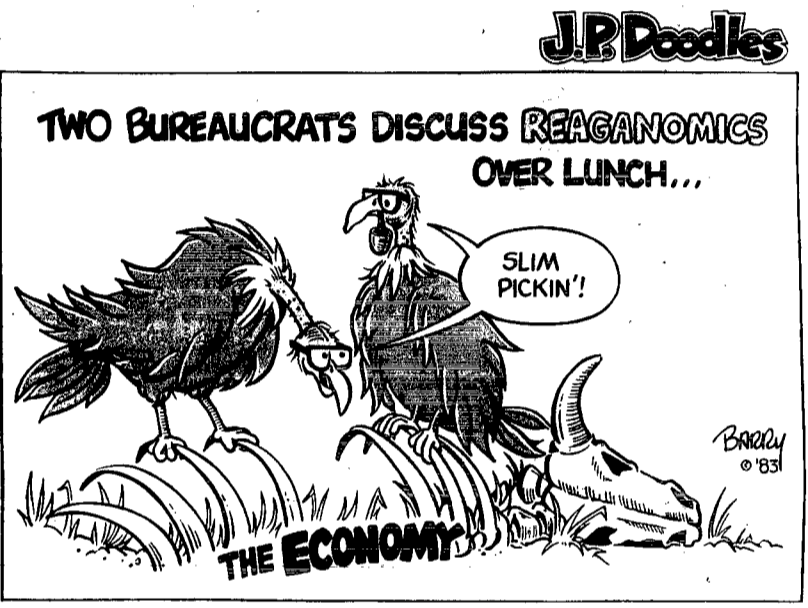
With such tactics, the strikers may be able to keep other truckers off the road but we, the American people and our representatives in Washington, must never succumb to such scare tactics if we want democracy to survive.

The issue of whether the tax was fair or not has been lost in the greater issue of whether this nation is run democratically or by anarchy.

Violence is something that simply cannot carry weight in the decision making processes of our nation.

If I should have to go without goods and services because of this strike, then so be it. But, I will never pressure my congressmen and senators to give the striking truckers what they want.

Rev. Larry Ostercamp
Wayne



ADC bill brings state about

Introduction of bills came to a close last Wednesday, Jan. 19. The final count was 600 legislative bills.

A few more may be forthcoming because of a rule which allows the governor and the Appropriations Committee to introduce additional bills during the course of the session.

It is evident from my mail that there are quite contrasting opinions on the merits of my ADC bill, LB 48. I have also realized from the letters that my explanation of the bill confused many of my readers.

THEREFORE, I will comment on the bill again to clear up any misunderstandings. At present, an expectant mother and her unborn child are eligible for ADC from verification of pregnancy. Prenatal medical care is also provided.

LB 48 would keep the prenatal coverage, but would not provide further ADC assistance until the child is born.

Because a woman who is eligible for ADC also qualifies for food stamps, the nutritional needs of the mother will continue met.

The cost of Nebraska's ADC program continues to increase as federal assistance is gradually reduced. Federal matching funds are reduced further for those states like Nebraska which continue to provide assistance on behalf of the unborn child.

LB 48 would bring Nebraska's ADC program into conformity with the federal program (which 48 other states have done),



senator merle von minden

thereby avoiding the federal penalty which reduces the amount of assistance we receive from the government.

LB 48 WILL help hold down the rising cost of state government without endangering the health or well being of the ADC recipient.

The week began with a public hearing on LB 58, the controversial multibank holding company bill. LB 58 would allow out-of-state companies to own as many as nine banks in Nebraska.

I oppose the bill because I don't believe that it will help the people of my district. To the best of my knowledge, our small town banks are adequately meeting the money needs of the people they serve.

Until I can see where such legislation benefits my district, I will continue to op-

pose the multibank holding company legislation.

LB 60 WAS before the Public Health and Welfare Committee last Monday. I think this is a bill that should be watched closely.

It would allow a coroner to remove the corpse of a deceased person with the permission of the deceased's relatives. It sounds good but I am troubled by the lack of concern for the wishes of the deceased.

A bill which I think is a very good proposal was before the Judiciary Committee on Wednesday. LB 58 would require county attorneys to notify crime victims of any recommendation they plan to make in a felony prosecution as a result of any plea bargaining negotiations with the defendant.

Statements of the victim would also be taken into consideration by a probation officer when conducting a presentence investigation.

FINALLY, a bill has been introduced that will help the crime victim.

Victims are often left completely in the dark by the prosecutor and only find out how the prosecution is proceeding after everything has been concluded.

LB 78 would keep victims informed and give them the opportunity to make their views known and considered in the disposition of a serious crime.

way back when

30 YEARS AGO

January 29, 1953: Approximately \$2000 was turned in for the Polio Drive according to Everhart Rees, 1953 Wayne County campaign treasurer. . . Mrs. Lem Jones was installed as a worthy matron of Eastern Star at Winside Monday evening. . . Twila Heier, teacher in District 9, and pupils enjoyed a bobsled ride January 21. George Buskirk drove the team and used his sled.

25 YEARS AGO

February 4, 1958: U.S. Senator Roman Hruska, Omaha, will be guest speaker at a WSCV convocation Thursday morning. . . Harold E. Fitch, Denver, former Wayne resident, passed an examination for a preaching license last Monday and is now working, as an ordained minister. . . Two persons escaped serious injury in a two car collision about two miles north of Wayne on Highway 15 about 3:30 p.m. Friday. Cars of

the two drivers were damaged extensively. Gene Sandahl, Wayne, suffered head cuts and bruises. Ralph Effer, Sabetha, Kansas, suffered only a minor bruise.

20 YEARS AGO

January 31, 1963: D.C. Wylie, son of Mr. and Mrs. Chester B. Wylie, Winside, was advanced machinist mate second class while serving aboard the submarine U.S.S. Baya. . . Norman Olsen ended his first week as administrator of the Wayne Hospital Monday.

He came to Wayne from Creighton. . . Dick Easley, administrator of the Wakefield Community Hospital has resigned his post to become the administrator of a hospital in Onawa, Iowa.

15 YEARS AGO

February 1, 1968: Pictures taken without official permission inside the Iran Curtain were shown to Wayne Kiwanians at the

Monday noon meeting. . . The first vocational fair held at Wayne drew big crowds all evening long at Wayne High School Monday. It was estimated that over 4000 pupils and parents visited the displays. . . Dynamic speaker, William Selhorst, held over 200 spellbound at an National Farmers Organization meeting Monday night at the Wayne Armory.

10 YEARS AGO

February 1, 1973: Two Wayne High School students will be taking part in the annual Nebraska High School Honor Band and Choir at Hastings College. They are senior Mike Nuss and Junior Stephanie Mendyk. . . Don Spilze, 45, will take over Herald-Examiner job as Wayne County agricultural agent in March. . . A Wayne High School senior, Dawn Carman, has been awarded a one-year University of Nebraska-Lincoln Regents Scholarship.

THE WAYNE HERALD
Serving Northeast Nebraska's Great Farming Area

Randy Mascal — LaVon Anderson
Co-Editors

Jim Marsh Business Manager
Ray Murray Press Foreman

Bill Carlson Account Executive
Randall Newell Associate Editor

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.

POSTMASTER: Send address change to The Wayne Herald, P.O. Box 71, Wayne, NE 68787.

NATIONAL NEWSPAPER
No. 54 Thursday, Feb. 5, 1983

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

PUBLICATION NUMBER — USPS 670-560

SUBSCRIPTION RATES
In Wayne, Pierce, Cedar, Dixon, Thurston, Cuming, Stanton and Hudson Counties: \$18.00 per year, \$11.98 for six months, \$10.16 for three months. Outside counties mentioned: \$17.00 per year, \$14.00 for six months, \$12.00 for three months. Single copies: 25 cents.

briefly speaking

FNC meets in January

Viola Roebler was hostess to FNC Card Club Jan. 27. Prizes were awarded to Julius Baler, Mrs. Clara Echtenkamp and Mrs. Laverne Wischhof.
Next meeting is set for Feb. 25 at 7:30 p.m. in the Julius Baler home.

Von Minden elected treasurer

Deenette Von Minden, wife of State Senator Merle Von Minden of Allen, was recently elected treasurer of the Unicameral Club of Nebraska in Lincoln.
Members of the Unicameral Club include spouses of legislators and mothers of unmarried legislators. Object of the club is to promote friendship and a feeling of unity among the members, who meet once a week.
Other officers for 1983 are Carol Hefner, Coleridge, president; Faye Kahle, Kearney, first vice president; Kay Peterson, Norfolk, second vice president; and Ruth Johnson, North Bend, secretary.

Initiated into honor society

Paula Chace was initiated recently into Xi chapter of Phi Upsilon Omicron, national honor society in home economics, at the University of Nebraska-Lincoln.
Paula is a junior majoring in home economics education, and is the daughter of Dr. and Mrs. Walter R. Chace of Laurel.
Members of Phi Upsilon Omicron are home economics students and alumni selected for outstanding ability and performance in scholarship, leadership, service and character.

Braders mark 30th year

Mr. and Mrs. Herb Brader of Oakland observed their 30th wedding anniversary Jan. 23 with an open house reception in their home.
Mrs. Brader is the former Dorothy Allvin of Wayne. The couple resided near Carroll until moving to Oakland about 12 years ago.
They are the parents of four children, Mrs. Charles (Teresa) Egbert of Uehling, Dwight of Oakland, and Twila and Tina at home. There are two grandchildren.
Attending the celebration from the Carroll area were Mr. and Mrs. Paul Brader. The men are brothers.

Named to Dean's List

Bill Haas of Wayne has been named to the Dean's List for the 1982 fall semester at Hastings College.
Haas received a 4.0 grade point average for the fall semester.

'Hosanna 83' program set

'Hosanna 83' will be presented at the Laurel-Concord School gym on Sunday, Feb. 20, at 7 p.m.
The program will feature the personal testimony of 23-year-old Eric Carpenter of Randolph, who tells his story of how Christ released him from drugs and alcohol.
The program is open to the public. A free will offering will be taken. The Morning Star Band from Omaha will provide praise music.

Right to Life meeting

The Wayne County Right to Life chapter will meet tonight (Thursday) at 7:30 in the Maynard Warne home in Wayne.
Discussion will include the upcoming egg with ham fund raising breakfast. Anyone interested in the organization is invited to attend tonight's meeting.

Square dance club meeting

The Leather and Lace square dance club invites all area dancers to join them in Wayne.
Jill Kenny, secretary-treasurer for the club, said 27 students who have been taking lessons since Sept. 1 will graduate on Feb. 14 at 8 p.m. in the Student Union at Wayne State College.
Plus one dance lessons and round dancing take place the second and fourth Monday evenings of each month at the Student Union. Regular dances are held the first and third Monday evenings of each month. Admission is \$2 per person or \$4 a couple.
Orin Zach is president of Leather and Lace square dancers, and John Addison is vice president. Caller is Dean Dederman of Norfolk.



Photography: LaVon Anderson

State one-act trophy

WAYNE-CARROLL HIGH SCHOOL students received a second place trophy in Class B at the State One-Act Play Competition held last Friday in Kearney. Students, who presented the play "Adaptation" by Elaine May, won the right to compete in the state contest after taking first place in district competition held Jan. 17 at Wayne State College. In addition to the district and state honors, Wayne High also won the

West Husker One-Act Play Competition held Jan. 15. Selected as best actor in all three competitions was Wayne's Bryan Schmoldt. Members of the cast are, seated from left, Bryan Schmoldt, Dave Melton, Nancy Bahns, Pete March and Pam Maier; standing, from left, director Ted Blenderman, Kim Weander, Christy Neisius and Shelli Schroeder.

Second quarter honor rolls released

Officials at Allen Consolidated School have released the names of students listed to the honor rolls for the second quarter and first semester of school.

To be eligible for the honor roll, students must be enrolled in at least five academic subjects. Students must also achieve at least a B average in all subjects, and at least three grades must be an A.

Students receiving straight A's during the second quarter of school include seniors Mike Hoffman, Kelly Kraemer and Jody Mahler, junior Shelly Williams, sophomores Pam Heckathorn, Amy Gotch and Tammy Kavanaugh, freshman Denise Magnuson, eighth grader Kristine Blohm, and seventh graders Lanny Boswell and Lana Erwin.

Seniors — Pam Kavanaugh, Karen Magnuson, Machele Pettit.

Juniors — Julie Book, Deanna Hansen, Sheila Koch, Karma Rahn.

Sophomores — Brian Hansen, Shawn Mahler.

Freshmen — Diane Magnuson, Donna Rahn, Amie Starling.

Eighth graders — Tiffany Harder, Craig Hoffmann, Dawn Preston, Debra Uehling.

Seventh graders — Jennifer Johnson, Angela Jones.

STUDENTS receiving straight A's during the first semester of

school included senior Jody Mahler, junior Shelly Williams, sophomores Pam Heckathorn, freshmen Denise Magnuson and Diane Magnuson, and eighth grader Kristine Blohm.

Others listed to the first semester honor roll include:

Seniors — Mike Hoffman, Pam Kavanaugh, Kelly Kraemer, Karen Magnuson, Machele Pettit.

Juniors — Julie Book, Deanna Hansen, Sheila Koch, Karma Rahn.

Sophomores — Brian Hansen, Amy Gotch, Tammy Kavanaugh.

Freshmen — Donna Rahn, Amie Starling.

Eighth graders — Tiffany

Harder, Craig Hoffmann, Dawn Preston, Debra Uehling.

Seventh graders — Lanny Boswell, Lana Erwin, Elizabeth Hansen, Jennifer Johnson, Angela Jones.

NAMED TO the honorable mention list from Allen were:

Juniors — Michelle Harder, Derwin Roberts, Shellee Smith, Eva Sturges, Jeanne Warner.

Sophomores — Jay Jones, Shawn Mahler, Mary Oswald, Mitch Pettit.

Freshmen — David Heckathorn, Michelle Greenough.

Eighth graders — Kristi Chase, Jeff Gotch, Jessica Greenleaf, Nikki Oleson.

engagements



Neuhaus-Johnson

Mr. and Mrs. Arvyn Neuhaus of Wakefield announce the engagement and approaching marriage of their daughter, Amy Jo, to Dee Johnson of Wayne.
The bride-elect is a 1982 graduate of Wakefield High School and is employed in the dental office of George Goblirsch in Wayne.
Her fiancé, who is the son of Mr. and Mrs. Dale Johnson of Wayne, was graduated from Wayne Carroll High School in 1980. He is employed at Mike Perry Chevrolet Oldsmobile.
The couple is planning a May 14 wedding at Salem Lutheran Church in Wakefield.

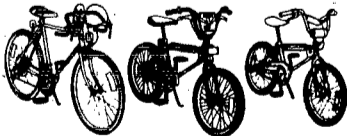


Fischer-Hegr

Making plans for a March 25 wedding at Sinai Lutheran Church in Fremont are Tami Fischer and Mike Hegr.
Their engagement and approaching marriage have been announced by the bride-elect's mother, Mrs. Mary Ann Fischer of Fremont.
Miss Fischer, a 1981 graduate of Fremont High School, is attending Wayne State College. Her fiancé, who is the son of Mr. and Mrs. Joe Hegr of Leigh, was graduated from Leigh High School in 1982 and is a musician for the Country Drifters Band.

Western Auto's 5th Anniversary

PRE-SEASON BICYCLE SALE



SAVE 20% - 50% On Bicycles
Orders by Feb. 15, 1983

Order Your Bike Before Feb. 5, 1983 — Then Draw A Mystery Discount Card Worth 20% to 50% Off Your Order. All Discounts A Minimum of 20% Off!

FREE ASSEMBLY All Bicycles paid for in advance will be assembled at NO CHARGE!

WESTERN FLYER

WESTERN FLYER... A NAME THAT HAS BEEN AN AMERICAN TRADITION OF QUALITY FOR OVER 50 YEARS!

Small deposit required with each bicycle order!

WESTERN AUTO 115 West First Street Wayne, NE Phone 375-1342

Wagon Wheel

Steakhouse & Lounge
OPEN 6 NIGHTS A WEEK
Laurel, NE Phone: 256-3812

NOTICE: Starting January 24, we will be CLOSED ON MONDAYS with the exception of parties. Need a party catered? We will cater parties anytime — Day & Night!

ENTERTAINMENT IN THE LOUNGE TUESDAYS thru SUNDAYS

Enjoy the Music Of EAST EDEN
Appearing Jan. 25-Feb. 6

Come & Enjoy our SUNDAY NOON BUFFET
Serving 11 a.m.-2 p.m.

VALENTINE'S DAY SPECIAL

Want to give something special to your sweetheart this Valentine's Day? Read on: You have a chance to win our Valentine's Day Surprise. A weekend for 2 at the Marina Inn. The couple will check in Saturday morning with late check out Sunday. The couple will receive \$30 gift certificate. The couple must be 18 years of age or older to win. Couples will get one chance to register with each dinner on Valentine Day night only — Monday, Feb. 14.

Make Your Reservations Now

The 'Heck' with Winter!

Let's think about tanned skin and

WOMEN'S BATHING SUITS

New at the Rusty Nail!

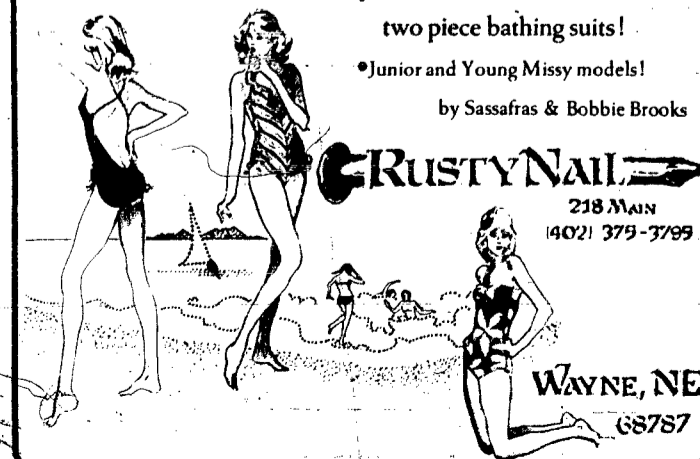
Complete selection of Ladies one and two piece bathing suits!

• Junior and Young Missy models!

by Sassafra & Bobbie Brooks

RUSTY NAIL

218 MAIN
(402) 375-3799



WAYNE, NE 68787

campus briefs

Benefit basketball game

A group of area basketball players will challenge a group of University of Nebraska football players in a benefit basketball game at WSC's Rice Auditorium on Wednesday, Feb. 9. Proceeds from the game will go to the Wayne State College W Club.

Tipoff time is 7:30 p.m. with a \$3 admission charge for adults and \$2 for students. The NU gridgers will be available for an autograph and photo session with fans following the event.

SAC band presenting concert

The Strategic Air Command (SAC) Concert Band and Jazz Band will present a concert tonight (Thursday) at 8 p.m. in Ramsey Theatre of the Peterson Fine Arts Center on the Wayne State campus.

The 50-member ensemble out of Offutt Air Force Base in Omaha performs a variety of music, including classical as well as contemporary compositions.

The concert is free and open to the public.

Planetarium showing

"Space Fantasies," a history of science fiction in outer space, is currently showing in the Wayne State College Dale Planetarium.

The show is presented every Sunday, now through Feb. 27, at 3:30 p.m. in the planetarium, which is located in the Carhart Science Building on the college campus.

All shows are free and open to the public.

WSC to represent Denmark

Wayne State College will represent Denmark in the "National Model United Nations" program to be held in New York City. Fifteen students will leave Wayne on March 27 for New York, and return on April 3. Participants will "play" at being professional diplomats at an international conference dealing with problems actually faced by the world organization.

Anyone interested in taking part in the 1983 political science eight-day program should contact Allen O'Donnell at 402-375-2200, ext. 294 or the WSC Extended Campus office.

Total cost, including round-trip transportation, hotel and tuition, is approximately \$370.

President's inauguration planned

Inauguration for Wayne State College President Dr. Ed Elliott is planned for Saturday, May 19 in Ramsey Theatre of the Val Peterson Fine Arts Center.

The inaugural ceremony will begin at 2:30 p.m. with a reception immediately following in the foyer of the Fine Arts Center. The public is invited to attend the ceremony.

WSC opens information booth at Omaha's Crossroads Mall

Starting in February, Wayne State College is planning to become more visible in the city of Omaha.

As part of a new Institutional Advancement program, an information booth will be set up in the Crossroads Shopping Mall during Saturday afternoons in February, March and April. Television commercials on Omaha TV stations will support and reinforce that program.

WEEKLY direct response advertisements will be placed during those three months in five Sun newspapers in the city of Omaha to reach prospective inquiries.

Westroads Shopping Mall will be the location for performances by the WSC music groups and Theatre Improvisation Troupe, and visibility socials will be arranged between WSC alumni, high school principals and counselors, student teacher supervisors, and WSC faculty and Institutional Advancement staff members.

PRESENTLY, over 140 students from Omaha are enrolled at WSC. Through this visibility program, WSC anticipates to increase that number and the general awareness of the college in the city of Omaha.

The Omaha visibility program is partially funded by the College Community Committee.

'Second home'

Tours help build Wayne-Finland link

Six thousand miles separate Helsinki, Finland and Wayne, Nebraska.

That distance, however, has diminished with recent tours under the aegis of Wayne State College's summer Scandinavian program, which has brought groups of Wayne residents to the land of the setting sun.

VISITORS HAVE discovered the fashionable Hotel Kalastajatorppa (pronounced "calla-stah-yah-torpa") and its congenial general director Olli Waris.

His daughter, Diana, is a student at Wayne State College where she is entering her senior year.

The hotel is unlike most city hotels. It is a sprawling complex of several buildings set among acres of manicured lawns and tall spruce, birch and pine trees bordering the blue waters of the Gulf of Finland.

The atmosphere is more that of a resort, yet it is only a 15-minute drive from the center of the capital.

WARIS IS known for welcoming all guests to the Kalastajatorppa, some of them heads of state and royalty, but he is enthusiastic when local Wayne travelers arrive.

"Of all the universities in Europe and the United States from which my daughter could choose to attend, Wayne State was her favorite," said Waris.

"In addition to its fine curriculum, I believe a motivating force, too, was the similarity of the terrain to Finland. Diana found the same closeness to nature in Nebraska that all Finnish people feel inherently."

ONLY RECENTLY, a group of Wayne residents spent part of their European vacation at the Kalastajatorppa.

Prior to their arrival, the newly appointed president of Wayne State College, Dr. Ed Elliott, stopped at the hotel and

spent some time with Waris, whom he had met on a previous trip.

Since Finland is known for its production of glassware, ceramics and textiles, Waris arranged a special side trip for the group of 25, escorting them to a factory at Porvoo, where they saw ceramic objects being produced.

He also planned a special farewell dinner in their honor before they returned to the states.

DURING THE group's visit to Porvoo, they were invited to Dr. Erik B. Riska's summer cottage.

Riska had been the personal physician to Wayne native Val Peterson, a former U.S. Ambassador to Finland. Peterson, now retired, also was governor of Nebraska.

Riska served the Nebraska visitors a number of Finnish delicacies, including the famous Karelian rice pies.

WAYNE STATE College has been conducting programs in Europe since 1969 and will again offer the Scandinavian Program as well as three others — Spain, England and Germany this coming summer.

The programs are open to everyone and may be taken for college credit if desired.

More information may be obtained by writing International Programs, Wayne State College, Wayne, Neb., 68787, or calling (402) 375-2200.

WARIS, WHO has visited Wayne, hopes to return in December 1983 when his daughter will graduate from Wayne State with a degree in business administration.

He also looks forward to extending a welcoming hand again to folks from Wayne who head towards his country and his hotel, where he wants them to feel they have discovered "a second home."

Faculty profile

Dr. Bobbye Lupack thinks Wayne State College compares favorably with other schools.

"Having taught on the East Coast, I think Wayne State students are far better prepared here than elsewhere. They are just as interesting and just as insightful, too," she said.

Dr. Lupack is an associate professor of English and director of the Teaching-Learning Center and the tutor program. She and her husband, Alan, came to Wayne State in 1978.



Dr. Bobbye Lupack

here take for granted the privileges and freedoms we have, and we don't realize what they mean until we exist without them."

DR. LUPACK earned her bachelor's degree from Boston University in 1972, her master's

degree from Boston College in 1973, and her Ph.D. from St. John's University in New York, N.Y. in 1975.

Before coming to Wayne State, she taught English and was the Director of the Higher Education Opportunity Program at St. John's.

She is a member of the Modern Language Association, the

American Association of University Women, the Kosciuszko Foundation, the Popular Culture Association, and was elected to the Polish Institute of Arts and Sciences.

Outside of the classroom, Dr. Lupack likes to read and travel. She and her husband also collect antiques and rare books.

this week at wayne state college

THURSDAY, FEBRUARY 3

WSC Plains' Writer Series No. 1 presents guest poet Jonathan Holden, poetry reading, 7 p.m., KSWC-TV studio, lower level of Val Peterson Fine Arts Center. Admission is free and open to the public; SAC Concert and Jazz Band concert, Ramsey Theatre, 8 p.m., free to the public.

FRIDAY, FEBRUARY 4

WSC women's basketball vs. Pittsburg State at Rice Auditorium, 6 p.m.; WSC men's basketball vs. Pittsburg State at Rice Auditorium, 8 p.m. Admission is \$3.50 for adults, \$1.50 high school and under.

SATURDAY, FEBRUARY 5

WSC women's basketball vs. Missouri Southern at Rice Auditorium, 6 p.m.; WSC men's basketball vs. Missouri Southern at Rice Auditorium, 8 p.m. Admission is \$3.50 for adults, \$1.50 high school and under.

SUNDAY, FEBRUARY 6

Planetarium showing "Science Fiction Special" at Dale Planetarium in Carhart Science Building, 3:30 p.m. Admission is free and open to the public.

MONDAY, FEBRUARY 7

WSC French Club presents the film "Lancelot of the Lake," 7 p.m., Nebraska Room in the Student Center. Admission is free and open to the public.

TUESDAY, FEBRUARY 8

WSC men's basketball vs. Bellevue at Rice Auditorium, 7:30 p.m. Admission is \$3.50 for adults, \$1.50 high school and under.

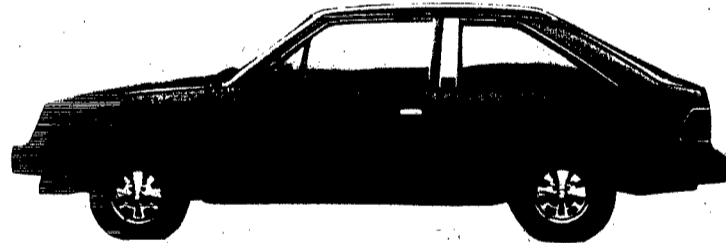
Raintree

5th & Main — Wayne Ph. 375-2090

<p>OLD STYLE 12 Pak Bottles Warm or Cold \$3.86</p> <p>POPOV VODKA Liter \$5.07</p>	<p>HARVEYS BRISTOL Creme Sherry 750 ml \$8.91</p>
---	---

This Week's "SUPER BUYS"

DRIVE THE BEST SELLING CAR IN AMERICA



1983 FORD ESCORT and look at the equipment and the price

- L Series 2-Door Hatchback**
- Maintenance-free battery • Front disc brakes • Inside hood release
 - Halogen head lamps • Folding rear seat • Color-keyed carpeting
 - 4-speed overdrive transmission • Front-wheel drive • 1.6L OVH engine
 - Steel-belted radial tires • 4-wheel independent suspension • Rack and pinion steering • Semi-styled steel wheels

\$5886⁰⁰ or \$9988 per month

* \$2086 cash or trade — amount financed \$3800 — 48 payments of \$99.88 — finance charge \$994.24 — total time price \$4794.24 — 11.9% APR with approved credit.

Also Take Advantage Of Our

11.9% Financing On All New 1982 and 1983 Cars and Trucks. There Are No Hidden Costs Or Gimmicks With The Financing. Just Down To Earth Solid Savings.

Don't Ever Buy A New Or Used Car Or Truck Until You Check With The No Bull Boys!

Arnie's FORD-MERCURY

119 East 3rd Street Wayne, NE Phone 375-1212

A reminder:

Last Chance to get a 1982 tax-break

Don't forget to make your IRA contribution, or if you don't have one, open yours before you file your 1982 income tax. There's still time!

Deposit up to \$2,000. Your total contribution is tax deductible. And with an employed spouse, up to \$4,000. Married couples with one employed worker can deposit up to \$2,250. Even the earned interest is tax-deferred until you start withdrawing at retirement when you'll probably be in a lower tax bracket.

Unlike some plans, there are no fees or commissions to pay on a Midwest Federal Individual Retirement Account.

The money you save for your retirement is insured-safe up to \$100,000 by the FSLIC, an agency of the U.S. Government.

Don't miss out on this opportunity for a tax-break now and retirement security later.

Combining new investment opportunities with insured safety!



Starts Friday, Feb. 4-10 At 7:20 p.m.

DUDLEY MOORE MARY TYLER MOORE



PG A UNIVERSAL RELEASE

Late Show Feb. 4-10 At 9:15 p.m.

NICK NOLTE EDDIE MURPHY



Save A Buck! Bargain Night Tuesday

farm briefs

Pork producers elect officers

Wayne County Pork Producers held an organizational meeting Jan. 19 and elected new officers.

Chuck Rutenbeck was named president of the organization. Other officers are Dave Jaeger, vice president and membership chairman; Ken Nolte, secretary; John Mangels, treasurer; Verdel Backstrom, public relations; and Dick Sorensen, state director.

Local directors for Wayne County precincts are Darrell French, Sherman; Dan Loberg, Deer Creek; Jerry Grone, Wilber; John Mangels, Carlisle; Terry Janke, Chapin; Verdel Backstrom, Strahan; Ken Nolte, Hunter; Jim Gustafson, Logan; Ron Krusemark, Leslie; Gene Luft, Plum Creek; Chuck Rutenbeck, Brenna; Dave Jaeger, Hancock; and Bob Bowers, Hoskins.

Persons wishing more information about the organization are asked to contact local directors.

Area man to conduct ag session

A Wakefield man will conduct a session on animal welfare during the Nebraska Cattleman's Exposition tomorrow (Friday) at the Platte County Agricultural Park in Columbus.

Tom Gustafson of Wakefield, chairman of the Feeder and NCA Animal Care subcommittee, will speak on animal welfare at tomorrow's agenda.

Today is cow-calf day and tomorrow is feedlot day at the exposition. Commercial exhibits open at 9:30 a.m. each day and close at 5 p.m. today and 3 p.m. tomorrow.

Wayne grads in UNL ag fraternity

Two Wayne-Carroll High School graduates are members of the University of Nebraska-Lincoln Ag Men Fraternity. Dallas Hansen, son of Mr. and Mrs. Martin Hansen of Carroll, was initiated as an active member. He is a 1982 graduate of Wayne High.

Todd Skokan, son of Mr. and Mrs. Larry Skokan of Wayne, was elected 1983-84 publicity chairman of Ag Men. He is a sophomore finance major at UNL and a 1981 graduate of Wayne High. Those two are among 66 current members of the fraternity.

Recertification training scheduled

Approximately 800 commercial applicators whose certification expires in 1983 can attend recertification training at any of eight locations around the state during February. A training session for all categories will be offered at each location, Nelson said.

Applicators wishing to attend one of the meetings do not need to pre-register, he said, and no fee is charged for the training provided by the Nebraska Cooperative Extension Service.

Topics to be covered include pesticide poisoning; the commercial applicator and the Hazardous Waste Law; using pesticides safely; calibration; and new pests and pesticides.

All sessions begin at 9 a.m. The nearest session is planned Feb. 16 at the Villa Inn in Norfolk.

CCC interest rate is decreased

Commodity and farm storage loans disbursed in January by the U.S. Department of Agriculture's Commodity Credit Corporation will carry a nine percent interest rate, according to CCC Executive Vice President Everett Rank.

The new rate, down from 9-1/8 percent, reflects the interest rate charged CCC by the U.S. Treasury in January, Rank said.

The interest rate on outstanding 1981 and 1982 crop commodity loans and farm facility loans disbursed since April 1, 1981, were automatically adjusted to the 9 percent rate, effective Jan. 1, Rank said.

4-H farm membership high

Despite a decline in the number of farm families in Nebraska, farm youth still make up the highest percentage of participants in the Nebraska 4-H program.

Boys and girls living on farms or ranches account for 31.9 percent of the 1982 total enrollment, according to Ken Schmidt, University of Nebraska extension 4-H specialist. Those residing in rural non-farm areas and towns under 10,000 make up 24.9 percent; those in cities 10,000 to 50,000, 15.3 percent; and those in cities over 50,000 — Omaha and Lincoln — 27.9 percent.

These data were garbled in a recent news story released by the NU Department of Agricultural Communications. The article was based on a recently-released 4-H member enrollment report for 1982 which showed what fourth highest enrollment in state 4-H history — 63,896 youth participating in all facets of the 4-H program. Four-H is the youth-serving program of the Cooperative Extension Service.




Photography: Randy Hascoli

The breeders bunch

THESE YOUNG stock cows bunch for warmth during the early February snowstorm that swept through northeast Nebraska Tuesday night and Wednesday. Though temperatures remained above the zero mark,

the wind chill factor made it tough on these brood cows and other livestock in the Wayne area. The fence-line snowbank offered the cows some protection against winter's icy blast.



this and that
don c. spitzer
wayne county extension agent

HOG FEEDING PROBLEMS

I have had several reports from Wayne County farmers whose pigs are refusing to eat enough corn to gain normally. These farmers are reporting that their pigs are eating less than two-thirds the amount of corn they normally do. This problem may be due to the presence of a toxin called vomitoxin.

Last summer there were numerous reports in Nebraska of scab infected wheat which produced several toxins including vomitoxin. Now a similar problem has been identified with corn.

Vomitoxin is most likely to occur during a wet fall and seems to be worse in areas that also had hail when corn was near maturity.

Vomitoxin can not be detected by the human eye, and a quite sophisticated laboratory test must be run such as is available at the University of Nebraska Animal Diagnostic Laboratory. The black mold normally associated with damaged grain does not indicate the presence of this toxin.

One way a farmer can detect the suspected presence of vomitoxin is when the hogs refuse to eat or eat much less corn than normal or vomit after eating. If you change to feeding corn from a year earlier and pigs resume normal feeding habits you can be reasonably sure your corn is infested with vomitoxin although the only positive identification is by sending it to a laboratory.

The toxin can not be destroyed by heat or long periods of storage and it can't be disguised by feeding additives or molasses. Diluting with good grain may help in some cases but in other cases feeding corn with only 5% vomitoxin corn can cause problems.

Vomitoxin infected corn can be fed safely to beef cattle and chickens. Hogs that have been fed vomitoxin infected corn will recover quickly when fed normal corn without any permanent damage.

If you hogs are experiencing any of the symptoms described earlier you should have the corn tested at a laboratory or change to feeding corn from previous years that probably aren't infected with vomitoxin. You should also contact your local veterinarian for possible other causes of poor performance of your hogs.

L&L TRUCKING
Pilger, NE
Local & Long Distance
Livestock & Grain Hauling
Lester Labenz
396-3368 or call toll free
800-672-8372



Thursday Night B B Q Ribs	Saturday Night Prime Rib
Noon Lunches Monday thru Friday — 11:30 to 1:00 Evening Dinners Monday thru Saturday — 5:00 to 10:30 p.m. CLOSED SUNDAY	
Black Knight Phone: 375-9988	

for Your Valentine

**INVEST
IN THE BEST**

Buy a quality Amana appliance at Charlie's Refrigeration and get a new, high interest Series F U.S. Savings Bond on select models. Come today for these best values!

Get a Savings Bond worth up to

\$750.00

BC20 & TC20 Refrigerator



Get a Savings Bond worth up to

\$500.00

C12 Chest Freezer



Amana Model RR-800



CHARLIE'S REFRIGERATION

311 Main Street Wayne Phone: 375-1811

Now comes the

LOW, LOW PRICED

Annual Renewable and Convertible Term Life Insurance

You can provide an estate of \$250,000
For an unbelievable low price of \$247

THAT'S RIGHT! The rate only. . .

\$0.99 /thousand*

Northeast Nebraska Insurance
111 West 3rd
Phone: 375-2696
Wayne, Nebraska

*Current rate for male, age 35, non-smoker, \$250,000 term, annual premium-paid payment.
Columbia National guarantees the lowest premium for one year and has the option of increasing or decreasing the premium thereafter.

WAYNE CABLEVISION

ADDS TWO MORE CHANNELS

CNN Cable News Network

NICKELODEON™

arts

IN ADDITION TO THE 4 "CABLE ONLY" SATELLITE PROGRAMMING SERVICES NOW BEING CARRIED ON WAYNE CABLEVISION. . . 2 MORE HAVE BEEN ADDED!

1. CNN — Cable News Network: 24-HOUR A DAY NEWS AND FEATURES.
2. Nickelodeon/ARTS: THE ONLY ALL DAY NON-COMMERCIAL YOUNG PEOPLE'S CHANNEL Recommended by the NEA and many PTA Associations. FOLLOWED AT 8:00 PM BY FINE ARTS PROGRAMMING (this channel shared with Wayne State College's nighttime programming)

*THESE CHANNELS ADDED TO THE SERVICES OF WAYNE CABLEVISION AT NO INCREASE IN SERVICE CHARGE!!

WAYNE CABLEVISION IS CHANGING SOME CHANNEL POSITIONS TO ACCOMMODATE THESE TWO NEW SATELLITE CHANNELS. TO AVOID ANY INCONVENIENCE. . . PLEASE CLIP AND SAVE THIS CHANNEL CHART:

CH. 2	— 24-hour Local Weather Information
CH. 3	— ESPN: 24-hour All Sports Channel (Satellite)
CH. 4	— KTIV NBC, Sioux City, Iowa
CH. 5	— HBO: Home Box Office Premium Service (Satellite)
CH. 6	— CNN-Cable News Network (Satellite)
CH. 7	— KETV ABC, Omaha, Nebraska
CH. 8	— KXNE-TV PBS, Norfolk, Nebraska
CH. 9	— KCAU-TV ABC, Sioux City, Iowa
CH. 10	— Wayne State University Nickelodeon/ARTS (Satellite)
CH. 11	— WGN-TV Ind., Chicago, Illinois (Satellite)
CH. 12	— KMEG-TV CBS, Sioux City, Iowa
CH. 13	— WTBS-TV Ind., Atlanta, Georgia (Satellite)
*CH. 3	— (with converter) WOWT CBS, Omaha, Nebraska
*CH. 3	— (with converter) KMTV NBC, Omaha, Nebraska

*Must have "cable ready" TV set or a converter to receive

ON CABLE. . . WATCH WHATEVER TURNS YOU ON WHENEVER YOU TURN IT ON.

WAYNE CABLEVISION

375-1120 120 W. 3rd St.

laurel news mrs. gary lute 256-3584

CHAMBER OF COMMERCE
The Laurel Chamber of Commerce met on Friday in the Senior Citizens Center for a dinner meeting. The Laurel Senior Citizens prepared and served the dinner for the 75 in attendance.

The business meeting was conducted by the 1982 president Armin Urwiler. The treasurer's report was given by Elmer Munter.

Armin Urwiler presented a plaque for a radio-recorder given to the center by the Laurel Chamber of Commerce, Laurel Lions Club and the Senior Citizens in honor of Fay (Pete) Stewart of South Sioux City, formerly of Laurel. The plaque was received by Gunnar Swanson, president of the Laurel Senior Citizens Center.

Armin Urwiler received a plaque as outgoing president of the Chamber.

The 1983 board of directors are: Abe Lineberry, president; Keith Knudsen, vice president; Karen Knudsen, secretary; and Elmer Munter, treasurer. Other directors are Armin Urwiler, Rosemary Mintz, Darrell Gubbels and Mike Olson. New directors are Don Sherry, Steve Liewer and Larry Havorka.

Ole Mallott of Laurel, City Administrator, gave a report on where the city of Laurel has been, where they are at present and what the plans are for the future of the city. He has been working for the city for 30 years and there has been many changes and things accomplished.

The Outstanding Citizen of the Year Award was presented to Gunnar Swanson of Laurel for his many hours of work with the Boy Scouts, Senior Citizens and many other community and civic organizations. Mr. and Mrs. Swanson have two daughters, Mrs. Twyla Hellbusch of Humphrey and Mrs. Sheryl Asbra of Sioux City. They have six grandchildren and are members of the United Lutheran Church in Laurel.

BAND TO PERFORM
Appearing at the Laurel-Concord Public School on Friday, Feb. 4 at 8:30 a.m. will be "BRAZZ," the stage band from the Piatte Campus of Central Community College in Columbus. The name of the group is derived from a combination of Broadway and jazz, the music which was featured on the first show in 1977. Since 1979, BRAZZ has been under the direction of Keith Lunde. The group has developed a tradition of solid musical performance and variety. BRAZZ '83 features a combination of jazz, pop and rock which is sure to keep an audience entertained.

LUTHERAN CIRCLES
The Circles from the United Lutheran Church in Laurel will be meeting today (Thursday).
The Sarah Circle will meet at 9:30 a.m. with Mrs. Nadine Anderson as hostess.
At 2 p.m. the Lydia Circle will meet with Amanda Schutte as hostess.
The Ruth Circle will meet at 8 p.m. with Mrs. Lucille Heitman as hostess.

FARMERETTES
The Farmerettes Extension Club from Laurel will be meeting in the home of Mrs. Morton Fredricksen on Tuesday, Feb. 8 at 2 p.m. The lesson on "The Role Group Members Play" will be given by Mrs. Lola Belle Ebmeler and Mrs. Donna Ebmeler.

WOMENS SOCIETY
The Immanuel Lutheran Women's Society will be meeting today (Thursday) at 2 p.m. at the church. Mrs. Kenneth Stark and Mrs. Jerome Mackey will be in charge of the program. Hostesses will be Mrs. Delwyn Daberkow, Mrs. Don Diederik, Mrs. Robert Buss and Mrs. Richard Ebmeler.

COMMUNITY CHORUS
The Community Chorus from Laurel will begin its rehearsals for the Easter Concert on Sunday, Feb. 6 in the Immanuel Lutheran Church at Laurel at 2 p.m. The concert is under the direction of Mrs. Marlan Mallott of Laurel and she welcomes anyone who is interested in singing to join the chorus. The concert will be presented on Psalm

Sunday in the Laurel-Concord School gym at 8 p.m.

METHODIST CIRCLES
The Circles from the United Methodist Church in Laurel will be meeting today (Thursday) at the church.

The Merry Circle will meet at 2 p.m. with Mrs. Sandy Chace and Mrs. Hazel Bruggeman as hostesses. The lesson will be given by Mrs. Susie Wacker.

The Sunshine Circle will meet with Mrs. Audrey Hinrichs as hostess. The lesson will be given by Mrs. Winnie Burns and Mrs. Frances Dickey.

METHODIST WOMEN
The Logan Center United Methodist Women will be meeting in the home of Mrs. Marguerite Dickey of Laurel today (Thursday) at 2 p.m.

PRESBYTERIAN WOMEN
The United Presbyterian Women will be meeting for its general meeting today (Thursday) at 2 p.m. The program on "Controversy" will be given by Mrs. Eleanor Thomas with the devotions led by Mrs. Marcia Lipp. Hostesses will be Mrs. LaRoi Hansen, Mrs. Fred Swanson and Mrs. Eleanor Thomas, all of Laurel.

United Lutheran Church (Kenneth Marquardt, pastor)
Thursday: Sarah Circle, 9:30 a.m.; Lydia Circle, 2 p.m.; Ruth Circle, 8 p.m.

Sunday: Sunday school, 9 a.m.; worship services, 10:15 a.m.
Tuesday: Belthel class, 7:30 p.m.
Wednesday: Confirmation, 7 p.m.; Evangelism Committee, 8 p.m.

United Presbyterian Church (Thomas Robson, pastor)
Thursday: United Presbyterian Women, 2 p.m.
Sunday: Sunday school, 9:30 a.m.; worship services, 10:45 a.m.
Wednesday: Junior Fellowship, 5:30 p.m.

United Methodist Church (Arthur W. Swarthout, pastor)
Thursday: Logan Center United Methodist Women, 2 p.m.; Merry Circle, 2 p.m.; Sunshine Circle, 2 p.m.; Joy Choir, 3:30 p.m.
Saturday: Confirmation class, 10:30 a.m.
Sunday: Sunday school, 9:30 a.m.; worship services, 10:45 a.m.; Logan Center Church services, 1:30 p.m.; Community Chorus rehearsal, Immanuel Lutheran, 2 p.m.; PPRC committee in Wayne, 2:30 p.m.
Monday: Swarthout in Omaha at Nebraska Clergy Economic Education Conference through Wednesday.
Wednesday: Altar Guild, 7:30 p.m.; senior choir, 8 p.m.

St. Mary's Catholic Church (Father Kenneth Carl)
Saturday: Mass, 7:45 p.m.
Sunday: Mass, 9:30 a.m.

Evangelical Church (Ray Bryant, pastor)
No winter services.
Tuesday: Bible study.

Immanuel Lutheran Church (Thomas B. Mendenhall, vacancy pastor)

Thursday: Seraphim Choristers, 3:30 p.m.; LWML, 2 p.m.; confirmation class, 6 p.m.; Deacons/Elders, 7 p.m.; board meeting, 8 p.m.
Sunday: Sunday school, 9:30 a.m.; worship services with Holy Communion, 10:30 a.m.; LLL meeting, 7:30 p.m.

Tuesday: Bible class, 9 a.m.
Wednesday: Choir practice, 7 p.m.

SCHOOL CALENDAR
Thursday, Feb. 3: Lewis and Clark boys varsity basketball tourney at Hartington; Junior high boys and girls basketball at Laurel with Hartington, 3 p.m.
Friday, Feb. 4: Clark finals at Hartington; 7-12 grade assembly from Piatte College, jazz ensemble with public invited, 8:35 a.m.
Saturday, Feb. 5: Lewis and Clark finals at Laurel, girls and boys conference tourney, 6:30 and 8:15 p.m.
Monday, Feb. 7: Conference instrumental music clinic at Win-side; 7-8-9 basketball with Wakefield in Laurel, 4 p.m.

VAKOC Building & Home Center

113 So. Main Wayne 373-2035
Formerly Allied Lumber

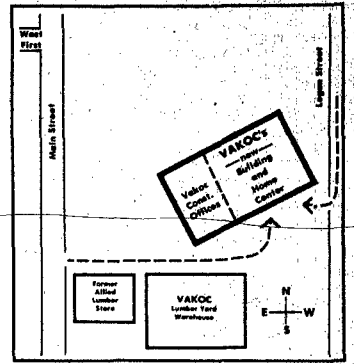
NEW STORE NEW LOCATION — NEW PRODUCTS

Free Coffee and Cookies Thursday, Friday, Saturday



REGISTER TO WIN Westinghouse Microwave Oven and other prizes. No purchase necessary.

Free Redwood Seeding Trees Given to the first 300 customers



Pre-finished PANELING SALE
Our Entire Stock Reduced 25%

Homestead Walnut Reg. 13.44 Sale \$11.00
Pecan Reg. 16.72 Now \$11.99
Ginger Reg. 15.95 Now \$11.99
Viking Elm Reg. 12.99 Now \$8.99
Hickory Reg. 13.99 Now \$9.49
Birch Reg. 8.15 Now \$6.99

Power-Full Walnut \$5.99

- LUMBER
- BUILDING MATLS.
- PLUMBING
- ELECTRICAL
- HARDWARE
- HEATING
- TOOLS
- PAINT
- WALL COVERINGS
- FLOOR COVERINGS
- CABINETS
- APPLIANCES
- KITCHENS
- BATHROOMS

WE MOVED — Just east of our former location. Entry to our new store is from 113 South Main (just drive past our former store) or from Logan Street. You'll find 10,000 sq. ft. of everything for building to home decorating.

\$109

Insulated Storm Door. Self-storing and Pre-hung. Weather resistant, enameled aluminum, bonded to a particle board core. Extruded aluminum frame to hold storm and screen panels. Has push button latch, vinyl plastic bottom seal, heavy duty air-check closer and unitized bolt hardware. Right and left hand models in sizes 2'8" x 6'8" and 3'0" x 6'8". 8468-401, -418, -427, -435

24" VANITY
Pecan woodgrained with decorative brass hardware. Marble top included. **\$99**

Pre-Cut Economy Grade 2x4 Studs. \$88 each

Luan Mahogany PRE-HUNG DOORS
Cortoned. Fully reversible. Hinges and stop applied. 2'0" x 6'8" 2'4" x 6'8" 2'6" x 6'8" Casing Not Included **\$37.00**

21¢ 12" x 12" White Ceiling Tile. Completely washable non-acoustic, plain pattern. Install easily. Interlocking edges conceal staples and assure uniform straight lines. Other patterns available at a slightly higher cost. **\$1.69**

\$2 Ray-O-Vac Lantern is handy multi-purpose lantern. Use it anywhere: home, shop, car. Battery not incl. (K308-090)

\$16.99 Black & Decker 2-Speed Jig Saw 1/2" HP has detachable 6-ft. cord. Double insulated. 2500/3200. #7530 (E016-449)

FIBERGLASS BATHTUB WALL KIT \$59.00

• 5 panels
• Complete instructions
• Soap dish included

* Fits alcove 29 1/2" deep by 53-62" wide

\$10 Family Guard Smoke Detector is easy to install. Beeps when new battery is needed. Test button, loud alarm. Battery incl. (K064-396)

\$3 Oxwall Wood Handle Hammer 16 oz. fully polished, ground head. Drop forged steel, claw type. (E068-895)

\$1 Our Own 40 Watt Fluorescent Light, cool white bulb for pre-heat or rapid start lamps. 48" length. (K290-504)

\$12.88 19-inch tool box. Removable tote tray. **\$3.99**

STANLEY MITRE BOX
Lightweight, rigid construction. Pre-set 45° and 90° angles. Uses back saw or panel saw. 85-112MB **\$3.99**

\$9 50' Extension Cord stays flexible in coldest weather. UL listed 3-conductor 16 gauge wire. A winter necessity. (K202-475)

3 for \$5.00 Wells Lamont Chore Gloves have flannel lining, knit wrists for a perfect fit. Stock up at this low price. (A061-100)

\$6 Door Mirror is shatterproof plate glass with walnut finish frame. 14" x 50" with hardware. (A728-018)

4 for \$5 Windproof Weather Proof and ready to use. 16 oz. 100% Wool. 48 oz. 100% Wool. 48 oz. 100% Wool. 48 oz. 100% Wool.

4 for \$2 Frost Freeing Plates. Frost Freeing Plates. Frost Freeing Plates. Frost Freeing Plates.

Fish & Chicken Friday, February 4
RON'S BAR
Corral, Nebraska
NEW! Mini Saled Bar on Week-ends except Fish Fry Fridays!

winside news

mrs. john gallop 286-4426

GIRL SCOUTS
 Girl Scout Troop 179 and Cadette Troop 235 met at the fire hall Thursday for their regular meeting.
 Picture frames were made by the girls.
 They made plans to tour the YMCA and Godfather's Pizza in Norfolk on Saturday.

PITCH CLUB
 Mr. and Mrs. Charles Jackson of Winside entertained the Saturday Night Pitch Club in their home on Saturday.
 The next meeting will be Satur-

day, Feb. 19 in the home of Mr. and Mrs. Dale Langenberg of Hoekins.

United Methodist Church
 (Sandy Carpenter, pastor)
 Thursday: Bible study, 8 p.m.
 Sunday: Sunday school, 10:15 a.m.; worship, Holy Communion, 11:30 a.m.
 Tuesday: Church school staff meeting, 7 p.m.
 Wednesday: UMYF, 7 p.m.

Trinity Lutheran Church
 (Vicar Peter Jark-Swain, supply pastor)

Sunday: Sunday school, 9:30 a.m.; worship, Holy Communion, 10:45 a.m.
 Monday: Choir practice, 7:30 p.m.
 Tuesday: Church council meeting, 7 p.m.
 Wednesday: Lutheran Churchwomen, 2 p.m.
 St. Paul's Lutheran Church
 (John E. Hefermann, pastor)
 Thursday: Men's Bible study, 6:30 a.m.; women's Bible study, 1:30 p.m.
 Sunday: Sunday school and Bible classes, 9:15 a.m.; worship,

10:30 a.m.; Sunday school mission film strip, 7:30 p.m.; AAL serve coffee following film.
 Monday: Women's Bible study, 9:30 a.m.
 Wednesday: Confirmation class, 4 p.m.; Sunday school teachers, 7:30 p.m.; adult Bible class, 7:30 p.m.

SOCIAL CALENDAR
 Thursday, Feb. 3: Coterie, Mrs. Irene Warnemunde.
 Friday, Feb. 4: GT Pinochle, Mrs. Ida Fenske.
 Saturday, Feb. 5: Girl Scout Tour, Norfolk.

Monday, Feb. 7: Library Board, 4 p.m.; Town Board, 7:30 p.m., special one and six year street meeting, 8 p.m.

SCHOOL CALENDAR
 Thursday, Feb. 3: Boys conference basketball tourney, Hartington.
 Friday, Feb. 4: Boys conference basketball, Hartington, division finals; NTCC Jazz Band and Swing Choir Festival.
 Saturday, Feb. 5: 7-8 boys and girls basketball, Wakefield, 1 p.m.; conference basketball championship, Wayne.
 Monday, Feb. 7: Conference instrumental clinic, Winsides, 9:30 a.m.; instrumental clinic concert, 7:30 p.m.; Fine Arts Boosters; Board of Education meeting, 8:30 p.m.
 Tuesday, Feb. 8: 7-8 boys and girls basketball, Coleridge, here, 3 p.m.; basketball, here, Wynol, girls B team, 5:15 p.m.; girls varsity, 6:30 p.m.; boys varsity, 8 p.m.
 Sunday dinner guests in the home of Mr. and Mrs. Howard Iversen were Mr. and Mrs. Lester Grubbs of Winside, Mary Bowder and Nancy Botolfsen, both of Lincoln.

belden news

mrs. ted leapley 985-2393

SILVER STAR CLUB
 The Silver Star Club met Thursday afternoon in the home of Mrs. Ted Leapley. Mrs. Elmer Ayer read an article, "Wouldn't It Be Great, If?" Roll call was answered by members reading quotes.
 Plans were made for a Valentine supper to be held Sunday, Feb. 13 at the Bank Parlors.
 Mrs. Bertha Heath joined the club.
 Pitch was played with Mrs. Heath winning high, Mrs. Manley Sutton, low and Mrs. Elmer Ayer received the traveling prize.

U&I BRIDGE
 The U&I Bridge Club was entertained Friday afternoon in

the home of Mrs. Ted Leapley. Guests were Mrs. R.K. Draper and Mrs. Frank Kittle.
 Mrs. Robert Wobbenhorst received high, Mrs. Doug Preston, second high and Mrs. Don Winkelbauer, low.

Presbyterian Church
 (Thomas Robson, pastor)
 Sunday: Church, 9:30 a.m.; church school, 10:30 a.m.

Catholic Church
 (Father Daniel Herak)
 Sunday: Mass, 10:30 a.m.
 Bruce Barks of Panora, Iowa was a Jan. 25 visitor in the Earl Barks home.
 Mr. and Mrs. Lawrence Fuchs visited Saturday with Mrs. Oliver Borjenbruch in Columbus.

Mr. and Mrs. Lawrence Fuchs visited Sunday with David and Patty Fuchs of Lincoln.
 Robert Anderson of Coleridge and Mrs. Arlene Graham attended the Farm Bureau Legislative School Jan. 25 and 26 at Lincoln.
 The evening of Jan. 25, they entertained at supper Sen. and Mrs. Richard Peterson and Sen. and Mrs. Elroy Hefner.
 Saturday dinner guests in the Don Boling home were Becky Boling of Lincoln and Mr. and Mrs. Larry Poppe and girls of Wayne.
 Becky was a weekend guest in the Boling home.
 Mr. and Mrs. Clarence Stapelman visited Sunday with Dennis Stapelman in Millford.

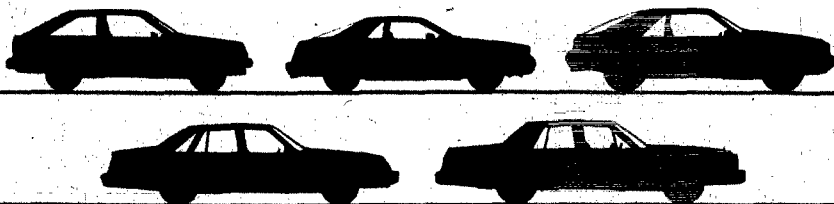
DIANE D. DAVIES C.P.A.
 Will be at the Winside State Bank on Wednesdays from 9-3:30 to prepare income tax returns.
 Please call the Winside State Bank — 286-4545 to make an appointment.

YOUR MERCURY DEALERS ANNOUNCE

11.9% NOW'S THE TIME!

ANNUAL PERCENTAGE RATE

NO OTHER FACTORY-SPONSORED CAR FINANCING RATE IN AMERICA IS LOWER. YOU COULD SAVE HUNDREDS OF DOLLARS ON ALL OF TODAY'S NEW '83 AND '82 MERCURYS.*



Now qualified buyers can get a low 11.9% financing rate on any new 1983 or 1982 Mercury Lynx, LN7, Copri, Marquis, or Grand Marquis.

Your participating Mercury Dealer can arrange this 11.9% financing for 24 to 48 months through participating financial institutions. You can take delivery from stock by March 31, 1983, or you can order the exact car you want by February 28, 1983. Actual savings depend upon amount financed, duration of financing, and state law. Dealer participation may affect customer savings. Limit one per customer.

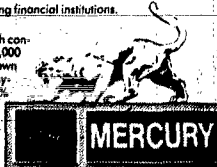
See your Mercury Dealer today. You could save hundreds and hundreds of dollars.

*Only the yet-to-be-introduced 1983 Cougar is excluded.

AT THIS RATE:	YOU CAN SAVE:
18%	\$1,260.96
16%	\$ 838.56

Financing through participating financial institutions.

Example of a typical 48-month contract: total cash price of \$10,000 with a \$1,500 trade or cash down payment. Your monthly payment would be \$249.68 at 18% A.P.R., \$240.88 at 16% A.P.R., \$223.41 at 11.9% A.P.R. Dealer participation may affect customer savings.



SEE YOUR LINCOLN-MERCURY DEALER

VAKOC Building & Home Center

113 So. Main Wayne
 375-2035
 (Formerly Allied Lumber)

GRAND OPENING White-Westinghouse SALE

Come in and look at the great values.

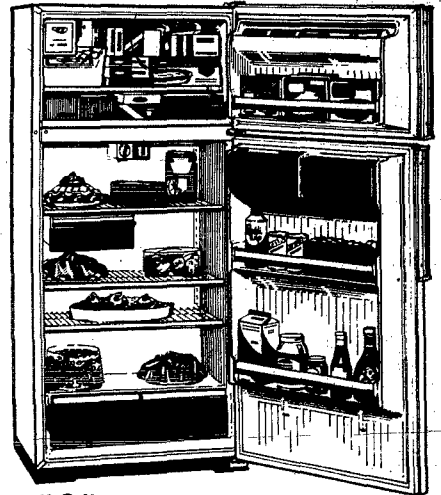
White-Westinghouse
 28 Inch Wide, 14.0 cu. ft.
 Completely Frost Free
 Refrigerator-Freezer

Model RT146E

- Completely Frost Free
- Energy Saver switch
- Foamed-in-place insulation
- 3 1/2 cu. ft. freezer compartment
- Provision for optional automatic ice maker
- Freezer interior shelf plus two door shelves, including juice can rack
- Three cantilevered, adjustable shelves
- Twin covered crispers
- Adjustable third pan
- Twin covered dairy compartments
- Removable utility bin
- Reversible, textured "Leather-Look" doors

RT146E
 Reg. \$388
\$499

Other Models As Low As \$389

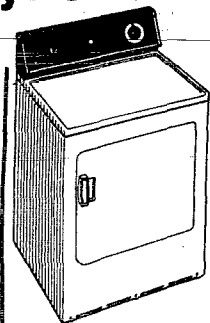


White-Westinghouse
 Model RT146E

Buy Now and Save!

Free
 Coffee & Cookies
 Thursday, Friday,
 Saturday

Register To Win
 Westinghouse
 Microwave
 Oven
 And Other
 Prizes
 No Purchase
 Necessary



White-Westinghouse
 Heavy Duty, Energy Saver
 Clothes Dryers with Cross
 Vane Tumbling

Gas Model DG400E
 Electric Model DE400E

- Two temperature selections—Regular, Air Fluff
- Porcelain enameled basket
- Automatic cool down
- Up front lint collector
- Safety start button
- Optional stationary drying shelf

White-Westinghouse
 DE4000
 Reg. \$283
\$259



White-Westinghouse
 Two Speed
 Top Loading Washer
 with Energy Saver Settings

LA500A
 \$39 Off
\$373

Other Models As Low As \$349

- Large capacity
- Two wash/spin speed selections
- Three water level selections with reselect
- Three water temperature selections
- Deep ramp agitator
- Porcelain enameled wash basket
- Lock 'n Spin™ safety lid—locks during spin
- Lint filter and recirculation system
- Four leveling legs
- Optional fabric softener dispenser

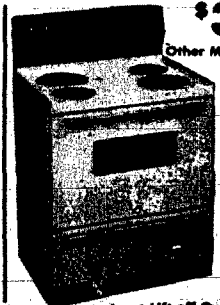
Free
 REDWOOD
 SEEDLING TREES
 Will Be Given To The
 First 300 Customers



SU300E
 Reduced \$31
 Now
 Only
\$318

White-Westinghouse
 Energy Saving Automatic
 Built-In Dishwasher

- Energy saver switch
- Single dial control
- Two level hydrodynamic wash action
- Optional heat dry/rinse dry setting
- All porcelain enameled interior finish
- Dual covered detergent dispenser
- Automatic pre-rinse
- Choose 'n change color panels



KF430E
 Save \$60
\$369
 Other Models As Low As \$309

KF430E
 • Porcelain Enameled, Easy Clean Oven

• Clock/Minute Timer
 • Two 8", Two 6" High Speed Surface Units

- Lift-off Oven Door with Lock-In Window
- Automatic Oven Interior Light
- Oven and Surface Unit Signal Lights
- 60-sec. Full Wash Storage Drawer

We're making things better for you

The Wayne Herald
And Participating Merchants Present

Homemakers School 1983



Come Share More of the Good Life
Monday, February 7 7:00 P.M.

Wayne City Auditorium

Doors Open At 6:00 P.M.

COME EARLY AND ENJOY THE FUN!!

★ COOKING DEMONSTRATIONS ★ FREE ADMISSION ★ FREE DOOR PRIZES ★ FREE GIFT PACKS

Register at the door to win these prizes!

Diamond Center
Gold Nugget Hand-Crafted
at Diamond Center
Kids Closet
Musical Stuffed Animal
Timberline Wood Products
Lovely Wooden Spice Rack
Time Out
\$15 Food Gift Certificate
Peoples Natural Gas
Incredible Water Saver Kit
Water savers for bowl,
kitchen and 2 bath sinks
Diet Center
\$20 Gift Certificate
T&C Electronics
Maganavox AM Pocket Radio
Wayne Shoe Co.
Black Shoulder Bag
Rusty Nail
Levi Nylon Cordura Clutch
& Matching Key Case

The Cupboard
Spring Form Cake Pan
Johnson Frozen Foods
Boneless Ham
Doescher Appliance
Microwave Popcorn Popper
Microwave Bacon Rack & Baking Sheet
Microwave Roasting Rack

Gay Theatre
(6) Show Tickets to
An Officer & A Gentleman
Carhart Lumber Co.
Coffee Boiler

The Book Store
(3) Hallmark Cookbooks Vol. III
Sav-Mor Drug
Country Kitchen Gourmet Ware,
microwave safe
Joanie Designs
Kitchen Floral Arrangement
designed by Joanie

Wayne Greenhouse
Blooming Potted Tulip Plant
The Wayne Herald
(3) 1-Year Subscriptions
Sunbeam
Dry Stick I
Presto
"Pressure Cooking Is Pleasure Cooking"
Cookbook
Mine's Jewelry
Kremintz Pendant & Earrings in the
Austrian Crystal Collection
Swan's Ladies
\$15 Gift Certificate
Black Knight
\$15 Gift Certificate
Ben Franklin
Perfume
Charlie's Refrigeration
Corning Browning Skillet
Pamida
Libby 24-Piece Crystal Infelude Tumbler Set

1st Savings Co.
Betty Crocker Cookbook
Better Homes & Gardens
Microwave Cookbook
Hometown IGA
Bags of Groceries
Grless Rexall
Box of Russel Stover Candy
Bill's GW
Bags of Groceries
Kuhn's Dept.
6 Pair Today's Girl Panty Hose
Surber's
\$10 Gift Certificate
Mike Perry Chev-Olds
Free Oil Change
State National Bank
\$25 Savings Certificate
Arnie's Ford-Mercury
Set of Floor Mats
First National Bank
7-Piece Cutlery Set With Block

Deliciously different Hawaiian style burger bonanza

To add a new and deliciously different dimension to ground meat, here is a burger bonanza — Hawaiian style.

Season sensible ground turkey meat (or if you prefer, lean beef) with the gentle flavors of the islands — pineapple and mild green onions. This tasty mixture includes PREMIUM Saltine Crackers and makes eight

burgers. Grill them to perfection, then top with a tangy sweet and sour sauce. With green onions and radishes to make a salad platter, it can be a special but informal party.

Cristi Cooper, Homemakers School Home Economist, recommends broiling in the oven year round or barbecuing outdoors when the weather permits.

HAWAIIAN BURGERS

1-1/2 lbs. ground turkey meat or lean ground beef

1 (20-ounce) can crushed pineapple, drained and juice reserved (about 1 cup)
1 Keep Fresh Reclosable Bag PREMIUM Saltine Crackers, finely crushed (about 1-1/2 cups crumbs)

1/4 cup sliced green onions
2 large eggs, beaten

Sauce:
2 tablespoons BLUE BONNET Margarine
2 tablespoons cornstarch
1 cup reserved pineapple juice
1/4 cup vinegar
2 tablespoons soy sauce
1 tablespoon firmly packed brown sugar

1 tablespoon sliced green onions
1/2 teaspoon ginger

Garnish:
1 tablespoon sliced green onions
Whole green onions
Radishes
Parsley sprigs

To Oven Broil Hawaiian Burgers:

1. Make Burgers: In large bowl, combine ground meat and pineapple, saltine crumbs, green onions and eggs. Blend thoroughly, shape into 8 patties, 3/4-inch thick. Refrigerate, if necessary, till ready to cook.

Preheat oven broiler for 5 minutes, arranging rack and broiler pan so burgers will be 4 inches from source of heat. Broil turkey burgers 10 minutes each side, or till well done. Broil beef burgers 5 minutes each side. Remove to serving platter; cover and keep warm.

2. Make Sauce: In medium saucepan over low heat, melt margarine; stir in cornstarch. Blend in pineapple juice, vinegar and soy sauce, keeping mixture smooth. Add brown sugar, green onions and ginger. Continue cooking over low heat, stirring con-

stantly, till sauce boils; reduce heat and cook 2 minutes more. (Sauce may be made ahead and reheated over hot coals in covered oven proof saucepan or casserole.)

3. To Serve: Place burgers on large serving platter; top each with equal amount of sauce. Garnish with a sprinkling of sliced green onions, radishes, and parsley sprigs around burgers. Makes 8 servings.

To Barbecue Burgers Outdoors:

1. Prepare Barbecue: Prepare

outdoor barbecue or grill ahead of time, allowing 35 to 45 minutes for coals to become white-hot and setting grill rack 4 inches from heat.

2. Make Burgers: Prepare burger mixture as in Step 1, shaping into 8 patties, approximately 4 inches in diameter. For turkey burgers, grill over hot coals 10 to 12 minutes each side. (Turkey burgers are done when they are no longer pink inside.) For beef burgers, grill 5 to 7 minutes each side.

3. Make Sauce: Follow directions in Step 2.
4. To Serve: Serve as in Step 3.



A quick fish entree

One bite of the Marsala Poached Sole and you are hooked! It's a delicious fish entree that is easy to prepare.

Home Economist Cristi Cooper from Homemakers Schools, Inc. recommends Marsala Poached Sole as a tasty entree that requires little time to prepare. She notes that the fillets of sole are poached in a flavorful blend of melted Soft BLUE BONNET Margarine and Marsala wine with sliced green onions and mushrooms. When the fillets are tender-done, she suggests placing

them on a serving platter to be kept warm. The sauce is then thickened, laced with whipping cream and poured over the fish. Add salad and dessert, dinner is served.

MARSALA POACHED SOLE

Makes 4 to 6 servings
4 tablespoons Soft BLUE BONNET Margarine
1-1/2 pounds fillet of sole (about 8 fillets)
1/4 cup sliced green onions
Black pepper

1 cup dry Marsala wine
2 cups thinly sliced mushrooms
1 tablespoon flour
1/2 cup whipping cream
Lemon wedges
Minced fresh parsley

1. Melt 2 tablespoons margarine in a large skillet over low heat. Remove from heat. Roll up fillets and place, seam side down, in skillet. Sprinkle with green onions and pepper.
2. Pour Marsala wine over fillets and sprinkle with mushrooms. Bring to a simmer

over medium heat. Reduce heat to low, cover and cook till fillets are tender, about 2 to 3 minutes.
3. Remove fillets from skillet to a warm platter and keep warm. Increase heat to medium high and continue cooking to reduce liquid by half.

4. Mix remaining 2 tablespoons margarine with flour. Stir into liquid in skillet. Cook 2 minutes over medium heat, stirring occasionally, till thickened. Stir in cream; heat thoroughly without boiling. Pour sauce over fillets and garnish with lemon wedges and parsley.

LOSE 17 TO 25 POUNDS IN JUST 6 WEEKS

NOW OVER 1,500 LOCATIONS

OUR PROGRAM IS FAST, SAFE AND AFFORDABLE!

CALL NOW: **DIET CENTER** WE'RE #1

NO SHOTS NO DRUGS

112 West 2nd (Professional Bldg.) Wayne 375-3400

Be sure to attend the Homemakers School '83 Monday night at 7 p.m. at the Wayne City Auditorium. Don't forget to register for free door prizes including a \$20 gift certificate from the Diet Center.

Be My Valentine!

Diane Vande Velde is showing Home Economist Cristi Cooper the newest in spring merchandise for Valentine's Day!

Sweet's New Spring Merchandise Arriving Daily!

YOU CAN BANK ON GETTING A GIFT AT FIRST NATIONAL



Sue Jammer is showing Home Economist Cristi Cooper the large selection of fine gifts she can select from just by opening or adding to a savings account or with a qualifying deposit. Stop in today for all the details.

- ★ Open a new checking or Now account for \$500.00
- ★ Purchase a certificate of deposit
- ★ Purchase a money market certificate
- ★ Open or add to an IRA
- ★ Open a Money Market Plus Account

ITEM (Choose One)	New \$500 Checking or NOW	Certificates of Deposit or Money Markets or Money Market Plus					NEW IRA
		\$500-999	\$1000-4999	\$5000-9999	\$10,000-19,999	\$20,000 or more	
Sandwich Knife	FREE	FREE	FREE	FREE	FREE	FREE	FREE
Carver	FREE	FREE	FREE	FREE	FREE	FREE	FREE
Butcher	FREE	FREE	FREE	FREE	FREE	FREE	FREE
9" Cutting Board	FREE	FREE	FREE	FREE	FREE	FREE	FREE
7 pc. Steak Set w/Caddy	12.95	12.95	10.95	8.95	7.95	5.95	3.95
7 pc. Cutlery Set w/Block	23.90	23.90	20.90	17.90	15.90	13.90	15.90
Napkin Rings	3.10	3.10	2.10	FREE	FREE	FREE	FREE
Recipe Box	4.10	4.10	3.10	2.10	FREE	FREE	FREE
Upright Towel Holder	7.50	7.50	5.50	3.50	2.50	FREE	FREE
Salt & Pepper & Napkin	7.90	7.90	5.90	3.90	1.90	FREE	1.90
Coaster Set	9.25	9.25	7.25	5.25	3.25	FREE	2.25
Bread Box	38.95	38.95	35.95	33.95	29.95	25.95	30.95



First National Bank Of Wayne
Main Bank - 301 Main Street - 375-2525 Drive-In Bank - 7th & Main - 375-3092
Member F.D.I.C.



Come Share More of the Good Life at

Homemakers School 1983



Myla Foote and Cristi Cooper, home economist, look over the display of Nabisco Saltine Crackers which Cristi will use in her cooking school.

STORE HOURS:
8 a.m.-9 p.m. Monday-Friday — 8 a.m.-9 p.m. Saturday — 8 a.m.-6 p.m. Sunday

Prices Effective Wednesday, February 2 Thru Tuesday, February 8

Register Thru Tuesday — Drawing Tuesday Evening For FREE \$50 Worth of Groceries!



Cristi Cooper, home economist, and Margaret Melona display the large selection of Hershey's Cocoa and Fleischmann's Yeast used in the cooking school.

LETTUCE 3 / \$1.00	New Fresh CABBAGE Pound 12¢	Sunkist 113 Size ORANGES 20 / \$1.29
Colgate Palmolive LIQUID DETERGENT 48-Oz. Bottle \$1.89	Gillette Lite N' Rite ICE MILK All Flavors — 1/2 Gallon \$1.29	Shurline ORANGE JUICE 6-Oz. Cans 3 / \$1.00
Shurline BUTTERTOP BREAD White & Wheat Large 1 1/2-Lb. Loaf 69¢	Keenler Vesta SALTINE CRACKERS 1-Lb. Box 69¢	Kraft New Size Buttermilk or Bacon & Tomato DRESSING 16-Oz. Bottle \$1.19
Old Home RAISIN BREAD 1-Lb. Loaf 99¢	Shurfresh POTATO CHIPS Triple Pak 89¢	RC & Dr. Pepper POP 8 16-Oz. Bottles Plus Deposit 99¢
Northern Soft Print TOILET TISSUE 4-Roll 99¢	Brooks CHILI HOT BEANS Watch in February 2 Papers For Coupon Worth 1 Free Can 15-Oz. Can 39¢	BE SURE TO CHECK BILL'S GW BEER SPECIAL EACH WEEK COORS 12 Pack 12-Oz. Cans \$4.29

Shurfresh 1% MILK
Plastic Gal. Jug \$1.44

Shurfresh 1/2 & 1/2 Pint 44¢

Gillette Nordica COTTAGE CHEESE
24-Oz. Ctn. \$1.09

Kraft American SINGLE CHEESE
1-Lb. Pkg. \$1.99

GROUND CHUCK
Lb. \$1.49

Boneless SIRLOIN TIP OR RUMP ROAST
Lb. \$1.79

Boneless HEEL ROAST
Lb. \$1.59

Whole Grade A CHICKENS
Lb. 51¢

Family Pack FRYERS
Lb. 49¢

Lean Boneless STEW BEEF
Lb. \$1.89

Shurfresh Sliced LUNCHEON MEATS
Sliced 12-Oz. Pkg. \$1.09

John Morrell All Meat HOT DOGS
12-Oz. \$0.99

John Morrell All Beef FRANKS
Lb. Pkg. \$1.39

Armour Star SMOKIES
12-Oz. \$1.39

Wimmers POLISH SAUSAGE
Lb. \$2.19

Wimmers Skinless WIENERS
12-Oz. \$1.35

Wimmers 11-Oz. Chunk BRAUNSCHWEIGER
\$1.15

Farmland Thick or Thin Sliced BACON
Lb. Pkg. \$1.79

Maple River BACON
Lb. Pkg. \$1.49

Farmland 12-Oz. Pkg. LINK SAUSAGE
\$1.09

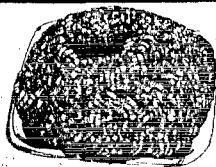
Jennie-O TURKEY HAMS
Lb. \$1.59

ARMOUR CHICKEN-FRIED STEAK
Lb. \$1.39

Roho CHICKEN BREAST FILLET
12-Oz. \$2.49

Gorton Crunchy FISH FILLETS
12-Oz. \$1.69

Taste O'Sea POLLOCK FILLET
Lb. Pkg. \$1.19



100% Pure, 75% Lean

No Retailers Please!

GROUND BEEF
Lb. **99¢**

USDA Choice ROUND STEAK
Lb. \$1.59

Boneless FAMILY STEAK
Lb. \$1.69

DELICATESSEN

John Morrell LARGE BOLOGNA
Lb. \$1.19

John Morrell BRAUNSCHWEIGER
Lb. 79¢

Wimmers NEW ENGLAND SAUSAGE
Lb. \$2.79

FRENCH FRIES 1 Serving — 35¢

Deep Fried White You Wait 2 Servings — 65¢

BROASTED CHICKEN \$3.89
With Salad — \$4.89

BILL'S



Member of
AFFILIATED Foods
Cooperative, Inc.

Owned & operated independently by Lueders, Inc.

Peach jams recall summer

Daily meal planning can be more joy than chore if you take advantage of fresh peaches when they become plentiful. Serve them fresh in a variety of recipes and then give thought to the future. Wouldn't it be pleasant to recall summer with the taste of homemade Peach Almond Jam? Make plans now to prepare a batch when peach season arrives.

Be certain your shopping list includes CERTO Fruit Pectin. Two pre-measured pouches come in a package, along with a recipe leaflet that also gives directions on how to prepare the jam jars. Use the contents of a convenient pouch, keeping in mind that both CERTO and SURE-JELL Fruit Pectins help assure a good "set." Remember that natural pectin, which acts as a binder in fruit, decreased as fruit ripens. Consequently, it's necessary to supplement it with CERTO or SURE-JELL Fruit Pectin so that the jam will "jell," so to speak. While both fruit pectins bring successful results, they are not to be used interchangeably. They should be used only in recipes developed specifically for them.

Homemakers School Home Economist Cristl Cooper gives these jam and jelly making tips. Select peaches that are near tree-ripeness — the best indicator being a creamy yellow or golden background. Avoid peaches with wrinkles, traces of green or brownish spots. Fresh ripe peaches should be refrigerated, whether directly from the market or ripened at room temperature.

Line up the prepared jam jars before beginning the recipe. Accuracy is important so that the essential ingredients are in correct proportion to assure a "set." Unlike years ago when cooking time was long, nowadays cooking time is reduced to mere minutes, by adding a controlled amount of commercial fruit pectin. The benefit of the short-boil method is apparent; it helps retain more of the fresh fruit flavor and color that might possibly boil away during a long cooking time.

Clip and save the recipe for Peach Almond Jam. Use the second convenient pre-measured pouch of CERTO Fruit Pectin in the package to prepare this tart spread. It's a tempting combination that enhances warm morning toast and muffins. Add another package of CERTO Fruit Pectin to the shopping list so you



can prepare Peach-Pineapple Conserve. It's a delicious fruit and nut conserve that will enhance meals.

PEACH ALMOND JAM

- 4 cups prepared fruit (about 3 lb. fully ripe peaches)
- 1/4 cup lemon juice
- 1/2 cup chopped almonds
- 7 cups (3 lb.) sugar
- 1 pouch CERTO Fruit Pectin
- 1/4 teaspoon almond extract

First prepare the fruit. Peel and pit about 3 pounds peaches; grind or finely chop. Measure 4 cups into 6- or 8 quart saucepot. Add lemon juice and almonds.

Then make the jam. Thoroughly mix sugar into fruit in saucepot. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and im-

mediately stir in fruit pectin and almond extract. Skim off foam with metal spoon. Ladle quickly into hot jars, filling to within 1/4 inch of top. Cover and process in boiling water bath for 5 minutes. Makes about 7-1/2 cups or about 8 (8 fl. oz.) jars.

PEACH-PINEAPPLE CONSERVE

- 2-1/2 cups prepared fruit (about

- 2-1/2 lb. fully ripe peaches)
- 1/2 cup chopped maraschino cherries
- 1/4 cup lemon juice
- 1 can (8 oz.) crushed pineapple in juice
- 1 1/2 cups chopped nuts
- 7 1/2 cups (3 1/4 lb.) sugar
- 2 pouches CERTO Fruit Pectin

First prepare the fruit. Peel and pit about 2-1/2 pounds peaches. Grind or finely chop. Measure 2-1/2 cups into 6- or 8 quart saucepot. Add cherries,

lemon juice, undrained pineapple and nuts.

Then make the conserve. Thoroughly mix sugar into fruit in saucepot. Place over high heat, bring to a full rolling boil and boil hard 1 minute stirring constantly. Remove from heat and immediately stir in fruit pectin. Skim off foam with metal spoon. Ladle quickly into hot jars, filling to within 1/4 inch of top. Cover and process in boiling water bath for 5 minutes. Makes about 8 1/4 cups of about 10 (8 fl. oz.) jars.

Nabisco Nilla Wafers

It's a peachy dish!

When an impromptu party needs a special dessert, serve a peach shortcake that tastes like a million and has looks to match. Impressive, elegant, delicious—all aptly describe this fabulous dessert.

Peach Shortcake is quick and easy to make—a shortcake with a decided difference. Made from a mix, it includes NILLA Wafers for extra flavor and crunch. Just before serving, split the biscuits and spoon on whipped cream and canned or fresh peaches for a truly glamorous taste-treat.

The basic NILLA Wafer Shortcake is versatile and can be served year-round. During the summer, when fresh fruit is plentiful, make it with strawberries, raspberries, blueberries, blackberries, nectarines or bananas, as well as peaches. At other times, use canned or frozen fruits, which have been thoroughly drained.

Turn an ordinary party into something special or a special occasion into something spectacular with this pretty-to-look-at, delicious-to-eat Peach Shortcake. It's a superb dessert that your guests will still be talking about the next day.

PEACH SHORTCAKE

- 38 NILLA Wafers, finely rolled (1-1/2 cups crumbs)
- 1-1/4 cups buttermilk baking mix
- 3/4 cup fortified whole bran
- 1/2 cup chopped walnuts
- 1/2 cup sugar, divided
- 1/2 teaspoon baking soda
- 1 egg, beaten
- 2/3 cup milk

- 1/3 cup BLUE BONNET Margarine, melted
- 1 pint whipping cream
- 1 (29 ounce) can peach slices, drained, or 4 lbs. peaches, peeled and thinly sliced.

1. Preheat oven to 400 F.



2. In medium bowl, combine water crumbs, baking mix, whole bran, walnuts, 1/2 cup sugar and baking soda. Using fork, stir in egg, milk and margarine.

3. Drop heaping tablespoons of batter onto baking sheet to make 8 shortcakes. Bake 12 to 15 minutes, or till golden.

4. In small bowl, with electric mixer at high speed, beat cream and remaining 1/2 cup sugar till stiff.

5. When shortcakes are slightly warm, split in half; arrange bottom halves on individual serving plates. Divide half of whipped cream and peach slices evenly among shortcakes, set shortcake tops over cream and peaches. Spoon remaining whipped cream and peach slices over tops. Makes 8 servings.

To Microwave Peach Shortcakes:

1. Prepare batter as in Step 2.
2. In 7 (6 oz.) microwave-proof custard cups place 2 large paper baking cups. Using half of batter, fill each about 1/2 full.
3. Set in microwave oven in a circle, keeping about 1-inch apart. Microwave at 100% power 4-1/2 minutes or till top springs back when lightly touched and no moist areas remain. Remove from oven; let stand 1 to 2 minutes; remove from custard cups to cool. Repeat with remaining batter.
4. Serve as in Step 5. Makes 14 shortcakes.



Surprise Your Sweetheart

...with something special from the Cupboard. All of our Valentine items are now in, plus the Cupboard has everything from delicious gourmet jelly beans and international teas to fine cookware and kitchen gadgets.

We invite you to shop at:

THE CUPBOARD, INC. 307 Pearl

All Kitchen Cabinets Reduced!

Choose From Crystal, Merillat, Mid Continent, Medallion.

FREE
Designing
Estimates
Countertops

HOME-MAKERS SCHOOL

While You're In Check Out Our Current Wallpaper Sale!

All Finished Waterbeds Reduced!

Choose From Over 20 Styles!

SHILO

NOW **\$374⁹⁵**

- Quality stain & lacquered finish
- Perfect low end price point
- K, Q, or SS availability

CARMEL

NOW **\$449⁹⁵**

- Lighter, feminine design
- Solid wood tongue & grooved backing
- Etched mirror
- K, Q or SS availability
- Pillow stop headboard feature

All Beds Include FREE

- Mattress Pad
- Solid Color Percalé Sheets
- 2-Piece Vinyl Rails
- Percalé Comforter

Retail Value **\$169.95**

Timberline WOOD PRODUCTS

Ving & Jon Kardon
215 Main St.
Wayne, MI 48186
313-772-1122



STOP
LOOK
READ THIS

DOWN — DOWN — DOWN — WE'VE
SLASHED PRICES "EVEN LOWER"
On Our Winter Clearance Sale

LADIES SHOP

- **DRESSES** PRICES SLASHED **1/2** OR MORE
Large group Junior and Missy Dresses, \$7.99 up.
- **SPORTSWEAR** PRICES SLASHED **1/2** OR MORE
Coordinate groups...Blazers, Slacks, Skirts, Blouses.
- **SWEATERS, BLOUSES & TOPS** **1/2** OR MORE
- **SLACKS & TROUSERS** **1/2** PRICE
- **COATS & OUTERWEAR** **1/2** PRICE OR MORE
- **JEANS** **1/2** PRICE

MEN'S SHOP

- **SWEATERS** PRICES SLASHED **1/2** OR MORE
- **SPORTSHIRTS** PRICES SLASHED **1/2** OR MORE
- **SLACKS** **1/2** OR MORE

LOOK TODAY

SURBER'S SURBER'S

Innovative mixer is available

A new series of Mixmaster Power Plus mixers has been announced by the SUNBEAM Appliance Company. These mixers, the most powerful SUNBEAM has ever made, include solid state electronic controls. This "Selectronic Control" feature provides increased power by a minimum of 20% at every speed.

The Selectronic Control delivers better mixing results, monitors positive speed control at all ranges and maintains the exact speed regardless of the ingredients being combined. It allows the mixer to smooth out all speeds and eliminates cogging or searching for a speed, especially at higher speeds.

More powerful than the 335-watt motor previously available, the 350-watt heavy duty motor used in this new SUNBEAM mixer, can knead three 1-pound loaves of bread at one time. This mixer also runs

substantially quieter than previous models.

Features of the SUNBEAM Mixmaster Power Plus mixer with Selectronic Control include heavy duty dough hooks, 2 deep tapered stainless steel bowls in 2-quart and 4-quart sizes, 16-speed Mix-Finder dial with

solid state control and large built-in worklight.

For convenience the mixer has automatic bowl rotation, built-in cord storage and recipe/instruction book. Versatility is added with the accessory power drive for optional attachments.

This innovative mixer is available in chrome, white and almond colors. SUNBEAM also offers the Selectronic Mixmaster Power Plus mixer in a package consisting of an almond mixer and three attachments, the food grinder, slicer/shredder and juicer.

Try this peach marmalade

PEACH MARMALADE

4-1/2 cups prepared fruit (1 orange, 2 lemons, 1 cup water and about 2 lb. fully ripe peaches)
7 cups (3 lb.) sugar
1 pouch CERTO Fruit Pectin

First prepare the fruit. Cut 1 orange and 1 lemon into quarters and remove seeds. Grind, chop

fine or slice fruits crosswise wafer-thin. Squeeze the juice from the second lemon; measure 2 tablespoons. Combine orange, lemon, lemon juice and water in saucepan. Cover and simmer 20 minutes. Peel and pit about 2 pounds peaches. Finely chop or grind. Combine all fruits and measure 4-1/2 cups into 6- or 8-quart saucepot.

Then make the marmalade.

Thoroughly mix sugar into fruit in saucepot. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and immediately stir in fruit pectin. Skim off foam with metal spoon. Ladle quickly into hot jars, filling to within 1/4 inch of top. Cover and process in boiling water bath for 5 minutes. Makes about 7-1/2 cups of about 8 (8 fl. oz.) jars.



Food processor makes herb bread

Growth in the convenience food industry is an indication that time and labor-saving meals have considerable appeal for modern cooks. And the sales of small appliances, such as food processors, appear to confirm it. How much time and work new products save is actually up to the user. Savvy cooks may not be tempted to change their ways, but adventurous cooks seem to welcome innovations. One of the recent ones is making yeast bread in a food processor.

3 tablespoons sugar
1/2 teaspoon dried marjoram leaves
1/4 teaspoon dried thyme leaves
1/4 teaspoon dried oregano leaves
1 package FLEISCHMANN'S Active Dry Yeast
1/2 cup warm water (105 F.-115 F.)
1/2 cup dairy sour cream
1/2 cup milk

margarine, sugar, marjoram, thyme and oregano in bowl; process 5-10 seconds to combine. Dissolve yeast in warm water; pour through feed tube. Add sour cream and begin processing. Pour milk through feed tube in a fast stream till ball forms, about 10-15 seconds. Continue processing for 60 seconds to knead dough.

in a warm place, free from draft, till doubled in bulk, about 1 hour. Punch dough down. Divide into 10 pieces and shape each into a ball. Arrange balls in a circle in a greased 6-1/2 cup ring mold. Cover; let rise in a warm place, free from draft, till doubled in bulk, about 1 hour, 10 minutes.

Food Processor Preparation:

With metal blade in place combine flour, 3 tablespoons

Carefully remove dough from processor bowl. Shape into a ball and place in a greased bowl, turning to grease top. Cover; let rise

Melt remaining margarine; pour over dough. Bake at 375 F. for 20 to 25 minutes, or till done. Remove from pan and cool on wire rack.

Most food processors make a single loaf of bread, which is fine for small households. The accompanying recipe, for Sour Cream Herb Bread, is an example of how little effort it takes to prepare distinctive yeast rolls and bread. Today, measuring ingredients takes more time than mixing and kneading. In less than two minutes of mixing the dough is kneaded and ready to put aside to rise.

Unlike the making of cakes, cookies and casserole dishes that take time to prepare and bake, yeast bread doesn't require constant attention from the cook. Once it's mixed and kneaded, it does its own thing. It can be quickly shaped after one rising so the cook is free to perform other kitchen tasks. The aromatic blend of herbs and sour cream makes the following recipe a superb accompaniment for soups and salads all year long.

HERB SOUR CREAM RING
2-3/4 cups flour
5 tablespoons BLUE BONNET Margarine

PRIZES & GIFTS AT THE HOMEMAKERS SCHOOL

HOME-MAKERS SCHOOL

JÖVAN

PRINCE MATCHABELLI

MAX FACTOR REVLON

Houbigant BONNE BELL

— COSMETIC COUPON —

20% OFF ANY COSMETIC PURCHASE

of \$5.00 or more with this coupon!

SAV-MOR PHARMACY

SAV-MOR PHARMACY

1022 Main
Wayne
375-1444

Coupon Expires Feb. 12, 1983

Offer Expires Feb. 12, 1983

See our large display of Whirlpool and Amana appliances at the Homemakers Cooking School!

HOME-MAKERS SCHOOL

CHARLIE'S REFRIGERATION

311 Main Wayne 375-1811

WAYNE HERALD HOMEMAKERS SCHOOL FEBRUARY 7, 1983

Savings Market Place

Home Economist Crisi Cooper and bank officer Beverly Etter look over the many different savings plans and interest rates.

2 Big Reasons To SAVE AT THE STATE NATIONAL BANK

Safe Money Market Account

Safe Money Means Your Deposit Is Insured To **\$100,000** By The F.D.I.C.

On this account we will pay you Money Market rates and all it takes is a minimum initial deposit of \$2500. You may add to or withdraw from your account at anytime.

Super Now Checking Account

Earn Money Market rates on your checking account

- Insured by F.D.I.C. to \$100,000
- \$2500 minimum balance required

Pay us a visit now and let us explain our many ways you can put your money to work for you.

The State National Bank and Trust Company

Wayne, NB 68787 • 402 375-1130 • Member FDIC

Main Bank 122 Main • Drive-In Bank 10th & Main

Pull out all the stops with these pastries!

On those festive occasions when nothing but the best will do — and you want to show off a bit to boot — what could be more impressive than an assortment of delectable pastries, served with demitasse and, perhaps, liqueurs. It may be an elegant grand finale to a holiday dinner or a sumptuous little party all by itself.

Any fine chef would be proud to offer the torte, eclairs and napoleons shown here. Even at home, these are really not difficult to create. All feature chocolate — almost everyone's favorite flavor. And each is made using a base of HERSHEY'S Cocoa, a more concentrated form of chocolate, so it is extra rich and moist and luscious — actually more chocolatey. (HERSHEY'S Cocoa is easier to work with, too. You measure and add directly from the can with no pre-melting necessary, so there is no waste or risk of scorched pans, and less danger of "lumpiness".)

This Double Chocolate Torte is inspired by the legendary "coffee house" desserts of Vienna. It has dense, deep chocolate flavor and succulent texture. Layers of pink and green whipped cream provide a pleasing contrast.

Chocolate Almond Napoleons are surprisingly simple to put together. Build them using frozen patly shells — a handy shortcut — and super-chocolatey almond filling, then crown with the decorative frostings.

Another treat with a French accent is Chocolate Orange Eclairs. Versatile HERSHEY'S Cocoa blends readily to help give both filling and glaze velvet smooth consistency. These should literally melt in the mouth and are sure to win raves!

DOUBLE CHOCOLATE TORTE

(Makes 18-inch 2 layer cake)

6 eggs, at room temperature
1 cup sugar
1 teaspoon vanilla
1/2 cup flour
1/2 cup HERSHEY'S Cocoa
1/2 cup BLUE BONNET Margarine, melted
Cream Filling (recipe below)
Chocolate Cream Frosting (recipe below)

Grease and flour three 8-inch layer cake pans. Beat eggs till light-fluffy in large mixer-bowl. Gradually add sugar; continue beating till very thick. Blend in vanilla. Thoroughly combine flour and cocoa; gradually fold into egg mixture. Fold in melted margarine till well blended. Divide batter evenly between prepared pans. Bake at 350 F. for 15 minutes or till top springs back when touched lightly. Cool in pans 5 minutes. Remove from pans; cool completely. Prepare Cream Filling. Spread one layer with pink whipped cream, another layer with green whipped cream. Stack the three layers ending with plain layer on top. Prepare Chocolate Cream Frosting. Frost top and sides; refrigerate till ready to serve.

Cream Filling: Whip 1 cup whipping cream with 1/4 cup confectioners' sugar. Tint 1/2 cream pink with red food coloring; tint remaining amount green with green food coloring.

CHOCOLATE CREAM FROSTING

1/4 cup BLUE BONNET Margarine
1/2 cup HERSHEY'S Cocoa
1 teaspoon vanilla
1/3 cup light cream or milk, heated slightly
2-1/2 cups confectioners' sugar, divided

Combine margarine, cocoa, vanilla, half of hot cream or milk and 1-1/2 cups confectioners' sugar in small mixer bowl; beat till smooth. Gradually add remaining sugar and milk. Beat till spreading consistency.

CHOCOLATE ALMOND NAPOLEONS

2 (10-ounce) packages frozen patly shells, thawed
Chocolate Almond Filling (recipe below)
Vanilla Frosting (recipe below)
Chocolate Frosting (recipe below)

Press together 4 shells; roll out on lightly floured board into a 15x9-inch rectangle. Place on ungreased baking sheet; prick with fork. Place in 450 F. oven; immediately reduce temperature to 400 F. Bake about 15 minutes or till golden brown. Cool on wire rack. Repeat with remaining patly shells, making sides so layers are the same size. Prepare Chocolate Almond Filling. Spread 2 layers with filling, stack ending with plain layer on top. Prepare Vanilla Frosting and Chocolate Frosting; spread top with Vanilla Frosting. Drizzle with Chocolate Frosting or pipe on stripes using a small pastry bag. Refrigerate at least 1 hour. Just before serving, cut in half lengthwise; cut each half into 8 pieces.

CHOCOLATE ALMOND FILLING

1 envelope unflavored gelatin
1/2 cup sugar
1/4 cup HERSHEY'S Cocoa
1/4 cup cornstarch
Dash salt
2 cups milk
3 eggs yolks, slightly beaten
1 teaspoon almond extract
1/2 cup whipping cream

Sprinkle gelatin over 1/4 cup cold water to soften. Combine sugar, cocoa, cornstarch, and salt in medium saucepan. Gradually stir in milk and egg yolks. Cook over medium heat, stirring constantly, till mixture boils. Stir in gelatin; boil and stir 1 minute. Remove from heat; add almond extract. Press SARAN WRAP onto surface. Chill. Whip

cream; fold into chilled mixture.

Vanilla Frosting: Combine 1-1/4 cups confectioners' sugar, 1 tablespoon light corn syrup, 1/4 teaspoon almond extract, and 1-1/2 tablespoons hot water. Beat till spreading consistency.

Chocolate Frosting: Melt 1/4 cup BLUE BONNET Margarine in small saucepan. Remove from heat; stir in 1/2 cup HERSHEY'S Cocoa.

CHOCOLATE ORANGE ECLAIRS

(12 eclairs)

1 cup water
1/2 cup BLUE BONNET Margarine
1/4 teaspoon salt
1 cup flour
4 eggs
Chocolate Orange Filling (recipe below)
Chocolate Glaze (recipe below)

Heat water, margarine and salt to rolling boil in medium saucepan. Add flour all at once; stir vigorously over low heat about 1 minute or till mixture leaves side of pan and forms a ball. Remove from heat; add eggs, one at a time, beating till smooth and velvety. With spatula, spread about 1/2 cup of mixture into rectangle 5 inches by 1/2 inches onto a greased baking sheet. Bake at 375 F. about 40 minutes or till puffed and golden brown. Cut a slit in side of each and bake 10 minutes longer. Cool on wire rack. Prepare Chocolate Orange Filling. Slice top from each eclair; fill each shell. Replace tops; set aside. Prepare Chocolate Glaze; spread onto top of each eclair.

CHOCOLATE ORANGE FILLING

1 cup sugar
1/2 cup HERSHEY'S Cocoa
1/3 cup cornstarch
1/4 teaspoons salt
3 cups milk
3 egg yolks, slightly beaten
1-1/2 teaspoons vanilla
1/2 cup whipping cream
2 tablespoons orange flavor li queur

Combine sugar, cocoa, corn starch, and salt in heavy saucepan; gradually stir in milk and egg yolks. Cook over medium heat, stirring constantly till mixture boils, boil and stir 1 minute. Remove from heat; add vanilla. Pour into bowl; press SARAN WRAP onto surface. Chill. Whip cream with liqueur till stiff. Fold into chocolate mixture.

Chocolate Glaze: Melt 2 tablespoons BLUE BONNET Margarine in small saucepan over low heat; add 1/4 cup HERSHEY'S Cocoa and 3 tablespoons water, stirring till mixture thickens. Do not boil. Remove from heat; blend in 1-1/4 cups confectioners' sugar and 1/2 teaspoon vanilla. Whisk if necessary, beat till smooth and spreading consistency.



HOMETOWN IGA

INVITES YOU TO THE HOMEMAKERS SCHOOL



Clarence is helping Cristl select a cut of meat from our complete meat department. Quality meats at competitive prices.



Harold is helping Cristl with her produce selection. Visit our produce department where fresh produce and large selection are a must.

HOME-MAKERS SCHOOL

Look for our insert in this issue of **The Wayne Herald**



Store manager Randy and Cristl both display products to be used in the cooking school. Visit our store for a wide selection at pocketbook savings.

IGA... and Hometown

Two names to remember when grocery shopping!

HOME-MAKERS SCHOOL



Home Economist Cristl Cooper was surprised to find out how much a professional wedding consultant like Joanie can help the future bride in preparing for her wedding. Joanie can coordinate the entire event whether you choose contemporary or traditional — Spanish to Western or something else. And Joanie does fresh flower or silk floral weddings. "With That Personal Touch!"

Individual Weddings

by Joanie

- WEDDING stationery, invitations, guest books, bridal files, garters, plume pens, etc.
- RENTALS of silk flowers for the altar and reception, candelabras and more.
- CREATIVELY designed arrangements (exclusively for each wedding).

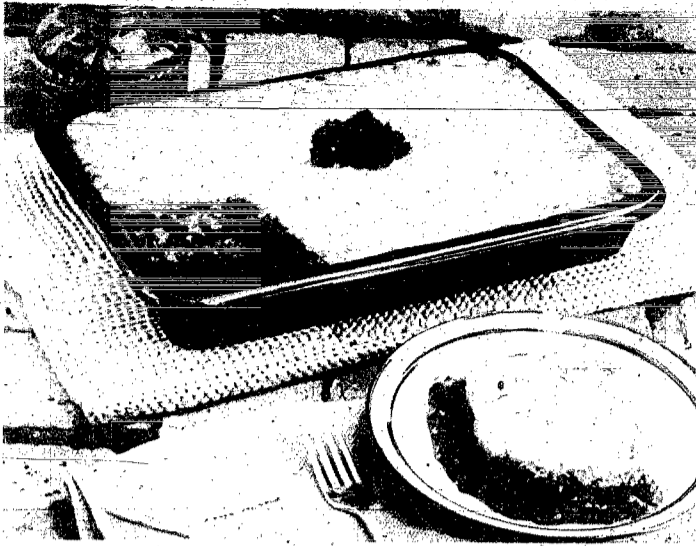
Planning to get married? Contact Joanie Today!

FREE DELIVERY
On Valentine's day for Gifts & Floral Arrangements

Joanie Designs

518 Lincoln St.
Wayne
Phone 373-4892

REGISTER
At The Homemakers School for a Kitchen Silk Floral Arrangement.



Chili Quick, easy, economical

For lunch or supper, serve chili—a good Chili Beef Casserole, quick and easy to put together and appropriate for an informal company meal or just the family.

The "beat-the-clock" secret of Chili Beef Casserole is the imaginative use of soup and crackers—canned soup and PREMIUM Salline Crackers. The chili filling is ground beef, green pepper and canned chunky chili beef soup. The crusty cheese topping made with crisp PREMIUM Sallines and extra sharp Cheddar cheese.

From start to finish, this casserole can be on the table in a mere 45 minutes. Or, for those extra busy days, it can be prepared the night before, refrigerated and popped in the oven just before serving. Complete the meal with a crisp tossed green salad and a simple but hearty repast is ready for hungry appetites.

You can travel south-of-the-border right at your own table when you serve Chili Beef Casserole. It's quick, it's easy,

it's economical—and best of all it tastes good.

CHILI BEEF CASSEROLE

- Filling:**
 1 lb. lean ground beef
 1 green pepper, chopped (about 1 cup)
 2 (11-ounce) cans chunky chili soup
Topping:
 27 PREMIUM Salline Crackers, finely rolled (about 1 cup crumbs)
 2 tablespoons baking powder
 1/4 cup BLUE BONNET Margarine
 3 eggs, beaten
 1/2 cup milk
 4 ounces extra sharp Cheddar cheese, finely grated (about 1 cup)

1. Preheat oven to 400 F.
2. Make Filling: In large skillet, over medium heat, brown ground beef and green pepper; drain fat. Stir in soup; bring to a boil. Cover; reduce heat; simmer

- 10 minutes while preparing topping.
3. Make Topping: In medium bowl, combine salline crumbs and baking powder. Using pastry blender or fork, cut in margarine till mixture resembles coarse crumbs. Add eggs, milk and cheese; stir just till blended.
4. Assemble Casserole: In 13x9-inch shallow baking dish, spoon in beef filling. Spread cracker mixture evenly over top. Bake 25 to 30 minutes, or till lightly browned. Makes 6 servings.

To Microwave Chili Beef Casserole:
 In 12x8x2-inch microwave-proof dish, microwave ground beef and green pepper at 100% power 6 minutes; stirring after 3 minutes; drain fat. Stir in soup. Microwave at 100% power 6 minutes, stirring after 3 minutes. Prepare topping as in Step 3; spoon in 3-inch band around outer edge of beef mixture. Microwave at 100% power 10 to 12 minutes, rotating 1/2 turn every 4 minutes, till topping is dry and edges are lightly browned.

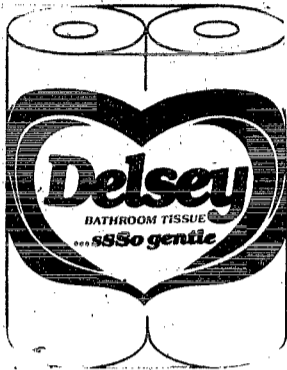
STORE HOURS
 Monday-Friday 9-9
 Saturday 9-6
 Sunday 12-5



Prices Effective Friday, Saturday & Sunday, February 4, 5 & 6

FRIDAY, SATURDAY & SUNDAY SIZZLERS

BECAUSE PAYING LESS FEELS GREAT



89¢

Delsey 4-Roll Bathroom Tissue with 2-ply thickness. Oh, so gentle. Super sale priced now at Pamida®



\$1.99

Tide 49-Oz. Laundry Detergent, extra action formula. Tide's in, dirt's out.



\$1.69

6-Pack Coke, Diet Coke, Tab, 7-Up, Diet 7-Up, Mellow Yellow and Mr. Pibb. Stock up and save.

2 for \$1.00



Gardener Kay's 4-Lb. Potting Soil. 85% peat moss, 4% perlite, 6% sand and 5% vermiculate. Reg. 79¢.

\$3.00



Stayfree Maxi Pad 30's. Regular, Super or Deodorant. Reg. \$3.49

\$3.99



Planters 3-Lb. Spanish Peanuts. Reg. \$5.99

\$1.19



4-Inch Potted Green Plants. Many varieties. Reg. \$1.69



2 for \$1.00

Reynolds Wrap. 12"x25' Reg. 59¢

30% OFF



30% Off All Winter Footwear. Kids, Ladies and Mens Boots. All Reduced. Slippers too.

SALE PRICES GOOD FRI., SAT. and SUN. ONLY

THESE SALE ITEMS, WHILE QUANTITIES LAST. PAR PROGRAM DOES NOT APPLY.

HOMEMAKERS SCHOOL 1983



Phil and Home Economist Cristl look over the large display of vitamins at Griess Rexall.

Vitamin C 500 MG. \$1.79 EACH	Vitamin E 400 I.U. \$3.47 EACH
or 2 FOR \$3.39	or 2 FOR \$5.99
Daily Iron \$1.97	Compare to Geritol 100's

Be sure to attend the Cooking School Monday, February 7 at the Wayne Auditorium starting at 7 p.m.

GRIESS REXALL

HOMEMAKERS SCHOOL 1983

Be Sure and Attend the Homemakers School Monday Night, February 7 Starting at 7 p.m. at the Wayne City Auditorium.

Be Sure and Visit our Small Appliance Department — Large Selection and Priced Right



Roger Meyer is showing Cristl, the home economist, one of the many different cookware on sale at Pamida.

Tea for two, three or more

While not exactly a nation of tea drinkers, many of us are finding a "Tea" a comfortable and easy way to entertain—any workday or weekend afternoon.

Today, when a "Tea" is held is less important than what it symbolizes: a mini-break in a busy day that offers a chance to relax and recharge. It can be as casual or elegant as you like.

If you have time, show off your prettiest china or silver pot. Take a tip from the English, those expert tea drinkers, and warm it first with boiling water. Highlight of the "Tea" should be something to tempt the sweet tooth, such as one of these special recipes. Each has the bonus of being chocolate. Because HERSHEY'S Cocoa is the base, flavor will be richer and more intense.

Whether or not your group includes coffee diehards, Apricot Streusel Coffee Cake will be popular. Fragrant and crunchy with walnuts, these streusel swirls are a chocolate "surprise".

Combine wet—then dry—ingredients, pour into a pan and bake for Pineapple Sour Cream Loaf. You add HERSHEY'S Cocoa right from the can—no pre-melting is necessary. This loaf freezes well, so may want to make two smaller loaves and save one for another day, or four mini-loaves to wrap attractively as hostess gifts.

Cranberry-Orange Cocoa Tea Ring offers a pleasing combination of tastes and textures. Tart-sweet cranberries and orange complement the chocolate. Drizzle ring with orange glaze, or sprinkle with powdered sugar before serving.

APRICOT-STREUSEL COFFEE CAKE

1 loaf Homemade Dough (recipe below)
 3/4 cup chopped dried apricots
 1 cup water
 1/3 cup sugar
 3/4 cup chopped walnuts

1/2 cup coconut
 1/4 cup HERSHEY'S Cocoa
 1/3 cup sugar
 3 tablespoons BLUE BONNET Margarine, melted, divided

Prepare Homemade Dough. Meanwhile, combine diced apricots and water in small saucepan; heat to boiling. Reduce heat and simmer 15 to 20 minutes or until all liquid is absorbed. Stir in 1/3 cup sugar; cool. In small bowl, combine nuts, coconut, cocoa and sugar; blend well. Reserve 1 teaspoon of melted dough in half; roll each half into a 9-inch square pan; spread apricot filling over dough in pan. Sprinkle with 1/2 of streusel mixture; place remaining square on top of streusel. Brush dough with reserved melted margarine; sprinkle evenly with remaining streusel. Allow to rise, covered, in a warm place for 1 hour. Bake at 375 F. for 20 to 25 minutes or till dough is golden and sounds hollow when tapped. Cool on wire rack. 12 servings.

HOMEMADE DOUGH

1/2 cup milk
 1 tablespoon water
 2 tablespoons BLUE BONNET Margarine
 2 1/2 cups flour
 1/4 cup sugar
 1/2 teaspoon salt
 1 pkg. FLEISCHMANN'S Active Dry Yeast
 1 egg
 Heat milk, water and margarine over low heat till very warm; margarine does not need to melt. In large bowl, stir together 1 cup flour, 1/4 cup sugar, salt and yeast; add warm milk mixture and beat at medium speed 2 minutes. Add egg and 1/4 cups flour; stir by hand till smooth. Sprinkle 1/4 cup flour on to kneading surface; turn out dough onto flour. Knead dough, adding additional flour as needed, till soft, smooth and elastic; about 5 minutes. Place in greased



bowl, turning to grease top; allow to rise, covered, in a warm place till doubled, about 1 hour.

PINEAPPLE SOUR CREAM LOAF

6 tablespoons BLUE BONNET Margarine, melted
 2/3 cup sour cream
 1 cup drained crushed pineapple (use 15-1/4 or 15-1/2 oz. can)
 2 eggs
 1-1/2 cups flour
 3/4 cup sugar
 1-1/2 teaspoons baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 3/4 cup chopped nuts

CRANBERRY-ORANGE COCOA TEA RING

Combine margarine, sour cream, drained pineapple and eggs in small bowl; blend well in

large bowl, thoroughly combine flour, sugar, cocoa, baking powder, baking soda, salt and nuts; add pineapple mixture to dry ingredients. Stir just till moistened; pour into one well-greased 8-1/2x4-1/2 inch loaf pan, two 7-3/8x3-5/8 inch pans or four 5-1/2x3-1/4 inch loaf pans. Bake at 350 F. for 45 to 70 minutes for large loaf, 40 to 45 minutes for 2 pan loaves and 35 to 40 minutes for 4 pan loaves. Cool on wire rack 15 minutes; remove from pan and cool thoroughly. Sprinkle with powdered sugar, before serving, if desired.

2 eggs
 1 cup orange juice
 1 1/2 teaspoons grated orange peel
 1 teaspoon vanilla

1 1/2 cups chopped fresh or fresh frozen cranberries
 3 cups flour
 2 cups sugar
 2-1/2 teaspoons baking powder
 1 teaspoon baking soda
 1 teaspoon salt
 1 cup chopped walnuts
 Orange Glaze (recipe below)

large bowl blend flour, sugar, baking powder, baking soda, salt and nuts. Add cranberry mixture and cocoa mixture to dry ingredients; stir just till moistened and blended. Pour into well-greased 10-inch tube pan. Bake at 350 F. for 75 minutes. Cool thoroughly on wire rack; remove from pan. Drizzle with Orange Glaze or sprinkle with powdered sugar before serving. Garnish with orange slices, if desired.

Orange Glaze: Melt 2 tablespoons BLUE BONNET Margarine in small bowl; set aside. Thoroughly combine eggs, orange juice, orange peel, vanilla and cranberries in small bowl; in

Homey and simple desserts are often the best ones

Some of America's most beloved desserts are homey and simple. They are the kind of desserts that evoke pleasant memories of cozy kitchens and happy hours with family and friends. Fruit desserts certainly fall into this category—and they are as easy on the cook as the pocketbook.

PEANUT BUTTER APPLE CRISP

4 cups sliced apples
 3/4 cup firmly packed brown sugar

1/2 cup flour
 1/2 cup quick-cooking oats
 1/2 teaspoon cinnamon
 1/2 teaspoon nutmeg
 1/3 cup BLUE BONNET Margarine, Softened
 1 cup REESE'S Peanut Butter Chips

Place apple slices in greased 9-inch square pan.* Combine brown sugar, flour, oats, cinnamon and nutmeg; cut in margarine. Stir in peanut butter

chips; sprinkle mixture over apples.

Bake at 375 F. for 25 to 30 minutes, or till topping is golden brown and apples are tender. Garnish pudding with a few slices of fresh apples. Serve warm, with sweetened whipped cream 6 servings.

*If using glass pan, reduce oven temperature to 350 F

PEANUT BUTTER AND BANANA PUDDING DESSERT

1/3 cup sugar
 2 tablespoons cornstarch
 2 cups milk
 2 egg yolks, slightly beaten
 2 tablespoons BLUE BONNET Margarine
 1 1/2 cups REESE'S Peanut Butter Chips
 2 tablespoons banana flavored liqueur, optional

2-3 medium-size bananas, sliced 1/2" thick
 1/2 cup REESE'S Peanut Butter Chips

Combine sugar and cornstarch in 2 quart saucepan; gradually add milk. Cook over medium heat, stirring constantly, till mixture begins to thicken and boil. Boil and stir 1 minute. Stir about 1/2 cup of hot mixture into beaten egg yolks; add to hot mixture in

saucepan; boil and stir 1 minute. Remove from heat; stir in margarine and 1-1/2 cups peanut butter chips till melted and smooth. Stir in banana liqueur. Pour into bowl; press SARAN WRAP Plastic Film down onto pudding surface. Cool slightly; chill. Place 1/4 cup pudding in each of 4 individual dishes; place layer of banana slices and 1 tablespoon peanut butter chips over top. Repeat. 4 servings.

Removes dust in air

Bothered by dust, tobacco smoke, pet or cooking odors? Now there's a product on the market that will help end the problem in a room.

It's a room cleaner from SUNBEAM called the Fresh'nd-Aire.

It offers a four-way filtration system for cleaning and deodorizing the air. Air passes through removable, washable foam air intake filters on the sides of the unit and is drawn through a removable, replaceable filter containing activated charcoal, an electrostatically charged material

that acts like a magnet for pollutants, and adsorbent crystal particles. The activated charcoal filter will last up to six months with continuous use.

The SUNBEAM Fresh'nd-Aire air cleaner will recirculate the air in an 18-ft. by 14-ft. room in approximately 15 minutes. It has a two-speed motor for double air capacity.

A convenient adjustable scent control knob permits pleasant citrus-scented air filtration, if desired.



Cleve Willers, fabric department specialist, is showing Cristl, our home economist, the many new fabrics Kuhn's has in stock.

From fashion to folkloric... Calico to Crafts
 V.I.P. has woven its name into every aspect of our business, a name that means quality in every thread. We blend old fashioned care with fresh marketing techniques in fine fabrics to offer you the best money can buy... because to us here at Kuhn's, you're the V.I.P.

Calico Prints \$3.49 yd.
 Quilts \$5.99 yd.

Bernice Peterson and Cristl Cooper get together to look over the many new early spring arrivals in women's wear just in time for Valentine's Day.

GRAFF SPRING SPORTSWEAR SEPARATES

Kuhn's New Spring L&K Sportswear have arrived.

Welcome To Wayne!

Ellingson-Motors welcomes Home Economist Cristl Cooper to Wayne and urges all the ladies of the area to attend this very worthwhile program this Monday at 7 p.m. at the Wayne City Auditorium.

Ellingson MOTORS, INC.

• CADILLAC • GMC • BUICK • PONTIAC •

Phone 375-2355 Wayne, Mo. West 1st St.

For Your Valentine

A new Quasar Microwave Oven

CLEARANCE PRICES ON ALL QUASAR MICROWAVE OVEN IN STOCK

Reg. \$669⁹⁵
SALE \$579⁹⁵

DELUXE QUASAR MICROWAVE OVEN WITH INSTA-MATIC™ COOKING AND HUMIDITY SENSOR CONTROL

5 year limited warranty on all parts and carry-in labor

T & C Electronics
 SALES and SERVICE
 214 Main Wayne Phone 375-4484

See the Quasar Microwave Oven being used on stage at the Homemakers School.

NOW SHOWING

A GE Range and Microwave Oven will be featured at the Homemakers School Monday at 7 p.m. at the Wayne City Auditorium.

See all the new 1983 General Electric appliances now on display at -

Doescher Appliance
 306 Main Wayne 375-3683

SAY IT LOW

Say it sleek. Say it neat. Say it Chic.

Today, low shapely heels mean real dress-up appeal.

Perfect sling pump in dark tan.

\$37⁹⁵

WAYNE SHOE CO.
 216 Main 375-3063 Wayne

fanfares ...says it all

Be sure to attend the Homemakers School this Monday. You may win our Door-Prize — A Lovely Black Shoulder Bag!

A saving idea No-cook jam

It's great idea to capture the flavor of fresh strawberries in a delicious spread for enjoyment over the months ahead. There's such satisfaction in "putting up" fruit jams when the season's best fruit is available. Preserving plump strawberries in Sunny Strawberry Jam, for example, is tempting even to those people who once considered it a tiresome task. Fruit in this easy-to-make freezer jam isn't cooked — just mixed with sugar and SURE-JELL Fruit Pectin. By not cooking the fruit, the flavor stays much fresher, closer to nature.

"Make freezer space for this jam," states Cristl Cooper, Homemakers School Home Economist, "add the flavor and texture of sunflower seeds for variety." Be sure to choose carefully strawberries that will do justice to your jam. "Select firm berries, bright red and free from blemishes, with the green caps still intact," adds Cristl. Store in the refrigerator until jam-making day.

Here's an economical "plus": you can reuse small containers, not over a pint in capacity, with tight-fitting lids. Dishwasher-safe plastic containers or glass jars should be prepared as directed.

Follow the recipe accurately to assure a good "set", remembering the importance of having the correct proportion of ingredients. Because ripened strawberries often lose the natural pectin needed for a proper "set", the SURE-JELL Fruit Pectin will compensate for this loss. Simply stated, the prepared fruit mixture with pectin is stirred for 3 minutes and quickly ladled into containers and covered with lids. After standing about 24 hours, containers can be stored in the freezer up to about six months. Jam, either freshly made or thawed from freezer storage, can be stored in the refrigerator up to three weeks.

Enjoy two variations on this basic fresh strawberry freezer jam, one with added pumpkin seeds and another with chopped pecans. Using fresh rhubarb, try another freezer jam — Strawberry-Rhubarb Jam. Strawberry Orange Conserve, another easy no-cook recipe, is sure to become one of your favorites. What wiser way to enjoy the rewards of strawberries than in delicious jams and conserves?

SUNNY STRAWBERRY JAM

- 2 cups prepared fruit (about 1 qt. fully ripe strawberries)
- 4 cups (1-3/4 lb.) sugar
- 3/4 cup water
- 1 box SURE-JELL Fruit Pectin

First prepare the fruit. Stem and thoroughly crush, one layer at a time, about 1 quart strawberries. Measure 2 cups into large bowl or pan.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers. Cover at once with tight lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes about 4 3/4 cups or about 6 (8 fl. oz.) containers.

Note: Any one of the following may be added to berries before adding sugar:

- 1/2 cup slivered almonds, chopped pecans, pumpkin or sunflower seeds or pine nuts (toasted, if desired)
- 1/4 cup dry white vermouth OR sherry wine
- 2 tablespoons orange liqueur
- 1 tablespoon finely chopped crystallized ginger
- 2 teaspoons almond extract
- 1 tablespoon grated lemon, lime or orange rind

STRAWBERRY-RHUBARB JAM

- 2 cups prepared fruit (about 1 pt. fully ripe strawberries and 1 lb. red-stalked rhubarb)
- 4 cups (1-3/4 lb.) sugar
- 3/4 cup water
- 1 box SURE-JELL Fruit Pectin

First prepare the fruit. Stem and thoroughly crush, one layer at a time, about 1 pint strawberries. Measure 1 cup into large bowl or pan. Cut about 1 pound rhubarb into 2-inch pieces and finely grind. Measure 1 cup; add to strawberries.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and

boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers. Cover at once with tight lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes about 4 3/4 cups or about 6 (8 fl. oz.) containers.

STRAWBERRY-ORANGE CONSERVE

- 2 cups prepared fruit (about 1 1/2 pt. fully ripe strawberries and 2 medium oranges)
- 4 cups (1-3/4 lb.) sugar
- 3/4 cup water
- 1 box SURE-JELL Fruit Pectin
- 1/4 cup finely chopped walnuts*

First prepare the fruit: Stem and thoroughly crush, one layer at a time, about 1 1/2 pints strawberries. Measure 1 1/2 cups into large bowl or pan. Peel and section 2 oranges; dice the sections and measure 1/2 cup. Add to strawberries.

Then make the conserve. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Stir in nuts. Ladle quickly into scalded containers. Cover at once with tight lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes about 5 1/4 cups or about 6 (8 fl. oz.) containers.

*Toast nuts lightly to avoid softening in jam, if desired.



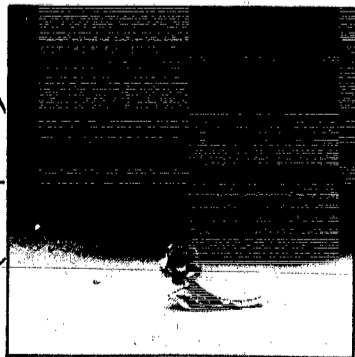
Home Economist Cristl Cooper and Mines Store owner Gary Van Meter look over some of the fine jewelry Mines has in stock for that someone special.

PEOPLE IN LOVE.....SAY IT BETTER WITH THESE VALENTINE GIFTS



Home Economist Cristl Cooper and Mines Store owner Gary Van Meter look over some of the fine jewelry Mines has in stock for that someone special.

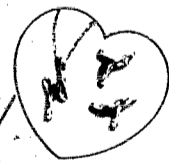
A Timely Offer From.... Krementz



Buy this beautiful "Rose Scatter Pin" for only \$6 with any purchase of Kremmentz 14Kt. Gold Overlay Jewelry. This traditional Kremmentz design is enclosed in a soft pouch and is offered for a limited time only.

Mines Jewelry
Since Jewelry since 1880

204 Main
Wayne
(402) 375-2580



It's fun fudge

When an all-day downpour keeps the kids indoors, head them toward the kitchen!

—All sorts of creative fun is possible at a moment's notice when you keep a supply of ingredients on hand for making and decorating "fun fudge." And it's the easiest-to-make fudge ever!

No long cooking is required, no thermometer or soft-ball test is needed. In fact, there are just three ingredients in this super-delicious, super-creamy fudge — plus a brand new peanutly flavor that came from the use of REESE'S Peanut Butter Chips. These luscious little chips, made from real peanuts, add nutrients such as protein, and niacin to fudge — nutrients it doesn't often have. And REESE'S Peanut Butter Chips are so easy to use, too. Just melt them with EAGLE

BRAND Sweetened Condensed Milk, add a touch of vanilla, and presto, the fudge is ready to pour and chill.

With cookie cutters and a tiny brush or two, plus melted chocolate or tinted frosting for "paint" and a bit of colored sugar or non pareils, the kids can turn any "can't-go-out" day into a "fun-to-stay-in" day!

PEANUT BUTTER CHIP FUDGE

- 1 (12 oz.) pkg. REESE'S Peanut Butter Chips
- 1 (14 oz. can) EAGLE BRAND Sweetened Condensed Milk (NOT evaporated milk)
- 1 teaspoon vanilla
- Melted chocolate, tinted frosting, food coloring, colored sugar, non pareils, raisins, candied cherries, etc.

In top of double boiler over hot (not boiling) water, combine peanut butter chips and sweetened condensed milk. Heat, stirring occasionally, till chips are melted. Remove from heat; stir in vanilla. On a piece of heavy duty aluminum foil (approximately 18" by 20"), spread fudge evenly to 1/4 inch thickness. Cool fudge for about 30 minutes; cover with SARAN WRAP Plastic Film. If necessary, smooth surface of fudge with rolling pin. Chill fudge in refrigerator till firm; cut into desired shapes with cookie cutters. "Paint" features, cloths, etc., with melted sweet or bitter raisins, candied cherries, etc. (Decorations will adhere to fudge better if small amount of melted fudge is brushed on area to be decorated first.) Makes about 1-1/2 lbs.

HOME-MAKERS SCHOOL



Cristl Cooper was amazed to learn about all the products and services Larry Johnson of Johnson Foods has to offer his customers. Everything from Specialized Processing to Johnson's own label "Wildlife" on their own sausages, lunch meats and loaves, and other specialty items. Quality Bulk Ground Beef available from 1-lb. to 100! Johnson's where proper meat aging and handling guarantees you a quality product.

MEAT MAKES THE MEAL...

Prices Effective February 3-5

Homemade **\$7.69** Lb.
CHILI (Lots of Meat)

Choice **\$2.99** Lb.
T-BONE STEAK

Fresh Frozen **93¢** Lb.
PORK HOCKS

Summer Breezes **FREEZER BUYS**
Whole (Processed) **\$1.59** Lb.
BEEF LOINS

Bulk **\$1.39** Lb.
PORK SAUSAGE

Whole **\$1.49** Lb.
PORK LOINS 17-20 Lb. Avg.

Where It Doesn't Have To Cost More To Eat The Best!

Meats from Johnsons will be featured at the Homemakers School and our door prize will be a delicious boneless ham. Be sure to attend this Monday at 7 p.m. at the Wayne City Auditorium.

QUANTITY INCENTIVE

\$5.00 OFF

Purchase of a Side of Beef

\$2.50 OFF

• Fronts
• Hinds
• Splits
• Quarters

JOHNSON FROZEN FOODS
Coupon Expires Saturday, Feb. 12, 1983

Johnson's Frozen Foods

118 W. 3rd Wayne 375-1100

HOURS:
Mon.-Fri.
8 a.m.-6 p.m.
Saturday
8 a.m.-4 p.m.



Come Share More of the Good Life at Homemakers School

A public service program which includes fascinating recipe demonstrations, the newest home appliances, and homemaking hints . . . all presented by our home economist . . . plus "Good Life" feature buys from these well known names:

Blue Bonnet® Light Tasty Spread
 Certo® Fruit Pectin • Reese's®
 Peanut Butter Flavored Chips
 Fleischmann's® Yeast • Sure-Jell®
 Fruit Pectin • Hershey's® Cocoa
 Nilla Wafers • Premium Saltine
 Crackers • Blue Bonnet® Soft
 Margarine, and in cooperation
 with Presto® Pressure Cookers
 and Sunbeam Appliances

THE WAYNE HERALD

Monday, February 7, 1983 7:00 P.M. Wayne City Auditorium

222 Pearl Street Wayne, Nebraska