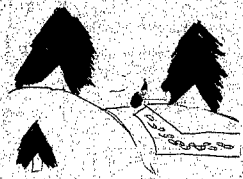


Thursday

FEBRUARY 20, 1986
WAYNE, NEBRASKA 68787
ONE HUNDRED EIGHTH YEAR
NUMBER THIRTY-NINE

25¢



Extended Weather Forecast: Friday through Sunday; little if any precipitation; warming trend; highs, mid-20s Friday, 40s Sunday; lows, 10 Friday, mid-20s Sunday.

Sarah Witkowski,
4th Grade
St. Marys School



Take advantage of the many recipes and business specials published in section b of this edition.

And don't forget to attend the Homemakers School Thursday night.

THE WAYNE HERALD

Conway confronts audience on Initiative 300

by Chuck Hackenmiller

Nearly 100 people met Monday evening in Allen with District 17 State Senator Gerald Conway — with the major share of questions from the floor directed toward his actions on the controversial Initiative 300 repeat bill.

Although LB 16, the bill to repeal Initiative 300, had dominated the discussion, other topics brought forward to Conway included school teacher salaries, a bill that currently requires a sales tax on equipment sold at auctions and the expansion of a period of time for farmers facing foreclosure situations.

Conway spoke on the issues following a pancake supper in the Allen School auditorium which was sponsored by the Dixon County Farm Bureau.

LB 16, Conway said, was primarily repealed so that it can be on the November, 1986 election ballot. He said the legislature cannot amend it or have it repealed because it is in the state's constitution — the decision must be made by the voting public.

During the discussion session, Conway asked those attending: "How many of you can say right now that you were able to understand the wording as it was on the election ballot when you voted for it?"

There was little response from the audience.

Conway said most individuals probably interpreted the bill, when voting of it occurred, as protecting the "family farm" from corporations. But there is "far more than that," he said.

"Corporations in the state of Nebraska, under Initiative 300, can grow alfalfa and can raise chickens — but no rabbits or cows. Corporations can custom combine but not custom plow," Conway said.

"You can have the chickens but the corporations cannot have the eggs," he said.



SENATOR CONWAY explains his positions before a crowd at Allen High School.

CONWAY SAID he had introduced an amendment to clear up the language on the Initiative 300 bill. It would have read: "No publicly held corporation, as defined by the Legislature, shall purchase real estate to be used for farming or ranching. Notwithstanding any other provisions of the constitution, the Legislature shall by law prohibit the

purchase of such real estate by publicly held corporations in order to protect and promote family farm and ranch operations."

And just recently, Conway introduced a resolution directing the legislature to do an impartial, comprehensive fact finding on the statewide effects of Initiative 300.

Both the Governor and the

Legislature's Executive Committee are to appoint six members each to the task force to study the issue now until March 15. Conway was among those appointed to the task force.

THE TASK FORCE will be obtaining information from the attorney general, department of agriculture and people working with or against Initiative 300.

And then it will be decided whether or not it is necessary to repeal the constitutional amendment.

Conway said he voted to keep LB 16 alive rather than kill the proposal of repealing Initiative 300 because some amendments needed to be attached to it.

With the next election scheduled for 1988, undergoing changes in agriculture today may make it "too long to wait," he said.

Another issue brought to Conway's attention by the participating individuals from mostly Cedar, Wayne, Dixon and Dakota Counties included the tax on occasional sales which must be paid when equipment is purchased at an auction.

A person from the audience mentioned that the legislature had been concerned about helping the farmers from being burdened with taxes and other areas, and yet they must now pay a tax on the equipment purchased at auction sales.

Conway said about the tax occasional sales: "Most of the senators agree this was a mistake."

The taxing of occasional sales, Conway said, was lobbied very hard by implement dealers. Because implement dealers were required to charge sales tax for what they sold, farmers would go to auctions for equipment where no sales tax would be paid.

"I support removal of sales tax on equipment purchased at farm auctions," he said.

CONWAY TOLD the audience

Monday night that the momentum at the legislature is swinging toward "not taxing the farmer at all right now."

LB 999 was also discussed at Allen, a bill that would allow partial liquidation rather than total foreclosure and could help the farmer keep the home and up to 160 acres of land.

Current law gives a debtor up to nine months to secure the money needed in making the loan current. LB 999 would expand that time to 12 months (an added 120 days) to possibly liquidate some assets to make the account current and avoid liquidation.

Although Conway said the intentions of the bill are favorable, he said "It scares me the way it is written."

"It has a lot of good ideas to help the ailing farm situation."

Whatever solutions or proposals are brought before the legislature concerning agriculture, Conway said caution should be followed in "making sure the fix is a fix and not a patch."

IN HIS NEWSLETTER this week, Conway said he was chosen by the Legislature's Executive Board to be a member of a Special Committee on Economic Development. The committee will look at possible answers to the state and regional needs for quality economic growth.

He also commented, in his column, about the issues of video and ticket lotteries.

A bill that would have allowed local

communities to vote on whether or not to allow video lotteries in their area was killed.

One major lottery bill remains — a bill that supports the concept of a state lottery commission similar to the one established in Iowa.

"In its present form, it is more directed at a state-wide ticket lottery, but does provide for video lotteries if the commission deemed they were appropriate," Conway wrote.

One other lottery proposal, sponsored by Senator DeCamp, would put the lottery question on the November ballot for the general citizenry to vote on. Opponents, Conway said, are working very hard to eliminate these proposals as well.

When asked Monday evening at Allen about LB 978 concerning the providing of state funding to reimburse school districts for drivers education programs, Conway said he was apprehensive of the bill being passed by the legislature.

School districts were forced to seek alternate funding when state reimbursement from the state for drivers education was no longer going to be available.

The Wayne-Carroll School District has made a decision to charge \$50 during the upcoming summer and also during the 1986-87 school year for those students wishing to take the drivers education course. The past fee was \$25 per student in the summer and no cost during the school year.

Homemakers School takes place Thursday

The day has arrived for the 1986 TODAY'S HOME Homemakers School, scheduled for today (Thursday) beginning at 7:30 p.m. in the Wayne City Auditorium.

Sponsors of the show include The Wayne Herald and area merchants. It will be presented by professional home economist Lori Samson, who has appeared before thousands of people each year with her informative, entertaining cooking demonstration.

Samson of Billings, Montana,

works as home economist for Homemakers Schools, Inc., of Madison, Wisconsin, which is a part of Rural Gravure Service, Inc.

She presently travels Montana, Wyoming, Colorado, Nebraska and North and South Dakota. She graduated from Montana State University in Bozeman, Montana with a degree in Home Economics Education and she has experience as a seamstress performing alterations on men's and women's clothing.

Everyone who attends the

Homemaker School in Wayne will receive a free gift bag at the door containing coupons, brochures and the 1986 TODAY'S HOME Living Ideas Homemakers School cookbook.

The free cookbook not only provides dozens of original, delicious and economical recipes, but it also contains all the recipes demonstrated on stage.

Over 30 door prizes will be given away. The list of prizes and the merchants supplying them appear on page 1b. Also, 20 bags of groceries

and the food prepared on stage during the show will be given away.

Homemakers Schools, Inc. has the experience of over 30 years in the business and presents over 300 shows each year in 48 states. It is the largest homemaker-oriented program in North America.

There is no admission charge to Thursday night's show.

These popular programs are known to fill the auditorium fast, so come early and bring your friends. Doors will open at 6:30 p.m.

NCIP: Helps keep communities in touch

Over a dozen representatives from an assortment of Wayne organizations gathered Tuesday evening at Wayne City Hall to discuss possible involvement in the Nebraska Community Improvement Program.

The event was more of an organizational meeting to decide if various organizations in Wayne were interested in entering the Nebraska Community Improvement Program (NCIP).

It was decided that the representatives would confer with organization members on the proposals and announce their decision at a meeting on March 18.

Outlining the program was John Gulick, a co-administrator of the NCIP.

Gulick said the program has been in existence for 24 years — one of the oldest community improvement state programs in the nation and perhaps the one most modeled after.

NCIP was created to encourage working together to accomplish projects aimed at improving the quality of life in the respected communities.

One value of the program, Gulick said, is that it helps communities "keep in touch with each other."

the opportunity to "learn what's going on in other communities, and take that back and use it in their own community."

NCIP is "one more tool used to assist local community improvement efforts," he said.

IT PUTS individuals in contact with resources outside their own community and establishes or inspires goal setting, or how to hold efficient meetings.

Another point of the program is that it allows the community to be recognized in the autumn with awards in various categories. The period this year, when community efforts will be judged, is from Sept. 1, 1985 to Aug. 1, 1986. Gulick said Sept. 15, 1986 is the actual deadline to get a report book (on the community improvements) to the judges for this year's program evaluation.

From Oct. 13-16, the judges will come to the new community for more evaluation — that is if the organizations decide to go ahead and participate for this year in the NCIP.

Recognition day for the winning communities is slated for Nov. 14 in North Platte.

Special awards will also be presented for community recruitment; existing industry/new industry business programs; health and human services; main street

rejuvenation; public facilities and government services; recreation, arts and humanities; rural development; tourism promotion/development; youth involvement; energy conservation/environment improvement; and Otto G. Goldberg Recycling.

Closed grocery store re-opens as IGA

The grocery store at 513 Main Street in Wayne will again be open on Thursday, but the name will be changed.

Ron's Jack and Jill will be changed to Wayne IGA, according to Vic Palik, former owner of the Wayne store. He is also the owner of the building.

Store employees returned to work on Monday and found the Jack and Jill store doors locked and a sign saying that the grocery store was temporarily closed.

Ron Burt, former owner of Ron's Jack and Jill, has left the grocery business, Palik said in his newspaper advertisement in today's Wayne Herald.

Palik has taken over the store and it will become Wayne IGA. "We will continue to give you friendly service and quality products at competitive prices," he said in the advertisement.

Discount stamps issued by the former Jack and Jill will be honored at a later date, he said.

The grocery store was built by Al Withig in August of 1978. Burt had purchased the business in August, 1983 and made the change from IGA products to Jack and Jill on May of 1984.

Burt was not available for comment.



Coming down
REGULAR GASOLINE prices have dipped below the dollar mark in virtually all area gas stations — something of a rarity over the past few years. Kratke Oil, above, in Wakefield has their price marked to 95.9 cents a gallon.

Photography: Chuck Hackenmiller

news briefs

Pancake feed for Reuters

All area residents are invited to attend a fundraising pancake feed Saturday, Feb. 22 to help George and Cleo Reuter of Wayne with medical expenses incurred since Cleo's kidneys stopped functioning over two years ago.

The event, sponsored by the Aid Association for Lutherans (AAL) Branch 1470 of Grace Lutheran Church, will be held from 7:30 a.m. to 1:30 p.m. in the Wayne-Woman's Club room, located inside the city auditorium.

Neil Sandoh, president of AAL Branch 1470, said tickets are \$2.50 for adults and \$1.50 for youngsters 12 years of age and younger. Tickets may be purchased at the door or in advance at the State National or First National Banks in Wayne, at Grace Lutheran Church, or from any AAL Branch 1470 member.

Funds received from Saturday's event for the Reuters will be matched by the AAL home office in Wisconsin.

A previous Wayne Herald story incorrectly stated that Saturday's event was a pancake supper. Readers are asked to take note that pancakes will be served from 7:30 a.m. to 1:30 p.m.

UNL Students on Dean's List

Several individuals from this area have been named to the Dean's List for the fall semester of the 1985-86 academic year at the University of Nebraska-Lincoln College of Business Administration.

They include Roberta Jo Loberg of Carroll, majoring in accounting; and Layne Marsh, Wayne, majoring in finance.

Also, several area students were named to the Dean's List by the College of Engineering and Technology at UNL. They include Allen George of Dixon, majoring in agricultural engineering (4.0 average); Blaine Johns, Wayne, majoring in electrical engineering (4.0 average); and Mark D. Kubik, of Wayne, majoring in mechanical engineering.

Farm Bureau fund available

The Nebraska Farm Bureau Federation Charles Marshall Loan Fund, will be available to worthy individuals enrolled for training in accredited institutions for the advancement of personal skills in nursing or other educational areas.

The Farm Bureau Women's Committee sponsors the loan funds program as a part of its overall work program.

Applicants must be a worthy rural individual whose parents derive the majority of income from agriculture or reside in a community of less than 10,000 population. They must enroll in an accredited school of nursing leading to an LPN or RN status or an accredited school leading to a certificate, degree or a certification of advancement of educational skills. They must also need financial aid.

Individuals may request loan fund application or fund details from the county Farm Bureau Women's Chairman.

business notes



Presidents award

JACK AND Leslie Hausmann, owners of the Wayne Coast to Coast Store, received a sales award for outstanding paint sales from Coast to Coast at the company's national convention held this January in Houston. Coast to Coast gives awards based on the top dollar sales volume, the largest percentage increase in paint sales and the percent of paint sold to the total sales volume of the store. Jack and Leslie are outstanding and enthusiastic paint merchants," said Keith Brandt, marketing manager for Valspar Corporation, manufacturer of Coast to Coast's Soft Touch and Personal Pride brand paints. "They have outstanding product knowledge and have done a fine job serving their customers as demonstrated by the amount of paint sold."

county court

Traffic fines
Gary G. Shald, Norfolk, speeding, \$16; Thomas M. Bridge, Norfolk, speeding, \$25; Duane D. Kay, Wayne, no valid registration, \$15.

Non-traffic
Willis Wiseman, allowing animal to run at large, \$5.

Small Claims filing
Larry Ray Hallstrom, South Sioux City, plaintiff, against John Osborne, Winside, \$1,500 for work completed, hospital bills, loss of wages, and personal pain and suffering.

Criminal filing
William S. Breen, Wayne, minor in possession.
Linda A. Bongers, Wayne, minor in possession.
Robert J. Wynn, Wayne, procuring alcoholic liquor for a minor.
Thomas E. Lewis, Wayne, procuring alcoholic liquor for a minor.
Steve Ramold, Wayne, minor in possession.
Eric Williams, Wayne, minor in possession.
Teresa Kessler, Wayne, minor in possession.
Brenda Blaker, Wayne, minor in possession.
Lee Ann Bradfield, Wayne, minor in possession.

Several individuals seek public office

As of Wednesday morning, the following individuals have declared their candidacy for the respected public offices.

Wayne County offices
County Commissioners — Gerald Pospshil has filed for re-election. One more position remains open.
County Sheriff — LeRoy Janssen
County Treasurer — Leon Meyer
County Clerk — Orgetta Morris
County Assessor — Doris Stipp
County Attorney — Robert Ensz
Clerk of District Court — Joann Ostrander
County Surveyor — Clyde Flowers
County Superintendent — Robert Sheckler
Two urban seats on the noxious weed board — both seats open.

City offices
Mayor — Wayne Marsh
Councilman, Third Ward — two positions open
Councilman, First Ward — one position open
Councilman, Second Ward — Carolyn Fitter

Councilman, Fourth Ward — one position open.

Wayne-Carroll School elections
Board member — Joyce Reeg, two other positions remain open.

Village of Hoskins
Board of Trustees — two positions open

Village of Winside
Board of Trustees — Marvin Cherry, Aric Magwire, one more position open.

Village of Carroll
Board of Trustees — Gary Braden, one more position open.

Village of Sholes
Board of Trustees — John Hansen, one more position open.

The deadline for incumbents to file for elected office is Feb. 27. Non-incumbents have until March 12 to file the proper election papers with the Wayne County Clerk.

obituaries

Velma Boling

Velma Boling, 68, of Wayne died Friday morning, Feb. 14, 1986 at her home in Wayne.

Services were held Monday, Feb. 17 at the First United Methodist Church in Wayne. The Rev. Keith Johnson officiated.

Velma Dorothy Boling, the daughter of Edward and Goldie Templeman Smith, was born Aug. 5, 1917 at Pine City, Minn. She graduated from the Laurel High School. She married Clarence Boling on Dec. 4, 1937 at Columbus. The couple farmed in the Carroll and Belden areas until retiring to Wayne in 1958. She was a member of the First United Methodist Church in Wayne.

Survivors include one son, Donald Boling of Wayne; one daughter, Mrs. Kenneth (Sharon) Haller of Osage Beach, Mo.; one brother, Howard Smith of Massena, Iowa; five grandchildren; three great grandchildren; and nieces and nephews.

She was preceded in death by her parents, husband in 1976 and two brothers. Pallbearers were Glenn Walker, Melvin Coulter, Hazen Boling, Ernest Kock, Loren Dempsey and Robert Harper.

Burial was in the Greenwood Cemetery in Wayne with Schumacher Funeral Home in charge of arrangements.



Elsie Bathke

Elsie Bathke, 70, of Dixon, died Sunday, Feb. 16, 1986 at Wakefield. Services were held Wednesday, Feb. 19 at the Trinity Lutheran Church in Martinsburg. The Rev. Gary H. Klait officiated.

Elsie Bathke, the daughter of Jacob and Lena Travis Jenitz, was born March 24, 1915 at Martinsburg. She grew up in the Martinsburg area. She married Herbert Hugo Bathke on Oct. 19, 1936 at the Trinity Lutheran Church, Martinsburg. The couple lived in the Martinsburg area until 1974 when they moved to Dixon. She was a member of the Trinity Lutheran Church in Martinsburg and the Over 50 Club of Dixon.

She is survived by three sons, Raymond of Dakota City, Herbert of Ponca and LeRoy of Dixon; two step-daughters, Bonnie Stammer of Fontana, Calif. and Betty Evans of Montclair, Calif.; 16 grandchildren; and six great grandchildren.

She was preceded in death by her husband in 1957, her parents and one brother.

Pallbearers were Earl Johnson, Clifford Lunz, John Book, Charles Pierce, Don Vermeers and Melvin Goslar.

Burial was in the Trinity Lutheran Church Cemetery, Martinsburg with McBride-Wilste Mortuaries in charge of arrangements.

Don Campbell

Services were held at Colo, Iowa Friday, Feb. 14 for Don Campbell, 44, who died suddenly at his home.

Mrs. Campbell is the former Julie Jones, daughter of Mr. and Mrs. Pierce Jones. The Pierce Jones are former Carroll area residents.

Survivors include his wife, and a son and daughter, both at home.

Mr. and Mrs. Bill Landanger and Mrs. Fay Landanger, all of Carroll, attended the services.

service station

Air Force Capt. Julie C. Kay, N.M., daughter of Charles R. and Marianne Kay, a helicopter instructor pilot, is a 1981 graduate of the U.S. Air Force Academy, Colorado Springs, Colo.

hospital news

Wayne
Admissions: Mandy Benscoter, Newcastle; Mark Griesch, Wayne; Renaee Porter, Wayne; Ashley Gohler, Laurel; Myrna Johnson, Wayne; Dianne Leghty, Wayne; John Graber, Winsor; Jeanne Dickey, Laurel; Eric Schultz, Winside; Trista, Jaeger, Winside; Walter Weseman, Wayne; Tammy Salmons, Wakefield.
Dismissals: Susan Kluever and baby girl, Allen; Renaee Porter, and baby girl, Wayne; Ernest Anderson,

Waverly
Admissions: Glenn Kumin, Allen; Mandy Benscoter, Newcastle; Lowell Rohlf, Carroll; Ashley Gohler, Laurel; Diann Leghty and baby boy, Wayne; Mark Griesch, Wayne; Myrna Johnson, Wayne; Trista Jaeger, Winside.

Wakefield
Admissions: Bonnie Paul, Wakefield; Misty Teal Lunz, Newcastle; Louis Jackson, Emerson; Helen Sundell, Wakefield; George Sousa, Wakefield.

vehicles registered

1986: Jo L. Herian, Wayne, Nissan; Terry Kostinec, Wayne, Toyota; Jo T. Rosa-Mollnar, Wayne, Toyota; Ford Motor Credit & Robert Sherry, Wayne, Ford.
1984: Melvin Utech, Wayne; Chrysler.
1981: Arvid Marks, Wayne, Ford.
1979: Larry Stevers, Wayne, Mercury; Johna Hightree, Wayne, Mercury.
1976: Debra Dyson, Wayne, Ford.
1975: Pamela Christiansen, Wayne, Dodge; Mike Kaup, Wayne, Suzuki.
1973: Jo Ann Paulson, Wakefield, Olds.
1972: Evan Bennett, Wayne, Chev.
1970: William Dalton, Winside, Ford.
1968: Daniel Westerhaus, Winside, Dodge.
1966: Kelvin Wurdeman, Wayne, Ford Pu.

sheriff's log

Feb. 1 — Investigated report of a motorcycle accident in Winside. Deputies found no one at the scene.
Feb. 1 — Investigated a complaint of a possible beer party in Winside.
Feb. 1 — Investigated a complaint of a mailbox ran over south of Hoskins.
Feb. 1 — Investigated complaint of garbage in ditch northwest of Hoskins.
Feb. 2 — Investigated a car-critter accident 1.5 miles northwest of Sholes. Driver Dennis Oberhelman struck a cow on the road. No injuries were reported.
Feb. 4 — Investigated a three car fatality accident 1.25 miles west of Wayne on Rt. 35.
Feb. 6 — Investigated a suspicious vehicle report southeast of Winside.
Feb. 10 — Took a report of a stolen lawn ornament southwest of Wayne.



Wayne Businessmen Bob Carhart (left) and Cap Peterson man the phones at a session of the recently-completed phoneathon by the Wayne State Foundation. 208 volunteers made calls for the phone campaign.

Phone campaign nets \$46,480

The 1986 Nationwide Phone Campaign to raise money for scholarships and program support at Wayne State College raised \$46,480 in pledges despite ending one week early.

The total surpassed the goal of \$45,000 set before the phoneathon began on Jan. 26.

The phone campaign was to end Sunday, Feb. 23, but all the available phone numbers were called by last Sunday (Feb. 16), said Kirk Hutton, executive director of the Wayne State Foundation.

Two hundred and eight volunteers attempted to call 5,495 Wayne State alumni and friends throughout the nation during the three-week campaign. The leading fundraiser was Wayne State student Michele Obert of Omaha. She made calls during

four sessions and received \$1,980 in pledges.

Frankie Aggers of Wayne raised the most money in one session for a non-student with \$635. Frankie is the wife of Wildcat Men's Basketball Coach Steve Aggers.

Brian Soukup of Norfolk raised the most money for a student, getting \$630 in pledges.

The three received a Wayne State Wildcat stadium blanket for their efforts.

WSC alumni and friends who were not reached and alumni whose phone numbers are not known will be contacted by mail, Hutton said.

This was the second year for the phone campaign by the Wayne State Foundation. Last year's calls raised \$40,498.

dixon county court

Vehicle Registration
1986: Dr. C. M. Coe, Wakefield, Oldsmobile; Larry G. Echtenkamp, Wayne, Chevrolet Blazer; Sides Grain & Feed Inc., Emerson, Lincoln; Donald F. Paulsen, Wakefield, Ford Pickup; Saxon Inc., Ponca, Ford Bronco II Wagon; Norman Johnson, Newcastle, Chevrolet, GMC Pickup.
1984: Regina M. Luhr, Wakefield, Oldsmobile; Keith Heidebrecht, Emerson, Ford Pickup.
1983: Kevin J. Erwin, Wakefield, Oldsmobile; Melvin L. Vavra, Allen, Ford Pickup; Douglas Keller, Ponca, Ford Van.
1982: Fred Paulsen, Wakefield, Mercury; Mary Ann Braddy, Ponca, Plymouth; Robert J. Smith, Ponca, Oldsmobile.
1981: Marvin E. Brewer, Newcastle, Chevrolet.

1978: Delwin G. Hings, Emerson, Pontiac; Lelan Hings, Wakefield, Chevrolet; Randall Barge, Wakefield, Chevrolet Station Wagon; Michelle M. Rischmuller, Wakefield, Chevrolet.
1977: Joe Swick, Dixon, Chevrolet Van; Mel Navrkal, Wakefield, Chevrolet; Brent Vander Veen, Wakefield, Jeep.
1976: Roger Peterson, Ponca, Ford.
1974: Shirley Lanser, Allen, Chevrolet.
1972: Randy J. Bird, Wakefield, Ford.
1971: Kevin J. Erwin, Wakefield, Dodge.
1970: Dognovan C. Heydon, Ponca, Ford Pickup; Orcutt Family Trust, Wakefield, Chevrolet.
1967: F. K. Ranch, Newcastle,

Chevrolet Pickup; Orcutt Family Trust, Wakefield, Buick.
1965: Paul Pfister, Newcastle, Chevrolet; Orcutt Family Trust, Wakefield, Ford Pickup.

Court Fines
Douglas J. Mitchell, Sioux City, IA, \$56, improper backing and no operator's license; Jeanette M. Rosener, Newcastle, \$49, speeding; Beverly J. Longe, Wayne, \$43, speeding; Lance C. Olerich, Emerson, \$34, speeding; Kent A. Carnell, Ponca, \$58, speeding; Richard L. Brown, Sioux City, IA, \$40, speeding; Theresa R. Anderson, Concord, \$25, Improper U turn; Robert M. Prenger, South Sioux City, \$21 and placed on informal probation, hunting without permission.

Real Estate Transfers
Sheriff's Deed, pursuant to tax

foreclosure, Dean Chase, Dixon County Sheriff to Helen E. Turnquist and Leola M. Eberspacher and assigns, a strip of land 100.0 feet extending over and across the NE 1/4 SE 1/4, 13-27N-4, containing 0.59 acres, more or less, revenue stamps exempt.

Leslie G. and Mary A. Orcutt to Orcutt Family Trust, all that part of the N 1/2 S 1/2 SW 1/4, 33-27N-5; all their right, title and interest in Lot 7 and 5 1/2 of lot 6, block 25, South Addition to Wakefield, subject to a contract for Real Estate, revenue stamps exempt.

Louis and Alma P. Jackson to Alma Jackson, Trustee of the Jackson Trust, South 45 feet of lot 3 and all of lot 4, block 2, Warnock's Addition to the Village of Emerson, revenue stamps exempt.

On homes Helping rural villages

A Homesteading Program for Rural Communities

I have asked officials of the Farmers Home Administration (FmHA) and the Department of Housing and Urban Development (HUD) to extend the Urban Homesteading Program to rural communities. My proposal would involve approximately 200 FmHA-held houses in small, rural communities in Nebraska. Most of the communities have 5,000 or fewer residents. This action would remove houses from the FmHA inventory and also help residents of rural communities to buy homes.

Homes in rural communities that are now vacant would be occupied, rehabilitated and put back on local property tax rolls. Many of the homes involved are older and would not be purchased or rehabilitated without this program. In addition, rehabilitation of the homes will create job opportunities for local contractors, plumbers, electricians and carpenters. And, the cost to the FmHA of maintaining the house in inventory will be reduced.

congressman



doug bereuter

The Urban Homestead Act authorized HUD to purchase houses held by the Federal Housing Administration, the Veterans Administration and the FmHA at either fair market price, or for the amount remaining on a delinquent mortgage. HUD then sells the property to a local sponsor for a nominal fee — usually \$1,000. That sponsor can be a governmental subdivision, such as a city or a county. The sponsor screens applicants for the housing.

Applicants who are accepted are eligible for low-interest, 20-year rehabilitation loans up to a limit of \$27,000. After rehabilitating the house and living in it for five years, the applicant receives title to the property. The owner must continue to repay the rehabilitation loan and property taxes.

The program will be unique. It has never been applied in small, rural communities. It is the first time that attempts will be made to utilize the houses held by the FmHA in its inventory. And it will involve Federal, state and local governments. Cities and counties will be involved as local sponsors. County FmHA supervisors, community banks, and other volunteer agencies will be asked to assist in completing the applications and paperwork for the program.

Current law does not permit the program to be expanded to cover FmHA houses located on farms and ranches in rural areas. To include those houses will require additional legislative and administrative action.

FmHA Interest-Rate Plan a Good Idea

I am very pleased to see the level of interest in a new Farmers Home Administration (FmHA) program that makes possible a 4 percent reduction in the rate of interest eligible farmers and ranchers will have to pay to private lenders.

The provisions that allow this loan write-down authority are a part of the 1985 farm Bill — a bill that various Senators and Representatives have condemned. However, it seems to be enthusiastically embraced by many farmers and bankers as a means for assisting those farmers and farm families whose operations do not cash flow. The program reduces interest rates by up to 4 percent — with those reductions shared equally by FmHA and the bank.

FmHA officials have said that the authorized \$490 million could help to write-down interest rates on \$8 billion in private sector farm loans annually, or help 80 thousand farmers per year. Nebraska has received substantially more than it did last year — four or five times its allocation. Nevertheless, I would urge bankers with borrowers who meet the eligibility requirements to give strong and early consideration to this opportunity.



Lottery issue picks up

By Melvin Paul
Statehouse Correspondent

Wagering on the chances by Nebraska's 49 senators approving a lottery this session is risky business. Early in the 1986 session optimistic odd makers like Sen. Jim Pappas of North Platte and lottery lobbyist Walt Radcliffe were giving a state lottery a 50/50 chance for success. That was before last week's decision to send one lottery proposal to its death. Senators voted 26-23 Thursday morning to kill LB144, a measure that would have allowed counties and cities to permit video slots within their borders with local voter approval.

Despite that defeat lottery supporters have not given up. But their choices are narrowing.

When the legislative session began they had four options before them. LB144, left over from last year and already on the floor, was their first shot. It had support from local communities like Bellevue and South Sioux City which would like to reduce their property tax through local lottery operations.

A fraternal twin to LB144 was unceremoniously killed by the Miscellaneous Subjects Committee this month. It would have allowed local option video lotteries and sent the state revenue from the gambling

machines directly to educational programs.

LB144's YOUNGER sister is a constitutional amendment, sponsored by Sen. John DeCamp of Neligh, a veteran lottery advocate. LR322, which requires 30 rather than the usual 25 votes for law, would allow state voters to decide whether the Legislature should create a state lottery.

That measure now lies in the Constitutional Revision and Recreation Committee awaiting the fate of other lottery proposals. There it will likely stay, unless lottery supporters bring pressure to move it to the floor, said Sen. Lee Rupp of Monroe, chairman of the committee.

Waiting in the wings is LB1021, sponsored by Omaha Sen. Bernice Labedz. It would create a state commission which would run a statewide lottery. Discussion was centered around a ticket lottery but the bill is broad. The commission could run everything from ticket lotteries to video devices.

The bill, sitting in the Miscellaneous Subjects Committee, has its detractors however. Though he is keeping quiet about lottery issues this year, Gov. Bob Kerrey, with veto power has historically opposed state government getting too deeply in-

involved in actually running gambling operations. The Catholic Church and a host of other nonprofit groups which earn more than pin money from pickle card operations are wary of the possible competition.

THE DEATH of the video lottery bill gives lottery opponents a psychological edge but the lottery issue and its promise of new tax money for a hungry state budget is not down for the count.

If history repeats itself the lottery supporters will wait patiently until the waning days of the legislative session. The lottery in past years has been unable to stand alone. It must be packaged to other issues in order to garner enough votes.

Last year lottery supporters unsuccessfully tried to get a shot-gun marriage between video lotteries and money for the Commonwealth Savings Co. depositors. Whispers have already surfaced this year that lottery supporters may again try a Commonwealth-lottery package.

The lottery, if approved in any form, is not a salvation for this year's state money problems.

It takes time to set up any lottery. And the returns to the state — an estimated \$25 million from video slots or \$23.5 million from a statewide instant-winner ticket lottery — would not likely begin for another year.

By Gramm-Rudman-Hollings

Veterans deeply affected

"Immediate cuts in Veterans Administration (VA) programs and services, mandated by the Gramm-Rudman-Hollings balanced budget law, seriously jeopardize America's commitment to its wartime disabled veterans, in particular, and all of America's honorably discharged veterans in general," the Disabled American Veterans warned today.

"And much deeper cuts, planned by the Administration for the VA in Fiscal Year 1987, will deal a double economic blow that seriously threatens the agency's ability to function," said Albert H. Linden, Jr., national commander of the one-million-member organization of wartime disabled veterans.

The combat-disabled Vietnam veteran said the March 1 cuts in VA funding required by Gramm-Rudman-Hollings are supposed to average 4.3 percent across the board, except for VA health care. Instead, Linden noted that "such cuts will have to be at least twice that amount because only six months will be remaining in the fiscal year. And cuts of as much as 15 percent may be made in VA programs like vocational rehabilitation subsistence allowances for service-connected and combat disabled veterans."

AS AN EXAMPLE, Linden said the DAV found particularly ironic the fact that deep cuts would be made in educational assistance programs for the widows and orphans of deceased service-connected veterans. "It is precisely that program which paid for Senator Phil Gramm's (R-Texas) college education," Linden said. "Now, the law, the Senator co-authored will force some of today's widows and orphans out of college. We of the DAV do not believe that to-

day's widows and orphans are less deserving of the chance for higher education than was Senator Gramm."

Even as Congressional leaders warn that cuts next year could reach 25 percent under Gramm-Rudman-Hollings, the DAV has learned the White House will unveil a budget proposal for the VA that eliminates veterans' benefit eligibility in many cases and seriously curtails other programs.

"It's a combination punch that's blatantly unfair to veterans," Linden said.

One example of the combined effects will result in more than 22 million Americans losing entitlement to a basic VA program. Under existing law, the VA pays \$150 to help defray the cost of a burial plot. Eligible for the allowance are the survivors of honorably discharged veterans who served during wartime — or some 25 million Americans. The White House proposes to pay the plot allowance only to those survivors of veterans eligible to receive compensation, pension or other limited categories — fewer than 3 million. At the same time, under Gramm-Rudman-Hollings, the benefit will be cut to \$136 on March 1, and may be cut even deeper in following years. Thus, even as the allowance is cut, more than 22 million Americans are removed from eligibility.

MANY OF THE deep cuts in VA programs favored by the White House will require changes in the law. Thus the Administration will seek to:

- Eliminate 7,500 health-care professional positions within the VA's Department of Medicine and

Surgery.

- cancel the All Volunteer Force GI Bill.
- increase loan origination fees on VA-guaranteed home loans from 1 percent to 3.8 percent by 1990.
- eliminate all future VA nursing home construction projects.

In addition, the DAV had learned the VA is considering administrative changes designed to reduce programs and services. The VA may eliminate refinancing VA-guaranteed home loans, limit the loan to a one-time-only eligibility and/or place a more restrictive cap on the loans. In another area, veterans with VA-backed life insurance policies may find they are unable to receive loans on the insurance or may receive those loans only at a considerably higher interest rate, if the loans aren't stopped entirely at a certain level. Finally, the VA has said it will not seek funds to operate the veterans' Jobs Training Act, an employment assistance and training program which helped Vietnam veterans in particular.

"We of the DAV are not convinced the American public has endorsed wholesale cuts in much-needed and economically sound VA programs," Linden concluded. "We believe the men and women who've sacrificed in this Nation's defense has already paid a high price for freedom."

"All of government — and not just the VA — now finds its ability to function in serious jeopardy. The impact of Gramm-Rudman-Hollings goes far beyond simply balancing the budget. It threatens now to tear government down in the process. As Americans we have the right to expect better solutions to our Nation's fiscal problems."

viewpoint

Active students

A topic came up during a constituent-state senator meeting in Allen on Monday evening concerning the activities schedule that students maintain in the secondary schools.

One constituent said that students should not have to be gone four or five nights out of the week to attend activity functions at the secondary level, and that perhaps some state spending cuts could originate from reducing activities.

How much money could be saved if each high school across Nebraska took one, two or three games off its night playing schedule? Should we reduce activities and concentrate more on the lessons of reading, writing and mathematics?

No, students should not have to be gone four out of five nights of the week. We readily agree.

But the hectic activity schedule of a child should not be the fault of the school district.

School districts only OFFER activities to its student population. Perhaps there is some recruitment by teachers, coaches or leaders to involve youths in an organization, athletics or theatrical productions — but it is the student who decides whether or not the activity is what they want.

And it is the parents who consent to allow their child to participate in the activities.

A variety of activities provide opportunities for each student to gain experience in some sport or educational organization.

Some people consider activities, in itself, an experience in education.

Activities can provide valuable lessons on many practical situations, such as teamwork, sportsmanship, winning or losing and hard work. Through participation, students learn self-discipline, build self-confidence and develop skills to handle competitive situations.

There have been recent surveys which reveal that activities are a valuable education tool. One recent survey reveals that students who participate in activities tend to have higher grade point averages, better attendance records, lower dropout rates and fewer discipline problems.

However, do not sight the merits of those students that do not participate in school activities but still excel in academics. To some, participating in school activity is an elective.

As it should be.

In a survey of 7,000 students across the nation, 70 percent said they believe the demand made on students' time by activities is not excessive and that there is strong support for school activities programs from parents and the community at large.

When school activities begin to play a major role in the education of a high school child — much more so than teaching the classroom basics which students require in meeting academic standards — then it is time to worry. The emphasis in this situation is wrong.

School activities and academic standards, we feel, should go hand in hand toward developing the well-rounded education of students and preparing them for higher education or other occupations they wish to pursue.

Chuck Hackenmiller
Wayne Herald editor

letters

Napoleon crossing

Napoleon crossed through the mighty Pyrenees by way of tiny Andorra on his way to conquer Spain. He pondered establishing his will in Andorra but discovered it's uni-

queness and advanced forward leaving it alone.

Were Napoleon to cross into Dixon County today he might do the same because it exhibits many forms of culture and architecture.

George Andrew Emmons

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'A Hatful of Rain' opens Saturday night

"A Hatful of Rain," a three-act play presented by the Wayne State College theatre department, will open this Saturday at 8 p.m. in Ley Theatre, located in the Brandenburg Education building on the college campus.

Dr. Andre Sedriks, director of theatre at Wayne State, said this is the first time a play has opened on a Saturday in an effort to attract more of the community.

Additional performances are scheduled Sunday, Feb. 23 at 2 p.m., and Monday and Tuesday, Feb. 24 and 25 at 8 p.m.

"A HATFUL OF RAIN" is a dramatic story of a war hero who returns home with a drug habit from pain killers. The play focuses on Johnny Pope and his Italian family on New York's lower east side.

Because of some violence and mature language and situations, Sedriks warns that the production may not be suited for children.

Cast in the role of Johnny Pope is Darrel Fickbohm of Sioux City, Iowa. His wife, Celia, is played by Brenda Kowalke of Nemaha, Iowa.

Polo Pope, who tries to cover for his brother Johnny, is played by Mark Ford of Plattsmouth. Mother, Chuch and Apples are three drug pushers who harass Johnny. They are played by David Blenderman of Wayne, Paul DiBlasi of Council Bluffs, Iowa, and Barbara Cunningham of Lake City, Iowa.

Rounding out the cast are Curtis Todd of Omaha as the gang muscle in the drama, Wendy Stark of Fremont as Putski, the colorful gang pickup, and Byron Bonsall of Burwell as John Pope Sr., who does not accept the fact that Johnny is an addict.

"THIS PLAY IS the best," said Bonsall, who plays Johnny's father. "The story is well written, the sets excellent, the cast is great, and the direction by Dr. Sedriks is fantastic."

"Sedriks keeps pulling ideas out that bring such realism to the play. For instance," added Bonsall, "the Ley stage has been extended and a fire escape designed from the stage to the balcony to create an apartment flat on New York's lower east side."

Bonsall said he would encourage everyone to see the performance. "They have never seen anything like this before and they will remember it for a long time."

ADMISSION To the regularly scheduled performances of "A Hatful of Rain" is \$3 for adults and \$1.50 for students. Wayne State students will be admitted free with identification.

Final dress rehearsal for the play will be held Friday, Feb. 21 at 8 p.m. and will be open to the public free of charge.



WAYNE STATE COLLEGE students are in the final week of rehearsals for "A Hatful of Rain." The play, which opens Saturday night in Ley Theatre on the college campus, is the dramatic story of a war hero who returns home with a drug habit from pain killers. Pictured rehearsing a scene from the play are Barbara Cunningham as Apples and Paul DiBlasi as Chuch, two drug pushers who have come to collect from Johnny, played by Darrel Fickbohm. "A Hatful of Rain" will be presented Saturday, Feb. 22 and Monday and Tuesday, Feb. 24 and 25 at 8 p.m. There also will be a matinee performance at 2 p.m. on Sunday, Feb. 23.

Wayne churches offer course by Billy Graham

Billy Graham's "Christian Life and Witness Course" will be offered at three Wayne churches beginning this month.

The "Christian Life and Witness Course" is a four-hour program presented in two (two-hour) sessions.

Course topics include "The Effective Christian Life," "The Victorious Christian Life," "The Christian's Witness," and "Follow Up."

THE COURSE IS designed to help individual believers grow in their personal relationships with the Lord.

It will assist the individual in counseling friends, relatives and family members in spiritual matters and concerns.

Those who participate in the course also will be given an opportunity to counsel individuals who respond to the movie, "A Cry From the Mountain," to be shown at Gay Theatre in Wayne on March 14-20.

ALL RESIDENTS of Wayne and the surrounding area are invited to participate in the course.

The course will be offered at Grace Lutheran Church on Feb. 23 and March 2 at 2 p.m.

Residents may also attend the course at St. Paul's Lutheran Church on Feb. 24 and March 3 at 7 p.m., or at the First United Methodist Church on Feb. 25 and March 4 at 7 p.m.

Persons with questions regarding the "Christian Life and Witness Course" may contact the Rev. Jim Pennington, 375-1905, or the Rev. Jeff Switzer, 375-2195.

briefly speaking

Klick and Klatter Club meets

Thirteen members of Klick and Klatter Home Extension Club met in the home of Barbara Stevers on Feb. 11.

President Marjan Jordan opened the meeting with the flag salute and creed in unison. She read a poem, entitled "February, the Month of Love." The president also reported on the county council meeting and checked cards for members' attendance at the convention.

Angie Denesia read "February, Interesting Days," and Barbara Stevers, safety leader, read "Curtain Rods Can Strangle Kids." For health, Marvel Corbit read "A Child Proofer." Orvella Blomenkamp reported on the scrapbook, and Irene Victor read "This is a Family." Stella Liska spoke on fiber art and showed a Christmas stocking she had made.

Orvella Blomenkamp presented the lesson, "Food and Drug Interactions." Proper use of medicines, drugs and food were discussed. A medicine awareness quiz was given, and the medicine chest in the home was analyzed. Roll call was an interaction experience. Marjan Jordan received the hostess gift.

Emella Larsen will be the March 11 hostess at 2 p.m.

Acme Club has fun day

Members of Acme Club met in the home of Mary Doescher on Monday for their annual fun day and sack lunch.

Betty Wittig will be hostess on March 3 at 2 p.m.

Valentines exchanged at club

A Valentine exchange was the feature for roll call at the Feb. 11 meeting of Merry Mixers Club, held in the home of Elaine Vahlkamp. Eleven members attended.

Faye Mann led the group in singing "America," "Bicycle Built for Two" and "Oh Susannah." The group tied a quilt for Lutheran World Relief.

A family club party will be held March 16 in the home of Esther Hansen. Next regular meeting will be in the home of Arlene Alleman with roll call being a favorite television program. Vera Mann will present a lesson on counted cross-stitch.

Club has cooperative dinner

Twelve members of the Sunshine Social Club from Emerson and Pender met for a cooperative dinner on Feb. 12 in the Walt Pearson home in Wayne.

President Anita Nicholson conducted the business meeting. Games followed with prizes going to Lois Victor and Adell Lueders.

Frances Brinkman will be the March hostess.

T and C Club meets

Frances Nichols was hostess to T and C Club on Feb. 13. The group played 500 with high scores being made by Florence Meyer and Frances Nichols.

Marjorie Bennett will be the March 13 hostess.

Redeemer Lutheran Circles

Circles of Redeemer Lutheran Church met Feb. 12 at the church. The lesson topic was "Gifts Galore."

Mary Circle met in the morning with Viola Meyer and Norma Koeber as hostesses, and Dorothy Grane as lesson leader. Ten members were present.

Ila Pryor and Martha Saul were hostesses for the afternoon meeting of Dorcas Circle. Twenty-one attended, and Jeanne Buitt gave the lesson.

Martha Circle met following Lenten services with Olga Mussen as hostess and Twila Willse as lesson leader. Eleven members attended.

Ladies Aid meets at Grace

Dorothy Grone, Ellen Heinemann and Maria Ritz were hostesses for the Feb. 12 meeting of Grace Lutheran Ladies Aid. Forty-seven members attended.

The Christian growth committee had opening devotions on "Ash Wednesday and Lent. The group sang "My Faith Looks Up to Thee."

A report was given on the zone board meeting held Jan. 14 in Carroll, and a letter was read from the Rev. Larry Larsen.

A Lenten prayer was followed with LWML President Carol Rethwisch presenting the program, "Life is Like a Patchwork Quilt." The Lord's Prayer and table prayer closed the meeting.

Seated at the birthday table were Esther Hansen, Clara Echienskamp, Frances Samuelson, Ruth Victor, Agatha Krallman and Florence Rethwisch.

Hostesses for the March 12 meeting will be Dora Claussen, Mary Kruger and Esther Hansen.



Gillilands marking 50th

WARD AND AGNES Gilliland of Wayne invite friends and relatives to help them observe their 50th wedding anniversary during an open house reception on Sunday, March 2 from 2 to 4 p.m. at the First United Methodist Church in Wayne. The event is being hosted by the couple's children and grandchildren.

new arrivals

DICKEY — Mr. and Mrs. Dennis Dickey, Laurel, a son, Jonathan Thomas, 8 lbs., 1/2 oz., Feb. 16, Providence Medical Center.

DOFFIN — Mr. and Mrs. Richard Doffin Jr., Hoskins, a son, Lee Richard, 5 lbs., 5 oz., Feb. 13, St. Joseph's Hospital, Omaha. Grandparents are Mr. and Mrs. Richard Doffin Sr. and Mr. and Mrs. Willis Falk, all of Hoskins. Great grandparents are Mr. and Mrs. Herb Wantoch, Stanton, and Mrs. Fern Bobek, Pierce.

JECH — Jane and Kerry Jech, Marshalltown, Iowa, a son, Jordan Michael, 7 lbs., 14 oz., Feb. 12. Jordan joins two brothers, Adam and Jeremy, and a sister Amanda. Grandparents are Mr. and Mrs. Keith Jech and Mr. and Mrs. Merle Ring, all of Wayne.

KREI — Dennis and Lorene Krei, Lincoln, a son, Carlin John, 8 lbs., 3 oz., Feb. 10, St. Elizabeth Health Center, Lincoln. Carlin joins a sister Amanda and a brother Andrew. Grandparents are Mr. and Mrs. Ed Keifer and Alvin Krei, Belden.

LEIGHTY — Mr. and Mrs. Vince Leighty, Wayne, a son, Austin Allen, 8 lbs., 12 1/2 oz., Feb. 15, Providence Medical Center.

PORTER — Mr. and Mrs. Douglas Porter, Wayne, a daughter, Sarah Renae, 9 lbs., 14 oz., Feb. 12, Providence Medical Center.

RICKETT — Mr. and Mrs. Doug Rickett, Ponca, a daughter, Stephanie Jo, 6 lbs., 10 oz., Feb. 3. Grandparents are Mr. and Mrs. Dean Rickett; Ponca, Ron Peterson, Ponca, and Sherry Tatra, Sioux City. Great grandparents are Mr. and Mrs. Aubrey Rickett, Ponca, Mr. and Mrs. Earl Peterson, Dixon, Lucille Peterson, Ponca, and June Vosburghoff, Iowa Falls, Iowa.

ROMINE — Bruce and Linda Romine, Ketchikan, Alaska, a son, Sean Alexander, 7 lbs., 4 oz., Feb. 7. Sean joins two brothers, Joey, age seven, and Mark, age four. Grandparents are Janice Brockman, Norfolk, Charles Brockman, Winside, and Harry and Lola Romine, Ketchikan, Alaska.

WHITE — Dennis and Kelly White, Howells, a daughter, Britney Lynn, 7 lbs., 2 oz., Feb. 3. Grandparents are Mr. and Mrs. Duane White, Dixon, and Delores Mather, Meadow Grove. Great grandmothers are Mrs. Rose White, Allen, and Mrs. Ida Lamont, Sioux City.

Two months in Japan

Laurel youth selected to participate in exchange program

Sara Adkins, a junior at Laurel-Concord High School, has been selected to participate in the U.S. Senate-Japan Youth Exchange program.

The selection of Miss Adkins was announced recently by U.S. Senator James Exon.

As a participant, Sara is one of two Nebraska youths who will receive a full scholarship to spend two months with a host family in Japan.

The other youth chosen by Senator Ed Zorinsky to participate from Nebraska is Michael Moberg of Papillion.

THE U.S. SENATE-Japanese scholarship is awarded annually to two students from each state following extensive application completion as well as group and individual interviews. The non-political appointments are made by the Senators.

As scholarship winners, Sara and Michael will first travel to Washington, D.C. to spend a week meeting with U.S. government officials and Japanese Embassy staff members.

While in the nation's capitol, the participants will receive an orientation on Japanese language and culture before traveling on to Japan.

Upon their arrival in Tokyo, the students will be welcomed by the Prime Minister and other government officials.

MISS ADKINS, daughter of Mr. and Mrs. Rick Adkins of Laurel, is an honor student and member of National Honor Society.

She is co-editor of the school annual, member of student council, swing choir, concert and jazz band, and varsity starter on the Lady Bears volleyball and basketball teams.



Sara Adkins

In addition, she was a Nebraska Hugh O'Brian Leadership scholar, state medalist in the extracurricular speech contest, and the 1985 national 4-H representative to the National Safety Congress.

Active in 4-H programs for nine years, Sara is a national safety scholarship winner and the 1985 outstanding 4-H'er in Cedar County.

THE U.S. SENATE-Japanese Scholarship program was established in 1981 to increase understanding and awareness between the United States and Japan.

The program is administered by Youth for Understanding, a non-profit youth exchange program.

bridal showers

Holly Franzen

A bridal shower honoring Holly Franzen of Omaha was held Saturday afternoon, Feb. 15 at Redeemer Lutheran Church in Wayne.

The serving table was decorated in the honoree's chosen colors of pink and white. The program included a skit, entitled "The Groom Applies For a Marriage License." Jill Dion, Angie Karel and Patty Luft assisted the bride-elect with opening her gifts.

Hostesses were Mrs. Shirley Baird, Mrs. Vickie Damme, Mrs. Florence Geewe, Mrs. Patty Luft, Mrs. Margaret Korn and Mrs. Irene Rebold, all of Wayne, Mrs. Carol Hauser of Corsicana, Texas, and Mrs. Donna Nelson of Plainville.

Miss Franzen, daughter of Mrs. Lynn Franzen of Wayne, and Danny Watts of Omaha, son of Marie Hubbard of Reno, Nev., will be married, Feb. 22 at Kounzle Memorial Church in Omaha.

policy on weddings

The Wayne Herald welcomes news accounts and photographs of weddings involving families living in the Wayne area.

We feel there is widespread interest in local and area weddings and are happy to make space available for their publication.

Because our readers are interested in current news, we ask that all weddings and photographs offered for publication be in our office within 10 days after the date of the ceremony. Information submitted with a picture after that deadline will not be carried as a story but will be used in a outline underneath the picture. Wedding pictures submitted after the story appears in the paper must be in our office within three weeks after the ceremony.

engagements



Petersen-Jenkins

Mr. and Mrs. Willis Petersen of Platteview announce the engagement of their daughter, Karen Petersen, to Paul Jenkins, son of Mr. and Mrs. Neil Jenkins of Wolbach.

The bride-elect is a 1980 graduate of Wolbach High School and a 1984 graduate of Wayne State College. She is employed by Gallery Alaska in Anchorage, Alaska.

Her fiancé, a 1980 graduate of Platteview High School and a 1984 graduate of Wayne State College, is employed by Alaskan Gourmet Lobster in Anchorage.

Plans are underway for a July 12 wedding at Trinity Lutheran Church in Wolbach. The couple plans to live in Anchorage.



Yanef-Jochum

Paul and Shirley Yanef of Sioux City announce the engagement of their daughter, Paula Marie, to Edward James Jochum, son of Leo and June Jochum of Norfolk.

The couple plans a summer 1987 wedding in Sioux City. Miss Yanef is a 1983 graduate of Heelan High School and is a counseling major at Wayne State College. Her fiancé is a 1982 graduate of Norfolk Catholic High School and is a senior at Wayne State College majoring in industrial management.

Craft program given at Federated Woman's Club

The Wayne Federated Woman's Club met Feb. 14 with 20 members and three guests.

Members were invited to attend the 90th celebration of the Norfolk GFWC on Monday, March 3.

The District III Fine Arts Festival will be held at Clarkson on March 15. Mithilde Reeg and Eleanor Hellhold are planning to enter articles in the festival.

Mrs. Reeg brought several quilted spreads and shams, along with other craft objects, which were on display in connection with the arts and crafts show to be held at Clarkson.

PARLIAMENTARY tips were read by Bernice Damme. Lillian Granquist read "Membership — It's

in Your Hands."

Marlan Jordan invited the women to attend a meeting of Wayne Church Women United in March.

Mary Manson presented a craft program using the Valentine's Day theme. Each member made a heart of ribbon.

Hostesses were Leona Daum, chairman, Eida Jones and Mildred West.

NEXT MEETING will be March 14 at 2 p.m. with hostesses Florence Koplin, chairman, Lillian Granquist and Pearl Magnuson.

Kay Cattle will present a program on Educational Service Unit 1 headquartered in Wakefield.

baptisms

Joshua Lee Davis

Joshua Lee Davis, infant son of Mr. and Mrs. Kevin Davis of Carroll, was baptized Feb. 9 at the United Methodist Church in Carroll with the Rev. Keith Johnson officiating.

Sponsors were Kathy Thies of Norfolk and Mr. and Mrs. Todd Holliday of Minnatare.

A cooperative dinner was served in the church fellowship hall following the baptism. Attending were the sponsors and parents, the Rev. and Mrs. Keith Johnson and Bethany, Mr. and Mrs. Jim Atkins, Dana and Danielle Nelson, all of Wayne, Mr. and Mrs. Robert Thies of Winside, Mrs. Sally Schwartz and family, Jim Pojar, Mr. and Mrs. Eddie Jones and Mr. and Mrs. Norman Raabe, all of Norfolk, Mr. and Mrs. Richard Junck and family of Randolph, and Earl Davis, Mr. and Mrs. Don Davis and Jeff, Mr. and Mrs. Gordon Davis and Kelli, Wendy Davis, Mr. and Mrs. Kenneth Hall and family, Mr. and Mrs. Rick Davis and Justin, Mrs. Jay Drake, Mr. and Mrs. Don Frink and Curt and Cory Nelson, all of Carroll.

Nathaniel John Noecker

Baptismal services for Nathaniel John Noecker, infant son of Carla and Don Noecker, Boys Town, were held Sunday afternoon at 2:30 at Dowd Memorial Chapel, Boys Town.

Don's brother, the Rev. Ron Noecker, officiated. Sponsors were Rose Koch and David Noecker, with Brent Johnson of Concord standing in for David who was unable to attend.

Afternoon dinner guests in the Don Noecker home following the service were the Roger Koch family, Wynot, the Loran Noecker family, Harlington, Father Ron Noecker, Fremont, the Evert Johnsons, Wakefield, Mrs. Arthur Johnson and the Brent Johnsons and sons, Concord, and Mrs. Doug Krie and children.

community calendar

THURSDAY, FEBRUARY 20

Happy Homemakers Home Extension Club, Mildred Jones
Theophilus Ladies Aid, Mrs. Clara Frevert, 1:30 p.m.
Immanuel Lutheran Ladies Aid, 2 p.m.

FRIDAY, FEBRUARY 21

Wayne Community Hospital Auxiliary

SUNDAY, FEBRUARY 23

Alcoholics Anonymous, Fire Hall, second floor, 8:30 a.m.

MONDAY, FEBRUARY 24

Minerva Club, Beth Morris, 2 p.m.
Alcoholics Anonymous, Wayne State College Prairie Room, 8 p.m.

TUESDAY, FEBRUARY 25

Sunrise Toastmasters Club, community room, 6:30 a.m.

Villa Wayne Tenants Club weekly meeting, 2 p.m.

Tops 782, West Elementary School, 6:30 p.m.

WEDNESDAY, FEBRUARY 26

Villa Wayne Bible study, 10 a.m.

St. Paul's Lutheran Churchwomen, 2 p.m.

Tops 200, West Elementary School, 5:30 p.m.

Wayne Alcoholics Anonymous, Fire Hall, second floor, 8 p.m.

Al-Anon, City Hall, second floor, 8 p.m.

briefly speaking

Soup and pie supper in Allen

The First Lutheran Church of Allen will hold its 13th annual soup and pie supper on Sunday, Feb. 23 from 5 to 8 p.m.

The menu includes chili, oyster or chicken noodle soup, along with sandwiches, pie and a drink. Tickets are \$3 for adults and \$2 for children five to 11 years of age. Children under five years of age will be admitted free.

The public is invited to attend.

Eagles host district meeting

Members of the Wayne Eagles Auxiliary met Feb. 17 and discussed the District 6 meeting held in Wayne on the previous day.

Cheryl Henschke, Neida Hammer and Deann Behlers prepared the noon meal, with members from Norfolk, Schuyler, Columbus, McCook, South Sioux City, Crofton and O'Neill in attendance.

Michelle Meyer of Haven House in Wayne spoke on child abuse before a joint session of the Aerie and Auxiliary. A donation will be sent to Haven House for Meyer's presentation.

Fern Test reported on the Valentine's party held Feb. 8. Winners of door prizes were Wendell Korth and Brent Doring. Cards provided entertainment following the meal.

A joint Aerie and Auxiliary meeting was held Monday to discuss a membership drive which will be conducted during March and April. Dues will be reduced during the campaign, and soup suppers will be held with informational meetings and entertainment to follow.

Dorothy Nelson served lunch following the Monday meeting. Bingo chairman during March are Barb Heier, Florence Wagner and Cheryl Henschke.

Next meeting will be March 3 with Janice Barelman and Phyllis Gallop serving lunch.

Order of the Eastern Star

Wayne Chapter 194 Order of the Eastern Star met Feb. 10. The worthy matron opened with a Valentine poem.

It was announced that the district grand supervisor will visit March 1 for a school of instruction. There was brief discussion regarding changing the time of the regular monthly meeting.

Joan Luskas and committee served refreshments following the meeting.

Guests attend Monday Mrs.

Seven members and two guests, Julie Murphy and Sandy Weander, attended the Feb. 17 meeting of the Monday Mrs. Home Extension Club in the home of Imogene Brasch.

For roll call, members told of a new product; food or drug they tried recently.

County fair premium awards were given, and the group discussed categories of the spring cultural arts exhibit. Members were encouraged to begin their projects now.

Donna Eckhoff presented the lesson on food and drug interactions. She distributed several guides and encouraged members to clean out their medicine chests.

Next meeting will be with Terri Headley on March 17. The lesson, "Accent on Accessories," will be given by Susie Siefken.

GRIESS REXALL COUPON

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March 8 Orville Von Seggern
March 9 Singles Dance, 7-11 p.m. Dwain Muller
March 15 Tommy Bishop

March 22 — John Morgan
15th Anniversary of Ballroom
FREE DANCE

March 23 Singles Dance, 7-11 p.m. Gene Harding
March 29 NO DANCE
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Wayne State snaps seven year Loper reign

Suh-weet! Wildcats down Kearney State, 73-64

February 15, 1986 could turn out to be a turning point in the Wayne State basketball program. Because on that day, the Wildcats snapped a seven year losing streak to Kearney State with a most important 73-64 victory. Whether or not the triumph was the

most important win in head coach Steve Aggers' career is uncertain, but it certainly was his most important victory since he took over the head job at Wayne State. "This was a big win for our program," he said. "Kearney State has

been one of the best teams in the state for quite some time and a win over them gives our program more respectability and helps us in recruiting."

Another reason why the win was so important is because it moved

Wayne State closer to qualifying for the District 11 playoffs. The top two teams in the Nebraska Athletic Conference (NAC) qualify for the playoffs and the Wildcats moved into a second place tie with Peru State by defeating the Lopers. The loss was Kearney State's first in the NAC.

There were many factors that led to the Wayne State victory. But the most important, perhaps, was the Wildcat defense.

Wayne State held the Lopers to just 32 percent shooting in the first half and dominated the defensive boards in the last half by allowing just one Kearney State offensive rebound in the final 20 minutes.

The Wildcats' defensive effort drew praise from Aggers.

"Our defensive effort was, without a doubt, the biggest key to the win," he said. "When you hold Kearney

State to 28 points in the first half and only one offensive rebound in the second half, you're playing good team defense."

Two other major contributing factors to the triumph, according to Aggers, were Wayne State's offensive poise and the floor play of Wildcat floor general Vincent White.

"We handled their press real well and just played cool and with a lot of patience on offense," Aggers said. "And Vincent had a good floor game, especially since he had been so sick the few days leading up to the game."

White was stricken to his bed all day Wednesday and Thursday and did not eat during that time because of the flu.

"The first time he ate in three days was on Friday," Aggers said. "We

See WILDCATS, page 8a

'Who will Wayne's boys play in districts?'

Who will Wayne's boys play in the first round of districts?

That's been a common question around these parts lately, so Jim Marsh asked me if I'd look into it. And since he's my boss, I figured it was a pretty good idea. Besides, I was one of those people wondering who the Blue Devils do play in the opening round.

But before I reveal what I found out, remember, districts is still a few days away, and every team in the B-4 tourney has at least one game remaining in the regular season, which could throw the current format way off.

But if the tournament began tomorrow, 16-2 Columbus Lakeview would be seeded first and would play 8-9 Columbus Scotus, while West Point, 14-4, would be the second seed and would play 9-7 Schuyler.

The third seed would be Blair, and the 13-4 Bears would face sixth seeded North Bend, who is currently 12-4.

SO WHO DOES THAT LEAVE for Wayne? Well, the Blue Devils would be the fourth seeded team and would play a common rival, Hartington Cedar Catholic. Both squads were 11-5 as of Tuesday.

In case you haven't noticed yet, the B-4 District is one tough cookie. After all, how many times does a 9-7 team end up in the seventh slot?

The combined record of all eight teams is 94-42 for a .691 winning percentage. So regardless of who wins the district, the area will be very well represented at the State Tournament.

Last year, the Blue Devils captured the district crown before dropping a heartbreaking 58-53 triple overtime loss to Mount Michael in the opening round at state. Mount Michael went on to win the Class B title.

And really, Wayne has just as good of chance of qualifying for state again this year. In the first round, the Blue Devils will play a team they've already beaten twice. True, neither victory was hardly convincing (48-46 on January 24 and 48-44 on February 8), but nevertheless, they were wins.

Some would look at the two victories as a psychological advantage for Wayne, while others might think of it as a disadvantage. You know the old saying, "It's tough to beat a good team three times."

But Bob Uhing, Wayne's head coach, said he doesn't see it as an advantage or disadvantage.

"First of all, we don't seed until Monday and a lot could happen before then," he said. "But it doesn't really matter who we play, because all the teams in the district are good teams. It's so even that it doesn't really matter who plays who."

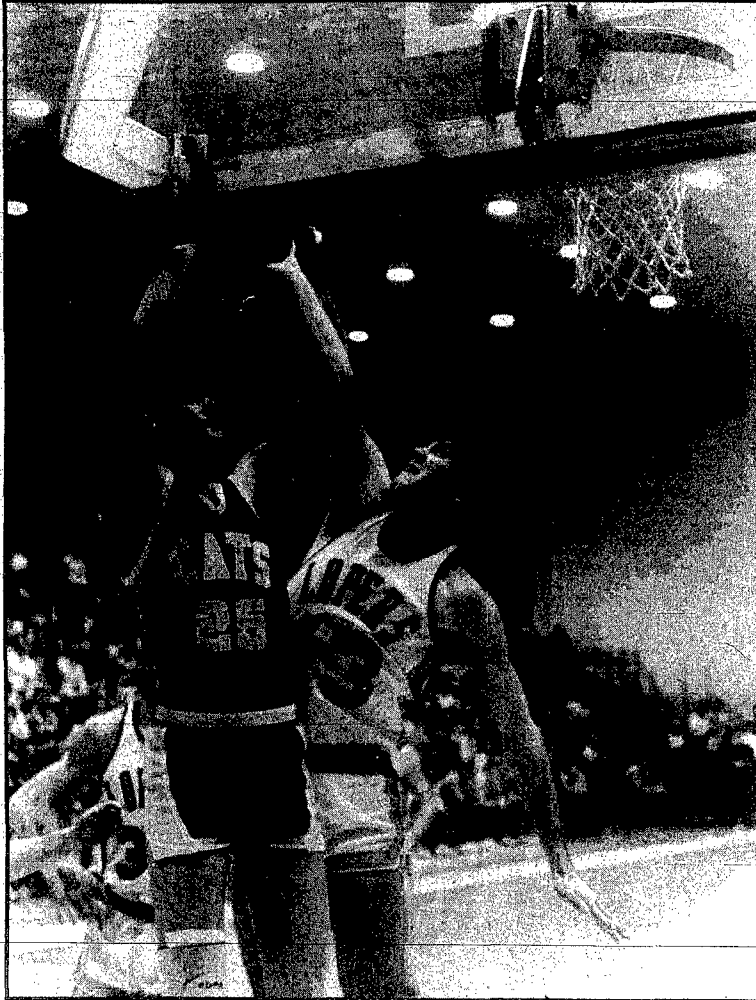
HE RAISES A VERY ACCURATE point. Other than the Lakeview/Scotus matchup, three wins is the most that separates teams in other first round games, so it really doesn't matter who plays who because just as Bob said, all the teams are good.

I shouldn't even bring this up, because all it will do is irritate Blue Devil and other fans of teams in the B-4 District. But Seward will be the first seeded team in the B-2 District, and Gretna will be seeded second. Seward is currently 13-2 on the year, and Gretna, well, they're 8-8 right now.

But that's how it goes. Five years from now the B-4 District might be weak and the B-2 District could be as rough as the B-4 is this year.

By the way, should Wayne play Cedar Catholic in the first round and again beat the Trojans, the Blue Devils would face the winner of the Lakeview/Scotus game.

Lakeview would obviously be favored over Scotus, and the Vikings pounded Wayne 58-34 on December 14. But you can bet your bottom dollar that should the Blue Devils face Lakeview again, it will be a much closer game.



WAYNE STATE'S Mike McNamara (No. 25) gets a shot off against Kearney State.

Photography: John Prather

Laurel wins C2-10 opener

NORFOLK — Laurel's girls opened a commanding lead and held on for a 42-34 victory over Stanton in the opening round of the C1-10 Sub-

district Basketball Tournament here Tuesday night.

The Bears used a near stifling defense in the first three quarters to

open a 16 point lead with five minutes remaining in the game. But Stanton refused to quit.

The Fillies slapped a full court press against Laurel in the final five minutes and gradually worked their way back into contention. Stanton also forced the Bears to make their free throws in the final frame as Laurel finished 10-for-22 from the stripe.

But despite the gallant effort, eight points was as close as Stanton could get.

Laurel led 9-1 after the first quarter, 20-8 at intermission and 30-14 at the end of the third frame.

Bear head coach Gale Hamilton credited his club's domination to its defense.

"We really played good defense in the first three quarters," he said. "We just packed in our 1-3-1 zone and forced them to take the outside shot."

Michelle Joslin led Laurel in scoring with 12 points, while Gail Twiford tallied 11.

The Bears finished 13-for-45 from the floor and hit 16-of-33 free throws. Stanton canned 13 fielders and went 8-for-23 from the line.

Laurel totaled 27 rebounds in the victory. Twiford and Joslin led the club with 11 and seven boards, respectively.

Sara Adkins turned in a fine floor game for the Bears, dishing out four assists, totaling three steals and grabbing six rebounds.

The victory improved Laurel's record to 7-9 on the year. The Bears play again Thursday against Pierce beginning at 7:30 p.m. All C-10 Sub-district games will be played at Norfolk High School.

	9	11	10	12-42
Laurel	1	7	6	20-34
Stanton				
Laurel	FG	FT	F	TP
Dempster	1	0-0	4	2
Schutte	2	2-2	2	6
Twiford	4	3-7	5	11
Helgren	0	3-6	0	3
Roeder	0	0-0	1	0
Joslin	4	4-7	2	12
Adkins	0	4-11	3	4
Christensen	2	0-0	4	4
Totals	13	16-33	21	42
Stanton	13	8-23	25	34

Allen advances, 50-44

WAKEFIELD — Allen jumped out to a commanding lead and hung on for a 50-44 victory over Winnebago in the opening round of the C2-7 Sub-district Basketball Tournament here Monday night.

The Eagles dominated the first half with their fastbreak and opened a 20-6 lead after the first quarter and a 30-18 advantage at intermission.

Winnebago only had six players in uniform, but despite the limited number the Indians came storming back by hitting from the outside. After outscoring Allen 14-8 in the third quarter, they won the final frame 12-8 to round out the scoring.

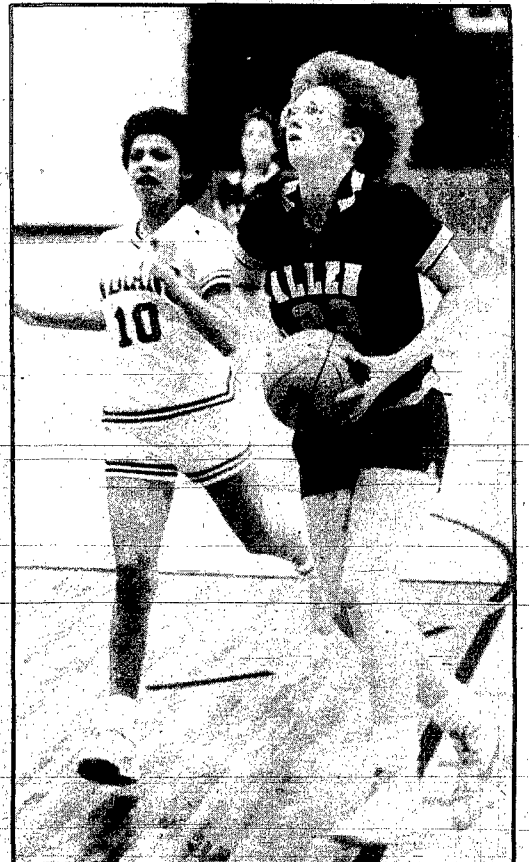
Although Winnebago came back, an Allen victory was never in serious jeopardy. But Eagle head coach Gary Troth was a little disappointed with his club's intensity in the second half.

"We started out well, but then we lost our intensity," he said. "Winnebago has a tendency to make you play a little lackadaisical, but they have some potentially dangerous players and we made too many turnovers and that let them back in it. Winnebago really started hitting their outside shots and they got back in the game."

Denise Magnuson and Tiffany Harder led the balanced Eagles in scoring with 12 and 11 points, respectively. Diane Magnuson tallied eight markers for Allen, while teammates Lana Erwin and Kristi Chase followed with seven and six points, respectively.

Allen shot well from the floor hitting 20-of-43 field goals for 46 percent.

See EAGLES, page 8a



ALLEN'S TIFFANY HARDER (No. 23) cruises in for a left-handed Jayup against Winnebago.

Photography: John Prather

Winside tradition intact Four Wildcats qualify for State

CLARKS — Winside is regarded as having a traditionally tough wrestling program. And that reputation was intact as four Winside wrestlers qualified for the 1986 State Wrestling Tournament by finishing in the top four of the district tournament here Friday and Saturday.

Mace Kant, Doug Paulsen, Randy Leapley and Steve Jorgensen all qualified for state. Kant placed second at the meet, while Paulsen and Leapley both placed third and Jorgensen finished fourth.

Kant's opponent in the 105-pound title match was a familiar one. Kant and Greely's Mike Walkowiak have squared off several times the past two years. And every match, it seems, is always close.

And Saturday's championship round was no exception as Walkowiak claimed a 6-4 victory.

Paulsen was an odds-on favorite to qualify for state, but the 112-pounder was stricken with the flu and his state chances were doubtful, according to his head coach Paul Sok.

"Doug got the flu on Saturday and I didn't honestly know if he'd qualify or not," Sok said. "He was feeling sick, but he finished 2-1 on Saturday and made it. That took a lot of guts on his part!"

Paulsen dropped his first decision on Saturday, but bounced back with two straight pins to finish third.

Leapley was beaten by his first 155-pound opponent on Saturday, but like Paulsen, he too came back strong and recorded two straight pins to place third.

Jorgensen was one of the bigger surprises at the tourney. Jorgensen entered districts with a 9-18 mark and was considered a 167-pounder. But Sok raised him to the 185-pound weight bracket and he finished 2-2 and placed fourth.

Sok deserves credit for his brilliant coaching maneuver. He discussed the strategy involved in moving Jorgensen up a weight class.

"The competition just wasn't as tough at 185-pounds as it was at 167, and Steve beat a lot of the 185-pounders last year, so that gave him a psychological advantage," Sok said. "And Steve wrestled smart. He was giving up around 20 pounds to his opponents and he had to wrestle intelligently, and he did just that."

The biggest disappointment for Winside was 132-pounder Chris Olson. Olson was one of the favorites at his weight, but finished 1-2 at the tourney and failed to qualify.

Sok said that he didn't think Olson was mentally prepared for the tourney.

"Chris was down mentally. He just didn't seem like he was up for the meet and it cost him," Sok said.

Sok added that Olson's loss was an emotional one because he was a senior and because he failed to qualify last year, too.

"It was a tough one. He was ranked as high as third this year and was the only senior on the team," Sok said. "It was very unfortunate, especially since he missed out last year, too."

1. Palmer (6)	121
2. Sargent (6)	117½
3. Greely (6)	109
4. Elgin Pope John (5)	105½
5. Scribner (4)	83½
6. Clark (5)	83
7. Osceola (5)	75½
8. Winside (4)	73
9. Clearwater (4)	69½
10. Spalding Academy (2)	25
11. St. Edward (1)	20

Olson finishes the season with an impressive 30-6 record. Over the last two seasons he has compiled a 58-11 mark, yet missed out on the State Tournament both years.

Darin Schellenberg, Winside's 138-pounder, split his first two matches and trailed 4-0 in the third round before suffering a slight separation of his shoulder. The injury forced Sok to default the match.

"You hate to do something like that because he had a decent shot at coming back and winning," Sok said about defaulting Schellenberg. "But you can't take a risk with a kid's health."

The State Tournament will be held this Thursday, Friday and Saturday at the Bob Devaney Sports Center in Lincoln.

Sok said his club's goal at the tourney will be to finish in the top 10 in Class D.

"We've got a shot at placing in the top 10 and that's what we'll shoot for," he said. "If the guys wrestle well, they can do it. Anything can happen at state."

Kant will take a 21-3-0 record to the tourney and will face 5-12-0 Mike DeGroff of Sandhills in the opening round.

Other Winside records and their first round opponents at state are: Paulsen, 29-3-1 vs. Dan Hamar of Crawford; 33-10-0; Leapley, 28-13-0 vs. Chris Cummins of Waterloo, 26-5-0; Jorgensen, 11-20-0 vs. Richard Burrius of Elwood, 16-2-0.

98 — Winside open
105 — Mace Kant, 2-1, placed second.
112 — Doug Paulsen, 3-1, placed third.
119 — Jeff Bolch, 0-1, failed to place.
126 — Darin Schellenberg, 0-2, failed to place.
132 — Chris Olson, 1-2, failed to place.
138 — Darin Schellenberg, 1-2, failed to place.
145 — Randy Diestrichen, 2-2, failed to place.
155 — Randy Leapley, 3-1, placed third.
167 — Winside open.
185 — Steve Jorgensen, 2-2, placed fourth.
Hwt. — Winside open.

Wayne's hopefuls fall short

BENNINGTON — A first round pin in the district tournament here Saturday seriously hindered Mark Janke's chances of qualifying for the 1986 State Wrestling Tournament.

Janke, Wayne's 132-pounder, finished the tourney with a 1-2 record. He was beating his first round opponent 2-1 but an attempted cradle led to his being pinned.

John Murtaugh, Wayne's head coach, said the first round loss was a major blow to Janke's state qualifying chances.

"Mark was wrestling pretty well, but he got caught on a cradle and it hurt him. It was a big loss as far as the state tournament goes," he said.

Janke battled back, however, and claimed a 10-5 victory in the second round. But he lost his next bout, 8-3, and failed to qualify for state.

Chris Corbit, Wayne's 112-pounder, was the only other Blue Devil to qualify for districts. Corbit was pinned in both matches Saturday.

Janke qualified for state two times and reached districts this year by placing third at subdistricts in North Bend with a 3-1 record.

Murtaugh reflected on Janke's '85-86 season.

"Mark always came through when

the team needed him to," Murtaugh said. "He was very consistent all year and he was our leader."

Janke ends the campaign with a 24-8 record.

Corbit qualified for districts by compiling a 2-2 record at subdistricts and placing fourth.

Murtaugh said that although the season was a rough one, he was pleased with his squad's progress and is looking forward to next year.

"I felt we were a much better wrestling team at the end of the year than we were at the beginning," he said. "It was a rough year for both the coaches and the wrestlers, but I'm optimistic about next year because of the valuable experience we gained this season and because of the way we improved."

Murtaugh added that being successful next year will take work by the Blue Devil grapplers in the off season.

"The kids will have to work in the off season, though," he said. "The guys will have to get in the weight room and lift and improve in that area, and I'm confident that they'll do it."

112 — Chris Corbit, 0-2, failed to place.
132 — Mark Janke, 1-2, failed to place.

Blue Devil freshmen win Randolph Tournaments

RANDOLPH — Wayne's freshmen boys and girls basketball teams both claimed tournament championships here earlier in the week.

Wayne's girls overcame a 16-6 halftime deficit in the championship game to down Randolph, 27-18.

Holly Paige led the Blue Devils with eight points in the title bout, while Amy Bliven tallied six. Betsy Lebsock, Robin Luft and Kristy Hansen all scored four points for the winners, while Tonya Erxleben chipped in with one.

Wayne hammered Crofton 43-16 in the opening round before thumping Norfolk 39-8 in the semifinals.

Lebsock led the Blue Devils in scoring against Crofton with 10 points, while Erxleben and Hansen both tallied eight.

Paige, Luft and Lebsock were the leading scorers against Norfolk with eight, seven and six points, respectively.

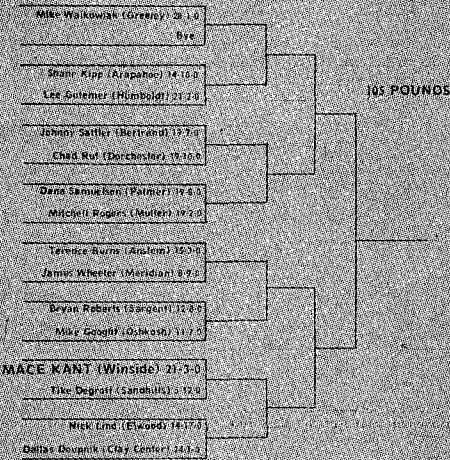
Traci Gamble, Ann Perry and Julie Wessel were other Blue Devils that played in the tourney.

Jarrod Wood led Wayne's boys to the tournament title by scoring 18 points against Plainview and 15 against Randolph.

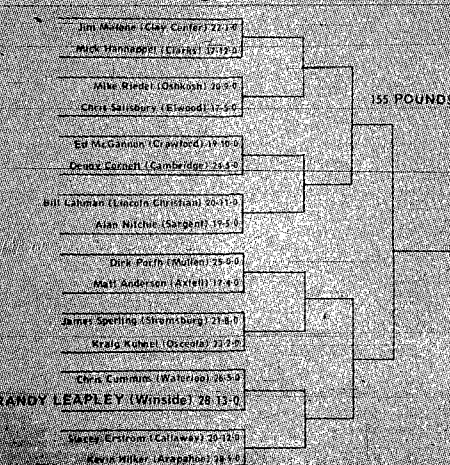
Wayne stopped Plainview 44-35 and downed the hosts 35-27. The Blue Devils received an opening round bye.

Jed Reeg followed Wood with 10 points against Plainview. Other Blue Devils who scored in that game were: Doug Larsen, 6; Jess Zeiss, 6; Eric Liska, 2; Greg Schmidt, 2.

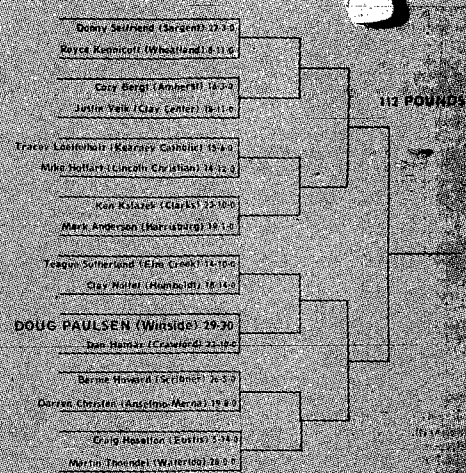
MACE KANT



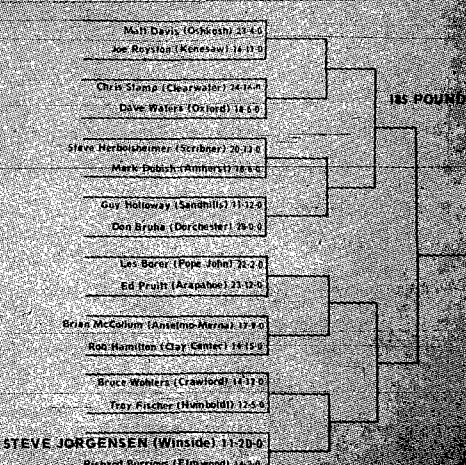
RANDY LEAPLEY



DOUG PAULSEN



STEVE JORGENSEN



area girls basketball

Wildcats end with 3-12 mark

Wynot trims Winside in subdistricts

LAUREL — Everyone expected Monday's Wynot/Winside game in the opening round of the C-28 Sub-district Basketball Tournament to be a close one. After all, the two squads had split the two previous games they played against each other this season.

And a close game is exactly what the fans were treated to as Wynot pulled out a 48-46 victory.

Winside had two chances to tie the game. The Wildcats obtained possession of the ball with just over 30 seconds to go but failed to score. Wynot followed by missing a free throw, and the Wildcats had one more chance with four seconds remaining.

Winside rushed the ball upcourt, but a desperation bomb by Kerri Leighton missed and Wynot advanced to the second round against Wausa.

The game was evenly played throughout its entirety. Wynot opened an 8-6 lead after the first quarter, but the score was deadlocked at 17 at intermission.

The Blue Devils outscored Winside 12-10 to open another two point advantage at the end of the third stan-

za, and maintained a slim lead the majority of the final period.

Joslin Wieseler claimed the game's scoring honors with 19 points. The senior Blue Devil tallied her 1,000th career point against Winside last week.

Jill Stenwall, Winside's head coach, said she mixed up defenses to try and confuse Wieseler.

"This was one of our better defensive efforts of the year," Stenwall said. "We used four different defenses to try and mix up Wieseler. She scored 19 points but we still did a pretty good job."

Two of Winside's seniors led the Wildcats in scoring. Kay Meierhenry claimed the team honors with 17 markers, while Julie Brockman tallied 14.

Leighton is the other Wildcat senior and she also played a solid game. In addition to scoring four points, she dished out three assists. Kristy Miller finished with a team high four assists for Winside.

A major difference in the game was free throw shooting. Winside made a respectable 8-of-13 giffers, but Wynot finished 9-for-31 from the stripe. The Wildcats canned 19 field

goals compared to the Blue Devils' 15.

Wynot outrebounded the Wildcats 44-35. Meierhenry and her sister Ann led Winside with 11 and nine boards, respectively.

The loss concludes Winside's season at 3-12. Stenwall discussed the 1985-86 campaign, and next year's Wildcat squad.

"We played several good teams close and I think that if we would've won a few more close games that might've changed the season around because the girls would have been more confident," she said. "As far as next year goes, I think we have a lot to work with. We lose three good seniors, but there's a lot coming back and I think we'll be alright."

Winside	6	11	10	19	46
Wynot	8	9	12	19	48
Winside	FG	FT	F	TP	
K. Meier	6	5-9	5	17	
A. Meier	1	0-0	5	2	
Leighton	1	2-2	2	4	
Topp	1	0-0	1	2	
Olson	1	0-0	1	2	
Prince	1	0-0	1	2	
Miller	1	1-2	5	3	
Brockman	7	0-0	4	14	
Totals	19	8-13	25	46	
Wynot	15	19-31	13	48	

area boys basketball



Photography: John Prather

WAYNE STATE'S Russ Rosenquist is all smiles as he is lifted by jubilant Wildcat fans after the victory over Kearney State. Rosenquist had plenty to smile about later in the week as he was named the District 11 Player of the Week.

Rosenquist District 11 player of week

Wayne State sophomore guard Russ Rosenquist has been named the NAIA District 11 player of the week, according to District 11 sports information director Don Briggs.

He was selected from nominees from 10 other colleges in Nebraska.

Rosenquist was selected for his performance the week of Feb. 10-15. Wayne State was 2-1 in games that week, defeating Bellevue College and Kearney State.

In those three games, Rosenquist scored 38 points, handed out four assists, totaled four steals, grabbed six rebounds, shot 15-of-31 from the floor for 48 percent and eight of eight from the free throw line. Rosenquist had 18 points in the Wildcats' 73-64 win over Kearney State, the first time in seven years Wayne State had beaten the Lopers.

On the year, Rosenquist leads the team in scoring with a 13.4 point average. He has scored in double figures 22

of the team's 27 games, including a career high 30 points against Bellevue College last December.

The 6-2 sophomore is currently 10th in scoring in the district with the 13.4 point average. He is also 12th in field goal shooting hitting 48.4 percent of his shots.

Vincent White, also of Wayne State, is seventh in free throw shooting hitting .739 percent of his shots.

White's teammates, Mike McNamara, and Markus Wilson, are tied for 13th in rebounding with an average of 5.2 boards an outing.

Deb Nygren of Wayne State was nominated for the District 11 player of the week. Karen Moore of Midland received the honor.

Lady Wildcat Linda Schnitzler is currently fifth in the district in scoring averaging 15 points a game, and 12th in both field goal shooting and free throw shooting with .453 and .678 percentages, respectively.

Shelle Tomaszewicz, Schnitzler's teammate, is 10th in rebounding with a 7.3 average.

Cold Lady Cats fall to Kearney State

Kearney State capitalized on Wayne State's poor shooting performance and downed the Lady Wildcats 73-53 at Rice Auditorium Saturday night.

Wayne State hit just 6-of-34 field goal attempts in the first half for 18 percent and finished 21-for-73 from the floor for 29 percent.

The Lady Lopers made the most of Wayne State's shooting slump by opening a quick 8-0 lead at the 18:02 mark.

The Lady Wildcats fought back and a Shelle Tomaszewicz free throw with 14:06 to go in the half made the score 12-7.

But Kearney State outscored Wayne State 24-11 during the 14 minutes of the first half to open a 36-18 lead at intermission.

The Lady Lopers picked up right where they left off in the second half by rushing to a 28 point lead with 16:42 to go.

Wayne State never threatened in the last half and the closest they could get was 16 points when Kelly Rich hit a bucket with just 38 seconds remaining in the game.

Wayne State's Kris Smith claimed the game's scoring honors with 14 points, while teammates Linda Schnitzler and Deb Nygren followed

with 10 markers apiece.

Brenda Vanlogren led Kearney State with 13 points and Julie Volquardson added 10 to the victory. Twelve Kearney players scored in the game.

The Lady Lopers finished 29-for-76 from the field for 38 percent and hit 63 percent of their free throws going 15-for-24.

Wayne State was outbounded 52-44. Smith and Shari Krohn led the

Lady Wildcats with 11 and eight boards, respectively.

The loss dropped Wayne State to 3-22 on the year and 0-12 in the Central States Intercollegiate Conference (CSIC).

Saturday's game was Wayne State's final home contest. The Lady Wildcats play again Friday at Emporia State and Saturday, end the season at Washburn.

Eagles

(continued from page 6a)

The Eagles made half of their 20 free throws, while Winnebago finished 2-for-2 from the stripe and canned 21 field goals.

Allen dominated the boards, outrebounding the Indians 42-20. Denise Magnuson led the Eagles with 13 rebounds and Kris Blohm totaled seven boards.

Erwin dished out a team high four assists for Allen.

The victory improved Allen's record to 11-5 on the year. The Eagles play again here Thursday at 7:30 p.m. against Walthill. Walthill slip-

ped past Bancroft-Rosalie in double overtime to advance to the second round.

Allen	20	10	8	8	50
Winnebago	6	12	14	12	44

Allen	FG	FT	F	TP
De. Magnuson	4	4-4	2	12
Di. Magnuson	4	0-4	0	8
Blohm	0	2-4	1	2
Erwin	3	1-2	2	7
K. Hansen	0	0-0	0	0
H. Hansen	1	2-4	0	4
Harder	5	1-2	3	11
Chase	3	0-0	2	6
Totals	20	10-20	10	50
Winnebago	21	2-2	21	44

Free throws propel Bears to fifth win

Laurel peaks in 53-46 victory

LAUREL — Laurel's boys played, perhaps, its best game of the 1985-86 season in a 53-46 victory over Plainview here Saturday night.

There were numerous factors that led to the Bear triumph. But free throws were the biggest key.

Laurel head coach Mark Hrabik has stressed the importance of free throw shooting to his club during most of the year, and Saturday night the Bears found out just how important free throw shooting is as they finished 21-for-28 from the stripe.

Laurel made only two field goals in the final quarter, but drilled 12-of-17 giffers. Hrabik said free throws was the difference down the stretch.

"Our free throws were the key in the last quarter," he said. "Plainview pulled within three with a little over a minute to go, and I called timeout and told the kids that if we make our free throws we'll win. If we wouldn't have, we probably would've lost."

Two Bears were Laurel's mainstays from the line. Steve

Schmitt hit all eight of his free throw opportunities in the final frame, while Joedy Cunningham went 4-for-4 in the last two minutes.

Two other factors in the victory were Laurel's low number of turnovers and its half court press.

The Bears turned the ball over just four times, and their press forced Plainview into 17 mistakes.

Schmitt and Cunningham led Laurel in scoring with 17 and 14 points, respectively. Hrabik said Schmitt and Cunningham's outside shooting in the last half fueled the Bear offense.

"We forced a lot of turnovers in the third quarter with our half court press. And Steve and Joedy hit some outside shots for us," he said.

Teammates Scott Marquardt and Brent Hatsch followed with nine eight markers.

Plainview dominated the boards by doubling the Bears' 17 rebounds. Hatsch led Laurel with 10 caroms.

Hatsch also finished with a team high four steals.

The Bears' junior varsity dropped a 52-44 decision. Rick Lage led Laurel's JVs with 16 points.

Laurel's varsity is now 5-9 on the year. The Bears end the regular season Friday when Randolph invades the Laurel gymnasium.

Laurel will then play Stanton in the first round of subdistricts. The Stanton contest will be played at Norfolk, on Tuesday, Feb. 25, beginning at approximately 8 p.m.

Laurel	8	14	14	17	53
Plainview	9	15	7	15	46
Laurel	EG	FT	F	TP	
Cunham	6	2-2	2	14	
Marquardt	1	7-10	3	9	
Blatchford	0	0-0	3	0	
Hatsch	3	2-3	1	8	
Manz	0	0-0	1	0	
Lage	1	0-0	2	2	
Schmitt	4	9-12	2	17	
Christensen	1	1-3	3	3	
Totals	16	21-28	17	53	
Plainview	17	12-21	27	46	

Wildcats

(continued from page 6a)

could've used him Friday night against Fort Hays. But we decided that the Kearney State game was much more important so we held him until Saturday and he came in and played a good floor game."

Although the game was thrilling from tip-off to the final buzzer, the Wildcats led practically the entire way.

Kearney State's Bart Kofod inflated the scoring with a jumper at the 18:17 mark. Wayne State never trailed again after Keith Berg drilled two free throws and Russ Rosenquist canned a bucket with 16:29 remaining to go before halftime.

Wayne State led by 12 at six different times in the first half. And held that same advantage, 40-28, at inter-

mission.

Kearney State battled back, however, and with 6:08 remaining Loper-Joel Hueser cut the lead to five, 54-49, with a bucket.

But the Wildcats had too much down the stretch as five different Wayne Staters scored in the final six minutes and the Wildcats prevailed, 73-64.

Rosenquist led Wayne State in scoring with 18 points, while White, Berg, and Calvin Willoughby all tallied nine. Kofod claimed the game's scoring honors with 22 markers, while teammates Hueser and Curt Cochran added 14 and 10, respectively.

Wayne State claimed a 33-25 rebounding advantage. Mark Gracy and Mike McNamara led the

Wildcats with six and five boards, respectively.

Wayne State finished 27-for-46 from the floor for a blistering 59 percent. Kearney State shot a cool 22-for-54 from the field for 41 percent.

The victory improved the Wildcats to 10-17 overall and 2-10 in the Central States Intercollegiate Conference.

Wayne State will attempt to conclude the NAC with 5-3 mark with a victory over Chadron State Wednesday night. A triumph over the Eagles would insure the Wildcats of at least a mini-playoff against Peru State. Should Peru State lose to Bellevue, however, the Wildcats would qualify for postseason play outright.

Trojans hit 67 percent of shots

Wakefield sizzles by Lyons

WAKEFIELD — When you're hot, you're hot. And that's exactly what Wakefield was in its 65-64 victory over Lyons here Tuesday night.

Wakefield hit an outstanding 24-of-36 field goals for 67 percent. The Trojans added a nifty 17-for-23 effort from the line for 73 percent. But despite the incredible shooting display, Lyons nearly defeated the hosts.

Wakefield led by one point but the Lyons had the ball with eight seconds remaining in the game. But a Lyons shot missed and Trojan Todd Kratke canned a pair of giffers to open a three point Wakefield lead.

Lyons then added a meaningless basket to round out the game's scoring.

Wakefield was forced to rally from a significant deficit in the third period. After falling behind 16-15 in the first quarter and 34-27 at intermission, the Trojans fell behind by as many as 16 points in the third stanza. But its impressive shooting carried Wakefield to the hard fought victory.

Paul Eaton, Wakefield's head coach, credited the victory to his club's field goal shooting and its free throw shooting in the final quarter.

"We just really shot well all game," he said. "And we made our free throws when we had to. We finished 8-for-10 from the line in the fourth quarter."

Wade Nicholson led the Trojans in scoring with 22 points, while teammate Kevin Greve tallied 17

markers. Brian Robley led Lyons with 16 points.

Jeff Rose was Wakefield's leading rebounder with seven, while Greve, Nicholson and Jason Erb all grabbed six boards for the Trojans.

Greve and Brad Lund both dished out five assists for Wakefield, and Lund totaled three steals.

Scott Lund led Wakefield's junior varsity with 10 points. The Trojan JVs claimed a 45-28 victory.

Friday night Wakefield's varsity dropped a 64-40 decision to Coleridge. Greve and Rose led the Trojans with 16 and 10 points, respectively, against Coleridge.

Despite losing, Wakefield did have some good news to report as Erb returned to action after an injury forced him to miss most of the season.

Wakefield is now 6-11 on the year. The Trojans play again in districts at South Sioux City against Ponca a week from Thursday. The opening round game is scheduled to begin at 8 p.m.

Wakefield's girls' season came to an end Monday night when they dropped a 48-37 decision to Homer in the opening round of the C1-9 Subdistrict Basketball Tournament at Emerson.

Wakefield's girls end the season with a 1-16 record.

Wakefield	15	12	14	24	65
Lyons	16	18	17	13	64

Wakefield	FG	FT	F	TP
Nich.	11	0-0	2	22
Greve	5	7-8	1	17
Erb	2	3-6	0	7
B. Lund	2	3-4	2	7
Rose	1	2-3	4	4
Kratke	3	2-2	1	8
Totals	24	17-23	10	65
Lyons	30	4-7	19	64

sports quiz

- Who won the Daytona 500 on Sunday?
- Who won the Hawaiian Open Golf Tournament Sunday?
- Who was named the Wayne Herald's athlete of the month last week?
- This Houston Rocket all-star was injured Saturday night. Who is he?
- Who won the NCAA basketball championship in 1980?
- Who won the NCAA Basketball championship in 1983?
- Who won the World Series in 1969?
- Who is Ohio State's head basketball coach?
- Who invented basketball?
- Out of all the major college conferences, who is the only team that is undefeated in league play this basketball season?

Answers

- Geoff Bodine; 2. Corey Pavin; 3. Don Larsen; 4. Algen Bradley; 5. Louisville; 6. North Carolina State; 7. New Orleans; 8. Eldon Miller; 9. James Naismith; 10. Pierce at Wayne; Wynot at Allen; Randolph at Laurel; Bancroft at Winside; Wayne State at Emporia State; Wayne State at Emporia State.

sports slate

Wednesday, Feb. 19
 Boy's Basketball
 Chadron State at Wayne State.

Thursday, Feb. 20
 Girl's Basketball
 Wayne at Schuyler.

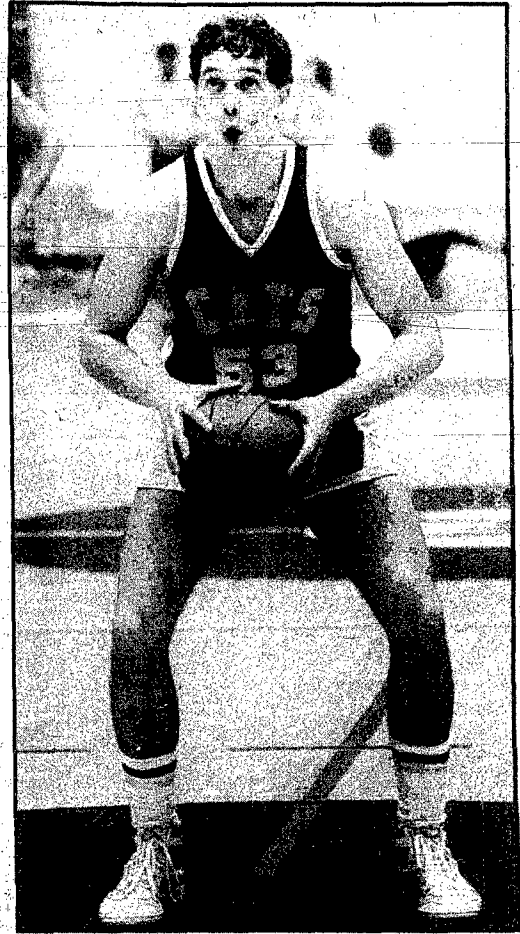
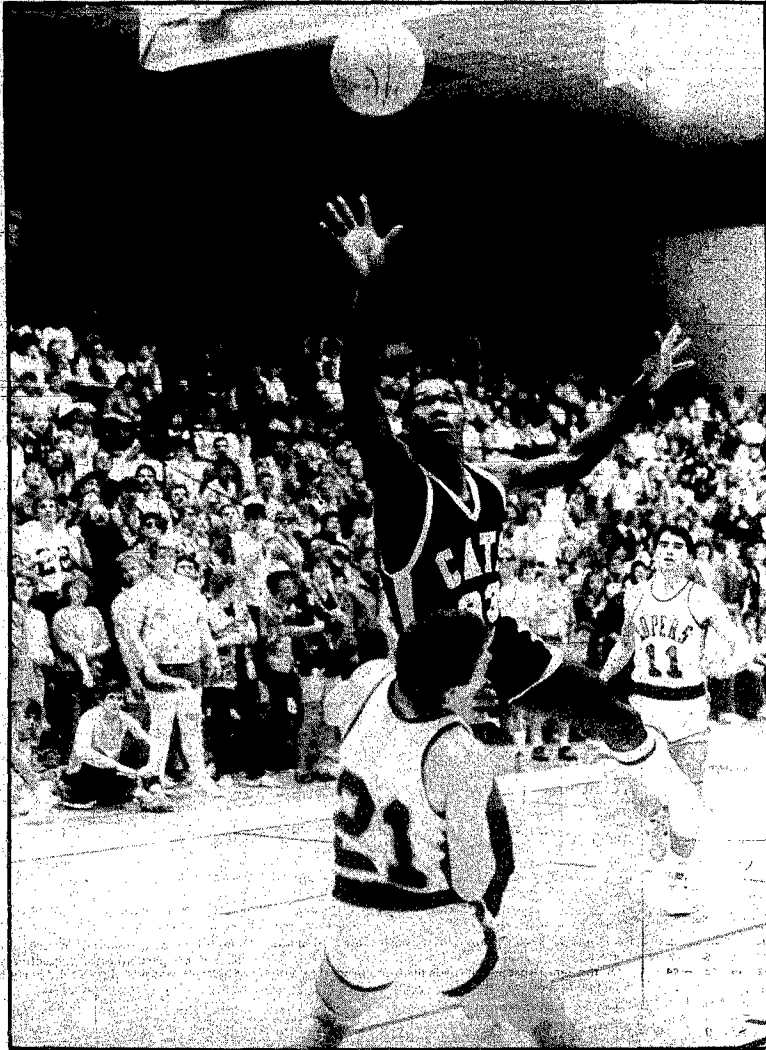
Friday, Feb. 21
 Boy's Basketball
 Pierce at Wayne; Wynot at Allen; Randolph at Laurel; Bancroft at Winside; Wayne State at Emporia State.
 Girl's Basketball
 Wayne State at Emporia State.

Saturday, Feb. 22
 Boy's Basketball
 Wayne State at Washburn.
 Wayne State at Washburn.

Tuesday, Feb. 25
 Boy's Basketball
 Westminster at Wayne State.

EDITOR'S NOTE: Four Winside writers (Mark Kast, Doug Paulsen, Randy Leppley and Steve Jorgensen) will be competing at the State Wrestling Tournament Thursday through Saturday.

Wildcats end seven year Loper jinx



photography and text: john prather



WAYNE STATE ended "The Loper Jinx" with a 73-64 victory over Kearney State Saturday night. Wildcat Calvin Willoughby (No. 33) sails in for layup in the upper left photo, while Vincent White (No. 11) battles for a loose ball in the lower left photo. Mark Gracy (No. 32) concentrates at the free throw line and Wayne State head coach Steve Aggers (bottom right photo) addresses his players while Wildcat fans cheer.

laurel news

mrs. gary lute 256-3584

In Laurel

Tillage meeting set Friday

BLUE AND GOLD BANQUET
The Blue and Gold Banquet will be held at the Laurel City Auditorium on Sunday, Feb. 23 beginning at 6 p.m. This is for Tiger, Cub and Webelo Scouts from Troop 176; their parents and specially invited guests. Families are to bring a covered dish supper and their own table service. Cups, napkins and drinks will be furnished.

The Webelos will be presenting the opening and closing flag ceremony. Awards will be presented by the Cub Master Steve Elmber and the Webelo Den Leader Jerome Donner. Each of the groups will be presenting a skit.

HOMEBUILDERS

The Homebuilders from the Laurel United Methodist Church will be meeting on Sunday, Feb. 23 for a covered dish dinner at 12 noon. Hosts will be Roy and Shirley Stohler and Gary and Roberta Lute. Devotions will be given by Rev. Fred Andersen. The group will be going to the planetarium in Wayne for their program.

METHODIST MEN'S GROUP

The men's group from the United Methodist Church met at the church on Tuesday for their monthly breakfast. There were 20 in attendance. The devotions were given by

Jim Erwin. The breakfast committee for March will be Rev. Fred Andersen, Cleo Karnes, Regg Ward and Roger Pehrson. Jim Campbell will give the devotions.

POETRY AND POSTER CONTEST

A poetry and poster contest, sponsored by the NSEA, was held at the Laurel-Concord school recently. It was entitled "Heritage, The Good Life of Nebraskans." First place winners were Kevin Macklin, Nocolle Brittelli, Penny Stone and Kody Urwiler. Second place winners were Jessica Monson, Jared Reinhold and Darin Lubberstedt. Third place winners were Emily McBride, Marie Lammers and Ryan Rice. Runners-up were Wendy Carstensen, Andrea Elmber, Jason Johnson, Kamille Winkelbauer, Melanie James and Julie Dickey.

ART EXHIBIT WINNERS

Winners in the Lewis and Clark Conference art exhibit were as follows from the Laurel-Concord school: elementary — Debbie Ward, red; Brian Rastede, white; junior high school — Candy Mallatt, white; Chona Van Buskirk, blue and white; Scott Martinson, red; Mike Freeman, red; Monica Nelson, red and Nancy Dempster, red.

Evangelical Church
(John Moyer, pastor)
Sunday, Feb. 23: Bible classes, 9:30 a.m.; worship service, 10:30 a.m.; evening service, 7 p.m.
Tuesday, Feb. 25: Ladies Bible study, 7:30 p.m.
Wednesday, Feb. 24: Bible study, 7:30 p.m.

Laurel Full-Gospel Fellowship
(Don Carlock, pastor)
Sunday, Feb. 23: Sunday school, 9:30 a.m.; worship, 10:30 a.m.; evening service, 7:30 p.m.

Immanuel Lutheran Church
(Mark Miller, pastor)
Thursday, Feb. 20: Seraphims, 3:30 p.m.; Biblical Backgrounds, 7:30 p.m.
Sunday, Feb. 23: Sunday school, 9 a.m.; Bible study, 9 a.m.; worship service, 10 a.m.; cantata practice, 2 p.m.; Family Life Shepherdering meeting.

Monday, Feb. 24: Biblical Backgrounds, 10 a.m.
Wednesday, Feb. 25: Confirmation class, 3:45 p.m.; Lent III worship, 7 p.m.; choir following service.

Presbyterian Church
(Thomas Robson, pastor)
Thursday, Feb. 20: Circle 1, 9:30 a.m.; Circle 11, 2 p.m.

Sunday, Feb. 23: Sunday school, 9:30 a.m.; worship services, 10:45 a.m.; Senior High Fellowship, 1:30 p.m.
Wednesday, Feb. 26: Senior High Lenten breakfast, 7:30 a.m.; confirmation, 5:30 p.m.; community Lenten service, Logan Center, 7:30 p.m.

United Lutheran Church
(Kenneth Marquardt, pastor)
Sunday, Feb. 23: Sunday school, 9 a.m.; worship service, 10:15 a.m.; cantata rehearsal, Immanuel Lutheran, 2 p.m.
Monday, Feb. 24: Worship committee, 7 p.m.; Bethel, 7:30 p.m.; confirmation, 7:30 p.m.
Tuesday, Feb. 25: Ladies quilting, 1 p.m.
Wednesday, Feb. 26: Youth Lenten breakfast, 7:30 a.m.; Cherub Choir, 3:30 p.m.; Lenten services, Logan Center, 7:30 p.m.

United Methodist Church
(Fred Andersen, pastor)
Sunday, Feb. 23: Sunday school, 9:30 a.m.; worship service, 10:45 a.m.; Homebuilders, 12 p.m.; cantata rehearsal, 2 p.m.
Monday, Feb. 24: Faith Circle, 7:30 p.m.
Wednesday, Feb. 26: Youth Lenten breakfast, 7:30 a.m.; New Life Class, 9:30 a.m.; Lenten service, Logan Center, 7:30 p.m.

The variety of tillage and planting systems available today let farmers match the tillage system to specific soil and water conditions, according to Lyle Vawser, Cedar County Extension Agent.

The area tillage program will contain information about tillage system management. Topics of special emphasis will be weed control, type of planters, fertilizer application, and surface residue. The area conservation tillage for row crop production programs will be held at the Laurel City Auditorium, Friday, February 21. Registration starts at 9:00 a.m. The Laurel meeting is one of ten area meetings.

The conservation tillage meeting will provide practical information to assist producers in the selection and use of conservation tillage systems for their own farming situations. The program has been individually designed to meet the specific conditions and needs of this area.

The need to reduce soil erosion prompted the development of these programs. Vawser said "Soil erosion from Nebraska agricultural lands exceeds 140 million tons per year," he said "Unfortunately 75 percent of this comes from row crop production areas."

Tillage systems that leave at least 20-30 percent of the soil surface covered with crop residue are the

most cost effective methods of controlling wind and water erosion. Vawser said "residue covers of 20 percent to 30 percent can reduce soil erosion losses to about 50 percent of that which occurs from cleanly tilled fields. Higher residue levels require different management techniques than cleanly tilled fields, but with proper management conservation tillage can conserve soil, water, nutrients, fuel and labor while maintaining equivalent yields, he said.

The use of crop residues for erosion control is an important management tool, but Vawser stressed, no one conservation tillage system is superior under all cropping, soil and weather conditions encountered. These conservation tillage area programs will allow producers to evaluate the available tillage alternatives and should help them determine which alternative is best for them. Several implement, seed and chemical dealers will have exhibits in the lunch and meeting area.

Pre-registration costs is \$5.00 but if tickets are purchased at the door they are \$10.00 each.

The area programs are sponsored by the Cooperative Extension Service in cooperation with the Soil Conservation Service and Natural Resources Districts. Programs and registration forms are available to local Extension S.C.S., and N.R.D. Offices.

allen news

mrs. ken linafelter 635-2403



Photography: LaVon Anderson

Sweetheart royalty

DENISE MAGNUSON AND Ryan Creamer reigned as Sweetheart Queen and King during the annual sweetheart dance last Saturday night at Allen High School, sponsored by the school's Future Farmers of America (FFA) and Future Homemakers of America (FHA) chapters. Denise is the daughter of Mr. and Mrs. Darrel Magnuson, and Ryan is the son of Mr. and Mrs. LeRoy Creamer. Attendees were freshmen Candace Jones and Tyler Harder, sophomores Shawnee Hancock and Travis Schroeder, and juniors Barb Hansen and Dave Isom.

LEGION AUXILIARY

The Allen American Legion Auxiliary met Feb. 10 in the Allen Senior Citizens Center. Fourteen members answered roll call with a remembrance of a favorite Valentine. The national anthem was sung by the group. Education Chairman Barb Heckathorn has provided scholarship information to Allen High School. Marcia Lundin has transferred her membership to the Wakefield unit. The auxiliary will be sponsoring the Stouland Bloodmobile on Thursday, April 3. Anyone wishing to donate is welcome.

A letter from department chaplain was read. The unit voted to send \$10 to the Chapel of the Four Chaplains. The district convention will be held March 15 at Pender. A poppy centerpiece and corsage will be entered for the district convention.

Members will host a bingo party at the Norfolk Veterans Home on June 20. Eight dozen cookies and bars will be furnished plus \$10 from the unit. It was voted to donate \$5 to the Allen-Waterbury Outreach Fund. The Legion will be hosting a pancake breakfast on March 9 at the Allen fire hall, serving from 8 a.m. to 1 p.m.

The March meeting will be the Legion's birthday party with the District President and District Commander attending.

President Deenette Von Minden wrote a history of our auxiliary that is to be presented in computer newspaper at Allen High. Hostesses were Marlene Swanson and Edna Ellis.

OUTREACH ENVELOPES

The Allen-Waterbury Outreach Envelopes have been sent out for the purpose of making an appeal for contributions to the March of Dimes, Red Cross, American Cancer Society,

their February potluck dinner tomorrow (Friday) at noon. The afternoon program will be slides of Alaska by Arnold Witte. The Senior Citizens and director Joanne Rahn invite all interested persons to attend the potluck and see slides by the Wittes, former area residents.

The Senior Citizens card party was held Thursday evening at the Senior Center. During the evening the crowning of the king and queen of Valentines was held with Irene Armour as queen and Maynard Schroeder, king. Winners of prizes for the evening were high for ladies, Fran Anderson; low, Virginia Wheeler; high for the men, Doc Ellis; and low, Wendel Isom. Serving as hosts and hostesses for the evening were Mr. and Mrs. Ken Anderson and Mr. and Mrs. Herman Hanson.

4-H CLUB MEETING

Fifteen members of the Lucky Lads and Lassies 4-H Club met at the pickup at the Security State Bank by March 15.

FFA MEETING

The Allen FFA held their meeting Feb. 10 at 3:45 p.m. The treasurer's report was given by Jeff Gotch. Commission from fruit sales was paid out to the members. Members voted for the Sweetheart royalty and set up dates to decorate. The Allen FFA Chapter was asked to build 16 gates for the Dixon County Fairgrounds. The sophomore class will be in charge of making and installing the gates. New signs are being designed for each end of town. Designs and letters have been drawn on them and will be painted during this week.

Greenhand tests were given to Candace Jones, Tyler Harder, Greg Stapleton, Byron Benstead, Kurt Lund and Jason Fahrenholz. After taking their tests each one had to recite one paragraph of the creed. Officer applications were given out to anyone who wanted to apply for an office for the 1988-89 year.

Feb. 15 to 22 is National FFA Week. The chapter will be holding the children's barn again in early March as an activity. The FFA Chapter was invited by the FHA to a pizza party and to go ice skating on Feb. 23. The meeting was adjourned at 4:40. FFA news reporter Angela Jones.

SUNSHINE CIRCLE

The Sunshine Circle of the Allen United Methodist Church met at the home of Ella Isom on Feb. 11 with 10 present. Devotions were given from the Upper Room. Other readings were given by Irene Armour, Mabel Mitchell and Ella Isom. The March meeting will be held at the home of Flossie Wilson on Tuesday, March 11. Home of Ray Brentlinger and made Valentines and gave them to the residents of the Allen Housing Authority. Six mothers and two future 4-H'ers also assisted.

AVENUE OF FLAGS

Floyd Gleason American Legion Post 131 has finalized plans to establish an Avenue of Flags at Eastview Cemetery. All veterans

buried at Eastview and surrounding cemeteries are eligible. For more details, contact Richard Olesen, commander, or Keith Hill. A pancake breakfast will be held on Sunday, March 9 at the fire hall in Allen to assist in the cause.

First Lutheran Church

(Rev. David Newman)
Thursday, Feb. 20: Dorcas Circle, 10 a.m.
Saturday, Feb. 22: Northeast District meeting, St. Paul's, Emerson.

Sunday, Feb. 23: Worship, 9 a.m.; Sunday school, 10 a.m.; annual soup supper, 5-8 p.m.
Wednesday, Feb. 26: Lenten service for Concordia and First Lutheran, 7:30 p.m., at First Lutheran.

Springbank Friends Church

Sunday, Feb. 23: Sunday school, 9:30 a.m.; worship, 10:30 a.m.
Wednesday, Feb. 26: Prayer meeting, 7:30 p.m.

United Methodist Church

(Rev. Anderson Kwankin)
Thursday, Feb. 20: United Methodist Women, 1:30 p.m.; Pearl Snyder and Ella Isom hostesses, meeting at Pearl Snyder home, Ella Isom and Carol Jean Stapleton program leaders. Call to Prayer and Self Denial.

Friday-Sunday, Feb. 21-23: MYF District Retreat, Camp Fontanelle.
Sunday, Feb. 23: Sunday school, 9:30 a.m.; worship, 10:30 a.m.; Joy Circle brunch following worship service; MYF, 7 p.m.

Wednesday, Feb. 26: Allen and Dixon Lenten service, at Allen, 7:30 p.m.; SPRC will meet after the service.

COMMUNITY CALENDAR

Thursday, Feb. 20: Gasser Post VFV, 8 p.m., Marlinsburg fire hall; Gasser Post-VFV Auxiliary, Marlinsburg school, 8 p.m.
Friday, Feb. 21: Senior Citizens potluck-noon dinner, Senior Citizens Center.

Tuesday, Feb. 25: Pleasant Hour Club night out for supper, Silver Dolphin, 6:30 p.m.

Wednesday, Feb. 26: Blood pressure clinic, Senior Citizens Center, 9:11-30 a.m.

Thursday, Feb. 27: Chatter Sew Club, 2 p.m.; Mary Rastede; Rest Awhile Club, 2 p.m., place to be announced.

SCHOOL CALENDAR

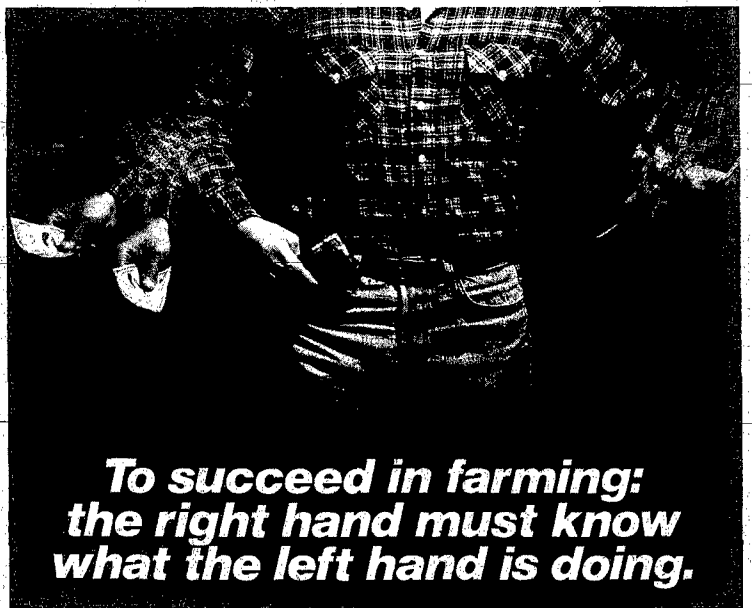
Thursday, Feb. 20: Kindergarten classes meet; Girls sub-district finals at Wakefield.

Friday, Feb. 21: No kindergarten classes; parents night for the Wynot-Allen boys basketball game, 6:30 p.m.

Saturday, Feb. 22: FFA state farmer interviews, Oakland.
Sunday, Feb. 23: FHA and FFA ice skating, Sioux City, bus leaves at 5 p.m.

Monday, Feb. 24: Girls district finals at Wisner-Pilger.

Thursday, Feb. 27: Boys sub-district basketball at Wakefield.
Friday, Feb. 28: Boys sub-district finals at Wakefield.



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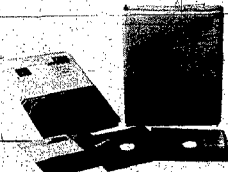
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Carroll news



Photography: Chuck Hackenmiller

New owners

THE GRAND OPENING of the Corner Market Grocery Store was held Saturday, Feb. 15. Doughnuts, coffee and refreshments were served throughout the day and there were balloons, rings and bubble gum for the children. Specials were offered at the store during the day. Mr. and Mrs. John Peterson of Carroll purchased the store Jan. 1 from Mr. and Mrs. Dennis Hansen. The Hansens moved to Bloomfield. In front are Norma and John Peterson. Employees in back row are Marlee Burbach, Conni Burbach and Phyllis Frahm.

CARROLL WOMANS CLUB
Sixteen members were present when the Carroll Womens Club met Thursday at the Lutheran church fellowship hall.
Mrs. Milton Owens, president opened the meeting with "Bits of History" and read rules of telephone faxes from notes of 1912.
Mrs. Arthur Cook was acting secretary and Mrs. Ervin Wittler read the treasurers report. Roll call was "How did you meet your husband."
Mrs. John Swanson reported on sales and the possibility of re-orders for the Carroll Womens Club Cook Book.
Blocks for the Centennial Womens Club quilt were brought and Mrs. Cyril Hansen, Offered to assemble the blocks with the assistance of Mrs. Milton Owens, Mrs. Wayne Kerstine, Mrs. Don Liedman and Mrs. Etta Fisher.

The group made Valentine Favors for the providence Medical Center in Wayne.

Mrs. Lem Jones was in charge of the singing of "Love songs" accompanied by Mrs. Edward Fork.
Mrs. Enos Williams and Mrs. Alice Wagner were in charge of serving.
The next meeting will be March 13 at 1:30 p.m. at the Lutheran church fellowship hall, Mrs. Joe Claybaugh will be in charge of "Bits of History". Roll call will be "Your special quilt and why."

Leads will be Mrs. Milton Owens, Mrs. Don Liedman and Mrs. Lloyd Morris.
Hostess's will be Mrs. John Swanson and Mrs. Ervin Wittler.

SWEETHEART SUPPER
The Carroll Centennial Committee sponsored a "Sweetheart" supper Friday at the Carroll Lounge and Steakhouse with about 90 attending.
A cocktail hour was held from 7 until 8 p.m. after which a chicken and fish buffet supper was served.
Mrs. Frank Gilmore, president of the Centennial Committee, thanked all for their participation on Centennial activities.
Frank Gilmore was Master of ceremonies for the entertainment and Jerry Junck sang several selections accompanying himself on guitar.
Ed Sandahl won the balloon breaking contest and received a Carroll Centennial beer mug.
Mr. and Mrs. Dennis Junck; Mr. and Mrs. Dennis Rohde, Mr. and Mrs. Lonnie Fork and Mr. and Mrs. Morris Sandahl were contestants in a Newlywed game with Frank Gilmore in charge.
Mr. and Mrs. Dennis Rohde and Mr. and Mrs. Lonnie Fork tied for first prize and each received a Carroll Centennial Coffee mug.

St. Paul's Lutheran Church
(Mark Miller, pastor)
Saturday, Feb. 22: confirmation instruction at 10 a.m.
Sunday, Feb. 23: Sunday School 10:30 a.m.; worship service 11:30 a.m.

Presbyterian Congregational Church
(Gail Axen, pastor)
Sunday, Feb. 23: Combined worship service at the Congregational Church 10:30 a.m.
Wednesday, Feb. 26: Lenten worship service.

United Methodist Church
(Keith Johnson, pastor)
Sunday, Feb. 26: Sunday school 10 a.m.; worship service 11 a.m.

Social Calendar
Thursday, Feb. 20: Delta Dek Bridge Club; Mrs. Esther Batten.
Monday, Feb. 24: Senior Citizens at the Fire Hall-American Legion Auxiliary go to the Artnex in Norfolk.
Tuesday, Feb. 25: Way Out Here Club at the Lowell Rohlf home.

Mrs. LaRue Leicy was honored for her birthday that was Friday.
Afternoon guests were Mrs. Clarence Morris and Dora Stolz.
Evening guests were Mr. and Mrs. Murray Leicy and Mr. and Mrs. Ervin Wittler.

Mrs. Evelyn Miller of Randolph visited in the Leicy home Sunday afternoon to honor the hostess birthday.
Mrs. Don Gilmer of Omaha spent the weekend with her parents Mr. and Mrs. Ellery Pearson and with her twin sister and husband Mr. and Mrs. Ron Kuhnenn all of Carroll.
Mrs. Kuhnenn returned home Feb. 4 from a Norfolk Hospital following surgery.

Mrs. Martin Hansen spent from Feb. 9 until Saturday in the Tom Brennan home in Omaha.
June Hansen of Omaha brought her mother home and spent the weekend.

PRESBYTERIAN WOMEN
Fourteen were present for a cooperative dinner served Feb. 12 at the United Presbyterian social room preceding the meeting of United

Presbyterian Women. Mrs. Enos Williams was coffee chairman.
Mrs. Keith Owens opened the meeting by reading "Fleeing to God for Refuge."
Roll call for the seven members present was "A favorite Valentine."
Mrs. Etta Fisher reported on the last meeting and Mrs. Milton Owens read the treasurers report.
Mrs. Keith Owens had the lesson entitled "The pattern of Gods presence," as a continuation of the study of the Apostles creed.
The next meeting will be Feb. 19 when Mrs. O. J. Jones will be coffee chairman for the noon dinner and Mrs. Milton Owens will have the lesson.

Mr. and Mrs. Steve Bowers of Cedar Rapids, Iowa, Mr. and Mrs. Bill Allington of Columbus and Mrs. Emma Eckert of Wayne spent the Feb. 9 weekend in the John Bowers home.

Joining the group Saturday evening were Cindy Berner of Lincoln, Scott Bowers, Carroll, Mr. and Mrs. Dave Hay and Mr. and Mrs. Rick Backer, James, Dusty and Cody all of Randolph.

Mrs. Joan Prather, Kristi Schroede and Mrs. Kim Solberg and Ryne all of Colorado Springs, Mr. and Mrs. Art Brummond of Wayne; Mr. and Mrs. Wallace Brietbarth of Bancroft; Mrs. Gloria Long of Madison, Mr. and Mrs. Tom Tiegler and family of Battle Creek; Mr. and Mrs. Don Landanger of Winside and Mrs. Esther Hansen were guests Sunday in the Charles Jorgensen home to honor the hostess birthday.

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3.99 Ea. Camp axe with sheath, 25-pc. hex key wrench set, 20 in. tire pump or foot-air tire pump.

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TO SERVE YOU BETTER IN '86
Vakoc Building and Home Center and Vakoc Construction will be closed Saturday, Feb. 22nd to enable our personnel to attend the Nebraska State Homebuilders Annual Convention.

OLDSETTLERS PLANNING COMMITTEE
Seven members of the Wayne County Old Settlers planning committee met Feb. 10 to discuss plans for the July 24 celebration. Rose Janke will chair the event again this year. Although the event is held in Winside, the committee stresses that Old Settlers is a county-wide celebration and other volunteers outside the Winside community are needed to assist with the parades, games, entertainment, sporting events, barbecue, etc.

Next meeting of the committee will be Monday, Feb. 24 at 7:30 p.m. at Winside High School. All interested persons are urged to attend.

Persons who would like to assist with the event but are unable to attend the next meeting are asked to call Rose Janke, 286-4854.

AAL MEETS

The officers of Aid Association for Lutherans Branch 1960 met Feb. 5 in the home of Carol Jorgensen. The officers discussed upcoming activities for the year and uses for the community grant funds.

AAL offers grants to most communities for various community projects. Persons who have recommendations for improvements in the Winside area are asked to call Ray Jacobsen, 286-4993, or Dave Jaeger, 286-4553.

Next meeting will be March 2 following worship services.

NEIGHBORING CIRCLE

Nine members of Neighboring Circle met Feb. 13 at the Winside Stop Inn with Judy Jacobsen as hostess. Roll call was a Valentine gift exchange. Hearts were played with prizes going to Helen Muehlmeier and Jackie Koll.

Evelyn Jaeger will be the March 13 hostess.

HOSPITAL GUILD

Members of the Winside Lutheran Hospital Guild met recently at the Stop Inn.

The group will serve at the area hospital tea on Friday, March 7 at 2 p.m. at the hospital in-service room. Daryl Mackender, hospital administrator, will be the program leader.

Next meeting will be July 28 at 9 a.m. at Witt's Cafe.

PLANNING BROWNIE ADVENTURE DAY

Peg Eckert is in the process of planning a Brownie Adventure Day on April 19.

There will be approximately 300 brownies from throughout the district, and entertainment will include puppetry, games, crafts and songs.

The event will last approximately four hours and will be held at Winside school.

Adults from the community are needed to assist with the event. A meeting will be held later this week and persons interested in helping are asked to call Peg Eckert, 286-4516.

GT PINOCHLE

Ida Fenske was hostess to GT Pinochle Club on Feb. 14. Attending were eight members and a guest, Gladys Reichert. Prizes were won by Marian Iverson and Minnie Weible. Next meeting will be Feb. 28 with Mrs. Otto Herrmann.

MEET FOR BRIDGE

Four members of Three-Four Bridge Club met Feb. 14 with Mrs. Irene Diltman. Receiving prizes were Leora Imel and Dolly Warnemunde. Minnie Graef will be hostess on Feb. 28.

WEBELOS

Four Cub Scouts met Feb. 15 with leaders Helen Hancock, Donna Nelson and Cathy Holtgrew.

The boys learned about acrylic paints. Each is making a picture to enter in the Arts Festival sponsored by the Winside Federated Women's Club on March 4.

Donnie Nelson served treats. Next meeting will be Feb. 22 at 9:30 a.m. at the fire hall. Chad Evans will serve.

Persons wanting additional information are asked to call Donna Nelson, 286-4903.

GIRL SCOUTS

Nine girl scouts and Peg Eckert met for a Valentine party on Feb. 13. The girls played a number of games, and Peg distributed Valentines and treats.

Next meeting will be today (Thursday) at 4 p.m. at the fire hall. Jenni Jacobsen will bring treats.

St. Paul's Lutheran Church

(John Falo, pastor)
Thursday, Feb. 20: Adult Bible study, 4:30 a.m.; pastor's office hours, 9 a.m. to noon.

Friday, Feb. 21: Pastor's office hours, 9 a.m. to noon.

Sunday, Feb. 23: Sunday school and adult study, 9:15 a.m.; worship with communion, 10:30; church council, 6 p.m.; adult instruction, 7:30.

Monday, Feb. 24: Women's Bible study, 9:30 a.m.; Priscilla Circle, 7:30 p.m.

Tuesday, Feb. 25: Pastor's office hours, 9 a.m. to noon; Sunday school teachers meeting, 7 p.m.

Wednesday, Feb. 26: Midweek, 4:30 p.m.; worship, 7:30; coffee, 8:30; choir, 8:30.

Trinity Lutheran Church

(Lyle Von Seggern, pastor)
Sunday, Feb. 23: Adult Bible study and Sunday school, 9:30 a.m.; worship, 10:30.
Wednesday, Feb. 26: Worship, 7:30 p.m.

United Methodist Church

(C. A. Carpenter, pastor)
Sunday, Feb. 23: Sunday school, 9:45 a.m.; worship, 11:05.
Tuesday, Feb. 25: FIGS, 8 p.m.
Wednesday, Feb. 26: Midweek worship, 7:30 p.m.

SOCIAL CALENDAR

Thursday, Feb. 20: Colerle, Ann Behmer; Theophilus Ladies Aid carry-in luncheon, Mrs. Clara Frevert, 1:30 p.m.; Center Circle, Dianne Jaeger, 1:30 p.m.; Girl Scouts, fire hall, 4 p.m.

Friday, Feb. 21: SOS, Mrs. Lena Jensen; open AA meeting, Legion Hall, 8 p.m.

Saturday, Feb. 22: Webelos, fire hall, 9:30 a.m.; public library hours, 1 to 6 p.m.

Monday, Feb. 24: Brownies, elementary library, 4 p.m.; Old Settlers committee, high school, 7:30 p.m.

Tuesday, Feb. 25: Tuesday Night Bridge Club, Carl Troutmans; Cub Scouts, fire hall, 4 p.m.

Wednesday, Feb. 26: Public library hours, 1 to 6 p.m.; Tops, Marian Iverson, 6:30 p.m.

The Glen Freverts hosted dinner Feb. 16 in honor of the 21st birthday of their daughter, Pam Paulson.



Photography: Dianne Jaeger

Delicious devouring

YOUNG STACY MAGWIRE OF Winside is having a delicious time devouring her pancakes during a pancake feed last Friday night sponsored by the Winside Community Club. Stacy, three-year-old daughter of Mr. and Mrs. Aric Magwire, was among an estimated 250 persons who turned out for the annual event. Chairman of the Winside Community Club is George Voss.

Guests were the Scott Paulson family, the Tyler Frevert family and the Myron Miller family, all of Winside, the Albert Nelsons, Wayne, and Kevin and Kandice Frevert, Norfolk.

Bonnie Frevert baked and decorated the birthday cake.

Shannon Bargstadt celebrated her 14th birthday on Feb. 1 and 2. Mary Supley of Wayne was an overnight guest on Saturday.

Guests for cake and ice cream on Sunday evening were Shannon's grandparents, Mr. and Mrs. Alvin Bargstadt of Winside and Mr. and Mrs. Elwyn Jones of Norfolk.

Shannon is the daughter of Mr. and Mrs. Randall Bargstadt. Mrs. Bargstadt baked and decorated a cake for the event.

Jennifer Jacobsen, daughter of Mr. and Mrs. Randy Jacobsen, celebrated her 12th birthday with a

slumber party on Feb. 14. Guests were Jennifer Pils, Wendy Rebe and Patty Oberle.

Jennifer's parents hosted a noon dinner on Feb. 16. Those present were her grandparents, Mr. and Mrs. Warren Jacobsen of Winside and Mr. and Mrs. Jack Krueger of Wakefield, and great grandmother Mrs. Lenora Davis of Winside. Also attending were Mr. and Mrs. Dennis Bowers of Winside and the Keith Kruegers and April of Wakefield.

Jennifer's birthday was Feb. 13.

hoskins news

mrs. hilda thomas 565-4569

HIGHLAND WOMEN

Mrs. Dan Bruggeman was hostess for the Highland Woman's Home Extension Club meeting Thursday afternoon. Mrs. Eldon Quinn was a guest. The meeting opened with the Collect in unison and Mrs. Norris Langenberg, president, conducted the business meeting.

Members answered roll call by naming their favorite patriotic song. Mrs. Art Behmer reported on the previous meeting and gave the treasurer's report.

The president reported on the Council meeting and announced that "Bake & Take" days will be March 21-23 and also that fair awards for 1986 have been chosen.

Wayne County will host the 1986 Friendship Dinner. Committees have been appointed.

Mrs. Arnold Witter, citizenship leader, read an article, "Pride in the Past and the Promising Future." She also listed several books that have changed women's lives.

Mrs. Gerald Bruggeman and Mrs. Dan Bruggeman presented the

lesson, "Slick Tricks for the Kitchen."

Mrs. Bob Andersen, Mrs. Scott Deck and Mrs. Lane Maroltz were honored with the birthday song.

Mrs. Lane Maroltz, music leader, led in group singing of several of the favorite patriotic songs named in roll call.

The next meeting will be with Mrs. Gerald Bruggeman on March 13.

A-TEEN CLUB

The A-Teen Home Extension Club met with Mrs. Elaine Ehlers the afternoon of Feb. 12. Mrs. Duane Kruger, president, opened the meeting with a valentine reading. For roll call, members brought a favorite gadget to show.

Mrs. Walter Fleer Jr. reported on the previous meeting and gave the treasurer's report.

Mrs. Blanche Andersen was welcomed as a new member of the club. Mrs. Elaine Ehlers, citizenship leader, reminded members that February is President's month and read an article on the 200th anniversary of the Constitution of the United States.

Mrs. Leslie Kruger, health and safety leader, conducted a quiz on "Calories."

Mrs. Vernon Hokamp was honored with the birthday and anniversary songs.

Mrs. Earl Anderson, music leader, led in group singing of "America."

The president reported on the council meeting and announced 1986 fair awards for various departments had been chosen. Also that Bake and Take Days would be March 21-23.

Mrs. Vernon Hokamp was winner of the highest gift.

The lesson, "Slick Tricks for the Kitchen" was presented by Mrs. Leslie Kruger.

Mrs. Harold Witter will be hostess for the next meeting on March 12.

20th CENTURY CLUB

The 20th Century Club met at the home of Mrs. Phil Scheurich for a no-host Mexican dinner Feb. 11.

Mrs. Don Johnson, president, opened the meeting with a valentine reading. Members answered roll call

by naming their favorite ethnic food. Members were asked to bring suggestions for a tour to the March meeting. A tour is planned in May. Mrs. Lowell Schardt will be hostess for the next meeting on Tuesday, March 11.

HOSKINS CARD CLUB

Mr. and Mrs. Harry Schwede entertained the Hoskins Card Club Thursday evening. Card prizes went to Alfred Vinson, Mr. and Mrs. Vernon Behmer and Mrs. Bud Behmer. Mr. and Mrs. Walter Strate will host the next meeting on March 13.

HELPING HAND CLUB

The Helping Hand Club met at Mrs. Grace Ackle's home the evening of Feb. 12 for their annual no-host chill and oyster supper.

The evening was spent playing cards with prizes going to Bob Marshall, Mrs. Cecelia Jackson, Gus Perseke, Mrs. Irene Strate and Mr. and Mrs. Harry Schwede. The Harry Schwedes will host the next meeting on March 12.

Peace United Church of Christ (John David, pastor)

Sunday, Feb. 23: Junior choir practice, 9 a.m.; Sunday school, 9:30 a.m.; worship service, 10:30 a.m.

Wednesday, Feb. 26: Union Lenten service, 7:30 p.m.

Trinity Evangelical Lutheran Church

(Wesley Bruss, pastor)
Thursday, Feb. 20: LWMS, school library, 1:45 p.m.

Sunday, Feb. 23: Sunday school, 9:15 a.m.; Bible study, 9:15 a.m.; worship service, 10 a.m.

Monday, Feb. 24: Choir practice, 7:30 p.m.

Wednesday, Feb. 26: Bible study, 10:15 a.m.; confirmation class, 4:15 p.m.; Lenten service, 7:30 p.m.

Zion Lutheran Church

(George Damm, pastor)
Thursday, Feb. 20: Dual Parish Sunday school teacher's meeting, 7:30 p.m.

Sunday, Feb. 23: Worship service,

8:45 a.m.; Sunday school, 10 a.m. Tuesday, Feb. 25: Bible study, 7:30 p.m.

Wednesday, Feb. 26: Confirmation classes, 3:30-5:30 p.m.; Lenten service, 7:30 p.m.

SOCIAL CALENDAR

Thursday, Feb. 20: Get-to-Gether Card Club, Mrs. Marvin Kleansang; LWMS, Trinity school library, 1:45 p.m.

Monday, Feb. 24: Town and Country Garden Club, Mrs. Art Behmer.

Mrs. Walter Strate and Merwyn Strate went to Rochester, Minn. Friday and were accompanied home on Saturday by Walter Strate, who had undergone major surgery the previous week at St. Mary's Hospital there.

Lanny Maas and Lindsey left Sunday for their home at Wetumka, Okla. after spending 10 days visiting in the Willard Maas home and with other relatives in the area.

dixon news

mrs. dudley blatchford 584-2588

VALENTINE PARTY

Dixon Public School students were treated to a Valentine party last Friday afternoon. Mrs. Bill Garvin and Mrs. Lee Johnson, room mothers, assisted with the games and lunch.

Guests were incoming kindergartners Dustin Nobbe, Grant Pierce and Lori Johnson.

Mike Pierce and Lori Johnson were chosen King and Queen of Hearts.

CHARLES MARSHALL LOAN FUND

The Nebraska Farm Bureau Federation is accepting applications

for financial aid loans to students who wish to enroll in an accredited school or college, or accredited school of nursing.

Students interested in making an application are asked to contact the Dixon County Farm Bureau Office in Allen, 625-2166, or Mrs. Dale Jackson, Rt. 1, Allen, 625-2341, as soon as possible.

Logan Center United Methodist Church

(Fred Anderson, pastor)
Sunday, Feb. 23: Worship, 9:15 a.m.; Sunday school, 10:15.

Dixon United Methodist Church

(Anderson Kwankin, pastor)
Sunday, Feb. 23: Sunday school, 9:30 a.m.; worship, 10:30.

Dixon St. Anne's Catholic Church

(Norman Hunke, pastor)
Sunday, Feb. 23: Mass, 10 a.m.

Mr. and Mrs. Don Peters and the Charles Peters family, Dixon, were Feb. 8 luncheon guests in the Donna

Durant home, South Sioux City, to observe Tami Durant's birthday.

Mr. and Mrs. Don Peters were Feb. 12 overnight guests in the John Lieb-sack home, Omaha.

The D. H. Blatchfords, Allen, returned home Feb. 13 after spending the past month at Port Isabel, Texas. They had spent the Christmas holidays with the David Blatchfords and Kristen, Earl-Gstream, Ill.

They were guests in the James Carpenter home, Bath, Ill., and traveled through Kentucky, Ten-

nessee, Mississippi and Louisiana enroute to Texas.

They were guests in the Harley Humes home, Salina, Kan. on Feb. 12.

Overnight guests Feb. 14 in the Gordon Hansen home, Dixon, as guests of Jeanie for her ninth birthday were Jaime Mann and Cori Clarkson, Concord.

The John Youngs, Dixon, attended

funeral services for Leroy Snyder of Blair on Feb. 15.

The Duane Whites, Dixon, visited Feb. 10 in the Dennis White home, Howells.

The Rick Boesharts and Dawn, Omaha, were Feb. 15 guests in the home of Mrs. Oliver Noe.

Allice, Carolyn and Allen George, Lincoln, spent the weekend in the Harold George home, Dixon.



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wakefield news

mrs. walter hale 287-2728

Winter concert features WSC, Homer HS bands

The Wayne State College concert band will share top billing with the Homer, Neb., High School band in the Winter Concert Thursday, Feb. 20.

The concert, which will last approximately one hour and 15 minutes, begins at 7:30 p.m. in Ramsey Theatre in the Val Peterson Fine Arts Center.

Louis Harris, a WSC graduate, will conduct the Homer High band.

Both bands will perform for 30 minutes in the concert featuring "music for everyone," according to Gary Davis, direction of bands at WSC.

Various music includes the "Thunder and Blazes" march and selections from Westside Story. "Nobody will go away feeling cheated," said Davis. "It should be a very good concert."

wayne senior citizens

george jensen, coordinator

SENIOR CALENDAR

- Thursday, Feb. 20: Bowling, 1 p.m.; bingo, 1 p.m.
- Friday, Feb. 21: Sermonette, 2 p.m.
- Monday, Feb. 24: Current events, 1 p.m.
- Tuesday, Feb. 25: Bowling, 1 p.m.; Bible study, 1:30 p.m.
- Wednesday, Feb. 26: Film, 1 p.m.
- Thursday, Feb. 27: Bowling, 1 p.m.; rhythm band visits Wayne Care Centre, 1:45 p.m.

RCA HOLLYWOOD VIDEO

NEW ARRIVALS: "Volunteers", "Return of the Jedi", "European Vacation", "The Wolf's Big Adventure"

GAY THEATRE

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ROB LOWE YOUNG BLOOD

Feb. 21-27 Nightly at 7:20
Burglar Tues. 7:20-9:20
Sunday Bargain 2 p.m.
Late Shows Fri.-Sat.-Tues. 9:20

WOODWARDS MARK 32nd ANNIVERSARY

Mr. and Mrs. Jimmie Woodward celebrated their 32nd wedding anniversary on Feb. 14.

Guests included the Richard Mulhair family, Wakefield, the Walter Hales, Allen, the Thaine Woodwards, Irma Woodward and Eloise Yusten, Concord, and the Neyron Woodwards, Wayne.

The evening was spent playing cards with prizes going to Mrs. Walter Hale and Neyron Woodward, Edith and Irma Woodward and Walter Hale. A cooperative lunch was served.

ROYAL BAGGETTS

Eight members of the Royal Baggetts met Feb. 10 in the home of Jean Doupnik. For roll call, members told who was president when they were born and gave some facts about him.

Members were taught how to make hearts and how to put a ruffle on a cake. Door prizes were furnished by Buena Schroeder and Jean Doupnik, and won by Ida Witt and Jean Doupnik. Secret sister gifts were distributed.

The cakes that were decorated were taken to the Emerson Senior Citizens Center. Ida Witt and Eleanor Jensen served the lunch.

ART EXHIBIT

Over 1,000 people toured the Lewis and Clark Conference art exhibit at Wakefield Community Schools on Feb. 6-7.

The best of show award went to Teresa Merical, a student at Emerson-Hubbard, for her pariscraft entitled "Wet Cat."

Receiving ribbons from Wakefield were elementary students Steve Launer, Heidi Plendi, Becky Stout and Mike Anderson; Junior high students Gene Wriedt, Chris Fischer, John Schopke and Steve Sievers; and high school students Kiri Roberts, Shelly Nettleton, Scott Salmon and Marci Greve.

Those pieces of art work which received ribbons will be in a traveling show which will go to all conference schools which participated in the competition.

Art work by Wakefield students which did not receive a ribbon will be displayed in the Wakefield Republican window.

There were 350 pieces of art work in the show. Judge was Pearl Hansen of Wayne State College.

EASTERN STAR

Goldenrod Chapter 106 Order of the Eastern Star met Feb. 4. Worthy Matron Kathy Potter presided over the exemplification of the Initiatory ceremony.

Yearbooks were distributed and committees appointed. Hostesses were Eugenia Pospisil and Margaret Paulson.

The school of Instruction with Supervisor Susan Campbell will be held Feb. 25. All members are encouraged to attend the afternoon and evening meetings. Dinner for all members will be held at The Hotel at 6 p.m. Members are asked to make their reservations with Kathy Potter by Feb. 22.

SCHOOL BOARD

The Wakefield Board of Education met Feb. 10. Principal Joe Coble reported on a survey sent to 40 patrons in the district with children eligible for driver education classes.

As of last week, 22 families had responded to the survey. Sixteen indicated they would pay all or part of the cost of the program, five stated they would not contribute to the cost of the program, and one was undecided.

School board members tabled any action on the matter until a later date.

Coble also reported that the senior class has requested to move Sneak Day from Friday, May 2 to Saturday, May 3.

The school board granted a waiver of tuition for the remainder of the 1985-86 year to Debbie Turner, who will remain in the district when her parents move at the end of this month.

Among other items discussed were filling dates for board members, board committee assignments, pending legislation, a policy on the care and maintenance of football equipment, and repair work on the buses.

Board members verified the successful teaching of Phyllis Hix, Merlin Lahm, Kathy Muller, Kathy Mitchell and Lyle Trullinger.

Before adjourning, board members discussed several ideas relating to cost savings for the 1986-87 school year.

NEW BOOKS AT GRAVES LIBRARY

New books at Graves Public Library include "Indiscretion," "The Crystal Cat" by Velda Johnston, "The Choice," "Death in Berlin" by M. M. Kaye, "The Hunt for Red October" by Tom Clancy, and "The Sisters" by Robert Littell.

PEO CHAPTER CZ IS REASSEMBLED

PEO Chapter CZ reassembled at The Hotel on Feb. 3. Faith Nuernberger and Margaret Patterson hosted the meeting with 22 members answering roll call.

The business meeting was conducted by Kathy Potter in the absence of President Doris Linafelter.

Vivian Muller, Jolene Miller and Margaret Patterson were appointed to serve on the nominating committee.

The candlelight program, "Come Walk With Me to the Days of Our Founders," was given by Eileen Fegley, assisted by several members.

Lunch was served as Kathleen Muller presented a skit on continuing education. Assisting her were Janelle Eaton and Mary Bose.

HOSPITAL AUXILIARY

The Wakefield Hospital and Care Center Auxiliary met on Feb. 5 with Linda Kargard serving as the new chairman.

Mollie Greve, Lori Carlson and Susie Stout of Wakefield High School presented trumpet trio selections.

Mrs. Thelma James had devotions on love and read a prayer given to her by Myrtle Quimby.

Program chairman Clarice Schroeder introduced Dr. Ralph Barclay of Wayne State College who told about a program at Wayne State which focuses on the physical fitness of senior citizens.

Hostesses for lunch following the meeting were Faith Nuernberger, Eleanor Park, Louise Nelson and Vivian Olson.

Over 1,000 people toured the Lewis and Clark Conference art exhibit at Wakefield Community Schools on Feb. 6-7.

The best of show award went to Teresa Merical, a student at Emerson-Hubbard, for her pariscraft entitled "Wet Cat."

Receiving ribbons from Wakefield were elementary students Steve Launer, Heidi Plendi, Becky Stout and Mike Anderson; Junior high students Gene Wriedt, Chris Fischer, John Schopke and Steve Sievers; and high school students Kiri Roberts, Shelly Nettleton, Scott Salmon and Marci Greve.

Those pieces of art work which received ribbons will be in a traveling show which will go to all conference schools which participated in the competition.

Art work by Wakefield students which did not receive a ribbon will be displayed in the Wakefield Republican window.

There were 350 pieces of art work in the show. Judge was Pearl Hansen of Wayne State College.



Photography: Chuck Hackenmiller

Poultry honors

LONG YEARS of service and commitment to the poultry industry recently brought recognition to Don Paulsen of Wakefield. He was named Poultryman of the Year by the Nebraska Poultry Industries, Inc., the state's umbrella poultry operation. Paulsen has been associated with eggs nearly all his life. He currently manages 60 independent farms (with nearly 2 million birds) in Iowa, South Dakota, Nebraska and Minnesota. All production of these farms are now contracted with the Waldbaum Company. Above, Paulsen stands near his "starting pullet" farm in rural Wakefield.

Evangelical Covenant Church

(E. Nell Peterson, pastor)

Thursday, Feb. 20: Church board meeting, 7:30 p.m.

Friday-Sunday, Feb. 21-23: Junior high retreat at Covenant Cedars.

Sunday, Feb. 23: Sunday school, 9:45 a.m.; worship, 10:30; lay training and home Bible studies, 7:30 p.m.

Tuesday, Feb. 25: Young Womens Bible study, 1:30 p.m.

Wednesday, Feb. 26: Junior choir, 3:45 p.m.; confirmation, 4; choir, 7:30.

Immanuel Lutheran Church

(Steven Kramer, pastor)

Thursday, Feb. 20: Ladies Aid, 2 p.m.

Sunday, Feb. 23: Sunday school, 9:30 a.m.; worship with communion, 10:30.

Wednesday, Feb. 26: Confirmation, 4:30 to 6 p.m.; Lenten service at Immanuel, 7:30.

St. Paul's Lutheran Church

(Steven Kramer, pastor)

Sunday, Feb. 23: Worship, 8:30 a.m.; Sunday school, 9:30.

St. John's Lutheran Church

(Bruce Schulz, pastor)

Thursday, Feb. 20: Bible class breakfast, 6:30 a.m.

Friday, Feb. 21: World Relief sewing, 1 p.m.

Sunday, Feb. 23: Sunday school and Bible classes, 9:15 a.m.; worship/eucharist, 10:30; senior citizens supper, 6:30 p.m.

Tuesday, Feb. 25: Tuesday Bible study with Ruby Belswenger, 2 p.m.; Crossways, 7.

Wednesday, Feb. 26: Weekday classes, 3:45 p.m.; worship, 8.

Salem Lutheran Church

(Joe Marek, pastor)

Thursday, Feb. 20: Lutheran Churchmen breakfast, 6:30 a.m.

Saturday, Feb. 22: Northeast District annual meeting at Emerson.

Sunday, Feb. 23: Sunday school, 9 a.m.; worship with communion, 10:30; communion at Wakefield

Health Care Center

1:30 p.m.; communion in the fellowship room, 3 p.m.

Monday, Feb. 24: Church council, 7:30 p.m.

Wednesday, Feb. 26: Confirmation, 4 p.m.; Lenten service, 7:30.

United Presbyterian Church

(Richard Kargard, pastor)

Sunday, Feb. 23: Sunday school, 10 a.m.; worship, 11.

SCHOOL CALENDAR

Thursday, Feb. 20: Girls district basketball tournament at Emerson.

Friday, Feb. 21: National Honor Society party, multi-purpose room.

Saturday, Feb. 22: Junior high girls basketball tournament at Emerson, 8:00 a.m.

Monday, Feb. 24: FHA, 7 p.m.

Tuesday, Feb. 25: Boys district basketball tournament at South Sioux City.

Myrtle Webber, Emerson, Betty Lunz and Helen Domsch, Wakefield, and Dorothy Hale, Allen, helped Ellen Wriedt celebrate her birthday on Feb. 10.

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1	10'6" x 11'6"	Gray	Sculptured	Jute	\$67.00
1	7' x 11'6"	Gray	Plush	Jute	\$55.00
1	12' x 12'6"	Gold	Sculptured	Kanga	\$93.00
1	12' x 14'	Gold	Sculptured	Kanga	\$85.00
1	11' x 12'	Blue	Sculptured	Kanga	\$70.00
1	7'6" x 12'	Gold	Sculptured	Jute	\$40.00
1	7' x 12'	Brown	Plank-Look	Foam	\$35.00
2	8' x 11'10"	Multi-Colored	Kitchen Print	Jute	\$50.00
1	11' x 12'	Gold	Kitchen Print	Jute	\$98.00
1	6'10" x 10'	Multi-Colored	Stripe	Jute	\$35.00

SEVERAL SMALLER REMNANTS - PRICED TO MOVE!
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this and that

Wayne County Extension Agent
don c. spitzer

Conservation Tillage Results

Wayne County has had a major conservation tillage program for the last two years. This program will be continued for at least three more years.

One of the participants in this program, which promotes leaving a minimum of 20-30 percent of stalks on the surface after planting is completed, is Verlyn Stoltenberg and his father Dale who farm near Carroll. Here is some information from the Stoltenbergs regarding their experience with conservation tillage.

Conservation tillage is one of the best ways available to save soil, energy and money, according to one Wayne County farmer who is already using reduced tillage methods and is gradually incorporating no-till into his corn and soybean operations.

Two years ago Verlyn Stoltenberg and his father Dale were among the first participants of the Agricultural Conservation Project conducted by the University of Nebraska-Lincoln to promote the use of conservation tillage, ecotill and irrigation water management techniques. Last year as part of the project they no-till planted 40 acres into alfalfa sod. Stoltenberg said his conventional eight-row planter with fluted smooth-edged coulters "worked great for no-till planting."

THIS YEAR THEY plan to no-till plant 200-400 acres of corn into soybean residue.

"I think using no-till is well worth it. You've got to take care of the ground and this is one of the best ways I know to do it," Stoltenberg said.

"I think I can control more erosion with no-till than by using terraces and plowing. There's also a time savings."

The Stoltenbergs are using reduced tillage methods on most of their 1,000 acres of row crops and plan to switch more to no-till in the coming years.

"It's the way of the future," Stoltenberg said, adding "the only thing a plow is good for is old scrap iron."

If you would like to know more about conservation tillage and hear about the results that sixteen farmers have had with conservation tillage in Wayne County in the past year, join us at the Conservation Tillage Review meeting Monday, Feb. 24, ASCS Meeting room in Wayne at 1 p.m.

farm briefs

Quality milk awards

Several Wayne dairymen were honored last Wednesday (Feb. 12) at the Associated Milk Producers annual award dinner in Plainview.

Receiving the Quality Milk Award from the Nebraska Department of Agriculture were Vic Kniesch, Lawrence Sprouls and Fred Temme, all of Wayne, Dennis Greunke of Winside. The awards were presented by Ted Kinnison, State Health Department Sanitarian Inspector for this district.

To qualify, the state inspection must score over 94; the bacteria standards 30,000 or under; and the mastitis count at 500,000 and under.

Nebraska cattle on feed up 3%

Nebraska cattle feeders had 1,880,000 cattle on feed on February 1, 1986, according to the Nebraska Crop and Livestock Reporting Service. This inventory was up 3 percent from last year, up 7 percent from 1984, and was a record high for the month.

Feed cattle marketings for the month of January totaled 450,000, an increase of 7 percent from 1985 and 18 percent above January 1984.

Placements of cattle into feedlots during January totaled 450,000 head. This was up 15 percent from both last year and two years ago and was a record high for the month.

Women attend conference, Neidig, Smith guest speakers

Six area women represented Wayne, Dixon and Cedar County Farm Bureau at the Nebraska Farm Bureau Women's Mid-Winter Conference in Kearney, Feb. 10 and 11. Those attending included Dorrine Liedman and Jacqueline Owens of Carroll, Madelyn Kai of Pender, Mr. and Mrs. Ed Farenholtz and Lori Jackson of Allen and from Cedar County, Arlene Patefield.

In an opening luncheon address, Nebraska Farm Bureau President Bryce Neidig of Madison said farm and ranch women have perhaps been less concerned with the women's movement than the urban woman, because "there's always been equal opportunity on the farm and ranch to share the work," he commented, adding "women have always been equal partners on the farm and ranch," participating in both day-to-day management, marketing and long-range planning.

Neidig emphasized his belief in the

future of agriculture and called for a positive attitude to improve the current situation. "There is no Moses to lead us out of the wilderness — we must do it ourselves," he said. Many of the bills in the Nebraska legislature, this session are a response to the situation in agriculture, he said, and many attempt to legislate the business activity of Nebraska. "The question we must ask ourselves is 'Do we want to abdicate our ability to make decisions that affect our farms and ranches?'"

Third District Member of Congress Virginia Smith told the Farm Bureau women she is seeing hopeful signs of improvement in the ag economy, including Congressional efforts to get on top of the deficit, decreases in interest rates and the value of the dollar, fewer calls for protectionist trade legislation in Washington and more new uses for agricultural commodities.

Herd buyout choices available for those in farm bill program

A major challenge facing dairy farmers today is a decision concerning participation in the 1985 Farm Bill through whole herd buyout.

Don Kubik, University of Nebraska-Lincoln extension dairyman, said so far there has not been much activity among the 2,220 herd owners in Nebraska.

The "Milk Production Termination Program" is a voluntary program designed to remove whole herds from the dairy business, Kubik said. To participate, a producer must submit a bid in dollars per hundredweight and must bid for a designated disposal period.

Producers must submit bids to local ASCS offices by March 7. "The rest of March will be used by USDA to review and accept or reject bids," Kubik said.

DISPOSAL PERIODS have been established from April 1 through Aug. 31, 1986; Sept. 1, 1986 through Feb. 28, 1987; and from March 1 to Aug. 31, 1987.

The producer entering the program is responsible to see to it his cattle are slaughtered and must provide certification to ASCS.

The only animals which do not have to be branded and split for slaughter are some 4-H and FFA projects. These must be non-milking and only one animal may be retained per project member.

Kubik said producers need to con-

sider a number of points before submitting a bid:

- It is a five year program. Dairy farming is likely to be dramatically different in five years and retooling could be expensive. The program is likely to appeal most to people who are considering getting out of the dairy business for good.

- A thorough financial analysis should be done. Producers need to know how much they earned recently in dairy farming to help in making projections for the next five years. A major concern here is how to use operator and family labor if dairying is stopped.

- Would it be better to sell assets in a normal sale rather than one tied to the program?

- If money has been borrowed, it may be that all assets, including cows and feeds, are tied up as collateral. Would the government buyout payments reduce loans so that a producer could meet the adjusted loan servicing schedule?

- Participation in the program will require a massive sale of capital assets in the form of livestock and perhaps machinery or land. An unusual income tax payment for the year sold may result. Payments can be taken over a multi-year period to minimize tax problems.

Further information is available from local ASCS or Cooperative Extension Service office, or from dairy plant fieldman.

Focuses on Nebraska farms

AgReach ETV programs to reveal ag woes

AgReach '86, a month-long service project coordinated by Nebraska ETV and the University of Nebraska-Lincoln's Cooperative Extension Service, concludes with several special public television programs on the statewide "Nebraska ETV Network" and accompanying outreach efforts examining the problems facing much of Nebraska's rural population.

AgReach '86 programs airing during the last week of February are:

- "The State of Nebraska's Agriculture," broadcast Monday, Feb. 24, at 7 p.m., seeks to pull into perspective the separate parts of the ag problem.

Appearing on the program are Nebraska Governor Bob Kerrey, U.S. Senators J. James Exon (D) and Edward Zorinsky (D), and U.S. Representative Virginia Smith (R), all from Nebraska; Nebraska State Senator Jerome Warner, Waverly; U.S. Trade Representative Clayton Yentler; Frank W. Naylor, Jr., Undersecretary for Small Community and Rural Development, U.S. Department of Agriculture; Marty Strange, director of the Center for Rural Affairs, Walthill, Ne.; ag economist Larry N. Swanson, Lincoln; Roy Frederick and Lynn Lutgen, University of Nebraska-Lincoln Institute of Agriculture and Natural Resources (IANR) ag economist; Charles Schroeder, director, Nebraska Department of

Agriculture; Bryce Neidig, Nebraska Farm Bureau Federation president; and Neil Oxton, outgoing president of the Farmers Union of Nebraska.

- Midwestern farmers — from small dairy to large corporate — plus several ag economists explore the structural changes in agriculture, and the kind of farm system we're coming from (family) and where some say we're going (corporate and tenant farming) on "Who's Minding the Farm?," rebroadcast Tuesday, Feb. 25, at 7 p.m. The 60-minute locally produced program also examines the reasons for, as well as pros and cons of, this change.

- Another Nebraska ETV-produced AgReach '86 special, "Agricultural Services and Assistance," is rebroadcast Wednesday, Feb. 26, at 7 p.m. This program is an introduction to the variety of programs available for those Nebraskans experiencing difficulties because of the depressed ag economy.

- "For Auction: An American Hero," airing Wednesday, Feb. 26, at 9 p.m., looks at the farm crisis in America through the eyes of an auctioneer whose job it is to sell the possessions of bankrupt farmers. The 60-minute program follows the travels of Ord, NE farm auctioneer Leo Wolf. Wolf is the man many farmers call when they are near their

financial end — when the loans are in default and foreclosure is imminent. Wolf travels to the homes of farmers to help them assess the value of their property. Later he presides over the auction, doing his best to insure that farmers get as much money as possible.

One Nebraska farm family, Ray and Shirley Kolbo of Callaway, NE, contacted Wolf to auction off their possessions to pay off a large debt.

"For Auction: An American Hero" depicts the anguish and frustration facing farm families in this situation. For farm families like the Kolbos, selling their land and property is more than a loss of material items — it is a loss of a lifestyle and a means of support. Wolf knows that many farmers see him as "the executioner," but he is no stranger to the plight of farmers. When he was nine years old, Wolf watched his father auction off their own farm.

"Coping with Change," another Nebraska ETV-produced AgReach '86 special, is rebroadcast Thursday, Feb. 27, at 7 p.m. and deals with the human costs of the farm crisis. The 30-minute program provides perspective on the process by which some Nebraska farm families have dealt emotionally with the personal changes caused by the farm crisis. The program also provides some strategies that can help farm families begin to deal with personal

crisis, and describes how farmer support groups work.

- The economic crisis presently affecting many rural areas of North America is profiled in "Another Family Farm," Thursday, February 27, at 7:30 p.m. The program begins with a farm sale and the reactions of the family selling out, and moves to responses from other individuals, including pastors and counselors, a social service worker, persons involved in legislative advocacy, and other farm families.

- AgReach '86 programming culminates with "Agricultural Town Meeting," airing Friday, Feb. 28 at 7 p.m. Hosted by MARKET TO MARKET's Chet Randolph, this special Nebraska ETV-produced program will feature a panel of ag experts who will respond to questions from a live studio audience. Panel members will include Nebraska Department of Agriculture Director Charles Schroeder; Lexington, NE, cattleman Jim Roberts; Mark Drabbenstott, an economist with the Federal Reserve Bank in Kansas City; and — via satellite from Washington, D.C. — Vance Clark, the administrator of the Farmers Home Administration, U.S. Department of Agriculture. The program also will feature a representative from the National Farmers Organization. "Agricultural Town Meeting" will be simulcast by Lexington, NE, radio station KRNV (880 on the AM dial).

For Wayne County

Choose the best oats, barley

by Don Spitzer, Extension Agent-Agriculture

Oats is a major crop in Wayne County and varieties should be selected that produce the highest returns per acre. Yield is probably the first characteristic that farmers look at. Here are some yields of recommended varieties for 1986.

	1980-85					Bushel Wt.
	1981	1982	1983	1984	1985	
Bates	52	108	80	76	85	34.7
Benson	26	88	62	83	80	76
Burnett	49	92	55	74	77	32.0
Lancer	44	86	59	68	81	75
Larry	61	106	62	58	84	82
Ogle*	54	114	81	88	92	32.2

Yield is not the only characteristic that is important in oats production. Maturity date, straw strength, bushel weight, grain color, and height are also important.

	Characteristics of Recommended Oat Varieties				
	Maturity	Plant Height	Straw Strength	Grain Color	
Bates	early	short	strong	dark	
Benson	medium	med-tall	strong	white	
Burnett	medium	medium	strong	ivory	
Lancer	medium	medium	strong	white	
Larry	early	short	strong	yellow	
Ogle*	medium	short	strong	yellow	

*Some farmers may object to the oats that remain attached to some of the kernels after combining. These oats do not change feed value but may slightly lower test weight and it does not produce as an attractive grain as those varieties where the awns do not remain attached.

Spring Barley
Barley is an excellent feed and should be considered as an alternative to oats. But many farmers are reluctant to plant barley because they feel it won't yield as well as oats under the same conditions.

But seven years of comparison of barley versus oats yields at Northeast Center refute this. In fact barley has averaged a 19 percent advantage over oats during this time period.

	Barley Percentage of Oats on Grain Weight Per Acre Basis						
	1978	1979	1980	1981	1982	1983	1984
Northeast Center	117%	134%	134%	117%	123%	73%	136%

Seven Year Average: 119% Barley yield on grain weight per acre compared to oats.

	Northeast Center Barley Yield Test				1983/85 Test Weight/Bu.
	1983	1984	1985	Average	
Azure	36	72	62	57	49.6
Bowers	40	82	62	61	49.7
Custer	40	62	63	51	47.2

	Northeast Center 1985 Barley Tests		
	Flower June	Height Inches	
Azure	8	31	
Bowers	9	31	
Custer	5	35	

Regardless of the variety of oats or barley you are planting it always pays to plant certified seed. The extension office has a bulletin, Nebraska Spring Small Grain Variety Tests for 1985.

If you are using your own seed it will pay to have it cleaned. The Wayne County Noxious Weed Authority offers such a service and will come to your own farm to clean your oats seed.



Photography: Chuck Hackenmilller

Special award

ALTHOUGH THE Wayne County Fair of 1985 was over last August, the awards keep coming in for Karen Longe of Wayne, who took "top swine exhibitor" honors and was recently presented a plaque from Walnut Grove, entitled "Walnut Grove Achievement Award." The Walnut Grove representative in Wayne County is Bill Bartels of Laurel. Walnut Grove is a feed company that is based in Atlantic, Iowa.

Rabbit producers meeting

Plans for a rabbit processing plant to be constructed near Wisner will be discussed during a public meeting Sunday, February 23, at the Dodge County Extension Office, West Highway 30, Fremont. The meeting will begin at 2:00 p.m.

A representative of the firm building the processing plant will present information regarding the plant and marketing of commercial rabbit production in the Nebraska-Kanawha area. The plant will have a capacity to process approximately 25,000 rabbit fryers per week, according to Mike Kampfschneider, Scribner, President of the Nebraska Commercial Rabbit Association.

Kampfschneider stated that this meeting provides rabbit producers an opportunity to learn about possible markets for their production. Anyone interested in rabbit production is encouraged to attend.

the farmer's wife by pat meierhenry

I did watch Wed. morning's broadcast of Donahue in Cedar Rapids. I came away with a hopeless feeling. There is so much disagreement among farmers themselves over causes, solutions, it's no wonder Congress cannot come to any conclusions.

It was quite a stage for Sen. Tom Harkin, and it was definitely his crowd. Poor old Bryce Neidig of Madison, Ne, was booted. Donahue did his usual masterful job of directing. Whether or not you are enamored of him, he's good at what he does.

He did fall on one point to lead a fellow from Missouri into saying that tobacco farmers get the largest subsidies.

Which makes no sense at all, because one arm of government, the Dept. of Health & Welfare, is telling us not to smoke. But Sen. Jesse Helms is a very effective lobbyist. One woman made the point that the subsidy actually goes to the consumer, in the form of cheap food. Another lady said that, as a tax

payer, she'd rather subsidize the family farm today than the corporate farm ten years from now.

The head of the Minnesota Department of Agriculture told of reading of the decline and fall of the Roman Empire. It began with the use of slaves on farms that competed unfairly with farmers.

In a way, this is happening in foreign countries which are competing with us on the world markets. Their peasant farmers are producing food for no profit to themselves.

People in their own countries are starving while they export food products. Plus, it's American investors backing the farming there, in many cases.

One friend, in discussing the program, commented that farmers had been lulled into believing that making money at their vocation was secondary to increasing their "net worth."

Their lenders never mentioned "cash flow," pointing only to the paper value of net worth, on an inflationary spiral. Anyway, Dan Rather and the Evening News will be talking to

farmers beginning February 24. The news-gatherers consider it news worth. Too bad we can't cash in on this interest.

How about a Soap and farmers? Some of the real-life stories I've read lately beat Days of our Lives & Knots' Landing. Maybe we could write an epic and have a "cast of thousands."

They probably wouldn't be sexy enough. Farmers tend to be pretty square about sticking with one woman. That's because they don't have time for extra-curricular activities and because most of them are "from the old school."

Which is why they are feeling so blue. They believe in paying their bills, and in "truth and justice and the American way." As one summed it up, "Just as I learned the answers, they changed the questions!"

I didn't feel that Donahue accomplished anything, but I give him credit for showing up in the same arena as 10,000 angry farmers. I probably wouldn't have that much courage.

concord news

mrs. art johnson 584-2495

LUTHERAN CHURCHMEN

The Concordia Lutheran Churchmen met Thursday evening at the church with Randall Carlson and Harlin Anderson giving the program "Worship Alive." Randall gave devotions from Proverbs 3:1-8. The group sang "The Old Rugged Cross." Verdel Erwin reported on the annual state Lutheran Churchmen convention held on Feb. 8 at Osceola. Verdel Erwin served refreshments.

The Pleasant Dell Club met Thursday afternoon with Nina Carlson as hostess with nine present and Christi Hank as a guest. Roll call was a homemade Valentine exchange. The afternoon entertainment was bingo. A show and tell was held with pictures of a trip to Florida by Mrs. Lloyd Roeber and Mrs. Kermit Turner. Mrs. Roeber will be the March 13 hostess.

Mrs. Wallace Magnuson had the program and devotions, "Keeping with Ash Wednesday." Richard Olson of Emerson, a guest, spoke on "Avenue of Flags" for the cemetery. The Memorial Day service will be held Sunday afternoon, May 25 at 2:30 p.m. at the Concord auditorium. Tekla Johnson and Esther Peterson served lunch.

Sunday, Feb. 23: Morning worship service, 8:30 a.m.; Sunday school, 9:30 a.m. Wednesday, Feb. 26: Confirmation, 4:30 p.m.; joint Lenten service, Immanuel Lutheran, Wakefield, 7:30 p.m.

day dinner guests in the Dwight Johnson home in honor of Mrs. Puhman's birthday. Mrs. Art Johnson called of Mrs. Puhman on Monday afternoon.

VonSeggens, the Don VonSeggens of Scribner and Glen VonSeggens of Lincoln were Sunday dinner guests in the David Olson home honoring Gayle Olson's sixth birthday. On Saturday afternoon, Mrs. Olson entertained a few little girlfriends of Gayle's in her honor.

GOLDEN RULE CLUB

The Golden Rule Club met Thursday afternoon with Agnes Serven as hostess. Roll call was a new dessert tried and an exchange of a homebaked Valentine or cookies. A report was given by members of their accomplishments of things they had gotten done in 1985 and new accomplishments they want to do in 1986. Mrs. Vincent Kavanagh was a guest.

3 C'S CLUB

The 3 C's Extension Club held their annual supper with husbands the evening of Feb. 10 at the Senior Center in Concord with 19 present. Following the meal, Shirley Stohler and Betty Anderson had the entertainment. Shirley read "A Valentine Legend" and Betty read "The Yankee in Love." Shirley led a guessing game of questions written by Shirley and Betty with Vandelyn Hanson as the winner. The program committee served coffee and bars.

Concordia Lutheran Church (David Newman, pastor)

Thursday, Feb. 20: LCW general meeting, 2 p.m. Saturday, Feb. 22: NE District meeting, Emerson. Sunday, Feb. 23: Sunday school and Bible classes, 9:30 a.m.; morning worship service, 10:45 a.m.; soup and pie supper, First Lutheran Church, Allen, 5-8 p.m. Monday, Feb. 24: Quilt workday at church, 2 p.m. Wednesday, Feb. 26: Youth breakfast at Laurel; joint Lenten services, First Lutheran, Allen, 7:30 p.m.

Evangelical Free Church (John Westerholm, pastor) Saturday, Feb. 22: Sunday school parties, middle and young adults. Sunday, Feb. 23: Sunday Bible school, 9:30 a.m.; morning worship service, 10:45 a.m.; service at Hillcrest Care Center, Laurel, 2 p.m.; special congregational meeting following evening service.

Mr. and Mrs. Bud Hanson and Jill Hanson of Omaha and Paulette Hanson of Tecumseh spent the weekend in the Marc Lawrence home in Goehner to celebrate Kiel Lawrence's first birthday and also Jill and Paulette Hanson's birthdays. Joining them for Saturday supper were Mr. and Mrs. Deryl Lawrence and Lulu Schuler of Wayne, Mr. and Mrs. Brad Carlson and Brady, Sheri Lawrence and Dave Alles, all of Lincoln.

Sunday afternoon birthday guests in the Wallace Anderson home in honor of the host were the Alvin Andersons, the Verdel Luff family of Wayne, David Anderson, Sandy Reynolds, the Dwight Andersons, the Vern Carlsons and Randall Carlson.

CEMETERY ASSOCIATION

The Concord-Dixon Cemetery Association met the afternoon of Feb. 12 at the Concord Lutheran Church.

PLEASANT DELL

St. Paul's Lutheran Church (Steven Kramer, pastor)

Thursday, Feb. 20: LCW general meeting, 2 p.m. Saturday, Feb. 22: NE District meeting, Emerson. Sunday, Feb. 23: Sunday school and Bible classes, 9:30 a.m.; morning worship service, 10:45 a.m.; soup and pie supper, First Lutheran Church, Allen, 5-8 p.m. Monday, Feb. 24: Quilt workday at church, 2 p.m. Wednesday, Feb. 26: Youth breakfast at Laurel; joint Lenten services, First Lutheran, Allen, 7:30 p.m.

Layne Johnson, the Dwight Andersons of Wayne, the Clarence Pearsons and Mrs. Art Johnson were Saturday evening guests in the Marlen Johnson home when Layne showed slides and told of his singing and sightseeing tour of England and the Wales with the Madrigal Singers from Wayne State College during the holidays. The Melvin Puhmans were Sunday dinner guests in the Dwight Johnson home in honor of Mrs. Puhman's birthday. Mrs. Art Johnson called of Mrs. Puhman on Monday afternoon.

Saturday afternoon callers in the Kenneth Klausen home were Gregg Klausen of Brookings, S.D. and Frances Prahrer of Wayne. Sunday afternoon, lunch guests were the Dwayne Klausens of Springfield and Gregg and Frances.

Weekend guests in the Ernest Swanson home were the Steve Scholls, Lisa and Scott of Sioux City.

On Saturday, the Leon Johnsons of Laurel and Mrs. Art Johnson, accompanied by the Amos Lukkens of South Sioux City, went to Omaha to see their twin grandsons, Ryan and David, infant sons of Lori and Bill Johnson of Laurel at the UI Medical Center. They also visited Lori and Bill Johnson at their apartment in Omaha.

belden news

mrs. ted leapley 985-2393

PRESBYTERIAN WOMEN

The Union Presbyterian Women's Association met Thursday afternoon with 11 members present. Mrs. Doug Preston opened the meeting with a prayer. Mrs. Bertha Heath read an article from the "Mission Book on Argentina. The Bible lesson on "The Apostle's Creed" was led by Mrs. Lawrence Fuchs, assisted by members Mrs. Myriah Stapelman and Mrs. Gordon Casal presented the lesson on "Anti-Semitism." On the serving committee were Mrs. Charles Hintz, Mrs. Bertha Heath and Mrs. Ted Leapley.

This was sponsored by the Belden Fire Department.

held in the Civic Auditorium. Attending the food fair on Feb. 8 were Mr. and Mrs. Kenny Wacker of Laurel and Mr. and Mrs. Dick Stapelman.

Omaha spent the weekend in the Ed Keifer home.

Mr. and Mrs. Floyd Miller were Friday overnight guests in the Dan Gilderleeve home in St. Louis, Mo.

Saturday supper guests in the home of Mrs. Ila McLain were Kathy McLain of Lincoln, Tom Decesare of Dallas, Texas, Bob McLain, Michelle and Daniel.

CPR MEETING

The first week in February, Belden First Responders, volunteer firemen and others completed CPR recertification on first accreditation in classes taught at the Belden Fire hall by Mrs. Virginia Sellon of Randolph.

LEGION AUXILIARY

The Legion Auxiliary met the evening of Feb. 11 in the home of Mrs. Robert Wobbenhorst. Plans were made to hold a potluck supper in March at the bank parlors. The hostess served lunch.

Presbyterian Church (Thomas Robson, pastor)

Sunday, Feb. 23: Church, 9:30 a.m.; church school, 10:30 a.m.

Kathy McLain of Lincoln and Tom Decesare of Dallas, Texas were weekend guests in the home of Mrs. Ila McLain.

Mr. and Mrs. Arnold Doehrsen of Bemidji, Minn. came Sunday to spend a few days in the home of Mrs. Bertha Heath.

Mr. and Mrs. Brent Stapelman and family were Saturday supper guests in the Jeff Schultze home in Stanton.

JOLLY EIGHT BRIDGE

Mrs. Gilbert Krei was hostess Friday afternoon to the Jolly Eight Bridge Club. Guests were Mrs. Dick Stapelman and Mrs. Darrell Dahl. Mrs. Lawrence Fuchs received high; Mrs. Louise Anderson, second high; and Mrs. R.K. Draper, low.

JOLLY EIGHT BRIDGE

Mrs. Gilbert Krei was hostess Friday afternoon to the Jolly Eight Bridge Club. Guests were Mrs. Dick Stapelman and Mrs. Darrell Dahl. Mrs. Lawrence Fuchs received high; Mrs. Louise Anderson, second high; and Mrs. R.K. Draper, low.

Catholic Church (Father Frank Dvorak)

Sunday, Feb. 23: Mass, 8:45 a.m.

Saturday evening visitors in the Ed Keifer home were Mr. and Mrs. Kerry Keifer of Omaha and Mr. and Mrs. Ed H. Keifer and family.

Mr. and Mrs. Floyd Miller spent Thursday and Friday in Dallas, Texas where they attended the AMPI board meeting.

Mr. and Mrs. Everett Walter of Holstein, Iowa were Saturday dinner guests in the home of Mrs. Ila McLain.

ATTENDED FOOD FAIR

Mr. and Mrs. Brent Stapelman spent the Feb. 8 weekend in Omaha where they had a display of "Stapelman Meats" at the food fair

ATTENDED FOOD FAIR

Mr. and Mrs. Brent Stapelman spent the Feb. 8 weekend in Omaha where they had a display of "Stapelman Meats" at the food fair

Mr. and Mrs. David Whalen were

Sunday afternoon visitors in the Jim Sedlachek home in Mission, S.D.

Saturday morning coffee guests in the home of Mrs. Charles Hintz were Mrs. Everett Walter of Holstein, Iowa, Mrs. Ila McLain and Mrs. Ted Leapley.

Mr. and Mrs. Gordon Casal attended the funeral of Leroy Snyder held Saturday in the Methodist Church at Blair.

Feb. 12 supper guests in the Ed H. Keifer home in honor of the 12th birthday of Anne Keifer were Mr. and Mrs. Virgil Lind of Wausa.

Mr. and Mrs. Ed Keifer spent a few days the past week in the Dennis Krei home in Lincoln.

church services

leslie news

mrs. louie hansen 287-2346

CHRISTIAN LIFE ASSEMBLY (James R. Ertwein, pastor)

Sunday: Christian education hour, 9:45 a.m.; worship, 10:45; evening service, 7:30 p.m.

Tuesday: Men's prayer breakfast, 6:30 a.m.

Wednesday: Morning Glories Group, 9:30 a.m.; Naomi Group, 2 p.m.; Theophilus Bible study, 2:30 p.m.; junior and youth choir, 4; chancel choir, 7; Sisters of Penance Group, 8; Gospel Seekers Group, 8.

Friday: Congregational book study, 7:30 p.m.

Sunday: Bible educational talk, 9:30 a.m.; Watchtower study, 10:20. Tuesday: Theocratic school, 7:30 p.m.; service meeting, 8:20. For more information call 375-2396.

Sunday: Mass, 8 and 10 a.m.

Monday: Mass, 8:30 a.m. Tuesday: Mass, 8:30 a.m. Wednesday: Mass, 8:30 a.m.

LADIES AID AND LWML

St. Paul's Lutheran Ladies Aid and LWML met Thursday afternoon with Mrs. Bob Hansen as hostess. Ten members answered roll call.

speaker, Albert L. Nelson and Blaine Nelson served lunch.

EVANGELICAL FREE CHURCH

1 mile East of Country Club (Larry Ostercamp, pastor) Sunday: Sunday school, 9:45 a.m.; worship, 11; evening service, 7 p.m. Wednesday: Bible study, 7:30 p.m.

GRACE LUTHERAN CHURCH

Missouri Synod (Jonathan Vogel, pastor) (associate pastor) Thursday: Witness training class, 7 p.m. Friday: Couples Club at Vogels, 7:30 p.m. Saturday: Bible breakfast, 6:30 a.m.; Reuter pancake feed, 7:30 a.m. to 1:30 p.m.

ST. PAUL'S LUTHERAN CHURCH (Ted Youngerman, pastor)

Thursday: Naomi Circle, 2 p.m.; usher's training conference, 7:30. Saturday: Northeast district conference, St. Paul's Church, Emerson, 9 a.m. to 4 p.m. Sunday: Sunday church school, 9:15 a.m.; adult forum, 9:45; worship with children's choir anthem, "Alleluia," 10:30. Monday: "Visions in the Heartland" conference, Lincoln; LCW Evening Circle, 7:30 p.m.; Billy Graham council session, 7:30; Boy Scouts, 7:30. Tuesday: Cub Scouts, 3:30 p.m. Wednesday: LCW general meeting, 2 p.m.; children's choir, 7; senior choir, 7; Lenten service with audio visual presentation, "Where Jesus Walked," 8.

THEOPHILUS UNITED CHURCH OF CHRIST (Gail Axen, pastor)

Sunday: Worship, 9 a.m.

Mrs. Albert L. Nelson, president,

led the Bible study on "The Ugliness of Prejudice." Mrs. Bill Hansen, Christian growth chairman, gave a reading entitled "Possibilities."

St. Paul's Lutheran Church (Jon Vogel, vacancy pastor)

Thursday, Feb. 20: Lenten service, First Trinity, 7:30 p.m. Sunday, Feb. 23: Worship, 8:30 a.m.; Sunday school, 9:30 a.m.; Wailther League, St. Paul's, 7:30 p.m. Wednesday, Feb. 26: Lenten service, St. Paul's, 7:30 p.m.

FIRST BAPTIST CHURCH (Gordon Granberg, pastor)

Sunday: Sunday school, 9:30 a.m.; coffee fellowship, 10:30; worship, 10:45. Wednesday: Prayer meeting and Bible study, 7 p.m.

IMMANUEL LUTHERAN CHURCH

Missouri Synod (Michael Gruhn, vacancy pastor) Thursday: Lenten worship, Alfonso, 7:30 p.m. Sunday: Worship, 8:30 a.m.; Sunday school, nursery through adult, 9:30; Wailther League, St. Paul's, rural Wakefield, 7:30 p.m. Wednesday: Sixth and seventh grade catechism, 5 p.m.; Lenten worship, St. Paul's, rural Wakefield, 7:30.

REDEEMER LUTHERAN CHURCH (Daniel Monson, pastor)

Thursday: Men's study group, 6:45 a.m. Sunday: Early service with children's sermon, 8:30 a.m.; Sunday school and adult forum, 9:45; late service, 11, broadcast KTCH; family "popcorn and video" night, 6:30 p.m. Monday: Witness and service, 8 p.m. Tuesday: Ladies study group, 6:45 a.m.; over 35 group, 2 p.m. Wednesday: Sewing, 1:30 p.m.; seventh and eighth grade confirmation, 6; Lenten service, 7:30.

WAYNE PRESBYTERIAN CHURCH (Robert H. Haas, pastor)

Sunday: Worship, 9:45 a.m.; coffee and fellowship, 10:35; church school, 10:50; youth, 6 p.m. Monday: Properties committee, 7 p.m.; session, 8. Wednesday: Confirmation/commissioning class, 6:45 p.m.; choir, 7; pictures for church directory, 5 to 9; pictures of session members, deacons, confirmation class and UPW officers, 7:30 to 8:30.

Mrs. Nelson presided at the business meeting.

A thank you was read from Pastor Carl Broecker of Wisconsin. The president reported on the LWML executive board meeting held in Carroll in January. The aid meeting date has been changed from the second Thursday to the second Tuesday of the month. Mrs. Cliff Baker was elected vice president to take the place of Mrs. Ray Greensteth. Mrs. Dean Meyer was appointed the assistant representative to Lutheran Family and Social Services.

Mr. and Mrs. Jack Hansen, Joshua and Kiley of Omaha were weekend

guests in the Bill Hansen home. Mr. and Mrs. Ardell Atmiller of Emerson were Saturday evening visitors.

FIRST CHURCH OF CHRIST (Christian) (Kenny Cleveland, pastor)

Friday: Home Bible study, 2:30 p.m. Sunday: Bible school, 9:30 a.m.; worship, 10:30; home Bible study, 7 p.m. Monday: Home Bible study, 7:30 p.m. Wednesday: Home Bible study, 7:30 p.m.

INDEPENDENT FAITH BAPTIST CHURCH

(Bernard Maxson, pastor) Sunday: Sunday school, 10 a.m.; worship, 11; evening worship, 7:30 p.m. Wednesday: Bible study, 7:30 p.m. For free bus transportation call 375-3413 or 375-2358.

ST. ANSELM'S EPISCOPAL CHURCH

1006 Main St. (James M. Barnett, pastor) Sunday: Services, 10:30 a.m., except second Sunday of each month at 7:30 a.m.

WAKEFIELD CHRISTIAN CHURCH (David Rusk, pastor)

Saturday: Paper pickup in Wakefield, 10 a.m. to noon. Sunday: Bible school, 9:30 a.m.; worship, 10:30; choir, 6 p.m.; youth and evening service, 7. Tuesday: Ladies Bible study, 9:30 a.m.; care and share time study, 10. Wednesday: Allen area Bible study, 7 p.m.; Wakefield area Bible study, 7; Emerson area Bible study, 8; Wayne area Bible study, 8. For information and/or transportation call Ron Jones, Wayne, 375-4355.

LUTHERAN MEN'S CLUB

St. Paul's Lutheran Men's Club met the evening of Feb. 11. Ray Prochaska of Wakefield was the guest

Friday supper guests in the Clarke Kai home were Mr. and Mrs. Marvin Baker, Mr. and Mrs. Kevin Kai and family and Mrs. Brian Kai and girls to honor Mrs. Baker on her birthday.

Morris Steinhoff and Steve of Golden, Colo. were Feb. 9 evening visitors in the Clarke Kai home. Morris was a Feb. 11 supper guest in the Kevin Kai home.

Gary Krumemark of Omaha was a weekend guest in the Ed Krumemark home.

Fresh royalty candidates announced

Ten freshmen students at Wayne State College are candidates for the annual Freshman Royalty crown. "It is a chance for the freshmen to receive some recognition, to let them have their day," explained Frank Teach, student activities director. The royalty will be announced at the Freshman Royalty dance, slated for Friday, Feb. 21 in the North Dining Room of the Student Center. Teach said the tradition has been around for many years, beginning

with "The Queen of the Green" honor. That title stems from inexperienced or "green" freshmen who years ago had to wear beanies for part of their freshman term at WSC. Teach said about 10 years ago the first king was selected along with a queen, and that the name was changed to Freshman Royalty. Teach noted the freshmen choose and vote for the chaddidates themselves. The candidates are:

Dee Dee Volk, representing Berry Hall; Cindy Mann, representing Anderson Hall; Mary Ellen Hayden representing Neihardt Hall; Leslie Petty, representing Morey Hall; Nancy Boeshart, representing Bowen Hall; Todd Quint, representing Berry Hall; Jim Fisher, representing Berry Hall; Troy Heilmann, representing Bowen Hall; Marques Wilson, representing Anderson Hall; and Christopher Hanzl, representing Neihardt Hall.

When it comes to health care, there's no place like... home.

Homecare Services
Providence Medical Center
Wayne, NE 375-3800
AN AFFILIATE OF LUTHERAN COMMUNITY HOSPITAL
Nebraska, Nebraska

Not Really Dogs — JUST TAIL-END SPECIALS

Selected Jewelry HALF PRICE

Lenox Candles Remaining Stock 60% OFF

Hanging Soft Sculpture 50% OFF

Bathroom Accessories HALF PRICE

Sat-Mor Pharmacy 1022 Main St. Wayne 375-1444

Assorted Fenton Bowls 70% OFF

Selected Random House Books 40% OFF

Toy Selection HALF PRICE

Assorted Giftware HALF PRICE

help wanted

Applications for trainee slots in pre-employment training for production positions at **TIMPTI, INC.** of Wayne are now available at the Job Service Office, 119 Norfolk Avenue, Norfolk, and at Timpti, Inc., 112 West 3rd Street, Wayne. All persons interested in production positions in fabrication, welding, urethane, or assembly must complete one of the pre-employment training programs to be eligible to apply for employment.

The 30 to 35-hour pre-employment training program is provided at no cost to trainees by the Nebraska Department of Economic Development in cooperation with Northeast Technical Community College and Timpti, Inc. Classes will be conducted on evenings and Saturdays in Wayne. The next training program for approximately 30 trainees is scheduled for April with others scheduled as needed this summer and fall. Upon successful completion of the pre-employment training program, trainees may apply for employment as production openings arise in the new Timpti plant.

Training applications may be picked up at either of the above locations between 8:30 a.m. and 5:00 p.m., Monday through Friday. Application materials should be returned in person to the Job Service Office in Norfolk between 8:30 a.m. and 5:00 p.m., Monday-Friday. Applications may also be returned in person to the Women's Club Room at the City Auditorium in Wayne between 8:30 a.m. and 4:00 p.m. on February 25 and 26.

HELP WANTED: Part time LPN. Apply at Wisner Manor. F13

HELP WANTED

Person to lay out advertising. This will be 2 to 3 days a week. Experience preferred but not necessary. Fringe benefits included. Write qualifications to: Wayne Herald 114 Main Wayne, NE 68787

WANTED IMMEDIATELY

Store manager and meat manager for Wayne IGA Grocery Store. Apply at store in Wayne. All inquiries confidential.

to give away

TWO CATS to give away. Both are males. Call 375-1834. F20

work wanted

WORK WANTED - in hog confinement, husband/wife team, 9 years experience. 529-6001, day or night. F.

NEBRASKA STATEWIDE CLASSIFIED NETWORK

LONG DISTANCE trucking, north/American Van Lines needs owner/operators! If you need training, we will train you. You will operate your own tractor. If you don't have one, north/American offers a tractor purchase program that can put you in a new tractor for \$2,500 down. If you are 21 or over and think you may qualify, we'd like to send you a complete information package. Call any weekday. Toll free 1-800-348-2191. Ask for Dept. 286. F20

FOR SALE or lease in Mitchell, NE., 10,000 sq. foot newly remodeled building. Ideally suited for large family-type store or two smaller stores. Call 308-623-1131. F20

ENTER THE ever growing energy field. \$4,000-\$15,000 investment will return you \$20,000-\$60,000 per year. Free training. Call ESD of Wyoming, 307-637-4766. F20

34 YEAR appliance-furniture business for sale - owner retiring. Could be expanded - hardware. Southeast Nebraska, county seat. Write % News-Press, Box 133, Nebraska City, NE 68410. F20

SPRING WHEAT - Tammy-high yielding, heat tolerant HR5. Also, high lysine feed wheat with excellent yield results. Rushman Seed Farm, HC 77, Box 3, Dalton, NE 69131, 308-377-2462. Dealer and early order discounts available. F20

PASTURE LAND - four, possible five hundred acres of pasture land with trees and two wells in Cedar county Nebraska. 1-515-792-1435. F20

FULLBLOOD GELBVIEH bulls and females will sell at auction February 28, 1986. For information call: Cunningham Cattle Company, West Highway 26, Broadwater, NE 69125, 308-489-5411. F20

NEBRASKA SALERS cattle sale, February 24, Lincoln County Fairgrounds, North Platte, NE. 1:00 p.m. Selling 45 bulls and females. Catalogs: National Salers, Box 195, Dannebrog, NE 68831. F20

business opp.

OWN YOUR OWN Jean-Sportswear, Ladies Apparel, Childrens, Large Size, Pettie, Combination Store, Maternity, Dancewear, Accessories, Jodache, Chic, Lee, Levi, Izod, Gitanu, Tomboy, Calvin, Klein, Sergio Valente, Evan Picone, Liz Claiborne, Members Only, Gasoline, Healthtex, over 1000 others. \$13,300 to \$24,900 inventory, training, fixtures, grand opening, etc. Can open 15 days. Mr. Bing (404) 252-4489. F20

NEBRASKA WEEKLY - for sale, \$125,000 annual gross, good net, well equipped. West of North Platte. Good legal business. Town of 2,000. Selling for gross, will rent building. Call 308-623-1862 evenings or weekends. F20

TC RANCH registered Angus sale, Wednesday, February 26. Selling 25 1984 bulls, 45 early 1985 bulls, 15 1985 heifers. Complete performance available. Vance Uden, Franklin, NE. F20

OWN A LADIES or childrens fashion store. Our 10 year old company can help you open your own business. We supply inventory, fixtures, training, site evaluation and airfare. Famous lines include Calvin Klein, Gloria Vanderbilt, Lee, Evan Picone, Chic, Levi, Esprit, 100's more. Purchase price \$14,100 to \$24,500. For more information call Ed Brandt 1-405-238-9358. F20

BATTERY REMANUFACTURING. Opportunity to make up to \$100,000 or more. Work full or part time. We provide training and equipment to start your own business remanufacturing car and truck batteries. Minimum investment. For information call 612-874-1558 or write: Powercom International, 121 West Franklin Ave., Minneapolis, MN 55404. F20

HALF PRICE! Large flashing arrow signs \$289! Lighted, non-arrow \$269! Nonlighted \$219! Free letters! Warranty. Only few left this price. See locally. Factory: 1-800-423-0163, anytime. F20

BLEMISHED STEEL - Steel building manufacturer's liquidating 1985 inventory of blemished steel. While inventory last, savings up to 65%. First come first serve basis. Serious buyers only. Call collect 701-237-9620. F20

FREE NEBRASKA state park permit, or fish, or hunt. Simply replace that broken windshield with us at your place or ours anywhere in Nebraska. Free mobile service. Call NEBRASKAland Glass, toll free 1-800-742-7420. F20

special notice

FARM TILING WANTED

Last year we tilled out a lot of wet areas that will be real productive this year. But this only scratches the surface of wet areas that need tiling. A few strings of tile will make this area as productive as the rest.

We are lining up our tiling areas that we'll be working on this spring and summer. If you are planning on tiling, we would like to know so we can look it over and give you your estimate before spring work starts.

Free estimates, references furnished, 40 years in the farm drainage business. Phone now giving county, township and section number.

Tiling doesn't cost, it pays! Roscoe Brown, phone 402-721-8300 or 515-333-4156.

PUBLIC NOTICE

Persons interested in contracting weatherization services on approximately 250 homes in Antelope, Burt, Cuming, Cedar, Dakota, Dixon, Dodge, Knox, Madison, Pierce, Stanton, Thurston, Washington and Wayne counties. Contractor must furnish materials, labor and equipment for installing materials such as: storm windows, glass repair and attic and sidewall insulation. Bid packets available by contacting Weatherization Director, Goldenrod Hills Community Action Council, Box 10 Walthill, NE 68067, phone (402) 846-5493. EQUAL OPPORTUNITY EMPLOYER.

for rent

APARTMENT FOR rent. Call 375-1229. F11

FOR RENT OR SALE: 3 bedroom home, 604 West 5th, Wakefield, NE. Call 1-714-546-0445. F1016

FOR RENT: One bedroom furnished, upstairs, apartment. Available March 1. No pets. References and deposit. For details call 375-1646. F1316

FOR RENT: 2 bedroom apartment. Refrigerator and stove furnished, carpeted and electric heat. Call 375-4455. J2711

FOR RENT: 2 bedroom apartments, furnished or unfurnished. Good location with off street parking. Utilities included in the rent. Call 375-1538. F10

FOR RENT: Small unfurnished 2 bedroom house. Phone 375-2395 after 5:30 p.m. F1311

FOR RENT: 2 or 3 bedroom home. \$240 per month. Call 375-4967. Foff

homes for sale

FOR SALE BY OWNER

4 bedrooms, 2 baths, large kitchen, living room, laundry room, basement is almost completed. Large fenced-in back yard, permanent steel siding, 1 car garage. Close to college and Brasseur Park. 1015 Douglas 375-4124

HOUSE FOR SALE: Attractive 2 bedroom house, \$5,000 or best offer. Insulated, southeast of Wayne County, to be moved. Call (308) 377-2253. F2013

automobiles

FOR SALE: 1969 Volkswagen, rebuilt engine, body needs work. Phone 375-2279 after 5 p.m. J2011

CAN YOU buy Jeeps, Cars, 4x4's seized in drug raids for under \$100,00? Call for facts today! (615) 267-6701 Ext. 524 F6

legal notices

Every government official or board that handles public money should publish at regular intervals an accounting of it showing where and how each dollar is spent. We hold this to be a fundamental principle to democratic government.

NOTICE OF INCORPORATION - This is notice of the incorporation of SAM & T, Inc. The registered office is at Rural Route 3, Box 30, Pender, Nebraska 68047. The corporation shall engage in the business of farming operations and any commercial, industrial, retail, wholesale or other business calculated or designed to be profitable. Authorized capital stock is \$40,000 divided into 40,000 shares of common stock, par value of \$1.00 to be fully paid and non-assessable on issue. Perpetual existence commences when the Articles of Incorporation are filed with Secretary of the State of Nebraska. Affairs to be conducted by the Board of Directors and such officers as provided by the By-Laws and the Board of Directors. William F. McQuistan, President. (Publ. Feb. 20, 27, March 6)

INVITATION TO BID - Sealed proposals will be received by Wayne State College, c/o Mr. John Struve, Dean of Finance, Hahn Administration Building, Assembly Hall (Third Floor North), Wayne State College, Wayne, NE, up to the hour of 2:00 p.m. C.S.T. on Tuesday, the 11th day of March, 1986 for the furnishing of all labor, materials, and equipment for the construction of and remodeling of existing facilities for Rice/Carlson Tramway/Recreation Complex at Wayne State College.

At which hour, or as soon as possible thereafter, the Owner and Architect will proceed to open and consider the bids received for the furnishing of said labor, materials and equipment necessary for the proper construction of the aforesaid project. Drawings and Project Manual may be examined at: Bahr Vermeer & Haecker, Architects, Ltd., 1209 Harney Street, Omaha, NE 68102 Omaha Builders Exchange, 424 1/2 Street, Omaha, NE 68117 F.W. Dodge Corporation, 6910 Pacific Street, Omaha, NE 68106 Broadmoor, Suite 100, Mission, KS 66202 Drawings and Specifications may be obtained from the office of the Architect, Bahr Vermeer & Haecker, Architects, Ltd., 1209 Harney Street, Omaha, Nebraska, upon the receipt of \$50 which will be refunded if Drawings and Specifications are returned to the office of the Architect in good condition within 15 days after date of bid opening. No labor, materials or equipment shall be furnished or any of all bids received and to waive forfeitures. (Publ. Feb. 13, 20, 27)

NOTICE OF HEARING OF FREELANDER'S PETITION TO WHOM IT MAY CONCERN:

You are hereby notified that a hearing will be held before a board consisting of the County Superintendent, County Clerk, and County Treasurer of Dixon County, Nebraska, and the County Superintendent, County Clerk, and County Treasurer of Wayne County, Nebraska, to hear the freelander's petition of Wilbur Nolte, Phyllis Nolte, Kenneth A. Nolte, and Ann M. Nolte, which freelanders have petitioned to have the following described land set off from School District No. 59 of Dixon County, and attached to School District No. 17 of Wayne, Wayne County, to wit:

The South Half of the Northwest Quarter (S1/2NW1/4) and the Southwest Quarter (SW1/4) of Section Nineteen (19) Township Twenty-seven (27) North, Range Four (4) East of the 6th P.M., Dixon County, Nebraska.

A hearing will be held in the office of the Dixon County Superintendent, Ponca, Nebraska, on March 4, 1986, at 10:00 o'clock a.m.

Dixon County Superintendent Wayne County Clerk (Publ. Feb. 20)

MEETING NOTICE

In accordance with Sections 84-1408 through 84-1414 Nebraska Rev. Stat., the Lower Elkhorn Natural Resources District will hold a public meeting on Thursday, February 27, 1986 at 7:30 p.m. at Commercial Federal Savings & Loan Community Room, 402 Norfolk Avenue, Norfolk, NE. A agenda of the items to be considered at such time and place is kept continually current and available for public inspection during normal business hours at the Lower Elkhorn NRD, South Highway 91, Norfolk, NE. (Publ. Feb. 20)

Deadline for all legal notices to be published by The Wayne Herald is as follows: 5 p.m. Monday for Thursday's newspaper and 5 p.m. Thursday for Monday's newspaper.

NOTICE PRB-4 - Estate of HERBERT W. PERRY, Deceased. Notice is hereby given that on February 14, 1986, in the County Court of Wayne County, Nebraska, the Register filed a written statement of Informal Probate of the Will of said Deceased and that MICHAEL PERRY, whose address is 664 West 16th Street, Wayne, Nebraska, is the STATE NATIONAL BANK AND TRUST COMPANY of Wayne, Nebraska, whose address is 116 West First Street, Wayne, Nebraska 68791, has been appointed Personal Representative of this estate. Creditors of this estate must file their claims with this Court on or before April 24, 1986, or be forever barred. (s) Pearl A. Benjamin Clerk of the County Court Charles T. McDermott Attorney for Applicant (Publ. Feb. 20, 27, March 6)

land for rent

FOR RENT: Approximately 80 acres of dryland. Located 10 1/2 miles south of Stanton. Legal description N1/2SE1/4 17-21-2 in Stanton County, Nebraska. Cash lease payable in advance. Bids will be considered on February 28 at 1:30 p.m. Only written bids will be accepted. For additional information contact Farmers Home Administration at Wayne, NE. Telephone 375-2360. F13, 20, 27

LAND FOR RENT: Close to Wayne, on a cash basis. 375-3559 or 375-3600. F1013

mobile homes

MOBILE HOME FOR RENT: 2 bedroom, \$135. Call after 5 p.m.: 375-2867. F2013

FOR RENT: 3 bedroom mobile home. \$220 plus deposit. 375-4967. J3011

FURNISHED TRAILER for rent. Close to college. Call 375-3284 after 5 p.m. TF

cards of thanks

THANKS TO ALL who remembered me with cards, gifts, flowers and visits on my 93rd birthday. Louise Hoeman. F20

I WOULD LIKE to thank my family, friends and relatives for the prayers, cards, flowers, gifts, visits and phone calls while I was in the hospital and since returning home. A special thank you to Rev. Newman and Sister Gertrude for their visits and prayers and to the PMC and it's staff. To Dr. Lindau, Dr. Meyer and nurses. It was gratefully appreciated. Quinten Erwin. F20

WE WANT to thank all our family, friends for the gifts, cards and attention. It all helped to make our 40th anniversary such a complete success. Thank you. Mr. and Mrs. John Post. F20

HAIRCUT SPECIAL

\$1.00 off

Ask For Sandy or Lorree

Does not include children. Offer good through Feb. 28. Must bring in this ad for redemption.

THE HEADQUARTERS

Sheryl Polhamus, Owner

320 Main Wayne, 375-4020

FREE Nebraska State Parks Permit
Or Fish Or Hunt Permit

See your way clear to enjoying the good life in 1986 with a FREE Nebraska State Park Permit from NEBRASKAland GLASS. Simply replace that broken windshield with us at our place or yours anywhere in Nebraska. Free mobile service.

NEBRASKAland GLASS

SCOTTSBLUFF	NORFOLK	HASTINGS
NORTH PLATTE	379-1007	LINCOLN
KEARNEY	ONE FREE PARK PERMIT	COLUMBUS
YORK	WITH THIS COUPON	GRAND ISLAND
Box 509	TOLL FREE 1-800-742-7420	

Plant Our Seed And You Won't Have To Dig So Deep.

Nobody likes to dig cash out of their pocket. That's why a lot of farmers are planting Cargill seeds.

During Seed Week 24th through the 28th - you can get \$2 off every bag of seed corn, \$5 off alfalfa, \$1 off grain sorghum and \$10 off every bag of sunflower seed. Plus a 3% discount on the whole order if you pay for it by February 28th. That adds up to about 6% per bag.

See your Cargill dealer during Seed Week. And save the digging for later.

SEED WEEK™

February 24-28.

Wayne Nutrena Feed Store 375-3281
Paul Slevers 375-3799
Ron Hammer 375-2585

WAYNE

THE WAYNE HERALD
& PARTICIPATING
MERCHANTS
PRESENT

TODAY'S HOME 1986

A program of cooking and
living ideas from Homemakers Schools

**THURSDAY,
FEBRUARY 20 7:30 P.M.
WAYNE CITY AUDITORIUM**

**COME EARLY — JOIN THE FUN!
DOORS OPEN AT 6:30**

- COOKING DEMONSTRATIONS • FREE ADMISSION • FREE DOOR PRIZES
- FREE GIFT PACKS • TWENTY BAGS OF GROCERIES GIVEN AWAY

REGISTER AT THE DOOR TO WIN THESE PRIZES

- | | | |
|--|---|--|
| THE DIAMOND CENTER
1 Pair of 14 kt. Gold Earring Jackets | GRIESS REXALL
Box of Russell Stover Candy | WAYNE GREENHOUSE
Blooming Chrysanthemum Plant |
| KID'S CLOSET
Children's Stuffed Animal | PAMIDA
9-Piece Aluminum Cookware Set | SAV-MOR PHARMACY
Teakwood Cheese Slicer,
Danish Stainless Steel Serving Platter,
Treasure Craft French Market Pattern
1 1/2 -Qt. Casserole Dish |
| WAYNE SHOE CO.
Ladies Purse | BILL'S GW
Bags of Groceries | MINES JEWELERS
Fostoria Lead Crystal Vase |
| GAY THEATRE
6 Movie Passes | THE WAYNE HERALD
Three 1-Year Subscriptions | KUHN'S
Amity Ladies All-Leather Clutch Purse |
| WAYNE VET'S CLUB
\$15 Gift Certificate | STATE NATIONAL BANK
\$50 Savings Bond | JOHNSON'S FROZEN FOODS
Assorted Package of
Johnson's Sausage Products |
| SUNBEAM
Cookmaster Multi-Cooker Fry Pan | DOESCHER APPLIANCE
3 Gift Certificates | LUMBER CO.
\$15 Gift Certificate |
| CHARLIE'S REFRIGERATION
Whirlpool Electrical Digital Alarm Clock | WAYNE IGA
Bags of Groceries | FIRST NATIONAL BANK
Lady Dalton Acrylic Blanket |
| BLACK KNIGHT
\$15 Gift Certificate | THE RUSTY NAIL
Ladies Handbag | |
| SWANE LADIES
Surprise Gift Package | COAST TO COAST
Pyrex Microwave Ring Mold | |

Homemade flavored popcorn makes ideal office snack

Popcorn shops are popping up in communities nationwide to supply snack-conscious consumers with flavored popcorn treats.

"Watermelon, blueberry, chocolate and nacho flavored popcorn are not uncommon," said Linda Esposito, market research analyst for ZIPLOC Sandwich Bags.

"The trend toward flavored popcorn is a continuation of America's love affair with the satisfying snack," Esposito said. It is popular with all age groups and lifestyles because popcorn is low in cost and calories, is nutritious, a source of fiber — and appeals to consumer tastes.

According to Homemakers School home economist Lori Samson, Americans consume nearly 10 billion quarts of popped popcorn annually, about 42 quarts per man, woman and child.

Flavored popcorn is a perfect food to pack for daytime nibbling at the office, school or factory. It's easy to prepare, lightweight to carry,

Make your office snack with the low-calorie Spicy Cheese Popcorn and Sweet Peanuts 'n' Popcorn recipes that follow. The snacks can be sealed in ZIPLOC Sandwich Bags and tucked inside a briefcase or satchel before leaving the house.

Spicy Cheese Popcorn

1/4 cup BLUE BONNET BUTTER BLEND
 1/2 teaspoon paprika
 1/2 teaspoon chili powder
 1/2 teaspoon garlic salt
 1/4 teaspoon onion powder
 8 cups popped corn
 1/4 cup grated Parmesan cheese
 8 ZIPLOC Sandwich Bags

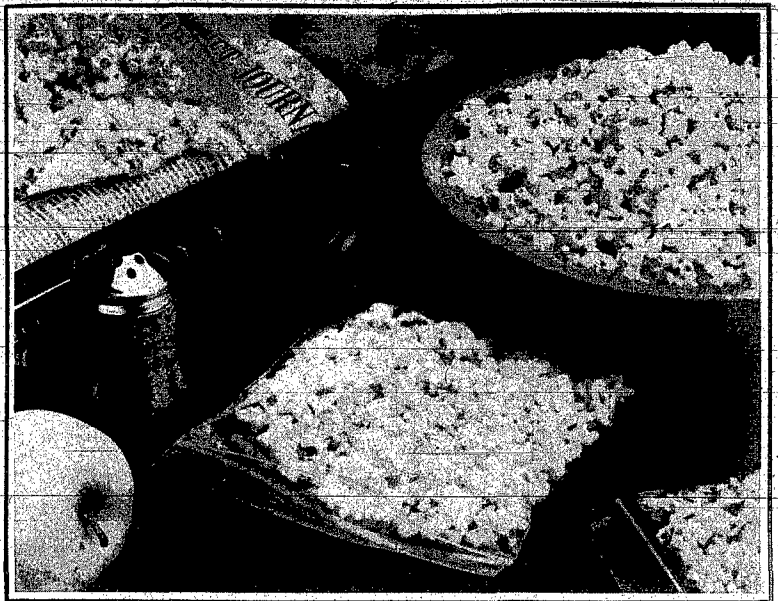
Melt BUTTER BLEND over low heat. Remove from heat and stir in paprika, chili powder, garlic salt, and onion powder. Pour mixture over popped corn; stir to coat popcorn evenly with seasoning mixture. Turn mixture onto ungreased baking sheet. Bake at 375° for 10 minutes, or

until crispy; stir once. Sprinkle with cheese and toss to coat evenly. Let stand on baking sheet, stirring once or twice as mixture cools. When thoroughly cool, divide among 8 bags. 8 servings; only 97 calories per serving.

Sweet Peanuts 'N' Popcorn

1/4 cup BLUE BONNET BUTTER BLEND
 1/4 cup powdered sugar
 1 cup dry roasted peanuts
 8 cups popped corn
 8 ZIPLOC Sandwich Bags

Melt BUTTER BLEND over low heat. Remove from heat and stir in sugar. Stir in peanuts and pour mixture over popcorn. Stir to coat popcorn well. Turn mixture onto greased baking sheet. Bake at 325° for 10 to 15 minutes, or until lightly crisp; stir once. Let stand on baking sheet, stirring once or twice as mixture cools. When thoroughly cool, divide among 8 bags. 8 servings 248 calories per serving.



Homemade sweet and sour chicken

The next time you crave Chinese food, head for the kitchen instead of a Chinese restaurant. The appetite for Oriental food will be satisfied with NILLA Sweet and Sour Chicken, a quick-to-fix version of a Chinese restaurant favorite.

Often, the preparation of ingredients in a Chinese recipe takes longer than does the actual cooking time. Homemakers School Home Economist Lori Samson points out that this recipe is an exception to that rule. Preparation time is streamlined by limiting the number of ingredients to be sliced before cooking.

The success of a sweet and sour sauce depends on the subtle blending of seemingly unlikely ingredients to create a delicately balanced flavor. A little American ingenuity improves this classic dish by using finely crumbed NILLA Wafers as a flavorful coating for the chicken breasts and in the sauce. NILLA Wafers add

both sweetness and body to the sweet and sour sauce.

NILLA Sweet and Sour Chicken

Makes 4 servings
 2 whole chicken breasts, split, skinned and boned (about 1 lb. boneless)
 Flour
 1 egg, beaten
 25 NILLA Wafers, finely crumbed (1 cup)
 4 tablespoons BLUE BONNET MARGARINE OR BLUE BONNET BUTTER BLEND
 1 teaspoon minced ginger
 1 clove garlic, minced
 1 med. red pepper, thinly sliced (about 1 cup)
 1 cup chicken broth
 2 tablespoons PAUL MASSON Pale Dry Sherry
 2 tablespoons white vinegar
 2 tablespoons soy sauce
 1 tablespoon sugar
 1 kiwi fruit, peeled and sliced
 Lightly coat chicken breasts with

flour; dip in egg. Roll in NILLA Wafers crumbs; reserve unused crumbs. In large skillet, over medium-high heat, melt 3 tablespoons BLUE BONNET MARGARINE OR BLUE BONNET BUTTER BLEND. Cook chicken breast for 4 to 6 minutes, turning to brown each side. Reduce heat. Cook 8 to 10 minutes more or until done. Remove from skillet; keep warm on serving plate.

In same skillet, over medium heat, melt remaining margarine. Add ginger and garlic; cook, stirring constantly, for 1 minute. Add red pepper slices; cook, stirring constantly, for 2 to 3 minutes or until tender-crisp. Stir in chicken broth, sherry, vinegar, soy sauce, sugar and 1/2 cup reserved water crumbs; cook, stirring until thickened. Add kiwi fruit slices; cook for 1 to 2 minutes or until hot. Spoon over chicken breasts. Serve immediately.

From California vineyards

Classic Monterey varietal wines

PAUL MASSON Vineyards is proud to present its estate-bottled vintage varietal wines. They come from the gently sloping vineyards of California's Monterey County and each is the result of an ideal climate and the exacting standards of LARRY BRINK, Director of Winemaking.

HISTORICAL NOTES

PAUL MASSON Vineyards is California's oldest wine-producing company. The winery was established in the Santa Clara Valley 132 years ago.

Paul Masson himself came from a family that had produced wine in Burgundy for three centuries. While a student at the University of the Pacific, he became acquainted with Charles Lefranc, who had inherited a vineyard south of San Jose and was adding to it. Paul Masson became intrigued with the vineyards and, not surprisingly, with Lefranc's pretty daughter, Louise. He went to work

for Lefranc, married Louise, and planted his own "Vineyard in the Sky," as he called it, in the mountains above Saratoga, California.

After Lefranc died, the vineyards were merged and Paul Masson gave the operations his name.

A talented winemaker and a successful salesman, Masson went on to create both a winery of substantial scale and a reputation for making wines of fine quality. Following his death in 1940, urbanization in the Santa Clara Valley made it necessary for PAUL MASSON Vineyards to seek new land for planting. A survey published in 1944 pointed to a large portion of Monterey County as ideal for premium wine grapes. The company made its first planting near Soledad, 20 miles south of Salinas, in 1962, and its vineyard holdings have since increased to 3,264 acres.

Monterey is the world's first wine producing region to have been selected based on a scientific in-

vestigation of its conditions of soil, water, and climate. Monterey County is still young, compared with some of the world's best-known wine growing regions: Burgundy, Bordeaux, the Rhine, and Tuscany. Yet it offers good sun, cool temperatures, mild winters, moist coastal air and well-drained sandy soil providing a longer growing season.

Monterey County, the largest fine wine district in the United States, has grown fast. Just 2,269 acres in 1970, Monterey County Vineyards totaled 35,758 acres in 1982, with total vinegrape acreage larger than either Napa and Sonoma counties. Monterey has produced a reputation for great wine.

Homemakers Schools home economist Lori Samson suggests enjoying a PAUL MASSON varietal wine with your next meal. Attend the 1986 Homemakers School on Thursday at the Wayne City Auditorium for more tips on wine.

Visiting Paul Masson vineyards

PAUL MASSON Vineyards' Champagne and Wine Cellars at 13150 Saratoga Avenue in Saratoga, California, 55 miles south of San Francisco and 10 miles west of San Jose, offers free daily tours and tastings that attract some 200,000 visitors annually.

Tours begin with outdoor displays of antique winery equipment and an indigenous California plant garden. A spiral ramp which leads into the winery features a mosaic mural by noted artist Jose' Moya del Pino depicting wine through the ages and includes Paul Masson overlooking his domain.

A 12-minute multi-media show offers a survey of winemaking from grapevine to bottle, along with the history of PAUL MASSON Vineyards. A collection of rare, historic wine vessels and drinking glasses, dating as far back as 1000 B.C., are also displayed here. Lori Samson, Homemakers School home economist explains that visitors learn about winemaking via 8-ounce listening wands they carry as they view different size wine aging vats, cooper (barrel-maker's) tools, and a

gallery of photographs dating to 1899 including 31 by master photography Ansel Adams taken in 1959.

Next on the tour is the bottling line, among the most modern in California, where each day 270,000 bottles are filled, labeled, cased and shipped.

The tour ends in the tasting room, where knowledgeable uniformed hosts pour complimentary samples of a dozen wines and champagnes for visitors to taste; additionally, each visitor receives a copy of "Ways With Wine," an informative booklet of which 11 million copies are in print. Forty-five types of PAUL MASSON wines and brandy and a large collection of winery-related giftware and gourmet food items are also available for purchase.

The tour is open to the public daily free of charge, from 10 a.m. to 4 p.m., except on Christmas, Easter, Thanksgiving and New Year's Day. Ample parking is available.

The winery is three miles from scenic Highway 280, along which one can admire shimmering lakes, verdant hillsides and striking examples

of modern technology and architecture. Other attractions in the area are the Winchester Mystery House, Marriott's Great American Marine, World Africa USA, Roaring Camp and Big Trees Railroad, numerous museums and gardens and the charming village of Saratoga.

Additionally, the area offers a variety of first class hotels, including the Red Lion, Saint Claire Hilton, San Jose Hyatt House and Santa Clara Marriott. Within a few minutes drive of the winery are several charming inns. Including the Toll House, Los Gatos Hotel, Los Gatos Lodge and La Hacienda. Saratoga and Los Gatos offer a wide variety of dining experiences, including those available at Le Mouton Noir, the Plumed Horse, and La Mere Michelle. In nearby San Jose dozens of fine restaurants include Travel Holiday Award winners Paolo's and Emille's Swiss Affair.

For more information or group tours, contact Michael Kaplan, Director of Visitor Operations, Box 1852, Saratoga, California 95070, (408) 725-4270.

Traditional Italian favorites with Mexican flair

Want to add an exciting new twist to old Italian favorites...try an all-new Pancho Pizza or bake an intriguing Mexican Lasagna!

Cheesy, hot and spicy with Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper, the pizza has a crust made with 6" flour tortillas. Tortillas are overlapped in a 14" pizza pan and baked, topped with a layer of browned ground beef in a tangy onion tomato sauce and a layer of sliced Mexican VELVEETA Pasteurized Process Cheese Spread. Served piping hot with chilled, crisp, shredded lettuce, chopped tomato and avocado sprinkled generously on top, it is an altogether fresh new way to enjoy the flavors of south-of-the-border cookery.

Lori Samson, Homemakers Schools home economist, suggests using hot or mild Mexican VELVEETA Pasteurized Process Cheese Spread to add new zip to every day favorite recipes and making it easy to create Tex-Mex favorites such as nachos, tacos, enchiladas, (and more), quickly in your own kitchen. A blend of natural cheeses...milk and other wholesome ingredients together with Jalapeno peppers, it cooks easier, melts smoother.

Lori Samson likes to add cubes of chili, sloppy fries, scrambled eggs or tomato soup. For an easy snack, she tops tortilla chips with cubed Mexican VELVEETA Pasteurized Process Cheese Spread and bake at 350 degrees until process cheese melts.

Slice Mexican VELVEETA Pasteurized Process Cheese Spread for grilled sandwiches, or use to create a new version of old favorite casseroles...such as lasagna. A touch of fiery Jalapeno in the product adds new zest to the traditional cheesy layered pasta dish.

Pancho Pizza
 1-lb. ground beef
 2 (8 oz.) cans tomato sauce
 1 (6 oz.) can tomato paste
 1/2 cup water
 1/4 cup chopped onion
 12 (6-inch) flour tortillas
 3/4 lb. Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper, sliced
 2 cups shredded lettuce
 1 cup chopped tomato

Brown meat; drain. Stir in tomato sauce, tomato paste, water and onions. Simmer 10 minutes, stirring occasionally. Cover bottom and sides of 14-inch pizza pan with tortillas. Spread meat mixture evenly over tortillas. Bake at 350°, 15 to 18

minutes or until tortilla edges are lightly browned. Top with process cheese spread; continue baking until process cheese spread begins to melt. Top with lettuce and tomatoes. 6 servings. Variation: Add one avocado, peeled and chopped, with lettuce and tomatoes.

Mexican Lasagna
 1-1/2 lbs. ground beef
 1/2 cup chopped onion
 1 (16-oz.) can tomatoes, cut-up, drained
 1 (6-oz.) can tomato paste
 2 cups cottage cheese
 1/4 cup chopped parsley
 2 eggs, beaten

6 ozs. lasagna noodles, cooked, drained
 1 lb. Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper, sliced
 Brown meat; drain. Add onion; cook until tender. Stir in tomatoes and tomato paste. Combine cottage cheese, parsley and eggs. Place half

of noodles in 12x8-inch baking dish; top with half of cottage cheese mixture, sauce and process cheese spread. Repeat noodles, cottage cheese and sauce layers. Bake at 350°, 45 minutes. Top with remaining process cheese spread; continue baking until process cheese spread begins to melt. 6 to 8 servings.

FINAL WINTER CLEARANCE & DOG DAZE BLITZ
 PRICES SLASHED AGAIN THURSDAY-FRIDAY-SATURDAY



Lori Samson, Home Economist, is shown displaying one of the many new fashions for spring. Spring fashions arriving daily.

Adding a peanut butter twist to cake favorites

Chances are that you have been eating peanut butter and cakes like poundcake and coffeecake ever since you were a kid. Just about everyone loves these foods. When the food favorites are put together, there is bound to be a winner.

Both of these cakes become more special with the addition of REESE'S Naturally Flavored Peanut Butter Chips. The chips, made from real peanuts, provide a concentrated natural peanut flavor. Since the REESE'S Peanut Butter Chips hold their shape when baked, they add unique texture and appearance to these cakes. You'll love the convenience of working with the chips as they measure neatly with no mess and have a lower fat content than an equal amount of peanut butter. Another plus is the nutritional value; the chips supply protein, niacin and other nutrients.

The deliciously rich Peanut Butter Chip Poundcake with Streusel Swirl is an impressive cake. Baked in a bundt pan, its pretty shape is further enhanced with a glaze. When cut, the cake reveals an interior that is studded with REESE'S Peanut Butter Chips and marbled with a streusel mixture. Because this cake is moist and keeps well, it can be made a day

in advance of the next party or coffee klatch and glazed shortly before serving. It's sure to be a hit.

If you think most coffeecakes are ordinary, try Easy Peanut Butter and Jelly Coffeecake. It looks spectacular with a shimmering jewel-like jelly surface that is studded with REESE'S Peanut Butter Chips. Yet, the cake's glamorous appearance belies its easy preparation. Based on a buttermilk baking mix, the batter is quickly prepared. The coffeecake base starts to become special when one cup of peanut butter chips are stirred into the batter. The final touch is when the jelly and REESE'S Peanut Butter chips are placed on the hot, freshly baked cake to form an instant topping. This is a very "friendly" type of cake—one that's great cut in squares and served with coffee at informal social events.

If you want to make your own cake favorites a bit more unique, Lori Samson, Homemakers School home economist suggests adding special ingredients such as REESE'S Peanut Butter Chips, chopped dried fruit, etc. Use your imagination and you'd be surprised at how many new recipes you have.

Peanut Butter Chip Poundcake With Streusel Swirl

(Makes one bundt cake)

Cake:
¾ cup BLUE BONNET BUTTER BLEND
 1-½ cups sugar
 3 eggs
 1 teaspoon vanilla
 3 cups unsifted all-purpose flour
 1-½ teaspoons baking powder
 1-½ teaspoons baking soda
 ¼ teaspoon salt
 1-½ cups dairy sour cream
 2 cups REESE'S Peanut Butter Chips

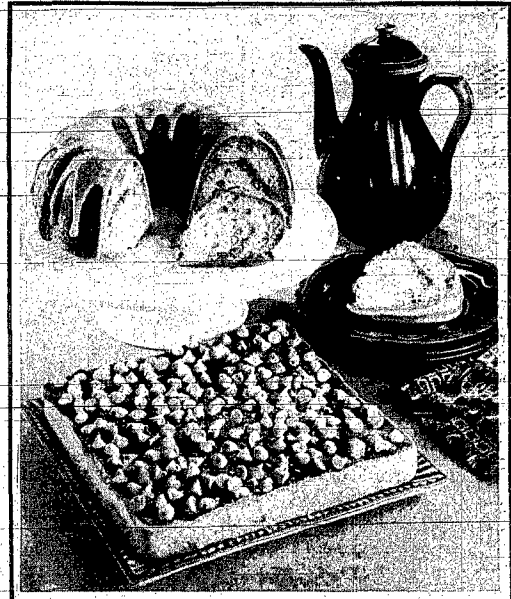
Streusel Swirl:
 ¾ cup packed brown sugar
 ¼ cup finely chopped nuts
 ½ teaspoon cinnamon

Cream BUTTER BLEND, sugar, eggs and vanilla in large bowl of SUNBEAM Mixer until light and fluffy. Combine flour, baking powder, baking soda and salt; add alternately with sour cream. Stir in peanut butter chips. Spread one-half of batter in greased 12-cup Bundt pan. Combine brown sugar, nuts and cinnamon; sprinkle evenly over batter. Spread remaining one-half of batter evenly over top. Bake at 350° for 65 to 70 minutes or until golden brown and cake tester comes out clean. Cool 15 minutes; remove from pan. Cool completely; glaze with Peanut Butter Glaze.

Peanut Butter Glaze: Combine ½ cup sugar and ¼ cup water in small saucepan; bring to boil. Remove from heat; immediately add 1 cup REESE'S Peanut Butter Chips. Stir until melted. Stir in 2 tablespoons marshmallow cream. Stir until melted. If glaze is too thick, stir in hot water, ½ teaspoon at a time, until desired consistency. 1 cup glaze.

Easy Peanut Butter and Jelly Coffeecake
 (Makes one 9-inch square cake)
 2 cups buttermilk baking mix
 2 tablespoons sugar
 1 egg
 ½ cup milk
 2 tablespoons salad oil
 1 cup REESE'S Peanut Butter Chips
 ½ cup jelly or preserves
 ½ cup REESE'S Peanut Butter Chips

Combine buttermilk baking mix, sugar, egg, milk, and oil; beat until smooth, about ½ minute. Stir in 1 cup peanut butter chips. Spread batter into greased 9-inch square pan; bake at 400° for 20 to 25 minutes, or until cake tester inserted in center comes out clean. Remove from oven; spread immediately with jelly or preserves. Sprinkle ½ cup peanut butter chips over top. Cool or serve warm.



Peanut butter treats

Luscious desserts add flair to meal

Weekday cooking is often necessarily a quick and expedient affair. Homemakers School home economist Lori Samson, points out that when the need for something special arises—a family celebration or unexpected guests—a simple meal can be transformed by the addition of a marvelous dessert.

Two that happily prove the point are given here. Fruity Peanut Butter Chip Crumble is an exceptionally easy-to-make dessert that fills the house with tantalizing aromas while it's baking. The featured ingredients are blueberry pie filling, yellow cake mix and REESE'S Naturally Flavored Peanut Butter Chips. Those handy chips, poured right from the package, are not only stirred into the cake mix but are spread on top for more flavor and texture after the cake is removed from the oven. Served warm, with whipped topping or ice cream, it's a soul-satisfying treat!

Peanutty-Chocolate Ice Cream Balls, a dessert which starts with vanilla ice cream rolled in chocolate sandwich cookie crumbs, takes on great flair with the addition of Peanut Butter Sauce. The warm sauce, made easily with REESE'S Peanut Butter Chips, evaporated milk, corn syrup, BLUE BONNET BUTTER BLEND and vanilla, adds undeniable flair to ice cream. Serve this lovely dessert in your prettiest

stemmed dessert dishes for maximum effect.

Attend the 1986 Homemakers School and receive recipes for more luscious desserts using REESE'S Peanut Butter Chips.

Fruity Peanut Butter Chip Crumble
 1 can (21 ounces) blueberry, apple, peach or apricot pie filling
 1 package (8 ounces) single layer yellow cake mix
 1 cup REESE'S Peanut Butter Chips, divided
 ½ cup BLUE BONNET BUTTER BLEND, melted

Spread pie filling in a greased 8-inch square pan. Toss dry cake mix with ½ cup of the peanut butter chips; sprinkle over pie filling in pan. (Do not stir.) Drizzle melted BUTTER BLEND evenly over top. Bake at 375° for 40 to 45 minutes or until golden brown. Remove from oven and immediately sprinkle with remaining ½ cup peanut butter chips. Let stand 10 minutes. Serve warm with ice cream or whipped topping, if desired. 8 servings.

Peanutty-Chocolate Ice Cream Balls
 ½ gallon vanilla ice cream
 1 cup chocolate sandwich cookie crumbs (about 16 cookies)
 Peanut Butter Sauce (recipe follows)
 Prepare eight 2½-inch diameter ice cream balls; roll in cookie crumbs. Place on a cold wax paper-lined tray



and freeze while preparing Peanut Butter Sauce. Place balls in serving dishes and top each with ¼ cup warm sauce; serve immediately. 8 servings.

Peanut Butter Sauce:
 2 cups (12-ounce package) REESE'S Peanut Butter Chips
 ½ cup (5.33-ounce can) evaporated milk
 ¼ cup light corn syrup
 2 tablespoons BLUE BONNET BUTTER BLEND
 1 teaspoon vanilla
 Place all ingredients except vanilla in a medium saucepan. Stir constantly over low heat until peanut butter chips and BUTTER BLEND are melted and thoroughly combined with other ingredients. Remove from heat and add vanilla; serve warm. About 2 cups.

Simple, yet tasty

Economical apple dessert

Sometimes, nothing can replace the goodness of a homemade dessert. Homemakers School Home Economist Lori Samson says, "Any dessert recipe that is economical and uses ingredients on hand is especially welcomed by cooks."

For the next occasion that calls for a simple yet tasty dessert, try NILLA Apple Cake. NILLA Wafers and sliced apples, layered in a 9-inch round shallow baking dish, are topped with a cinnamon-flavored custard mixture. After baking, this dessert can be served warm or cold with

prepared whipped topping. It's the perfect ending to a family dinner. Add this recipe to your collection and file it under "E"—for easy to prepare and easy to enjoy.

For more cooking ideas join Lori on Thursday, Feb. 20 at 7:30 in the Wayne City Auditorium.

NILLA Apple Cake
 49 NILLA Wafers, divided
 3 cups baking apples, cored and sliced, divided
 1 ¼ cups milk
 4 eggs
 ½ cup sugar
 1 teaspoon cinnamon
 Whipping cream

Arrange 17 wafers in bottom of 9-inch round shallow baking dish; cover with 1 ½ cups apple slices. Stand 15 wafers on edge around outside edge of dish. Top apples with remaining 17 wafers. Arrange remaining apple slices in circular design over wafers. In medium bowl, combine milk, eggs, sugar and cinnamon; pour over apples. Bake at 325° 50 minutes or until set. Remove from oven; cool on wire rack. Serve warm or cold with cream if desired. 8 servings.

Make it a Fiesta

Easy to prepare and colorful and informal to serve, Mexican food makes party giving great fun for cook and guests alike. Many dishes can be prepared well in advance...and traditional ingredients can be mixed and matched to create eye-catching, palate-pleasing new combinations.

Sassy Sombreros, a luncheon or Sunday supper one-dish entree/salad served on crisp fried flour tortillas, is layered with browned ground beef blended with spicy Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper. The hot and cheesy meat mixture is topped with chilled shredded lettuce, cut green beans, kidney beans and chopped tomatoes and served with French dressing. Flour tortillas may be fried to golden crispness and beef and cheese mixture prepared before guests arrive. Reheating the meat and last minute assembling of ingredients is all that's required at serving time.

Quick, cheesy snacks, zesty with the flavor of Jalapenos are always a big success at any party. To prepare one of the easiest ever, top tortillas chips with hot or mild cubed Mexican VELVEETA Pasteurized Process Cheese Spread. Bake at 350 degrees until the process cheese spread melts.

Join the staff of The Wayne Herald and Lori Samson for the 1986 Homemakers School on Thursday, Feb. 20, 7:30 p.m. See more ways to use Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper. Smooth melting Mexican VELVEETA Pasteurized Process Cheese is a blend of natural cheeses...milk and other wholesome ingredients together with Jalapeno pepper. Add cubes to scrambled eggs or omelette...or for a do-ahead

brunch serve Eggs El Rio. The colorful casserole features hard-cooked eggs, baked in a tomato mustard sauce, topped with crunchy corn chips and Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper.

Sassy Sombreros
 1 lb. ground beef
 ¼ cup chopped onion
 ¾ lb. Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper, cubed
 6 (16-inch) flour tortillas oil
 1 (8 oz.) can kidney beans, drained
 1 cup shredded lettuce
 1 cup chopped tomato
 French dressing
 Brown meat; drain. Add onions; cook until tender. Add process cheese spread; stir over low heat until melted. Fry tortillas in ¼-inch hot oil until crisp and golden, turning once; drain. Top tortillas with meat mixture, beans, lettuce and tomatoes. Serve with dressing. 6 servings.

Eggs El Rio
 4 hard-cooked eggs, cut in half lengthwise
 2 tablespoons chopped onion
 1 tablespoon margarine
 1 tablespoon flour
 1 (16 oz.) can tomatoes, cut-up
 1 teaspoon prepared mustard
 ¾ cup crushed corn chips
 ½ lb. Mexican VELVEETA Pasteurized Process Cheese Spread with Jalapeno Pepper, cubed
 Place eggs in 10x6-inch baking dish. Saute onions in margarine. Stir in flour. Add tomatoes and mustard; cook stirring constantly until thickened. Spoon over eggs. Bake at 425° 10 minutes or until thoroughly heated. Top with crumbs and process cheese spread; continue baking until process cheese spread begins to melt. 4 servings.

LORI SAMSON, HOME ECONOMIST, TAKES ADVANTAGE OF THE STATE NATIONAL'S FULL SERVICE BANKING



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Lori Samson and Dick Pflanz stand in front of the complete line of Paul Masson Fine Wines

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Frozen fruit ices delicious and easy to make

Ice cream's cousins — sorbet, gelato, semifreddo, granite and frozen yogurt — are providing one of America's favorite desserts with some hot competition.

Sorbet and granite consist of fruit, milk or ice and sugar; gelato has egg whites added; frozen yogurt blends yogurt with fruit and semifreddo is a lighter texture, made with whipped cream or meringue.

Popular since the 1850's, ice cream has always been a favored way to enjoy fresh fruits. Now, by blending and freezing fruits with liquid and sweetener, ices supply a more concentrated fruit flavor, and allow for exotic combinations such as blueberry-melon, banana-kiwi and strawberry-lemon.

The iced mixtures usually have less fat and calories than ice cream, no additives, and may be served as appetizers, between courses or as desserts.

Preparing the fruit-flavored treats at home is easy and inexpensive. Lori Samson, Home Economist for Homemakers Schools suggests using ZIPLOC Freezer Bags to keep favorite flavors "on ice." Blend frozen fruits just before preparing the ices.

After selecting ripe firm fruit of top quality, wash gently in cool water and drain. Stem, pit or hull as desired. Select from one of many cookbook suggestions for freezing fruits. The popular dry sugar pack and syrup pack methods result in sweetened fruits; the loose-pack is "sugar free."

If proper freezing techniques are employed, fruits may be frozen successfully for six to 12 months, depending on type of fruit.

Syrup Method

The syrup method is commonly used with fruits that have abundant juices or that bruise easily. It is made by dissolving sugar in water, then thoroughly cooling and blending with fruit; seal into a ZIPLOC Freezer Bag. The concentration of sugar to water varies; a light syrup (30 to 35 percent solution) has less sugar and may be used for sweet berries; a heavy syrup (60 to 65 percent solution) has more sugar than water and may be used to freeze tart fruit.

Loose-Pack Method

The loose-pack method is easy and



versatile. Berries and fruit sections are placed in the freezer on a baking sheet or tray for approximately two hours, or until solid. Fruit is then transferred to ZIPLOC Freezer Bags and removed as needed for use as a garnish, for fruit salads, or for baking. The following recipes for refreshing ices include Strawberry-

Peach Sorbet, Peach-Berry Granite and Frozen Strawberry Yogurt with Raspberry-Honey Sauce.

Strawberry-Peach Sorbet
2 cups fresh strawberry slices in 1/2 cup
50 percent sugar syrup*
2 cups fresh peach slices in 1/2 cup

50 percent syrup*
4 tablespoons 50 percent sugar syrup
2 ZIPLOC FREEZER BAGS
Freeze fruit with syrup in bags. When ready to serve, let bags stand at room temperature for 15 minutes. Break half of strawberries and half of peaches into blender container or food processor bowl fitted with steel

blade. Process with 2 tablespoons additional sugar syrup until pureed. Scoop and serve immediately or freeze on baking sheet lined with SARAN WRAP until ready to serve. Repeat with remaining half of fruit and sugar syrup. Makes 8 servings. *To prepare sugar syrup for fruit, combine 4 cups sugar and 4 cups

water to make 50 percent (heavy) syrup. Bring to boiling; cook until sugar dissolves. Chill.

Peach-Berry Granite*
2 cups fresh whole strawberries, hulled
2 cups fresh pared peach slices
1 cup 50 percent sugar syrup
1 ZIPLOC Freezer Bag
Combine half of strawberries, peaches, and sugar syrup in a blender container or food processor bowl fitted with a steel blade. Process to puree mixture. Pour into bag. Repeat with remaining half of fruit and sugar syrup. Seal bag and freeze mixture until ready to serve. Remove from freezer for 15 minutes to thaw slightly. Knead mixture in bag until of even consistency. Scoop out and serve immediately. Scoops may be frozen on a baking sheet lined with SARAN WRAP. Makes 8 servings.

Frozen Strawberry Yogurt
4 cups fresh strawberries, hulled
1 ZIPLOC Freezer Bag
1/2 cup vanilla yogurt
2 tablespoons honey
Place on a baking sheet and freeze until firm; store in bag in freezer. Empty half of frozen strawberries in blender container or food processor bowl fitted with steel blade. Process for 30 seconds. Combine yogurt and honey; add half of yogurt mixture to strawberries in food processor or blender container. Process until smooth but still frosty. Repeat with remaining half of strawberries and yogurt. Scoop and serve immediately or freeze scoops on baking sheet lined with SARAN WRAP until ready to serve. Makes 8 servings.

Raspberry-Honey Sauce
1/2 cup honey
1/4 cup lemon juice
2 teaspoons cornstarch
1/2 cups water
1 cup raspberries, frozen whole in ZIPLOC Freezer Bag
Put honey and lemon juice into small saucepan. Dissolve cornstarch in water and add to honey mixture. Heat over medium heat to boiling; stir constantly. Boil 1 minute, stirring constantly, until thickened. Cool thoroughly. Stir in frozen raspberries. Serve with frozen strawberry yogurt. Makes 4 servings.

Sample strawberry-orange flavors in freezer jam

Fresh strawberries easily provide eating pleasure. Combine them with fresh oranges in a no-cook freezer jam for a refreshing combination that can be enjoyed all year long. Try Strawberry Orange Marmalade — breakfast breads or croissants; sample a similar flavor combination in Strawberry Honey Conserve which also includes chopped walnuts. Both recipes use SURE JELL Fruit Pectin and can be easily ready for the freezer in 30 minutes.

Lori Samson, Homemakers School home economist, points out that SURE JELL Fruit Pectin supplements the natural fruit pectin to be sure it "sets". As a result fully ripened fruits can be used at their peak of flavor and color.

When making jams and jellies Lori Samson suggests following these helpful pointers:

—Prepare fruit for one recipe at a time, even when several recipes will be made in succession.

—Do not use more fruit or juice than is called for in the recipe. If fruit measure is slightly short, add water.

—Never substitute one pectin for another; they are not interchangeable and each is prepared in a distinctive way.

—Do not reduce the sugar. The sugar in the amount specified in the recipe is needed to ensure correct results. If you want to cut down on sugar, use SURE JELL Light Fruit Pectin, which requires less sugar.

—Do not double recipes. If you're using a lot of fruit, prepare in separate batches. Measure all ingredients accurately.

Attend the Homemakers School on Thursday, Feb. 20 and see Lori Samson prepare no-cook jam in less than 30 minutes.

Strawberry Orange Marmalade
2 cups prepared fruit (2 medium oranges, 3/4 cup water, about 1 pint fully ripe strawberries)
2 tablespoons lemon juice
5 cups (2-1/4 lb.) sugar
1 box (1-3/4 oz.) SURE JELL Fruit Pectin

First prepare the fruit. Remove peel in quarters from 2 oranges. Lay

quarters flat; shave off the discard about half the white membrane. With sharp knife or scissors, thinly slice the peel. Measure 3/4 cup into small saucepan; add 3/4 cup water. Bring to a boil, cover and simmer 15 minutes. Section oranges and crush and sections. Thoroughly crush, one layer at a time, about 1 pint strawberries. Combine berries, oranges and lemon juice. Measure 2 cups into large bowl or pan.

Then make the marmalade. Mix sugar into fruit; let stand 10 minutes. Mix fruit pectin into orange rind mixture in saucepan. Bring to a boil and boil 1 minute, stirring constantly. Stir into fruit mixture. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to 1/2 inch of

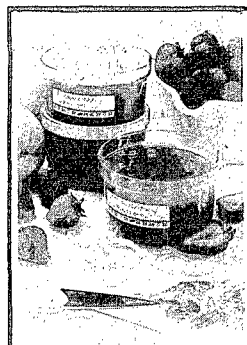
tops. Cover at once with light lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes about 5-1/2 cups or about 7 (8 fl. oz) containers.

Strawberry Orange Honey Conserve
2 cups prepared fruit (about 1-1/2 pints fully ripe strawberries and 1 medium orange)
1/4 cup finely chopped walnuts
1 cup honey
3 cups (1-1/4 lb.) sugar
3/4 cup water
1 box (1-3/4 oz.) SURE JELL Fruit Pectin

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. Section orange, discarding peel. Dice the sections and measure 1/2 cup. Add orange sections and nuts to strawberries.

Then make the conserve. Thoroughly mix honey and sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil 1 minute, stirring constantly. Stir in fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to 1/2 inch of tops. Cover at once with light lid. 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 6 cups or about 7 (8 fl. oz) containers.



TODAY'S HOME 1986

Manager Keith Lubberstedt shows Home Economist Lori Samson a menu and invites you to stop in at the Vet's Club for lunch before attending the Homemakers School Thursday night.

THURSDAY NIGHT SPECIAL
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Dave Loose and Lori Samson are looking at both the Sunbeam appliances and the Gold Star microwave ovens before the Thursday night cooking school.

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Bread becomes main dish meal

A combination of broccoli and Cheddar cheese works well in any number of dishes such as quiches, casseroles and soups. But consider what a unique entree the combination would make encased in yeast bread.

This unusual entree of folded dough and filling includes added flavors of bacon, onion and oregano. As the dough is cut and twisted the fan appears as does the savory combination of broccoli and Cheddar cheese. This interesting shaping technique makes the 60-minute entree glorious enough for entertaining.

Time savings comes from FLEISCHMANN'S RapidRise Yeast, requiring only one rising and saving up to 50 percent in dough-rising time. Join the staff of The Wayne Herald at the TODAY'S HOME Homemakers Schools, and learn more time saving recipes using FLEISCHMANN'S RapidRise Yeast.

Recipes using FLEISCHMANN'S Regular Dry Yeast and RapidRise Yeast can be found in the BAKE-IT-EASY Cookbook. For a copy send \$1.50 to BAKE-IT-EASY RECIPES, P.O. Box 18, Teaneck, N.J. 07666-0018.

Broccoli 'N Cheese Fan
Makes 1 loaf

3-1/4 cups flour
1 tablespoon sugar
1 teaspoon salt
1 package FLEISCHMANN'S RapidRise Yeast

1 cup hot water (125° to 130°)
1 tablespoon BLUE BONNET BUTTER BLEND
1-1/2 cups finely chopped broccoli
1 cup shredded Cheddar cheese (about 4 ounces)
5 slices bacon, cooked and crumbled
1 egg
1/2 teaspoon instant minced onion
1/2 teaspoon oregano leaves
1 egg white
1 tablespoon cold water

Set aside 1 cup flour. In large bowl, mix remaining flour, sugar, salt and yeast. Stir in hot water and BUTTER BLEND. Mix in only enough reserved flour to make soft dough. On lightly floured surface, knead 4 minutes. Roll dough into 16x9-inch rectangle. In medium bowl, combine broccoli, Cheddar cheese, bacon, egg, onion and oregano. Spread on 2/3 length of dough to within 1 inch of edges. Fold unsprayed dough over 1/2 of spread dough. Fold again, making 3 layers

of dough and 2 layers of filling. Seal edges. Place on greased baking sheet; using scissors, cut 8 strips along length of rectangle to within 1 inch of opposite side. Separate strips slightly and twist so that filling shows; cover. Place large shallow pan on counter; half-fill with boiling water. Place sheet over pan; let dough rise 15 minutes. Beat egg white and cold water; brush on loaf. Bake at 400° for 25 minutes or until done. Cool slightly; serve warm.

Creating an efficient work area

Get organized with management basics

To many people, organization management may mean corporate flow charts and the science of managing large businesses. But organization management also can apply to the home.

Indeed, basic organizational principles practiced at an office desk or workstation can help create efficient work areas in the home, reducing time spent on household tasks and making them more enjoyable.

Most homes have a busy workspace area such as a desk or all-purpose table, at which bills are paid, homework and take-home office work is completed and craft projects pursued.

Homemakers Schools home economist Lori Samson, suggest following basic principles of organization to help restore order to closets, kitchens, workbenches, garages and other popular work areas in the home.

Analyze and Organize
Begin by analyzing each workspace. Determine what purpose it serves; then organize accordingly. If a desk is used for monthly bookkeeping, tackling school math problems, sewing and correspondence,

equip it with adequate lighting, a calculator, paper, pencils and other necessary provision. Store address labels, postage stamps, paper clips, rubber bands, and other supplies neatly in small ZIPLOC Storage Bags. Large ZIPLOC Bags are handy for storing and separating important papers.

Sewing supplies, including pins and needles, thread, scissors and buttons can be sealed in ZIPLOC Storage Bags and tucked inside a desk drawer.

Divide and Conquer

Dividing tasks that seem overwhelming into smaller assignments really makes organizing easier. For procrastinators, the victory of completing smaller projects often inspires continued efforts to defeat desks piled high with clutter, uncontrollable closets or basements that house decades worth of valuable collectibles.

Set Timely Goals

Establish time limits for organizational tasks, rewarding yourself as they are completed. For example, clean and organize one desk drawer each evening for a week.

When organizing, take advantage of your biological clock. Try sorting and organizing for an hour each morning, try filling, sewing or repairing small appliances while watching a late night movie.

Keep it neat

Once a work surface is organized, keep it neat by channeling the flow of paper as business professionals do. Upon receipt, sort printed materials in file baskets labeled "Action," "Pending" or "File."

Store receipts, product information and warranties in separate shoe or file boxes for easy reference. Clip and store coupons in clear resealable ZIPLOC Storage Bags that can be slipped into a purse or pocket for shopping.

If children will be playing near a work area, seal in individual ZIPLOC Storage Bags a supply of crayons, puzzle pieces, or rocks and seashells for playtime.

Be prepared for an emergency by assembling a storage bag of first aid supplies. Seal adhesive strips, tape, gauze, antiseptic and aspirin into zipper-top ZIPLOC bags and place them in a drawer or rack them on a bulletin board near work area.

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Lori is looking over some of the new baby and children's fabric available at Kuhn's.

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TODAY'S HOME 1986

A program of cooking and living ideas from Homemakers Schools



Randy Poderson shows Home Economist Lori Samson earring jackets — a new item at The Diamond Center

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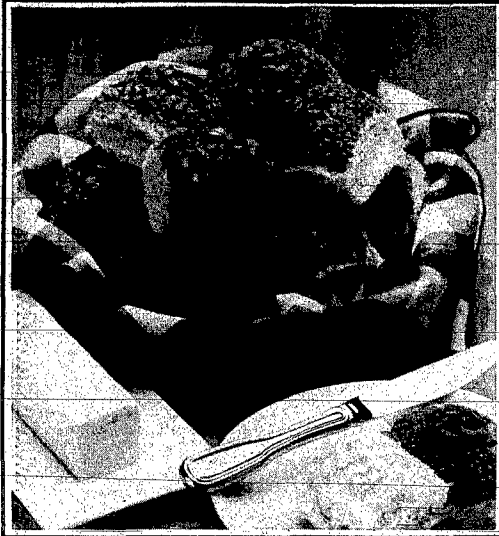
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HOME OF THE DIAMOND KING

Homemade rolls with parmesan



extra-buttery taste. After the rolls are formed, they are coated with melted BUTTER BLEND and grated parmesan cheese. Just before baking, the rolls are topped with a sprinkling of salted sunflower kernels.

Sunflower Parmesan Rolls
Makes 24 rolls.
3 1/2 cups flour
2 tablespoons sugar
1 teaspoon salt
1 package FLEISCHMANN'S RapidRise Yeast
3/4 cup water
1/4 cup milk
6 tablespoons BLUE BONNET Sweet Unsalted BUTTER BLEND
1/2 cup grated Parmesan cheese
1/4 cup salted sunflower kernels

Set aside 1 cup flour. In large bowl, mix remaining flour, sugar, salt and undissolved yeast. In saucepan, over low heat, heat water, milk and 2 tablespoons BUTTER BLEND. Blend until hot to touch (125 to 130°); stir into dry mixture. Mix in only enough reserved flour to make soft dough. On lightly floured surface, knead until smooth and elastic, about 8 to 20 minutes. Cover; let rest 10 minutes.

Divide dough in half. Shape each half into 12 smooth balls. Melt remaining 4 tablespoons BUTTER BLEND; roll balls in BUTTER BLEND then in grated cheese. Arrange in 2 ungreased 8 x 8 x 2-inch baking dishes. Cover; let rise in warmed draft-free place until doubled in size, about 30 to 35 minutes.

Sprinkle with sunflower kernels. Bake at 400° 20 to 25 minutes or until done. Remove from pans; cool slightly on wire racks. Serve warm.



Parmesan cheese is named after the city of Parma in Italy. There is no denying though that Parmesan cheese is an American favorite. A small shaker container filled with grated Parmesan is a familiar sight on tables in Italian restaurants all around the United States.

Available in supermarkets grated and in pieces, Parmesan adds a

sharp flavor to cooked dishes. This pale yellow cheese has a hard, granular body, due to its long, 14 to 20 month, curing process.

Lori Samson, Homemakers School Home Economist introduces Sunflower Parmesan rolls. This recipe combines the luxury of homemade bread with a hint of Parmesan flavor. BLUE BONNET BUTTER BLEND gives the rolls an

Fast rising, full of flavor yeast breads

One of the hallmarks of contemporary cooking is the desire — and sometimes courage — to experiment with new ingredient combinations and preparation methods.

One food category that has benefited greatly from such experimentation is homemade breads, gone are the days when white, rye and whole wheat loaves were the only popular varieties. Today, many ingenious cooks are baking breads that play leading roles in the menu according to Lori Samson, Homemakers School's home economist.

The following recipes make use of new fast rising FLEISCHMANN'S RapidRise Yeast. This new yeast strain saves the baker up to 50% dough-rising time, and requires only one rising period. These breads are sumptuous by themselves, but they can be enjoyed in other ways, too.

For example, herbed Sour Cream Bread might be just what is needed in

an otherwise uninteresting chicken or tuna salad sandwich. When slices of bread are sliced crosswise into triangles and covered with flavored cream cheese spread, the herb flavor becomes a splendid accompaniment to cocktails. Lori Samson, home economist for Homemakers Schools suggests using leftover seasoned bread-in-stuffing for turkey or other poultry.

Lori, home economist also recommends that consumers who have questions about bread baking call a toll free number for answers. That number is 1-800-932-7800, Monday to Friday, 9 a.m. to 5 p.m. Eastern Standard time.

Herb Sour Cream Bread
4 1/2 cups all-purpose flour
1/4 cup sugar
1 teaspoon salt
1/2 teaspoon marjoram leaves
1/2 teaspoon oregano leaves

2 pkgs. FLEISCHMANN'S RapidRise Yeast
1 cup dairy sour cream
1/2 cup water
6 tablespoons BLUE BONNET BUTTER BLEND

2 eggs, at room temperature
Sesame seed
Set aside, 1 cup flour. In large bowl, mix remaining flour, sugar, salt, marjoram, oregano, thyme and yeast. In saucepan, heat sour cream, water and BUTTER BLEND until hot to touch (125 to 130°F); stir into dry mixture. Mix in only

enough reserved flour to make stiff batter. Cover; let rest 10 minutes.

Stir batter down; turn into 2 greased 1-qt. casseroles. Sprinkle with sesame seed. Cover; let rise in warm, draft-free place, until doubled in size, about 30-40 minutes. Bake at 375° for 30 to 35 minutes or until done. Remove from casseroles; cool on wire racks.

Super supper for one

When it is a meal for one, Homemakers School home economist Lori Samson suggests taking those odds and ends from the refrigerator and turn them into something special — a meal that not only tastes great, but also provides much-needed nutrients.

Start with some protein, perhaps leftover cooked chicken. Add a little diced celery and some diced apple. Mix them together with a light dressing—mayonnaise with lemon juice and sugar. Then add something special—like toasted BAKER'S ANGEL FLAKE Coconut, for a nutty crunch, a different flavor. Serve it all,

on spinach leaves, with carrot sticks and the rest of the apple, sliced. Simply it's a super supper salad.

To round off the meal, Lori suggest adding a roll and a glass of milk. For one, put it all together on a pretty tray and it's ready to be eaten leisurely, whether by the fireside, in a favorite chair or by the television.

Chicken Waldorf Salad
2 to 4 tablespoons mayonnaise
1 teaspoon sugar
1/2 teaspoon-lemon-juice
1 apple
1/2 cup diced cooked chicken
1/2 cup diced celery

1/4 cup BAKER'S ANGEL FLAKE Coconut, toasted Spinach or lettuce leaves
1 small carrot, cut in thin strips.

Combine mayonnaise, sugar and lemon juice in a bowl. Cut half the apple into slices; set aside. Dice remaining apple. Stir diced apple, chicken, celery and 3 tablespoons of the coconut into mayonnaise mixture. Place on crisp spinach leaves. Sprinkle on remaining coconut. Serve with carrot sticks and reserved apple slices. Makes 1 1/2 cups of 1-entree serving.

An easy, delicious pie alternative

If the thought of making a pie sounds like an intimidating proposition, there is an easy, not to mention delicious alternative. For many people, the fear of pastry-making stands between them and pie-making. Have no fear! NILLA Wafers are to the rescue.

Homemakers School Home Economist Lori Samson explains that finely crumbed NILLA Wafers make a perfect pie crust. Also, whole NILLA Wafers can line the edge of a pie plate to create a special decorative edge.

To put your new found pie making skills to work, try NILLA Lemon Pie. The texture and sweetness of the crust is a wonderful complement to the frozen lemon filling.

NILLA Lemon Pie
Makes 1 (9-inch) pie

Crust: 40 NILLA Wafers
1 tablespoon sugar
3-tablespoons BLUE BONNET Margarine OR BLUE BONNET BUTTER BLEND, melted
Filling: 1 cup sugar
1 cup milk
1/4 cup lemon juice
1/4 cup BLUE BONNET Margarine or BLUE BONNET BUTTER BLEND
3 tablespoons cornstarch
1 tablespoon grated lemon peel
3 eggs, separated
Whipped cream, for garnish
Lemon peel, for garnish
To make crust: Finely roll 25 NILLA Wafers. In medium bowl, combine NILLA Wafers crumbs, sugar and BLUE BONNET Margarine OR BLUE BONNET BUTTER BLEND.

Press evenly on bottom of 9-inch pie plate; stand remaining wafers around side of pie plate.

To make filling: In medium saucepan, combine 1/4 cup sugar, milk, lemon juice, margarine or BUTTER BLEND, cornstarch, lemon peel and egg yolks. Cook over medium heat, stirring constantly, for 5 to 10 minutes or until thickened. Cover; cool.

Beat egg whites and remaining 1/4 cup of sugar until stiff peaks form; fold into lemon mixture. Pour into prepared crust. Freeze 5 hours or overnight.

To serve, let stand at room temperature for 15 minutes. Dip bottom of pie plate in warm water for 15 to 30 seconds for easier serving. Garnish with whipped cream and lemon peel.



TODAY'S HOME 1986
A program of cooking and living ideas from Homemakers Schools

It's Winter Dog Days At The Rusty Nail

Thursday, Friday & Saturday, Feb. 20, 21 & 22

Home Economist Lori Samson takes a look at some of the great buys you'll find at The Rusty Nail.

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Lori Samson and Margie Melena look over two of the products featured in the Homemakers School.

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- On an official Affiliated Foods 54th Anniversary Sweepstakes entry form, handwritten postcard or 3" x 5" piece of paper, hand print (or type) your name, address and zip. Deposit your entry forms in your nearest participating Affiliated Sweepstakes container and enter as often as you wish.
- All entries will be postmarked no later than 10 p.m. March 8, 1986 and received by March 15, 1986. We are not responsible for illegible entries, lost, late or misdirected mail.
- Winners will be determined in a witnessed random drawing by a certified public accountant of all qualified entries, to be conducted on March 23, at Affiliated Food Headquarters, 12th Street and Omaha Avenue, Norfolk, NE 68701. All decisions are final. All prizes will be awarded and winners notified by mail. No substitution of prizes is permitted and prizes are not transferable. Taxes are the sole responsibility of the winner. Odds of winning will be determined by the number of eligible entries. Winners and guests will be required to execute an Affidavit of Eligibility and Release. By entry into the Sweepstakes, winners consent to the full commercial use of their name and photograph without further compensation. For a list of prize winners, send a stamped self-addressed (10" x 7 1/2") 10 envelope to: Affiliated Foods Cooperative, Inc., P.O. Box 1057, Norfolk, NE 68701.

This sweepstakes is open to residents of the United States, 10 years or older, except employees and their families of Affiliated Foods Headquarters, and its advertising and judging agencies. Only one prize to a person, family, organization, or address. Sweepstakes void where prohibited, taxed or restricted by law. All Federal, State and Local laws apply. Winners liable for all taxes.

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Convenient freezer peach jam

If you select recipes based on preparation convenience, these no-cook peach jam recipes deserve attention. Besides the convenience of no cooking, they use CERTO Fruit Pectin, which comes in a handy pre-measured foil pouch. Homemakers School Home Economist Lori Samson also recommends storing the jam in reusable glass or plastic containers with tight fitting lids. Along with this convenience comes the satisfaction of storing jam in the freezer for anytime enjoyment.

Great-tasting jam should also have a good "set." Jams and jellies made without added pectin must be boiled until the naturally occurring pectin becomes concentrated enough to make the mixture jell. This process may take over an hour, and since fruits have varying amounts of pectin, results are always uncertain. CERTO Fruit Pectin, derived from citrus peel, eliminates the risk and bother of jam and jelly making and assures a good "set" every time.

When making jam or jelly with CERTO Fruit Pectin, take time to read the informative recipe leaflet tucked inside the package. It offers excellent guidelines for preparing the containers, tips on measuring ingredients and storage time for prepared jams and jellies.

When fresh fruit season arrives,

gather fresh peaches and make a batch of either peach jam. The optional ascorbic acid crystals, which may be purchased at the drug store, help maintain the color and flavor of fresh peaches. Peach Jam is plain and simple; Spicy Peach Jam is enhanced with orange juice and rind as well as cloves. Both recipes are easy to prepare and make several containers of jam.

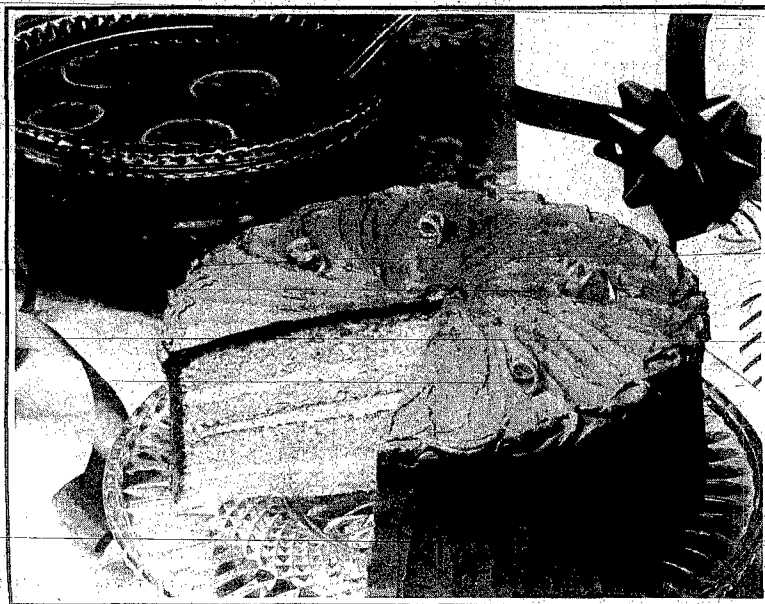
Peach Jam
 1-1/2 cups prepared fruit (about 1-1/4 lb. fully ripe peaches)
 1/2 teaspoon ascorbic acid crystals (optional)
 3-1/4 cups (1 lb. 4 oz.) sugar
 3 tablespoons lemon juice
 1 pouch CERTO Fruit Pectin
 First prepare the fruit. Peel and pit about 1-1/4 pounds peaches; chop very fine or grind. Measure 1-1/2 cups into large bowl or pan. Add ascorbic acid crystals.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Add lemon juice to fruit pectin in small bowl. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to within 1/2 inch of tops. 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 3-3/4 cups or about 5 (8 fl. oz.) containers.

SPICY PEACH JAM
 2-1/2 cups prepared fruit (about 2 lb. fully ripe peaches)
 1 tablespoon grated orange rind
 1/4 cup orange juice
 3/4 teaspoon cloves
 1 teaspoon ascorbic acid crystals (optional)
 4-1/2 cups (2 lb. 14 oz.) sugar
 2 tablespoons lemon juice
 2 pouches CERTO Fruit Pectin
 First prepare the fruit. Peel, pit and finely chop or grind about 2 pounds peaches; measure 2-1/2 cups into large bowl or pan. Add orange rind and juice, cloves and ascorbic acid crystals.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Add lemon juice to fruit pectin in small bowl. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to within 1/2 inch of tops. Cover at once with tight lids. Let stand at room temperature 24 hours; then store in freezer. Small amounts may be



Orange-chocolate cake perfect dessert

A party is the perfect time to indulge guests with a spectacular dessert. The Orange-Chocolate Layer Cake featured here makes a grand ending for any special occasion.

BLUE BONNET BUTTER BLEND, made with sweet cream butter, gives the cake a rich buttery flavor. Grated orange peel also imparts extra zest to the cake.

Between each layer of cake is a delicate filling made with **BLUE BONNET BUTTER BLEND**, powdered sugar, orange juice and orange peel. The chocolate frosting is cleverly and quickly prepared by adding unsweetened chocolate to a reserved portion of the orange flavored cake filling.

Join Homemakers School Home Economist Lori Samson for more party recipes during her on-stage cooking demonstration on Thursday, Feb. 20 at 7:30 p.m. in the Wayne City Auditorium.

Let Orange-Chocolate Layer Cake

be a centerpiece, as well as a conversation piece, at your next party.

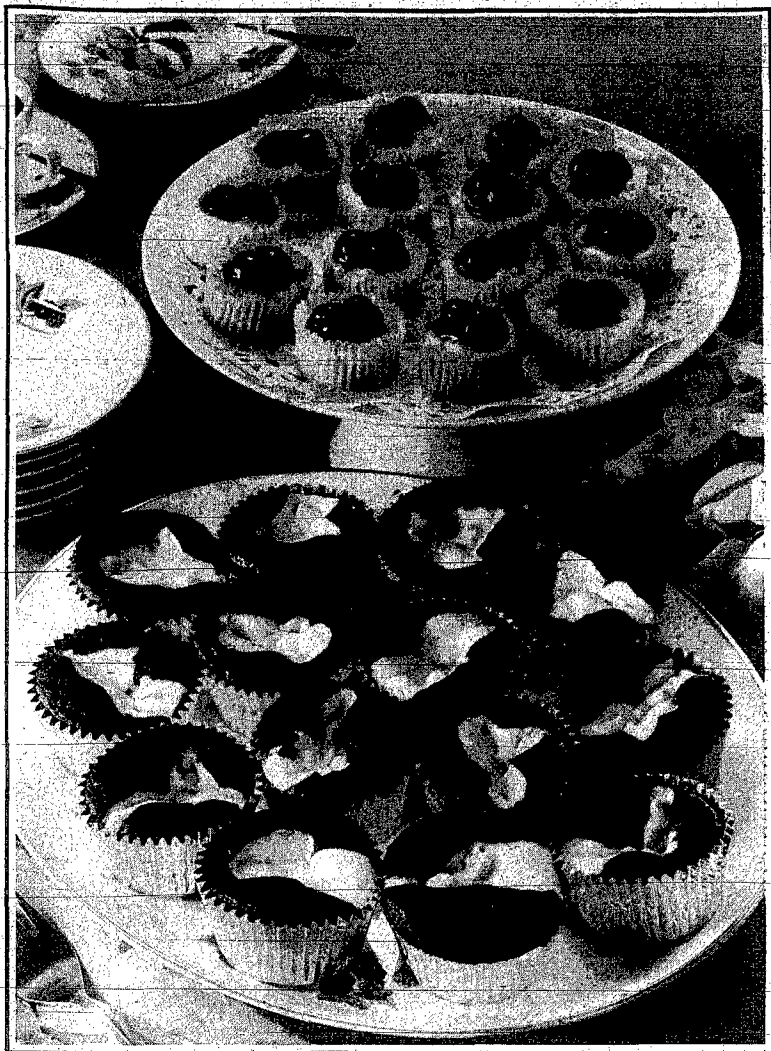
Orange-Chocolate Layer Cake
 Makes 12 servings

Cake:
 3 cups flour
 2-1/2 teaspoons baking powder
 1 tablespoon grated orange peel
 3/4 cup **BLUE BONNET BUTTER BLEND**
 1-3/4 cups sugar
 2 eggs
 2 teaspoons vanilla extract
 1-1/4 cups milk
Frosting and Filling:
 1-1/4 cups **BLUE BONNET BUTTER BLEND**
 7-1/2 cups powdered sugar
 1/4 cup orange juice
 1-1/2 teaspoons grated orange peel
 2 (1 oz.) squares unsweetened chocolate, melted
 In bowl, combine flour, baking powder and 1 tablespoon orange peel; set aside.
 In large bowl, with electric mixer at high speed, beat together 3/4 cup

BLUE BONNET BUTTER BLEND and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Alternately add flour mixture and milk, beating well after each addition. Pour batter into two greased and floured 9-inch round baking pans.

Bake at 350° for 30 minutes or until toothpick inserted in center comes out clean. Cool in pan or wire racks for 10 minutes. Remove from pans; cool completely on wire racks. Meanwhile, cream 1-1/2 cups **BUTTER BLEND**. Beat in powdered sugar, orange juice and orange peel until light and fluffy. Divide mixture in half. Stir melted chocolate into one half; set aside.

To assemble cake, split layers in half horizontally. Place one cake layer on serving plate; spread with one third orange filling. Repeat with remaining cake layers and filling. Frost entire cake with reserved chocolate frosting.



Dessert treats for buffet

Lori Samson, Homemakers School home economist, suggest entertaining with a dessert buffet. Arrange some fresh flowers, get out the prettiest dishes, and serve some luscious desserts. This type of entertaining has many advantages because it's easy on the budget as well as the hostess. Many of the desserts can be at least partially prepared in advance of the big day.

Who can resist delectable desserts made with cream cheese? Here are two desserts with a peanut butter twist: **Black Bottom Peanut Butter Chipcakes** and **Peanut Butter Chip Tarts**.

These desserts derive their delicious peanut butter flavor from REESE'S Naturally Flavored peanut Butter Chips. Lori points out that the chips are convenient to work with because they melt easily and blend well with other ingredients. REESE'S Peanut Butter Chips can be used in many different types of recipes because their flavor is compatible with chocolate, fruits, nuts and other ingredients. The chips provide a nutritional bonus also. In fact according to Home Economist Samson, one ounce of the chips provides ten percent of the Recommended Daily Allowance for protein and niacin.

Black Bottom Peanut Butter Chipcakes are irresistible. A rich chocolate flavor contrasts nicely

with a delicate peanut butter flavored cream cheese filling.

Shimmering with cherry-topping, **Peanut Butter Chip Tart** has a melt-in-your-mouth texture. They look so elegant and dainty that no one will guess they are so easy to make.

Black Bottom Peanut Butter

Chipcakes
Peanut Butter Chip Cheese Filling
 1 1/4 cups unsifted all-purpose flour
 1 cup sugar
 1/2 cup HERSEY'S Cocoa
 3/4 teaspoon baking soda
 1/2 teaspoon salt
 1 cup buttermilk or sour milk*
 1/2 cup vegetable oil
 1 egg
 1 teaspoon vanilla
 Prepare Peanut Butter Chip Cheese Filling; set aside. Combine flour, sugar, cocoa, baking soda and salt in large bowl of SUNBEAM Mixer. Add buttermilk or sour milk, oil and vanilla; blend well. Fill 24 paper-lined muffin cups (2 1/2 inches in diameter) 1/2 full with batter. Spoon about one tablespoon filling into each cupcake. Bake at 350° for about 30 minutes or until tops are light brown. **Peanut Butter Chip Cheese Filling:**

Blend 1 package (8-ounce) cream cheese, 1/2 cup sugar and 1/8 teaspoon salt in small bowl of SUNBEAM Mixer. Add 1 egg; beat until smooth. Stir in 3/4 cup REESE'S Peanut Butter Chips.

* To sour milk: Use 1 tablespoon vinegar plus milk to equal 1 cup.

Black Bottom Peanut Butter

Chipcakes
Peanut Butter Chip Cheese Filling
 1 1/4 cups unsifted all-purpose flour
 1 cup sugar
 1/2 cup HERSEY'S Cocoa
 3/4 teaspoon baking soda
 1/2 teaspoon salt
 1 cup buttermilk or sour milk*
 1/2 cup vegetable oil
 1 egg
 1 teaspoon vanilla
 Prepare Peanut Butter Chip Cheese Filling; set aside. Combine flour, sugar, cocoa, baking soda and salt in large bowl of SUNBEAM Mixer. Add buttermilk or sour milk, oil and vanilla; blend well. Fill 24 paper-lined muffin cups (2 1/2 inches in diameter) 1/2 full with batter. Spoon about one tablespoon filling into each cupcake. Bake at 350° for about 30 minutes or until tops are light brown. **Peanut Butter Chip Cheese Filling:**

Peanut Butter Chip Tarts
 2 packages (8-ounce each) cream cheese, softened
 1/2 cup sugar
 2 eggs
 1/2 teaspoon vanilla
 1 1/2 cups REESE'S Peanut Butter Chips

36 to 38 NILLA Wafers
 Canned cherry pie filling.
 Combine softened cream cheese and sugar; mix well. Add eggs and vanilla; beat well. Stir in peanut butter chips.

Place one wafer in bottom of each paper-lined 2-inch diameter muffin cup or foil baking cup. Spoon about 1 tablespoon cream cheese mixture into each cup. Bake at 350° for 20 minutes or until set, but not browned. Cool; cover and chill. Just before serving, spoon 1 teaspoon cherry pie filling over top of each tart. Makes 36 to 38 tarts.

TODAY'S HOME 1986
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Lori Samson takes a look at one of the many great buys you'll find during Dog Days at The Kid's Closet

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Lori Samson, Home Economist, is shown with a place setting of Noritake China.

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Wines available in carafes

Responding to unprecedented growth in consumer acceptance of Chenin Blanc and French Colombard premium varietal wines, PAUL MASSON, for the first time, is releasing both wines in its winery sealed California Carafe. The wines are being shipped nationally in a 1.0 liter size.

A practical adaptation of a centuries-old wine container, MASSON'S California Carafe, sealed with a handy push-off lid, was introduced in 1973 with California Chablis, Burgundy and Rose; and

later they added Rhine and Sangria. The ease and convenience of the carafe, and the variety of uses for the empty container, made it an instant success.

"The steady growth of the California Carafe as a package, the easiest partner for summer picnics and outings, and the popularity of Chenin Blanc and French Colombard make the best and even perfect combination for the consumer," said Louis Keyes, product group director of PAUL MASSON.

MASSON winery sealed carafe is

the most successful innovation in the history of California wines. The California Carafe is known even outside the United States, especially in Europe.

Homemakers School Home Economist Lori Samson suggests being creative with your carafe when empty. Dried flower arrangements or seashell collections make an attractive decoration when placed in the carafe or simply use it for storage.

Masson classic 'Taste of Time' award

Craig Claiborne, the highly regarded food editor of The New York Times, recently received the 1985 PAUL MASSON Classic Taste of Time Award for his exceptional contributions to American cooking. Previous winners were Julia Child in 1984 and James Beard in 1983.

Each year, wine and food editors and writers throughout the United States vote to select the Taste of Time recipient. This year's award ceremonies took place at the Four Seasons Restaurant, where more than 100 media representatives and

food and wine leaders gathered to honor Mr. Claiborne.

"Craig Claiborne has made — and continues to make — an enormous contribution to the world of American cooking," said Richard L. Maher, president of The Seagram Wine Company, which owns PAUL MASSON Vineyards. "He is a valuable natural resource — one who has enriched the lives of millions."

Mr. Claiborne received the MASSON Classic Taste of Time Award, an engraved Stauben crystal bowl, from PAUL MASSON

Vineyards, which sponsors the annual event.

A special luncheon, typifying the best in traditional American cooking, was prepared by Chef Seppi Renggli and accompanied the award ceremonies. Appropriate PAUL MASSON wines complimented the meal.

The phrase "A Taste of Time" captures the importance of exceptional chefs to American cuisine and reflects the time and care taken in producing fine cuisine and fine American wines, including those from PAUL MASSON Vineyards.



Flavors of the southwest

Chili Con Carne in a loaf

The flavors of the Southwest cuisine are gaining in popularity throughout the country. Of all the lively dishes, chili con carne is probably one of the most popular.

1-800-932-7800, operates Monday to Friday, 9 a.m. to 9 p.m., Eastern Standard Time.

Chili Con Carne Loaf
Makes 1 loaf

- 3/4 lb. lean ground beef
- 1 (8 oz.) can tomato sauce
- 2 tablespoons instant minced onion
- 2 teaspoons chopped green chili peppers
- 2 teaspoons ground chili powder
- 1/2 teaspoon garlic salt
- 3-1/2 cups all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 package FLEISCHMANN'S RapidRise Yeast
- 1/2 cup water
- 1/2 cup milk
- 1 tablespoon BLUE BONNET BUTTER BLEND
- 1 cup grated Cheddar Cheese
- 1 egg white, beaten

medium heat, stirring occasionally, for 5 to 8 minutes.

Meanwhile, set aside 1 cup flour. In large bowl, mix remaining flour, sugar, salt and yeast. In small saucepan, over low heat, heat water, milk and BUTTER BLEND until hot to touch (125° to 130°F); stir into dry mixture. Mix in only enough reserved flour to make soft dough. On lightly floured surface, knead 4 minutes. On greased baking sheet sprinkled with cornmeal, roll dough into 14 x 10-inch rectangle. Sprinkle 1/2 cup Cheddar Cheese down center third of dough length. Spoon ground beef mixture over cheese. Top with remaining cheese. Cut 1-inch wide strips along sides of filling out to dough edges. Alternating sides, fold strips at an angle across-filling; Place large shallow pan on counter; half-fill with boiling water. Place baking sheet over pan; let dough rise 15 minutes.

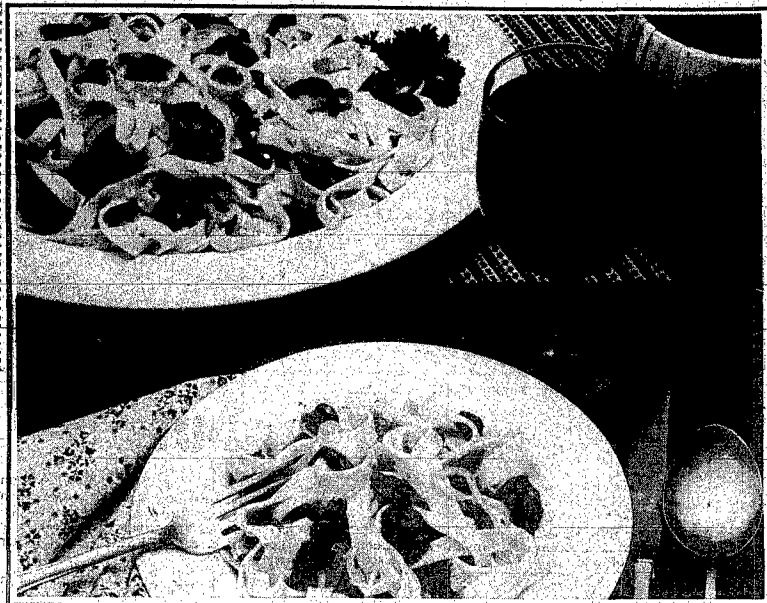
In large skillet, over medium-high heat, cook ground beef until browned; pour off drippings. Add tomato sauce, onion, chili peppers, chili powder and garlic salt; cook over

Brush top of loaf with egg white; sprinkle with additional cornmeal. Bake at 400° for 20 minutes or until done. Cool slightly; serve warm. Refrigerate leftovers; reheat to serve.

An innovative recipe from the test kitchens of FLEISCHMANN'S Yeast turns chili into a complete meal in a loaf, bread and all. A tender basic yeast dough enclosed a mildly spicy mixture of ground beef, tomato and chili peppers. Because the yeast dough uses FLEISCHMANN'S RapidRise Yeast, it requires only one rising and saves up to 50 percent rising time.

For ultimate time savings during a busy week, Home Economist Lori Samson of Homemakers Schools suggests making two loaves and freezing one after it has been baked. Only reheating will provide an effortless mid-week meal.

Consumers with questions on the chili loaf or on yeast baking in general can call FLEISCHMANN'S toll free hotline. The number,



Easy entertaining Italian style

Italian cuisine has a special appeal for cooks that want to entertain on a budget. Wonderful flavors and easy-to-prepare foods are among the hallmarks of Italian-inspired dishes.

Homemakers School Home Economist Lori Samson suggests that to entertain economically and informally, plan to rely on the guests for help. While you prepare Sausage 'N Pepper Fettuccine, ask one guest to prepare a tossed green salad, while another works on the garlic bread.

Although it has thrifty beginnings, green pepper and onion sautéed in BLUE BONNET BUTTER BLEND, light cream and grated Parmesan cheese give this dish all the rich taste it deserves.

On Thursday, Feb. 20 at 7:30 p.m. in the Wayne City Auditorium, Lori will present more cooking hints and ideas during the on-stage demonstration.

- Sausage 'N Pepper Fettuccine
Makes 6 servings
- 1/2 lb. sweet Italian sausage
- 1/2 cup BLUE BONNET BUTTER BLEND
- 1 cup green pepper squares
- 1/2 cup sliced onion
- 1 clove garlic, minced
- 1 teaspoon Italian seasoning
- 1 (4 oz.) jar DROMEDARY Sliced Pimientos, undrained
- 1 cup light cream
- 1 (12 oz.) package fettuccine noodles, cooked and well drained
- 1/2 cup grated Parmesan Cheese

Remove casing from sausage; break into small pieces. In large skillet, over medium heat, cook sausage until done; remove from skillet. In same skillet, over medium-high heat, melt BLUE BONNET BUTTER BLEND. Add pepper, onion, garlic and Italian seasoning; cook, stirring occasionally, for 3 minutes. Stir in sausage, Dromedary Sliced Pimientos and light cream; cook until heated through.

In large heated bowl, toss hot fettuccine with sausage mixture and cheese. Serve immediately.

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Darrell Daescher shows Lori the GE Refrigerator that will be featured at the Homemakers Show.

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Colonial classics updated

In Colonial days, baking something special for the family was a favorite pastime for many women, be they humble housekeepers or First Ladies like Martha Washington. With a pantry that consisted mainly of staples such as flour, sugar, molasses, lard or butter and some spices, they produced soft, molasses cookies; moist, tender pound cakes; and spicy, fragrant gingerbread. Today, HER-SHEY has taken these Colonial classics and updated them to include another pantry staple — HER-SHEY'S Cocoa.

Thrifty Colonial bakers knew that just a small amount of sour cream was the secret of moist pound cake. Here, Chocolate-Sour Cream Pound Cake is firm and tender-crumbed with a luscious chocolate flavor that mellows when wrapped and stored over several days. Like their Colonial ancestors, economy-minded bakers today use cocoa as their chocolate ingredient choice because it's less expensive to use than baking chocolate — 4 1/2 oz. of HER-SHEY'S Cocoa can be used for 8 ozs. of baking chocolate.

Chocolate-Molasses Cookies are sink-your-teeth-into-it cookies that let you really taste both flavors. These cookies are easy to mix up since the HER-SHEY'S cocoa can be measured from the can into the dry ingredients. The messy pre-melting step necessary with baking chocolate is eliminated, saving time and clean-up according to Homemakers Schools home economist Lori Samson.

Chocolate Swirled-Gingerbread is as delicious as it is eye-appealing with streaks of deep dark chocolate. Deep chocolate flavor is assured when you use HER-SHEY'S Cocoa, a pure concentrated form of chocolate. The gingerbread is baked in a family-size pan so there will be enough for second helpings.

Try an updated classic soon. How about today?

Chocolate-Sour Cream Pound Cake
 3/4 cup BLUE BONNET BUTTER BLEND, softened
 1 1/2 cups sugar
 2 eggs
 1 teaspoon vanilla
 1/2 cup sour cream
 1/4 teaspoon baking soda
 1/2 cup milk
 1 1/2 cups unsifted all-purpose flour
 1/2 cup HER-SHEY'S Cocoa
 1/2 teaspoon baking powder
 Powdered sugar (optional)

Cream BUTTER BLEND, sugar, eggs and vanilla in large bowl of SUNBEAM Mixer at high speed about 5 minutes or until light and fluffy, scraping bowl occasionally. Blend in sour cream. Add baking soda to milk; stir well and set aside. Combine flour, cocoa and baking powder; add alternately with milk to creamed mixture. Pour batter into greased 9x5x2 1/4-inch loaf pan. Bake at 350° for 1 1/4 hours or until tester inserted in center comes out clean. (Cover loosely with foil the last 20 minutes of baking.) Cool in pan on wire rack for 20 minutes. Remove from pan; cool completely. If desired, sprinkle with powdered sugar. 10 to 12 servings.

Chocolate-Molasses Cookies
 3/4 cup BLUE BONNET BUTTER BLEND
 1 1/2 cups packed light brown sugar
 1 teaspoon vanilla
 3 eggs
 2 tablespoons light molasses
 1 teaspoon baking soda
 2 1/2 cups unsifted all-purpose flour
 1/2 cup HER-SHEY'S Cocoa
 1 egg white, lightly beaten

Cream BUTTER BLEND, sugar and vanilla in large bowl of SUNBEAM Mixer until light and fluffy. Add eggs, one at a time, beating well after

each addition. Combine molasses and baking soda in small bowl, blending well; add to creamed mixture. Blend well. Combine flour and cocoa; gradually add to creamed mixture. Cover and chill for about 1 hour. Drop by rounded tablespoonfuls, about 2 inches apart, on greased cookie sheet. Brush tops with egg white. Bake at 350° for 10 minutes or until set. Remove from cookie sheet; cool on wire rack. About 4 dozen cookies.

Chocolate Swirled-Gingerbread
 1/2 cup shortening
 1 cup sugar
 1 cup light molasses
 2 eggs
 1 teaspoon baking soda
 1 cup boiling water
 2 cups unsifted all-purpose flour
 1 teaspoon salt
 1/2 cup HER-SHEY'S Cocoa
 1/2 teaspoon ground cinnamon
 1/2 teaspoon ground ginger
 1/4 teaspoon ground nutmeg
 1/4 teaspoon ground cloves
 Sweetened whipped cream or dessert topping (optional)

Grease well a 13x9x2-inch pan; set aside. Combine shortening, sugar and molasses in large bowl of SUNBEAM Mixer; beat well. Blend in eggs. Stir baking soda into boiling water to dissolve; add alternately with flour and salt to creamed mixture. Remove 2 cups batter to another bowl; gradually stir in cocoa. Add spices to remaining batter in mixer bowl. Spoon batters alternately into prepared pan. Swirl gently with spatula. Bake at 350° for 40 to 45 minutes or until cake tester inserted in center comes out clean. Cut into squares. Serve warm or cool with sweetened whipped cream or dessert topping, if desired. 12 servings.



Remedies for 'munchies'

Wholesome snacks taste terrific

Almost everyone loves a snack. For a youngster, snacking is almost a necessity because he may not be able to eat all he needs to grow on in three regular meals. Next time someone gets the "munchies," Lori Samson, Homemakers Schools' home economist recommends offering one of these homemade treats.

Fortified with fruit-nut cereal, Cocoa-Granola Bars are delightfully crunchy. They're extra chocolately, too, since HER-SHEY'S Cocoa provides the most concentrated flavor of any chocolate ingredient. HER-SHEY'S Cocoa has over 4/5 of the cocoa butter removed — cocoa after is high in fat but adds no flavor. These bars keep well for days, wrapped in foil.

Cocoa-Granola Bars
 1 cup unsifted all-purpose flour
 1/4 cup confectioners' sugar
 1/2 cup BLUE BONNET BUTTER

BLEND
 1 egg yolk, slightly beaten

2 eggs
 3/4 cup sugar
 1/4 cup unsifted all-purpose flour
 1/2 cup HER-SHEY'S Cocoa
 1/2 teaspoon baking powder
 1/4 teaspoon salt
 1 teaspoon vanilla
 2 tablespoons melted BLUE BONNET BUTTER BLEND
 1 cup granola (any flavor)
 3/4 cup BAKER'S ANGEL FLAKE Coconut

Stir together 1 cup flour and confectioners' sugar; cut in BUTTER BLEND until all flour is moistened. Thoroughly blend in egg yolk. Press mixture into 9-inch square pan. Bake at 350° for 15 minutes or until edges begin to brown slightly. Meanwhile, prepare the topping. Beat eggs slightly in small mixing bowl; stir in remaining ingredients. Spread over

baked layer. Return to 350° oven; bake for 25 to 30 minutes or until set in center. Cool. Cut into bars.

It takes just a couple of minutes to whip up Cocoa-Banana Shake. Bananas are rich in potassium and other nutrients, and HER-SHEY'S Cocoa is the purest kind of chocolate. Ice cream helps insure cream consistency. Milk and honey give a healthy energy boost.

Cocoa-Banana Shake
 1 medium banana
 1/4 cup HER-SHEY'S Cocoa
 1/4 cup hot water
 1/4 cup honey
 2 cups cold milk
 1 cup vanilla ice cream
 Slice banana into blender container. Add cocoa, hot water and honey. Blend on medium speed until smooth. Add milk; blend. Add ice cream; blend until smooth. About four 8-ounce servings.



Lori Samson and Margo Kudrna are shown with an Amana microwave which will be used at the cooking school scheduled for Thursday night at 7:30 p.m. at the Wayne City Auditorium. Be sure to attend!

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Lori Samson and Jack Hausmann look over many of the Sunbeam appliances.

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Lori Samson, Home Economist, and Phil Griess, owner of Griess-Roxall, look over Phil's large supply of vitamins.

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GRIESS REXALL

No-cook homemade jams and jellies ready in just 30 minutes

Homemade jams and jellies are often considered too time consuming for today's busy cooks. The makers of CERTO Fruit Pectin are proud to introduce no-cook recipes which require only 30 minutes.

Fruits can often be combined to create good tasting jams and jellies; fresh strawberries are a wonderful example. Homemakers Schools Home Economist Lori Samson recommends picking or buying the most perfect strawberries available and then combining them in a no-cook jam with CERTO Fruit Pectin, sugar and either rhubarb or pineapple. Each jam has its own special, sweet and tangy flavor.

CERTO Fruit Pectin supplements the natural pectin in fruit to assure a good set. Each package contains two pre-measured pouches enough to make both recipes.

No-cook recipes are short on preparation time and can be kept in the freezer for up to six months. Lori Samson, Home Economist for Homemakers Schools suggests scalding containers in the automatic dishwasher with very hot rinse water. Prepare fruit as directed in the recipe then thoroughly stir in measured sugar and let stand for 10 minutes. Add CERTO Fruit Pectin (one pouch) with remaining liquid to

fruit mixture and stir constantly for 3 minutes. Immediately ladle into containers, leaving 1/2 inch space at the top and cover with tight fitting lids. Let stand at room temperature 24 hours. Store jam in freezer. In less than 30 minutes jam will be produced to enjoy for months ahead.

Strawberry Pineapple Jam
2 cups prepared fruit (about 1 quart fully ripe strawberries)
1/2 cup undrained crushed pineapple
4 1/2 cups (2 lb.) sugar
1/4 cup lemon juice
1 pouch CERTO 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. Add pineapple.
Then make the jam: Thoroughly mix sugar into fruit; let stand 10 minutes. Add lemon juice to fruit pectin in small bowl. Stir into fruit mixture. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to within 1/2 inch of tops. 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 1/2 cups or about 6 (8 fl. oz.) containers.

Strawberry Rhubarb Jam
1 3/4 cups prepared fruit (about 1 pint fully ripe strawberries and 1/2 pound rhubarb)
4 cups (1 3/4 lb.) sugar
1 tablespoon lemon juice
1 pouch CERTO Fruit Pectin
First prepare the fruit. Stem and thoroughly crush, one layer at a time, about 1 pint strawberries. Measure 1 1/2 cups into large bowl or pan. Finely grind about 1/2 pound

unpeeled rhubarb. Measure 1/2 cup; add to strawberries.
Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Add lemon juice to fruit pectin in small bowl. Stir into fruit mixture. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to within 1/2 inch of tops. 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 cups or about 6 (8 fl. oz.) containers.

Tacos are simple and fun with new food processor

Mexican food is very popular these days and tacos, a fun and nutritious meal, are prepared often in many homes. More and more homemakers are discovering tacos a delicious and easy-to-fix dish.

"Tacos taste even better when the ingredients are freshly prepared," says Homemakers School Home Economist Lori Samson. "Chopping the beef, tomatoes and onions, shredding the cheese and slicing the lettuce all are simpler than most might imagine using the new SUNBEAM OSKAR Food Processor."

She continues, "Chopping fresh beef not only provides better flavor, but allows the cook to select the cut of meat as well as control the amount of fat it contains."
The new SUNBEAM OSKAR Food Processor — the food processor for all of us — is small, occupying about the same space on the counter as a can opener, yet it is fast and powerful.

Its 4500 rpm blade speed is more than double that of a conventional food processor and its 500-watt motor makes any job easy. Best of all, it's simple to use and a snap to clean.

Lori suggests trying this quick and easy taco recipe using the SUNBEAM OSKAR Food Processor: 4 oz. cheddar cheese, well chilled 1/2 head iceberg lettuce, cut into wedges

2 medium tomatoes, quartered
1 medium onion, quartered (optional)
1 lb. round steak, cut into cubes
1 (1 1/4 oz.) pkg. taco seasoning mix
1 pkg. prepared taco shells
Taco sauce (optional)

Shredding disc: Shred cheddar cheese. Empty into serving dish.
Slicing disc: Slice lettuce. Empty into serving dish.

Chopping/Mixing blade: Chop tomatoes, then onion. Empty each into separate serving dish. (Onion is optional.) Chop meat to hamburger consistency. In SUNBEAM Frypan, brown meat. Drain fat. Add taco seasoning mix. Prepare as directed on taco seasoning package. Empty into serving dish.

Assemble tacos by layering meat, onions, cheese, tomatoes and lettuce into individual taco shells. Serve with taco sauce, guacamole and/or sour cream, to taste, 4 to 6 servings.

Guacamole, either as a sauce for tacos or as a dip with crackers or corn chips, is simple to prepare by adapting any favorite recipe for use in OSKAR Food Processor, using the stainless steel chopping blade. The taco recipe can be followed using ground meat and chopping by hand, but chopping, shredding and slicing are simply easier using the SUNBEAM OSKAR Food Processor!



Lori Samson fills up her car at Merchant Oil Co. Lori relies on her Kerr-McGee credit card to help her through her 50,000 miles of traveling each year. She also uses Kerr-McGee lubricants when servicing her car.

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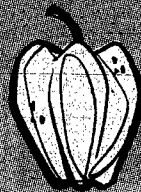
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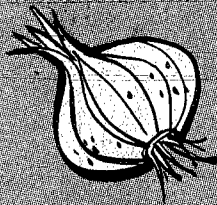
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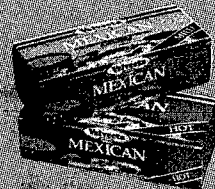
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