

NE State Historical Society
1500 R Street
Lincoln NE 68508

WAYNE, NE 68787

THURSDAY, MARCH 8, 1990 — 110TH YEAR — NO. 43

THIS ISSUE — 3 SECTIONS, 36 PAGES

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At a Glance

February weather

WAYNE - February weather peaked on Feb. 12 when the city hit a high of 61 degrees. The low for the month occurred four days later, when the mercury dipped to -4, according to records kept by Pat Gross, local observer.

For the year, the high recorded was registered Jan. 11 with the thermometer reached 65 degrees. The -4 reading was the low to date for 1990. The average monthly temperature was 38 degrees and the average low was 15.

During February, snowfall amounted to four inches for the month with three coming on one day. For the year, five inches is the highest daily total.

Precipitation for February was .20 with the 10 year average at .39. The total precipitation for the year is .42 with the average 10 year amount at .47.

Children found

AREA - Jeremy and Kella Proffitt, the children who were reported missing by the Emerson Police Department Feb. 14, in an apparent abduction by their father, were found Tuesday, March 6 at an undisclosed residence in Kingsport, Tenn., according to Emerson Police Chief Chuck Chinn.

Chinn said the children were found Tuesday morning after Sheriff's authorities in Kingsport had been notified by family members that the children were staying at a residence nearby. The children are being held by the sheriff's office there until their mother, Deborah Proffitt, Emerson, can pick them up. Chinn said the mother left Tuesday afternoon to pick up the children.

Chinn also said the father, James Earl Proffitt, is still at large.

Filing made

AREA - According to Wayne County Clerk Greta Morris, Richard Behmer, a non-incumbent, filed Tuesday for the board of education in school district 95R in Winside.

The filing deadline for non-incumbents is Friday, March 16 at 5 p.m.

Centennial ball

WINSIDE - All area residents are invited to join the community of Winside in celebrating its centennial during a Centennial Ball scheduled Saturday, March 10 in the village auditorium. Dancing will be from 7:30 p.m. to 12:30 a.m., with music provided by Art Schmidt and his Rhythm Swingsters.

Tickets are \$4 per person or \$6 per couple and include free popcorn, punch, and a cooperative lunch. Those attending are encouraged to wear formal or centennial clothing.

There will be a drawing for a Centennial Ball prince, princess, and two attendants, as well as several door prizes.

Proceeds from the dance will be used for the community's grand centennial celebration on July 20-22.

Trash fire

WINSIDE - The Winside Volunteer Fire Department responded to a call at 12:45 a.m. March 5, to the Bill Holtgrew farm located two miles south and one and three-fourths east of Winside.

Firemen extinguished a trash fire which caused minor damage to a grove. They remained on the scene for two and a half hours.

Weather



Ashley Walton
Wayne Elementary
Extended Weather Forecast:
Friday through Sunday; some chance of showers each day; high temperatures, 50s to lower-60s; overnight lows, mid-30s to mid-40s.



Photography: Mark Crist

Frosty morning

TREES COVERED IN ICE were a common thing to see Wednesday morning as freezing rain was stuck to several tree branches in the Wayne area.

National Guard may see cuts

Troop numbers may decline in 1993

By Mark Crist
Managing Editor

The Nebraska Army National Guard stands to lose 1,353 troop spaces in fiscal year 1993, according to a recent press release by the Nebraska National Guard.

According to Lieutenant Colonel Leonard Krenk, Lincoln and Omaha are most likely to experience the most dramatic troop cutbacks, however, cutbacks may take place at locations in northeast Nebraska or southeast Nebraska as well.

"At this point, there is no effect on the Wayne armory nor on anyone else in the state," Krenk said. "At this point, it is just a proposal."

Krenk said Maj. Gen. Stanley M. Heng, adjutant general for Nebraska, and Gov. Kay Orr are opposed to the cutbacks should they take effect. Krenk, however, could neither offer any insight to cutbacks in troop numbers nor in changes in the college GI bill, which is used by some college students.

"The potential exists ... that the designation is to reduce the defensive structure of the U.S.," he said. "It could effectively be two large divisions across the country. When we're being asked to reduce

by these numbers, you have to get a feel for what the planners are planning."

Krenk added, however, if cutbacks occur there may be different troops moved in to replace the ones transferred. According to the press release, there is a possibility that some undesignated armories may close. Again, however, Krenk could offer no insight to that possibility other than the fact Gen. Heng is against closures.

"You could end up with a half sized armory in every town," Krenk said.

From a local perspective, Sgt. Major Dennis Spangler said he doesn't think any troop reductions will occur at Wayne's armory.

"I don't think this will affect Wayne because of the school's being here," he said. "But I can't speak for other armories in the area."

Two armories considered in the northeast Nebraska area other than the one in Wayne are located in O'Neill and Norfolk.

"Right now this is so far away that it's business as usual," Krenk said. "Right now, nothing will change. We just have to see what happens."

Finalists complete ranks for Giveaway

WAYNE - The finalists in the Great Wayne Giveaway IV were chosen Tuesday afternoon at Hardee's as Lillian Granquist, Wayne, who registered at Jones Intercable and Clifford Fredrickson, Wayne, who registered at ERA Property Exchange, had their names drawn by Scott Jordan and Brett Rhodes.

The final drawing for the grand prize will be Thursday, March 8 at 5:30 p.m. at the Wayne Herald and Marketer.

The other 14 finalists in the Great Wayne Giveaway include Garnett Zila, Clara Sullivan, Rose Fredrickson, Lydia Metzler, Esther Baker, Ione Roeder, Joanne Temme and Lois Lessmann, all of Wayne. Other finalists not from Wayne include Larry Sampson, Wakefield; Lawrence Fox, Dixon; Phyllis Thompson, Laurel; Joleen Kraemer, Allen; Ruth Kerstine, Carroll and Elaine Hedell, West Point.

Contestants are eligible to win a grand prize of \$400 in Great Giveaway Bucks and second prize is \$250 in Great Giveaway Bucks.

Contest sponsors throughout the eight weeks of the contest include Sav-Mor Pharmacy, Trio Travel, Midwest Land, Co., ERA Property Exchange, Pac 'N' Save, The Wayne Herald and Marketer, Bill's Oil, First National Bank, Pizza Hut, Ellingson Motors, Inc., Fredrickson Oil Co. and Convenience Store, Griess Rexall, Hardee's, Jones Intercable, Logan Valley Implement Company, Inc. of Wayne and Clarkson and Rain Tree.

Farmers gather

Evans speaks at ag seminar

By Mark Crist
Managing Editor

LAUREL - Kelli Evans has a dream of what the American farm can be and Saturday, March 3 she had a chance to share it with about 200 farmers and ranchers who attended an all-day ag conference at the Laurel High School gym.

Evans, 23, a senior at Oklahoma State University and past-president of the national Future Farmers of America said during a 45-minute speech that the problem U.S. farmers are facing is multifold but there is hope for the future if participants of the ag industry challenge the problems the industry is facing.

Much of her speech revolved around her travels when she was the national FFA president in 1988. Her speech varied from her trips to Japan and throughout the United States. The most common problem she found in the U.S. is that people

in urban areas don't understand the processes of ag production. She said education needs to take place for these individuals.

"Statistics show fewer farmers and because of that, the generations of American public is more and more removed from the production base," Evans said in a post-speech interview. "If people making decisions in government don't understand what's happening on the farm, it will hurt the industry. We need to determine whose hands we're going to put our livelihoods in."

EVANS SAID ONE OF the stops on her tour in 1988 was in New York city. She said going from New York to the small citrus farm or the small vegetable farm is like moving from one world to another because of the education. She said rural people understand the production process while urban people

See EVANS, page 3A

Community Theatre stages show 'The Good Doctor'

By Mark Crist
Managing Editor

With the last production during the 1989-90 season on taps for the Wayne Community Theatre group set for March 16, 17 and 18, the cast is gearing up for Neil Simon's *The Good Doctor*, which will be performed in Ley Theatre on the Wayne State College Campus.

According to Gwen Jensen, this production will conclude the first time in its history that the Wayne Community Theatre has done three productions in a season. She said she thinks *The Good Doctor* is a production everyone will enjoy.

"The play is a comedy," she said "It is a series of short sketches which revolve around story ideas of Anton Chekhov. Each sketch is a visualization of his stories themes and they're put together on stage. The person who plays Chekhov narrates the beginning of some of the sketches and appears in some of them but he doesn't narrate them all."

SEVERAL AMUSING anecdotes occur at times throughout the play, according to Jensen. She said the play really doesn't contain anything heavy — something with a message — but rather it's intended to be amusing to the audience.

"Audiences like to be entertained," she said. "They don't want something with a message but they want something fun but well performed. I think this show will provide them with that entertainment."

Directing the play is Ted Blendenman, who teaches at Wayne

High School. Jensen said Blendenman got the idea after he had done *The Good Doctor* somewhere else and wanted to do it again. She added that she thought Neil Simon's name would be an added attraction to people who attend the play.

AFTER REHEARSING FOR about two months, Jensen said the actors are ready to put the show on stage for the public. She said it's been an easy production to put on because not all the actors and actresses have to be there at the same time since different characters are needed for each different sketch.

"We average about two hours a night, five nights a week," she said. "If we were doing a musical, it averages about 12 hours a week and the week prior to production it can average a lot more than that. But, of course, that doesn't include memorization hours."

An added incentive for the public to see the show will occur next week when several of the actors will be visiting some of the downtown restaurants next week, according to Jensen. "We'd like to have people come and see the production so they can see what it's like," she said. "Hopefully what we're doing next week will be an incentive."

Advance tickets can be purchased by calling Virginia Preston at 375-1754. If tickets are left after the advance sales, they may be purchased at the door. Tickets are \$2 for students, \$3 for senior citizens and \$4 for adults.

Ehlers enjoys playing cards with her friends

EDITOR'S NOTE: This is the seventh in a series about some of the residents at the Wayne Care Centre.

By Mark Crist
Managing Editor

Elsie Ehlers has many fond memories of her card playing with several of her friends, not only when she lived outside the Wayne Care Centre, but as well as when she became a resident there.

Ehlers, 90, enjoys playing cards with friends who come to visit her, sometimes as often as three times a week. An avid card player, the variety of games she knows is something which is carried on throughout her family.

"It gives you a good feeling to know your friends still think of you," Ehlers said. "We always have a good lunch and I think they enjoy coming to visit."

Two to three days a week, Ehlers and three or four of her friends play 10-point pitch in her room on the lower level of the Care Centre. She said she hasn't always been a big card player, only since she retired from her laundry cleaning job at the old hospital in 1974.

"We used to play at Jeff's Cafe but I got to the point where I couldn't get around, so we all used to gather at my house and we played there since 1976," she said. "Since I became a resident of the Care Centre, they've been coming here to play. I really enjoy the card playing. We usually play right here in my room."

PLAYING CARDS is only one of Ehler's favorite pastimes. She said she also enjoys watching television

since her vision isn't good enough anymore to read, along with playing BINGO with the Care Centre has its BINGO day.

"I'm satisfied living here," she said. "I have a good roommate who I used to work with at the hospital for a number of years and

she's good company. At my age, though I don't walk too much, but I'm thankful my mind is still there."

Along with her hobby of watching TV, playing BINGO and cards, she also has a small collec-

See EHLERS, page 3A



Photography: Mark Crist

ELSIE EHLERS ENJOYS playing cards with her friends but when she's not doing that, she also enjoys BINGO and watching TV.

Briefly Speaking

Kohl attends UMW leadership workshop

WAYNE - Janet Kohl of Wayne joined United Methodist Women from across Nebraska for a two-day Nebraska Conference Leadership Workshop held recently in Fremont. Kohl is a member of the conference committee on nominations.

The workshop focused on team-building and working style and was sponsored by the Women's Division, General Board of Global Ministries of the United Methodist Church.

Free Church schedules women's retreat

WAYNE - The Wayne Free Church Women's Ministries (FCWM) held its monthly meeting at the church on March 5 with Sue Powell as hostess. The business meeting opened with Bible study and prayer.

It was announced that plans are completed for a retreat on March 31 with all area women invited to attend. Reservations can be made by calling 375-4946.

It was announced that the FCWM division meeting will be held April 10 at Rosehill. A mother-daughter tea will not be held in May, and discussion was held concerning optional activities.

The next monthly meeting will be at the church on April 2 with Peggy Johnson as hostess. The evening activity will focus on white cross work for missions.

Laurel twirler brings home awards

LAUREL - Becky Forsberg, 11-year-old daughter of Dennis and Donna Forsberg of Laurel, brought home four baton twirling awards during an open baton contest held March 3 in Omaha.

Becky received a first place trophy in the beginners solo division and a first place medallion in the novice solo category. She also received two second place medals in novice and beginners basic strut competition.

She is a baton student of Eileen Damme of Winside.

Family dinner in Hoskins honors 80th

HOSKINS - Mrs. Lyle Marotz of Hoskins was honored for her 80th birthday on March 4 with a no-host family dinner in the Marotz home.

Guests included Mr. and Mrs. Lon Marotz, Mr. and Mrs. Verne Fuhrman, Mr. and Mrs. Shawn Fuhrman, Shanan, Aleisha and Jason, Mr. and Mrs. Walter Gutzmann, Mr. and Mrs. Oliver Kiesau and Engeline Marotz of Norfolk, Mr. and Mrs. Lane Marotz and Mr. and Mrs. Kevin Marotz of Hoskins, Laura Marotz and Tiffanie Fuhrman of Omaha, Mr. and Mrs. Ed Schmale, Kayla, Kyle and Kourtney of Carroll, and April Marotz of Stamford, Conn.

St. Pat's square dance slated

WAYNE - The Leather and Lace Square Dancers of Wayne will host a St. Patrick's dance on Friday, March 9 at 8 p.m. in the Student Union on the Wayne State College campus. Caller will be Bill Brown, and serving lunch will be Don Baker, Darrel and Phyllis Rahn and Deanna Kruger.

Leather and Lace dancers met Feb. 23 with Dean Dederman calling. The Laurel Town Twirlers captured the barner. Serving lunch were Pat Albert, Al and Norma Ehlers and Jim and Carolyn Rabe.

80th birthday observed in Wakefield

WAKEFIELD - A party honoring the 80th birthday of Art Anderson was held Saturday afternoon at the Wakefield Health Care Center.

Guests included Norman Anderson of Omaha, LaVerne Wendell of Decatur, Mildred Bodlak of Thurston, Mr. and Mrs. Lawrence Nelson, Mr. and Mrs. Harold Anderson, Mr. and Mrs. Alvern Anderson, Mr. and Mrs. Alvin Ohlquist, Mr. and Mrs. Harvey Anderson and Lynn, and Mr. and Mrs. Robert Anderson.

Mrs. Lawrence Nelson baked a birthday cake for the cooperative lunch.

Town Twirlers dance in Laurel

LAUREL - Ten area clubs, with 10 squares of dancers, attended the Town Twirlers Square Dance Club's March 4 dance in the Laurel auditorium.

Caller was Lanny Weakland of Omaha, and hosts were Mr. and Mrs. Dwain Stanley of Dixon, Dorothy Haselhorst of Randolph and Mr. and Mrs. Arnold Marr of Wayne.

The next dance will be March 18 at 8 p.m. in the Laurel auditorium with Conni Logsdon of Sioux City calling. Hosts will be Mr. and Mrs. Vernon Miller of Hoskins, Mr. and Mrs. Arnold Junck of Carroll and Mrs. Wanda Van Cleave of Allen.

St. Mary's Ladies Guild

WAYNE - St. Mary's Ladies Guild held its monthly meeting on Feb. 27 with 15 women and the Rev. Don Cleary present.

Following the business meeting concerning policies and needed decisions for the use of Holy Family Hall and school kitchens, the group viewed a video tape from Ron VonSeggern Day.

The next meeting will be March 27 at 7:30 p.m. and will begin with Stations of the Cross in the church. A business meeting will follow in Holy Family Hall. The women will also help make favors for the upcoming mother-daughter event in April.

WSC students present musical program at March PAL meeting

Students in the "Introduction to Vocational Needs" class at Wayne State College presented a musical program during the March 1 meeting of the People Are Loved (PAL) group.

The program included the hokey-pokey and group singing of "If You're Happy And You Know It."

Members of the class are Marian Maas, Kris Herrmann, Dave Hansen, Maureen Braadland, Laurie Johnson, Susan Tyler, Renee Hohnstein, Jim Jacobsen, Norma Berg, Teresa Dvorak and Deb Peterson.

Door prizes, bingo prizes and snacks also were furnished by the class. Receiving door prizes were Ann, Jennifer, Carie, Kim, Eric and Jeremy.

SEVENTY-FIVE persons attended the meeting in the United Methodist Church fellowship hall. Mistress of ceremonies was Deb Peterson.

Eagles Auxiliary plans St. Patrick's Day party

President Janice Newton conducted the March 5 meeting of the Wayne Eagles Auxiliary with 19 members present.

It was announced there will be a St. Patrick's Day party on March 16 at 7:30 p.m. Chairmen Babs Middleton and Cheryl Henschke said those attending are asked to bring snacks and wear green.

Verona Henschke, Helen Sommerfeld and Dorothy Nelson are chairmen for an Easter potluck supper scheduled April 6 at 7 p.m.

Members assisting at the recent smoker were thanked for their assistance in making the event a success.

MEMBERSHIP chairman Doris Gilliland reported that her hula dancers had received more points during the week than Jan Gamble's

The group viewed a Disney movie, "Funny Little Bunnies."

Following the movie, the stars for the evening were introduced, including Larry Kubik and Carie Strivens.

Honored with the birthday song were Greg Vander Weil, Paul Reynoldson, Susan Tyler, Cliff Brown, Troy Volwiler and Rick Kenny.

THE NEXT PAL meeting will be March 15 at 6:30 p.m. in the First United Methodist Church fellowship hall.

The PAL organization provides a structured social evening (out for persons with disabilities and area volunteers).

Individuals or organizations who would like to assist at a PAL meeting are asked to contact Sue Denklau; Don and Kay Cattle, 375-4073; Roger and Jeanette Geiger, 375-2179; Larry and Emily Haase, 375-2243; or Dick and Lynette Carmichael, 375-4040.

Engagements



Hasbrouck-Stapleton

Making plans for an April 21 wedding at Zion Lutheran Church in Kearney are Susanne Hasbrouck of Kearney and John Stapleton of Grand Island.

Parents of the couple are Luella Hasbrouck of Kearney and Matthew and Lois Stapleton of Allen.

The bride-elect is a 1983 graduate of Kearney High School. She attended Kearney State College and is manager at Burger King in Kearney.

Her fiancé was graduated from Allen High School in 1982 and from Southeast Community College at Millford. He is employed by Electronic Display Systems in Grand Island.



Peters-Roberts

Mr. and Mrs. Harlan Peters of Pierce and Mr. and Mrs. Ray Roberts of Carroll announce the engagement of their children, Angela Carol and James Stephen, both of Humboldt.

The bride-elect is a 1985 graduate of Pierce High School and is employed with Dr. Stripe of Humboldt.

Her fiancé is a 1985 graduate of Winside High School and a 1987 graduate of Northeast Community College, Norfolk. He is employed with the Omaha Public Power District of Humboldt.

The couple plans an April 21 wedding in Wayne.

New Arrivals

BARKER - Tammy Schindler and Roy Barker of Fremont, formerly of Wayne, a son, Joshua Ryan, 8 lbs., 15 oz., March 2.

HOLLIDAY - Todd and Shelly Holliday, Lincoln, a daughter, Taylor Rhae, 7 lbs., 10 oz., March 2, St. Elizabeth's Hospital, Lincoln. Grandparents are Mr. and Mrs. Gordon Davis, Carroll, and Mr. and Mrs. Don Holliday, Kearney. Great grandparents are Earl Davis and Mrs. Mary Drake, both of Carroll, and Mrs. Loena Spencer, Broken Bow.

JAGER - Mr. and Mrs. Hugh

Jager, Wayne, a daughter, Madelyn Rose, 8 lbs., 12 1/4 oz., Feb. 28, Providence Medical Center.

SCHULTZ - Mr. and Mrs. Mark Schultz, Wayne, a son, Dustin Charles, 7 lbs., 15 1/2 oz., March 1, Providence Medical Center.

VETO - Dan and Millie Veto, Wayne, a daughter, Emily Dawn, 6 lbs., March 2, Our Lady of Lourdes Hospital, Norfolk. Emily joins a sister Katrina. Grandparents are Mr. and Mrs. A. T. Simmons, Grand Prairie, Texas, and Mr. and Mrs. Marvin Veto, Johnson Creek, Wis.

Community Calendar

THURSDAY, MARCH 8

Wayne PEO Chapter ID, Marian Clark
Wayne Area Chamber of Commerce agri-business meeting, Wayne Vet's Club, 7 a.m.
MOM's Group, Wayne State College Benthack Hall (second floor), 9:30 to 11:15 a.m.
T and C Club, Marjorie Bennett, 2 p.m.
Wayne Area Chamber of Commerce roads meeting with Terry Malcom, Chamber office, 3 p.m.
Roving Gardeners Club dinner and card party, Geno's Steakhouse, 7 p.m.
Wayne County Women of Today, Columbus Federal meeting room, 7:30 p.m.

FRIDAY, MARCH 9

Wayne Area Chamber of Commerce coffee, Geno's Steakhouse, 10 a.m.

Wayne Woman's Club, Woman's Club room, 2 p.m.

SUNDAY, MARCH 11

Alcoholics Anonymous, Fire Hall, second floor, 8:30 a.m.
Wayne Area Lutherans For Life, First Trinity Lutheran Church, Altona, 7:30 p.m.

MONDAY, MARCH 12

Minerva Club, Verna Rees
Wayne Area Retired Teachers Association, Black Knight, 10 a.m.
Wayne Industries round table meeting, Chamber office, 7 p.m.
Wayne Chapter 194 Order of the Eastern Star, 7:30 p.m.
VFW Auxiliary, Vet's Club room, 8 p.m.

TUESDAY, MARCH 13

Merry Mixers Club, Faye Mann
Klick and Klatter Home Extension Club, Ruth Fler
Sunrise Toastmasters Club, City Hall, 6:30 a.m.
Wayne Area Chamber of Commerce executive meeting, Chamber office, 7:30 a.m.
Wayne Area Chamber of Commerce visitors/newcomers meeting, Godfather's, 11:30 a.m.
Villa Wayne Tenants Club weekly meeting, 2 p.m.
Tops 782, St. Paul's Lutheran Church, 6 p.m.
Wayne DAV and Auxiliary, Vet's Club room, 8 p.m.
WEDNESDAY, MARCH 14
Redeemer Lutheran Mary and Dorcas Circles
Wayne Area Chamber of Commerce board meeting, Chamber office, 7:30 a.m.
Villa Wayne Bible study, 10 a.m.
Alcoholics Anonymous, Wayne State College Student Center, noon
United Methodist Women luncheon, 12:30 p.m.
St. Paul's Women of the Evangelical Lutheran Church in America (WELCA) annual birthday party, 2 p.m.
Grace Lutheran Ladies Aid, 2 p.m.
Tops 200, West Elementary School, 6:30 p.m.

Open house for 80th

An open house reception will be held in observance of the 80th birthday of Carolyn (Hansen/Rissor) Siedschlag of Norfolk on Thursday, March 15 from 2 to 4 p.m. at the Winside Stop Inn.

All relatives and friends are invited, and the honoree requests no gifts.

Hosting the reception are Lila Hansen of Winside and Esther Hansen of Carroll.

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, all weddings and/or photographs offered for publication in The Wayne Herald must be in our office within 14 days after the date of the ceremony (no exceptions for holidays). There will be a \$10.00 flat fee for stories and/or photographs submitted after that time (up to two months).

Wedding photos to be returned should include a stamped, self-addressed envelope.

For questions concerning the Wayne Herald's wedding policy, contact LaVon Anderson, assistant editor, 375-2600.

Bridal Showers

Kathy Leighton

WINSIDE - A miscellaneous bridal shower was held March 4 at St. Paul's Lutheran Church basement in Winside for Kathy Leighton.

Approximately 60 guests, registered by the honoree's sister, Kerri Leighton, attended from Sioux City, Iowa; Pennsylvania; Missouri; Winside, Hoskins, Wayne, Pilger, Norfolk, Madison and Carroll. Guests introduced themselves by telling where they met their husbands or how they knew the honoree. Among those attending was the honoree's grandmother, Alberta Ross of Canonsburg, Penn.

The guest of honor received a corsage in her colors of red and black by playing a box game. Pat Meierhenry presented a reading, "Life in the Country." Assisting with gifts were Kerri Leighton and Kelly Wozny, both sisters of the guest of honor.

The honoree's mother, Marilyn Leighton, served punch for the salad lunch and the bridegroom's mother, Irene Meyer, poured.

Hostesses were Judy Jacobsen, Pat Meierhenry, Carol Jorgensen, Mary Frederick, Jean Gahl, Shirley Fler and Daisy Janke.

Kathy Leighton and Larry Meyer will be married March 24 at St. Paul's Lutheran Church.

NEW LISTING

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Wayne, Laurel, Winside
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Notice of District No. 1 WAYNE COUNTY ANNUAL MEETING

Notice is hereby given that the annual meeting of the Carroll Rural Fire District No. 1 Wayne County will be held at the Carroll Firehouse at 8:00 p.m. on March 13, 1990 for the purpose of electing members for the board whose terms are expired. Also to take care of any other business as may come before the meeting. Your presence is urgently requested.

Clarence Morris, Sec. Treas.

(continued from page 1A)

tend not to know how farm production works.

"In the overall big picture our challenge is agricultural literacy among the general public," Evans said.

She added, however, that there are three things farmers need to do to move through the problems the industry faces.

First, Evans said farmers need to update production techniques. "It's not spray and pray chemical application or front dash board record keeping, it's management and calculated risk and computerization," she said.

Secondly, Evans said agricultural science will play a major part in production. She said 29 percent of the jobs available to college graduates is in ag science.

Thirdly, Evans said farmers need to market their products better. "I think for the most part, it's not just harvesting and taking it to the elevator. For the most part farmers are price takers." She said something which will help farmers is to deliver the products the consumer wants, which entails packaging. "We now know what consumers want and it's time to start delivering," she said.

EVANS NOTED TOO that the world is analyzing U.S. production but with the decline in the profitability, foreign nations are rapidly



Kelli Evans

catching up and even surpassing American production.

"All over the world, countries are studying us and that should be flattering," she said. "But it makes you wonder if we've been complacent — whether we're allowing ourselves to take for granted what we've got."

Upset over heat bills

I would like to add some "steam" to the increase in heating fuel argument.

Mr. John C. Veberg stated in a letter to the editor, normally utilities in the northeast U.S.A. burn a heavy grade of oil but recent political climate has changed that, so now power plants are using gas turbine powered generators to produce electricity. These plants require natural gas or heating oil for fuel, putting the utilities in direct competition with home owners.

My question is "What is going on out there? Dollar bills dangling in the air for grabbing! Why are the utilities even using oil, natural gas, coal or nuclear elements to power the turbines." Those are by-gone ways to generate electricity. Besides being costly (costs are passed on to electric consumers). Alternative methods are here in the U.S.A. now and very successful.

An example is California. California has established an Alternative Generation Section in the State (PUC) Public Utilities Commission. According to the public report in June 1987 the number of QF's (Qualifying Facilities for Alternative Generation of Electricity) in California has grown from a handful in 1980 to supplying a significant part of the electricity today. The (PUC) as played a major role by adopting standard power purchase contracts with attractive rates from QF's.

Some very successful alternatives:

- Co-generation (electric consumers generate their own electricity in their industries with the fuels they are already using. Electricity over production is sold to public utilities. The colder the weather the more electricity is generated.)
- Biomass — Burning of garbage with certain grasses, wood wastes, etc. to turn turbines with steam to generate electricity.

• Wind — is the most rapidly growing alternative. New technologies have been developed so the megawatts from wind generation can be stored and released when needed. Huge industries are developing and wind may become the cheapest and cleanest form.

• Solar — capturing the sun's rays to boil water to make steam, which turns the turbines. In solar, there are many ways and its technologies are coming along, but cost is still a factor.

These are some of the out front alternatives. What are the states doing about (PURPA) Public Regulator Policies Act of 1978. This law was passed at federal level in 1978. According to Purpa Law, all utilities in the U.S.A. are to negotiate power purchase agreements with QF's.

Where is Nebraska? I talked with a federal Purpa lawyer recently. Nebraska is way behind, seems nothing has been negotiated between (NPPD) Nebraska Public Power District or (OPPD) Omaha Public Power District. These two districts buy many mega watts of electricity. The past years they have bought from coal and nuclear powered generators.

Nebraska do not need nuclear generators, who generate many curries of LLRW, to produce electricity because:

A.) Nebraska's fertile soil could become a waste land if we had a "melt down" at the generator sites.

B.) Their waste dollars (creating higher electric bills) to move and keep their toxic wastes in repositories.

C.) Waste elements lying above or beneath Nebraska soil, always posing a hazard and possible contamination of the aquifers and surface water in streams, rivers and fields.

D.) U.S. Ecology-Bechtel — contractor and developer for the central interstate compact LLRW dump in Nebraska. In Sheffield, Ill., US Environmental protection agency ordered U.S. Ecology to

draft remedial plans to clean up the leaking chemical site and contaminated ground water. The cost to clean up is beyond the scope of the company, was stated on Oct. 5, 1989. The EPA must consider cost or the firm would be forced to close and make it a taxpayer's responsibility. Also, another "blow" to the environment and taxpayers.

E.) Testimony to the subcommittee in June 1985 of Preliminary Assessment of Federal Energy Subsidies in FY 1984, nuclear electricity received the largest sum, approximately \$16 billion of the \$46 billion allotted in federal energy subsidies and produced a small percentage of the nation's energy services. This \$46 billion subsidy was accounting for close to a quarter of the projected federal budget deficit. Most of the balance was given to oil, natural gas, coal, etc. polluters of our environment. Not only that but the subsi-

dies tilt the energy market, giving an unfair advantage over allocation obtainable in a truly free market is thus abrogated. The taxpayer then pays twice — once for the subsidies and again (much more and longer) for the higher energy price which was caused by hiding real costs, promoting over investment and over consumption, thwarting fair competition, creating market failure. When will this taxpayer nightmare end?

If we encourage reduction of the generation of LLRW through Nebraska laws and have very little, the LLRW dumps that are operating now and places that are already contaminated will take a look at accepting LLRW. Then we can rest at ease that LLRW were not placed in an environmentally unsafe Nebraska dump but were placed in arid or environmentally safe areas. Lavon Schrant Winside

Ehlers

(continued from page 1A)

tion of coffee mugs which sit on a shelf above her bed. The coffee mugs are reminiscent of her dedication to her family, since each one has been given to her from children or grandchildren.

EHLERS SAID SHE and her husband Henry, who died in 1968, raised seven children, six of whom are still living. She said Melvin, her oldest, lives in Ohio and LaVern and Jim each live in Sioux City. Marvin lives in West Point, Neb. and Al and Marian each live in

Wayne. One of her children, Raymond, died in 1952 in an automobile accident.

Along with her children, Ehlers is proud of her 25 grandchildren and 43 great-grandchildren. She said her family means everything to her.

"I've enjoyed my family," she said. "They've all been good to me."

Ehlers is also proud of the homey atmosphere she has made her room into. "Having a homey room gives you something to look forward to."

Hefner addresses bills he's introduced on flag burning

by Elroy M. Hefner

I have introduced two measures this session which deal with flag desecration. LB 1227 would add new language to the definition of flag desecration in Nebraska law and stiffen the penalty for it. LB 245 would ask Congress to propose a constitutional amendment to ban desecration.

The bill defines desecration as intentionally burning, defacing, or otherwise mistreating the flag in a manner a person knows will disturb the peace and outrage the sensibilities of others.

Proponents argued that the flag protection amendment would not infringe on the First Amendment freedom of speech. Flag burning isn't speech. It is an act of protest by certain individuals and intended to outrage the observer. Supporters stressed the importance of the flag as a symbol of freedom recognized around the world. I believe that no one should be allowed to desecrate our flag!

The resolution calls on Congress to pass a constitutional amendment. Congress passed a law last year in an effort to override the U.S. Supreme Court's decision last summer allowing flag burning. But the law has been declared unconstitutional in the U.S. District Court in Seattle, Washington.

If Congress passes a constitutional amendment, it would then be sent to the state legislatures for approval before becoming effective. It requires the approval of 38 state legislatures.

My priority bill, LB 571, which will regulate the use of steroids got first-round approval by the Legislature. The illegal use of steroids would be a criminal offense. It would make such use a misdemeanor for the first offense for people 18 and older and a felony

for second and subsequent offenses. The misdemeanor is punishable by up to a year in prison and a \$1,000 fine. The felony is punishable by a maximum five years in prison and \$10,000 fine.

Persons younger than 18 would be subject to a misdemeanor punishable by three months in jail and \$500 for the first offense and one year and a \$1,000 fine for the second and subsequent offenses. Administrative discipline could also be imposed upon the younger offenders by the school they attend.

Steroids are a type of drug prescribed to persons for problems with growth or injuries. They enhance muscle development and faster recovery from injuries. The serious side effects of unauthorized use include risk of heart disease, cancer, immune system problems, sterility and depression. Steroid abuse is popular among some young athletes eager to get in shape and unconcerned about serious long-term health effects.

The bill was also amended to correct the misspelling in current statutes of a controlled substance. If you want to try a tongue twister here is one: methylenedioxymethamphetamine.

Mark'n' the Spot

by Mark Crist



Did anyone know this is National Procrastinator's Week? If you didn't, then this is the only week of the year that you can tell your boss that you can wait until next week before you have to do your work.

On Monday morning, Gary had placed a roll of film on my desk and left a note that it needed to be done by noon that day. I almost didn't develop the roll in honor of national procrastinator's week, but Judi was waiting on it, so I went ahead and developed it.

Then, Monday afternoon I was scheduled to speak to the Wayne State College Society of Professional Journalists and Wayne Stater staff, but I knew I couldn't cancel that since they had already made plans and scheduled me to speak.

So on Tuesday, I thought what the hey, I'll do something which will earn me honors toward procrastination today. But unfortunately, the time wasn't ripe.

I guess I'll just have to put procrastination week off for another year.

LAST WEEK I GOT a request from Mrs. C.V. Agler, a lifetime resident of the Wayne area, to print an article she had found in her clippings from The Wayne Herald of 1969. The article was written by a Wayne resident and she thought it was pretty good, so she would like to see it printed again. Since that's not normal practice, I decided I would be glad to put it in my column.

"If you grew up on a farm and are old enough to remember the time when every farm home had a genuine 'slop bucket' not too far from the kitchen, you should sit down and explain it to your children in colorful terms. They'll find it hard to believe! Pigs got fat on it too, didn't they? Another item common to the kitchen area was a box containing wood to be burned in the cook stove. Most usually, the cobs were kept in baskets. Time changes things!

"While a town about 30 miles southwest of us continues the attempt of having the atmosphere of a big city, why don't we Wayne-ites try using a little reverse psychology (remember how it worked in advertising Volkswagens?) and tell folk that having a big city atmosphere is the last thing we'd want! Let's brag about our town being so doggone small that folk are still speaking to each other, smiling at each other on the street, concerned about each other's welfare and you can hardly go downtown without finding someone who wants to chat over a cup of coffee!

"Let's tell the world that Wayne is so 'un-city-fied' that you can actually walk down the street at night without being afraid of being way-laid or robbed, attacked or beaten by bullies.

"Come live in Wayne, friend, you out here on the wide shore of the western plains! And while other population centers eagerly strain to become a highbrow metropolitan area, let we Wayne-ites invite others to come live out here in the west, midst America's rustic charm! Why, we are so small that the only 'hoods' that we have are neighbor-hoods and you can't beat them and they won't beat you."

THANK YOU Mrs. C.V. Agler for submitting that. It carries an important message. It reminds me a little of my first week (or so) in my wife's any my new home. Two neighbors — Mrs. Walters and Mrs. Weible — each welcomed us to the neighborhood with gifts of delicious pieces of apple pie and cookies. That greeting meant more to my wife and myself than anyone could ever guess. It's a standing tradition which seems to be fading with time in most cities and towns but it's such a small gesture, it really means a lot. I never formally extended my thanks to those two ladies for their graciousness, but it was much appreciated.

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Cooling off period sparks heat

LINCOLN - Heated debate recently has centered on LB 642. LB 642 is a bill, introduced by Senator Ashford, that creates a 7-day waiting period for the transfer of ownership for handguns. The bill provides that, within seven days, the chief law enforcement officer of the purchaser's place of residence, shall be notified by the seller that a transfer of ownership is pending. Upon receipt of the notice, the officer reviews the request and determines if the transfer would be in violation of any federal, state or local law.

Twenty-four states currently have "waiting periods" or "permit-to-purchase" systems. The proponents typically cite two reasons for having a waiting period. First, forwarded by Nebraska law enforcement officials, is to provide a "cooling-off" period. Many handguns are purchased "in the heat of passion", following an argument and are used on another person within a short period of time. The other is to allow the necessary time to have a criminal history investigation performed on the purchaser. If that check reveals a felony conviction, the transfer can be prevented. They admit that criminals will often obtain a handgun through illegal channels, but society should not make the weapons so readily available over the counter.

The opponents cite the Second Amendment to the Constitution as prohibiting any infringement on the right to bear arms. Gun dealers and supporters of the National Rifle Association, maintain that gun control will not reduce crime, will



increase the already high cost of law enforcement, and will infringe on the individual's right to privacy. They also feel that the process will have a high error rate in the performance of the background check.

The debate, as you may have read, ended in a stalemate when a Senator offered a motion to kill the bill. This automatically lays the bill over for at least a day unless the introducer wishes to vote on the measure at the time it is offered. In this case, Senator Ashford chose not to take up the motion and the bill still awaits continued first round debate and a vote by the entire Legislature.

There has been some discussion that an amendment, possibly acceptable to both sides, may be drafted and offered. It is expected that this amendment will allow individuals to secure a "permit-to-purchase" ahead of time, following the standards outlined above. Anyone holding such a permit could purchase handguns anytime during the year without the 7-day wait each time.

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The GOLDEN YEARS

By *Beet*

The United States Shoe Corporation in Cincinnati has a senior board of directors. Seven of the 10 directors are 65 or more. One is 90 and two are in their 80s. Board chairman Philip Barach is only 58. Queried about the age level of the board, he commented: "With age comes seasoning, and we look on the older people on our board as that source of seasoning."

Despite cosmetic changes associated with aging, the skin continues to do its body-regulating chores throughout life, the National Institute on Aging (NIA) points out. One problem that becomes more common with age is itching, caused by dryness from loss of oils in the skin. To prevent itching, NIA suggests cool baths and use of moisturizers, less use of antiperspirants, soaps, perfumes and long hot baths, and avoiding overexposure to air without adequate humidity. Generalized itching can be a sign of illness, and should be discussed with a physician.

Remember When? 1949 — "Death of a Salesman," by Arthur Miller, was chosen as Pulitzer Prize play of the year. Presented as a public service to our senior citizens, and the people who care about them by THE WAYNE CARE CENTRE

WSC baseball team sweeps UNO

After playing their first two baseball games of the season against NCAA Division I teams, Lenny Klaver's Wayne State Wildcat sluggers took on NCAA Division II UNO at College World Series Park Saturday and the Wildcats swept a twin bill from the Mavericks, 6-4, 3-2.

It was the sixth consecutive time Wayne State has defeated UNO in baseball. "UNO is a much improved baseball team from a year ago," Wayne State coach Lenny Klaver said. "They are still young but they are improved."

Senior first baseman Scott Schultz belted a 3-run home run in the top half of the third inning to break a scoreless tie. The lead did not last long as UNO bounced back to score three runs in the bottom half of the same inning.

Wayne State took command in the fourth inning by scoring two

runs and the Wildcats added one more in the sixth. Corey Weinmaster tossed a 5-hitter through the first five innings to record the win while Joe Fulcher came in and pitched the final two innings and recorded the save.

Wayne State and UNO each had six hits and three errors. The Wildcats however, mustered four extra base hits while UNO's six hits were all singles. Along with Scott Schultz's three run blast in the third Wayne State got extra base hits from Rob Zulkoski with a double, Tim Wobken with a double and Pat

Wordekemper with a triple.

"I didn't think we played that well defensively the first game," Klaver said. "All four of UNO's runs were unearned." Incidentally, Scott Schultz was 2-4 in the first game and Rob Zulkoski was 2-2.

In the nightcap Wayne State scored three runs in the top half of the second inning which is all they needed to salvage a 3-2 victory and a 2-2 record on the young season.

Jeff Gohr, a freshman from Omaha, picked up the win from

the pitcher's mound. "The second game got to be a little chilly," Klaver said. Wayne State had four hits in the night cap but suffered two errors. UNO had six hits and non errors in the second game.

John Staab belted a two run single with two out in the top of the second inning which capped a three run inning for the Wildcats. UNO scored both of its runs in the bottom of the third inning.

Rob Zulkoski had the game's only extra base hit with a double.

Lose to Creighton

Last Wednesday the Wildcats faced the twelfth rated team in NCAA Division I, Creighton in Omaha in a nine inning contest. Wayne State fell 8-1 to the Blue Jays. "We didn't play to bad against Creighton," Klaver said.

Kevin Boham took the loss from the mound as he pitched the first four innings of the contest. Don Graham came in and pitched the final four innings.

Wayne State managed four hits against the Blue Jays with John Staab going 2-4. Theron Brockish managed a double.

Wayne State will now concentrate on the California trip which for the Wildcats begin Saturday morning as they take off for sunny San Diego where they will play six games in four days beginning with the 10th rated team in NCAA Division III, University of California at San Diego on March 12.

The Wildcats will play a twin bill against their first opponent before playing a twin bill against the University of San Diego on March 13. Point Loma Nazarene will be the Wildcats' opponent in a nine inning contest on March 14 and March 15.



First signee

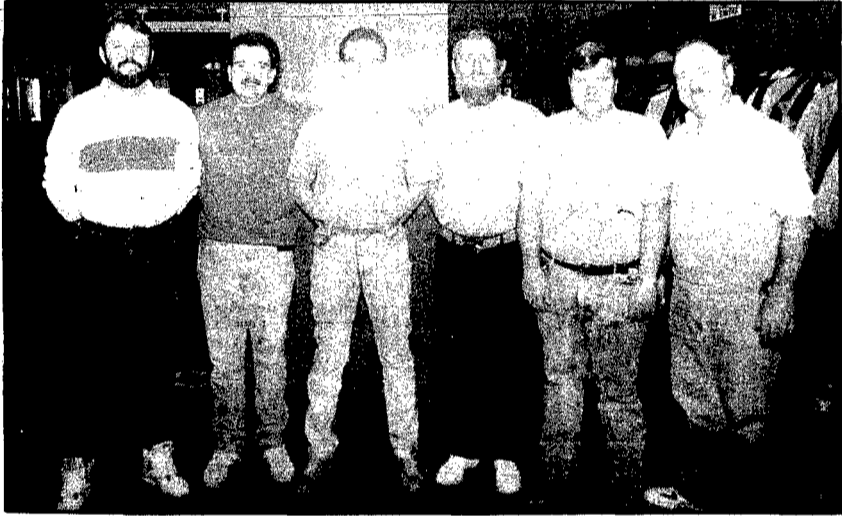
LAUREL VOLLEYBALL stand out Amy Newton signed her letter of intent Monday morning to play collegiate volleyball at Wayne State College. She is the first volleyball recruit to sign at the present time.



SCOTT STONER captured the singles event of the Wayne City Bowling Tournament with a 652.



PAT RIESBERG won the all events title with a 1913. Layne Beza was second.



MEMBERS OF THE Championship team of the recent Wayne City Bowling Tournament was Bill's and Frank's. Members included from left to right: Greg Shupperd, Bill Sperry, Larry Lueders, Frank Woods, Curt Wheeler and Bill Lueders Jr.

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BASIC COMPUTERS	Marlene Levine	Computer Room	Tues.	7:00-9:00	8	Wed. March 13	\$15.00
GED	Darlene Roberts		Pre-Arrange	Pre-Arrange		Pre-Arrange	No Cost
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Sports Briefs

All-Conference teams coming

WAYNE-In next week's Wayne Herald there will be a list of those area athletes who have been named to their respective all-conference teams. Among the conferences covered in the Wayne Herald are the Lewis & Clark, the NENAC and the NAC.

The Wayne Herald will follow that up with the Annual Wayne Herald All Area Team.

WSC to host track meet

WAYNE-The Wayne State men's and women's track teams will host Dorndt and Westmar in an open track meet on Friday in the Wayne State Recreation Center.

Field events get underway at 4:30 p.m. with the running events scheduled for 6 p.m. No team scoring will be kept and individual athletes may enter on an unattached basis.

It is the last meet of the indoor season for Wayne State track teams. The teams begin the 1990 outdoor season on March 31 in Kearney. Two Wayne State athletes did not place in the NAIA National Indoor meet on March 3 in Kansas City.

Stacy Dieckman threw the shot 42'3" and Tami Miller jumped 16'9" in the long jump. Neither qualified for the final round.

Wildcats earn honorable mention

WAYNE-Steve Dunbar and Eric Priebe of Wayne State have been named to the honorable mention list of the District 11 men's basketball team. Dunbar, a 5-11 junior guard from Omaha, led the Wildcats in scoring this season. He surpassed the 1000 point mark this season and now stands ninth on the all-time scoring list with 1120 points.

Priebe, a 6-4 sophomore forward from Lincoln, led the Wildcats in rebounding this season. The two were the only Wildcats named to the all-district team.

Wayne wrestlers in action

WAYNE-The Little Kids Wrestling Program had a tournament in Pender on Saturday and Wayne had 13 of the 21 who participated, place. Brad Fries, B.J. Sievers, Justin Thede, Tim Zach, Jon Velder and Jason Wehrer all notched first place finishes while Joshua Murtaugh, Tony Mrsny and Craig Fredrickson all placed second. Mike Dorcy and Chad Billheimer managed third place finishes and Adam Jorgensen and Kelly Gunderson placed fourth in their respective weight classes.

In the grades 9-12 category Brent Gamble, Trevor Wehrer and Jason Ehrhardt all placed first while Chris Janke and Jesse Brodersen managed runner-up finishes. Shane Guill placed third for Wayne and Bryan Ruhr placed fourth.

Winside wrestlers take part

WINSIDE-The Winside Little Kids Wrestling team took part in the Neligh Tournament on Saturday and the Winside squad had 15 individual placings. In the kindergarten division Mike Tomasek placed first while Denton Cushing placed fourth.

Eric Vanosdall placed first in the first grade category with Justin Koch placing second and Dustin Wade placing fourth. In the second grade category Jeremy Jaeger took first place in two different categories of weight classes while Gerrin Miller placed second.

Ryan Krueger placed first in his third grade weight class while Justin Bargstadt placed fourth. Jeff Jacobsen placed first in his fourth grade class while Justin Bowers took third place honors. Shaun Magwire placed fourth in his fifth grade category while David Paulson placed second in the sixth grade weight class. Brady Frahm captured first place in his eighth grade weight class.

Leprechaun Run scheduled

WISNER-The Wisner St. Patrick's Day Leprechaun Run is scheduled for Saturday, March 17, beginning promptly at noon. Participants may choose to run in the five mile road race for the 2.2 mile fun run.

Registration and dress will be at the Wisner Auditorium at 11 a.m. the day of the race. Showers will be available. Entry fee is \$8 if it is an early entry and \$10 for entries after March 13.

There will be trophies and medals given to division winners. T-shirts will be given to all participants. Refreshments will be served following the completion of the race. The road race is an official part of the 20th Annual Wisner St. Patrick's Day Festival.

You may obtain entry blanks by writing or calling Tim McGuire at Box 803, Wisner, NE 68791 or phone, 529-6786 during the day and 529-6877 at night.

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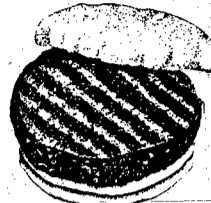


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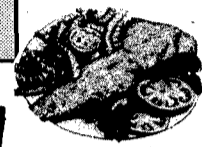


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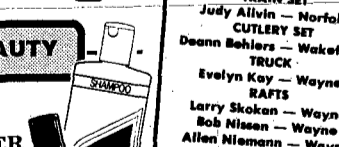
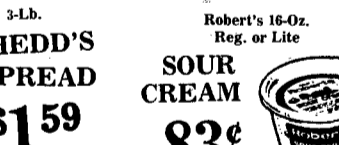
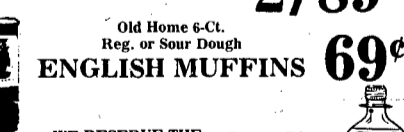
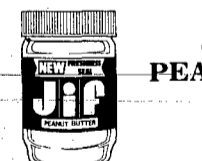
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DISHWASHER
Shirley Gathie - Wayne
TRAIN SET
Judy Alvin - Norfolk
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Deann Behlers - Wakefield
TRUCK
Evelyn Kay - Wayne
RAFTS
Larry Skoken - Wayne
Bob Nison - Wayne
Allen Niseman - Wayne
THERMOS
Alice Wagner - Carroll
BUSHNELL GLASSES
Les Keenan - Wayne
FOOTBALL
Maxine Malar - Wakefield
GROCERY BAGS
Don Anderson - Concord
Veryl Jackson - Winslow
Gary Nelson - Wakefield
Tod Studer - Wayne
Rosa Beckman - Wayne
Nancy Schlessener - Pender
Margaret Clancy - Wakefield
Nancy Johnson - Wakefield
Nancy Schulz - Wakefield
Marilyn Hansen - Wakefield
Irene Lutt - Wayne
Lydia Thomson - Wayne
Mrs. Wilfred Nelson - Laurel
Laurie Evans - Winer
Loretta Magliard - Wakefield
Polly Heitshuser - Lyons
Elaine Hedell - West Point
Don Westhaus - Winslow
Dob Neuba - Carroll
Roger Meyer - Wayne

Obituaries

Lola Bressler

Lola Bressler, 83, of Coleridge died Wednesday, Feb. 28, 1990 at the Park View Haven.

Services were held Saturday, March 3 at Pilgrim Congregational United Church of Christ. The Rev. John Gradwohl officiated.

Lola Faye Bressler, the daughter of George and Bertha Whitney Peck, was born Feb. 3, 1907 at Coleridge. She graduated from Coleridge High School in 1924 and Wayne State College in 1927, later receiving a master's degree from Wayne State. She had taught school at Carroll, Laurel, Wakefield, Coleridge, Belden, Hartington and Chino, Calif. She married Harry M. Bressler on May 29, 1930 at Wayne and had resided in the Coleridge area until moving to Wayne in 1959. She was a member of the First Presbyterian Church in Wayne and sang in the choir. She also was a member of the Order of Eastern Star, Delta Kappa Gamma, Daughters of the American Revolution, Nebraska Retired Teachers Association and Wayne State Alumni Association.

Survivors include one daughter, Mrs. LaVonne Wilkison of Lawtey, Fla.; one son, Patrick Bressler of Santa Cruz, Calif.; and one sister, Mrs. Gerald (Cleone) Litel of Fort Collins, Colo.

She was preceded in death by her parents, husband on Sept. 1, 1976, one sister and one brother.

Burial was in the Coleridge Cemetery with Wintz Funeral Home of Coleridge in charge of arrangements.

Missionary to speak at Concord Free Church

Steve Gregory, pilot with the Mission Aviation Fellowship (MAF), will speak at the Concord Evangelical Free Church on Sunday, March 11 at 7:30 p.m.

Gregory, with his wife Patti and their five-month-old daughter, have accepted an overseas assignment as a pilot/mechanic family with MAF in the country of Indonesia.

The MAF has 113 pilots flying people and supplies in nations from The Netherlands to Zimbabwe and from Mexico to New Guinea.

The mission has 87 planes in-

cluding such older models as a Cessna 150 (used as a trainer) and a DC-3. Their more modern models feature a Hughes 500C Turbine powered helicopter and a Twin Cessna T210 (for high altitude and high performance).

The international ministry is especially known for ferrying other missionaries and families, and for carrying medical personnel and supplies to remote areas.

Gregory will share the work of MAF, his upcoming plans for Indonesia, and will answer questions.

The meeting is open to the general public.

WSC Campus Ministry sponsors presentation

"Real Town: A Parable of Hope for the Nuclear Age" will be presented on the Wayne State College campus on Thursday, March 22.

Sponsored by the Wayne Ecumenical Campus Ministry, the one-woman show features Rosa Burke Perez, a writer/performer committed to promoting world peace through world justice.

Beverly Nitschke, campus pastor, said the public is invited to attend the performance at 8 p.m. in Ley Theatre.

PEREZ COMPOSED "Real Town" to communicate her concerns and to promote the concept of "village politics" in daily life as a vehicle for achieving world peace.

Nitschke said "Real Town," as any good parable should, engages the audience and involves each individual in the action of the story being presented.

"There are no passive listeners at the presentation," stresses Nitschke, adding that "Real Town" entertains, inspires and instructs by focusing on solutions and delivering a refreshing point of view in which

each member of the audience is encouraged to address his or her own concerns and instills the certainty that one does make a difference in the world.

BECAUSE THE heroes and heroines of "Real Town" are singularly aware of both the threat and the potential of the Nuclear Age, they know the world's survival is up to them.

Nitschke said Perez has done a "superb" job of capturing the emotions and thoughts of her audience and challenging each person present to wrestle with a decision and seriously consider an active role in the world of preserving quality life on planet earth.

FUNDING FOR "Real Town" is provided in part by a gift from Lutheran Brotherhood Branch 8212 and by a grant from the Nebraska Committee for the Humanities.

Admission to the show is free, however there will be an opportunity to contribute to related expenses.

Seminar scheduled

The Wakefield Christian Church will host a seminar, entitled "Coping With Crisis," on Thursday, March 15 at 7:30 p.m. The church is located at 3rd and Johnson Sts.

The seminar will be led by Don Hunt of the Gateway Singers, well-known throughout the Midwest for their singing and ministry.

Hunt has been a member of the group since its formation and will share with the seminar participants how they each can cope with the crises that occur in their

daily lives and how God can be praised even in times of stress and trial.

Hunt also will share with the audience how he has learned to cope with the effects of a stroke at age 24 that left him partially paralyzed.

All area residents are invited and encouraged to attend the seminar. A free will offering will be taken to help defray the speaker's expenses.

'Patrol' to perform

WAYNE - The drama group Soul Patrol of Trinity Bible College in Ellendale, N.D., will make a special appearance at the World Outreach Center at 901 Circle St. in Wayne, Neb. on Saturday, March 10 at 6 p.m.

Soul Patrol will be presenting a drama and skit performance, which is based on the Bible. The presentations are designed to bring the message of God's word to life.

Some of the skits draw out inconsistencies that exist in people's lives and encourage them to change. People seem to feel challenged to walk the life that Christ did after they experience what has been called a powerful presentation of Soul Patrol.

Social Security Debate continues over funds

According to Glenn Lane, social security manager in Norfolk, as the balance in the Social Security trust funds continues to grow, so does the public debate about the proper use of this money. Intended for benefit payments in the next century, the increase has stimulated interest in more short-term uses.

At stake is the combined retirement, survivors and disability trust funds which increased by \$38.8 billion in the last fiscal year. Lane states that those funds are projected to reach a trillion dollars by the turn of the century and peak at about 2.8 trillion in today's dollars by the year 2020.

Some of the current debate centers on consideration which is being given to possible other uses, such as higher benefits, or the lowering of social security taxes to return social security to a pay-as-you-go system. Both of these suggested alternatives ignore the issues which led to social security's current good health.

In 1983, remedies were devised by the bipartisan Commission on Social Security for a then financially troubled social security system. Congress adopted the Commission's recommendations — higher

social security taxes, benefit cuts and coverage extensions — in an effort to resolve not only the immediate problems, but also insure the ability of the trust funds to pay benefits in the next century.

Lane also says that projections show that, as the overall population ages, fewer workers will be paying into the system and more retirees will be receiving benefits. During the 1990's the "baby boom" generation in the workforce assures a ratio of three workers for each person receiving benefits. However, when the baby boomers reach retirement age, around the year 2010, the ratio will drop to only two workers for each beneficiary. The gradual increase in trust fund reserves now is needed to allow payment of benefits to these future retirees.

While the debate will, no doubt, continue, the new Commissioner of Social Security, Gwendolyn S. King, has vowed to protect the trust funds against diversion for other uses. "Our job is to make sure the money is there for the benefits," she has said.

Letting the funds accumulate as provided under current law will insure financial stability for well into the next century.

Church Services

Wayne

EVANGELICAL FREE
1 mile east of Country Club (David Dickinson, pastor)

Thursday: College and career Bible study, Wayne State College Student Center Prairie Room, 7 p.m. Sunday: Sunday school, 9:30 a.m.; worship, 11; prayer and share, 6 p.m.; AWANA Jr's (seventh through 12th grades) at the church, 7. Wednesday: AWANA Cubbies and Sparks meet at the church, 6:45 p.m.; AWANA Pals, Pioneers, Chums and Guards meet at Wayne National Guard Armory, 6:45.

FIRST BAPTIST
(Gordon Granberg, pastor)

Sunday: Sunday school, 9:30 a.m.; coffee and fellowship, 10:30 to 10:45; worship, 10:45. Wednesday: Midweek service, 7:30 p.m.

FIRST CHURCH OF CHRIST (Christian)
1110 East 7th (Vic Coston, pastor)

Sunday: Sunday school, 9:30 a.m.; worship, 10:30.

FIRST TRINITY LUTHERAN
Altona Missouri Synod (Ricky Bertels, pastor)

Sunday: Sunday school, 9:15 a.m.; worship, 10:30; Lutherans For Life, Altona, 7:30 p.m. Wednesday: Lenten worship at St. Paul's, rural Wakefield, beginning with hymn sing at 7:15 p.m. and worship at 7:30, with coffee following.

FIRST UNITED METHODIST
(Keith W. Johnson, pastor)

Thursday: Trustees, 7:30 p.m. Sunday: Worship, 9:30 a.m.; coffee and fellowship, 10:30; Sunday school, 10:45; Lenten service, 7 p.m.; new membership class, 8. Monday: Vespers, noon; facility development committee meeting, 7:30 p.m. Wednesday: UMW executive board, 11:30 a.m.; United Methodist Women luncheon, 12:30 p.m.; youth choir, 4; Wesley Club, 5; bell choir, 6:15; chancel choir, 7; evening UMW, 8.

Worship, 6:45 p.m.; board of education, 7:30; board of stewardship, 7:30; board of trustees, 7:30; church council, 8:30. Tuesday: Evening Circle, 7:30 p.m. Wednesday: Men's Bible breakfast, Popo's, 6:30 a.m.; Living Way, 9; Ladies Aid, 2 p.m.; junior choir, 6; midweek and confirmation classes, 6:30; Lenten worship, 7:30; senior choir, 8:30.

INDEPENDENT FAITH BAPTIST
208 E. Fourth St. (Neil Helmes, pastor)

Sunday: Sunday school, 10 a.m.; worship, 11; evening worship, 6:30 p.m. Wednesday: Choir practice, 7 p.m.; Bible study, 7:30. For free bus transportation call 375-3413 or 375-4358.

JEHOVAH'S WITNESSES
Kingdom Hall
616 Grainland Rd.

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.

ST. ANSELM'S EPISCOPAL
1006 Main St. (James M. Barnett, pastor)

Sunday: Services, 10 a.m., except second Sunday of each month at 7:30 a.m.

ST. MARY'S CATHOLIC
(Donald Cleary, pastor)

Saturday: Mass, 6 p.m. Sunday: Mass, 8 and 10 a.m.

WAYNE PRESBYTERIAN
(Dr. John G. Mitchell, pastor)

Sunday: Worship, 9:45 a.m.; coffee and fellowship, 10:35; church school, 10:45. Tuesday: Brownies, 6:30 p.m. Wednesday: Confirmation class, 7 p.m.

WAYNE WORLD OUTREACH CENTER
(Assembly of God)
901 Circle Dr. (Bob Schoenherr, pastor)

Sunday: Worship, 10 a.m.; prayer meeting, 6 p.m. Wednesday: Adult and children's Bible teaching, 7 p.m. For more information phone 375-3430.

Allen

FIRST LUTHERAN
(Duane Marburger, pastor)

Thursday: WELC meeting (note change in date), 7:30 p.m. Sunday: Worship, 9 a.m.; Sunday school, 10. Wednesday: Lenten service in Allen, 7:30 p.m.; church council meets following service.

SPRINGBANK FRIENDS
(Roger Green, pastor)

Sunday: Sunday school, 9:30 a.m.; worship, 10:30; praise fellowship, 7 p.m. Tuesday: Class 9 with BeAnna Emry, 2 p.m. Wednesday: Adult and youth Bible study at the church, 7:30 p.m.

UNITED METHODIST
(T. J. Fraser, pastor)

Friday: UMW meets at the church at 1:45 p.m. (bring sandwiches) to travel to the Wakefield Health Care Center to assist with

bingo. Sunday: Worship, 10:30 a.m.; Sunday school, 10:50; farewell coffee for Clarence Malcoms following service; UMYF movie time (bring your own pop), 4:30 p.m.; Bible study with Clair Schuberts, 7:30. Tuesday: Sunshine Circle, Phyllis Geiger hostess, 2 p.m.; administrative council, 7:30, followed with meeting of centennial committees. Wednesday: Lenten service at Dixon, 7:30 p.m.

Dixon

LOGAN CENTER UNITED METHODIST
(Ron Mursick, pastor)

Sunday: Worship, 9:15 a.m.; Sunday school, 10:15.

DIXON UNITED METHODIST
(T. J. Fraser, pastor)

Sunday: Worship, 9 a.m.; Sunday school, 10.

DIXON ST. ANNE'S CATHOLIC
(Norman Hunke, pastor)

Sunday: Mass, 10 a.m.

Hoskins

PEACE UNITED CHURCH OF CHRIST
(John David, pastor)

Sunday: Sunday school, 9:30 a.m.; worship, 10:30. Wednesday: Lenten service (special music by Sisters of Immaculata Convent), 7:30 p.m., with fellowship hour following.

TRINITY EVANGELICAL LUTHERAN
(James Nelson, pastor)

Friday: Pastor/teacher get-together at Stanton. Saturday: Science and Art Fair at Waco Lutheran High School. Sunday: Sunday school and youth Bible class, 9 a.m.; worship, 10. Tuesday: Bible study, 7 p.m. Wednesday: Confirmation class, 3 and 4:15 p.m.; Lenten service (Pastor Krohn of Hadar guest speaker), 7:30; choir, 8:30.

ZION LUTHERAN
(Gerald Schwanke, pastor)

Friday: Fellowship, 7:30 p.m. Sunday: Worship, 8:30 a.m.; Sunday school, 9:30. Tuesday: Bible class, 7:30 p.m. Wednesday: Confirmation class, 4 to 5 p.m.; Lenten service at Zion, 7:30.

WORD OF LIFE MINISTRIES

Thursday: Bible study, 10 a.m. Sunday: Sunday school, 10 a.m.; service, 10:30. Wednesday: Teen group (371-6583), 7 p.m.; prayer service, 7.

ST. PAUL'S LUTHERAN

Thursday: Confirmation, 4:30 p.m. Sunday: Worship, 9 a.m.; Sunday school, 10. Wednesday: Joint Lenten service at Immanuel Lutheran, Wakefield.

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EVANGELICAL FREE
(Bob Brenner, pastor)

Thursday: Men's and ladies Bible studies, Concord Senior Center, 6:30 and 9:30 a.m.; Bible study in Wayne, noon. Sunday: Sunday school, 9:30 a.m.; worship, 10:30; choir and Easter cantata practice, 6:30 p.m.; evening service, 7:30. Tuesday: Quarterly business meeting, 7:30 p.m. Wednesday: Quiz team practice, 6:45 p.m.; AWANA, 7; adult Bible study and prayer, 7:30; FCYF, 7:45.

UNITED LUTHERAN
(Kenneth Marquardt, pastor)

Sunday: Sunday school, 9 a.m.; worship, 10:15.

UNITED PRESBYTERIAN
(Jerry Blinn, pastor)

Sunday: Sunday school, 9:30 a.m.; worship, 10:30; choir practice, 11:30. Wednesday: Youth Lenten breakfast, 7:30 a.m.; junior choir, 3:30 p.m.; confirmation, 4; Lenten service, 7.

UNITED METHODIST
(Ron Mursick, pastor)

Sunday: Sunday school, 9:30 a.m.; worship, 10:45.

Leslie

ST. PAUL'S LUTHERAN
(Ricky Bertels, pastor)

Thursday: Ladies Aid, 2 p.m. Sunday: Worship, 9 a.m.; Sunday school, 10. Tuesday: Men's Club, 7:30 p.m. Wednesday: Lenten service at St. Paul's, 7:15 p.m.

Wakefield

CHRISTIAN
(David Rusk, pastor)

Saturday: Children's choir, 10 a.m. Sunday: The Christian Hour, broadcast KTCH, 8:45 a.m.; Bible school, 9:30; worship, 10:30; congregational meeting, 11:30; youth activities, 5 p.m. Tuesday: Ladies Bible study at Wakefield Health Care Center, 9 a.m. Wednesday: Bible study open to everyone, 7 p.m.

EVANGELICAL COVENANT
(Charles D. Wahlstrom, pastor)

Thursday: Choir practice, 7 p.m. Friday-Saturday: Men and boys retreat. Saturday: Confirmation, 9 a.m. Sunday: Sunday school for everyone, 9:30 a.m.; worship, 10:45; church board meeting, 7 p.m. Monday: Ruth Circle, 7:30 p.m. Tuesday: Men's Lenten breakfast, 6:30 a.m. Wednesday: Covenant Women, 2 p.m.; Bible study, 7.

Laurel

CHURCH OF THE OPEN BIBLE
(Leo Brotzman, pastor)

Sunday: Sunday school, 9:30 a.m.; worship, 10:30; prayer, preaching, 7:30 p.m. Wednesday: Pastoral teaching, 7:30 p.m.

EVANGELICAL CHURCH
(John Moyer, pastor)

Sunday: Bible class hour, 9:30 a.m.; worship, 10:30; evening worship, 7 p.m. Wednesday: Bible study, prayer time and Kid's Club, 7:30 p.m.

IMMANUEL LUTHERAN
(Christopher Roepke, pastor)

Sunday: Sunday school, 9 a.m.; worship, 10. Tuesday: Bible class, 9:30 a.m. Wednesday: Confirmation, 4 p.m.; choir, 6:30; Lenten service, 7:30.

ST. MARY'S CATHOLIC
(Norman Hunke, pastor)

Friday: Stations of the Cross, 8

p.m. Saturday: Mass, 7 p.m. Sunday: Mass, 8 a.m.

ST. JOHN'S LUTHERAN
(Bruce Schut, pastor)

Thursday: "Pictures of Passion" Bible study, 10 a.m. and 7:30 p.m. Friday: Ruth Bible study, 2 p.m. Sunday: Sunday school and Bible study, 9:15 a.m.; worship, 10:30; camp fund raiser dinner and auction, 11:30; Lutheran Youth Fellowship, 6:30 p.m. Wednesday: Weekday classes, 3:45 p.m.; worship, 7:30.

SALEM LUTHERAN
(Ted Youngerman, interim)

Sunday: Worship at Wakefield Health Care Center, 8:15 a.m.; church school and high school youth, 9; adult class, 9:15; worship, 10:30. Monday: Church council, 7:30 p.m. Tuesday: Extra quilt day, 9:30 a.m. Wednesday: Extra quilt day, 9:30 a.m.; seventh and eighth grade confirmation, 4 p.m.; Lenten service, 7:30; senior choir, 8:30.

Winside

ST. PAUL'S LUTHERAN
(Jeffrey Lee, pastor)

Thursday: Pastor's office hours, 9 to 11:30 a.m. Friday: Pastor's office hours, 9 to 11:30 a.m. Sunday: Sunday school and Bible classes, 9:10 a.m.; worship, 10:30; centennial meeting and trustees meeting, 11:30. Monday: Pastor's office hours, 9 to 11:30 a.m.; women's Bible study, 9:30. Tuesday: Pastor's office hours, 9 to 11:30 a.m.; Sunday school teachers meeting, 7:30 p.m. Wednesday: Pastor's office hours, 9 to 11:30 a.m.; young mothers Bible study, 9:30; midweek, 6:30 p.m.; worship, 7:30.

TRINITY LUTHERAN
(Peter and Marsha Jark-Swain, pastors)

Sunday: Sunday school, 9:30 a.m.; worship, 10:30. Wednesday: Churchwomen, 2 p.m.

UNITED METHODIST
(Marvin Coffey, pastor)

Sunday: Worship, 11:05 a.m. Tuesday: Bible studies, 2 and 7:30 p.m.

IMMANUEL LUTHERAN
(Dr. Ken Block, speaker)

Sunday: Sunday school, 9:30 a.m.; worship, 10:30. Monday: Ladies Aid visits Wakefield Health Care Center, 2:30 p.m.

PRESBYTERIAN
(Jesse and Arlene Patrick, pastors)

Thursday: Ruth Circle with Ver-netta Busby, 2 p.m. Sunday: Church school opening worship,

SCHUMACHER FUNERAL HOMES WAYNE CARROLL WINSIDE LAUREL

375-3100
Steve & Donna Schumacher

GRACE LUTHERAN Missouri Synod
(James Pennington, pastor)
(Jeffrey Anderson, associate pastor)

Saturday: Bible breakfast, Popo's, 6:30 a.m.; Couples Club volleyball and pizza, 6:30 p.m. Sunday: The Lutheran Hour, broadcast KTCH, 7:30 a.m.; Sunday school and Bible classes, 9; worship with communion, 10. Monday:

SOUL FOOD

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Lutheran Church-Missouri Synod
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Bible School
9:00 am
Worship Sunday
10:00 am
Worship Monday
6:45 pm
Lenten Service
Wed. 7:30 pm

Come Grow With Us in GRACE

Management seminar slated

AREA - Effective Employee Performance Evaluation, one of a series in UNL's Management Development Certificate Program, will be offered at Northeast Community College March 23 from 9 a.m. to noon and 1 to 4 p.m.

The program provides an opportunity for managers, supervisors, and persons wishing to prepare for management positions to develop skills that are crucial to management effectiveness.

Presenter Cary Thorp, an associate professor of management in the College of Business Administration, will explore performance evaluation systems and develop practical techniques that can be used to make appraisals more effective. He will discuss performance standards and objectives, action plans, work performance documentation, and legal aspects of evaluation. Dr. Cary is co-author of a book on personnel management and has written numerous articles on the subject. He received the distinguished teaching award from UNL in 1981.

Interested persons should contact UNL, 472-2175, to register.

Small businesses may be eligible

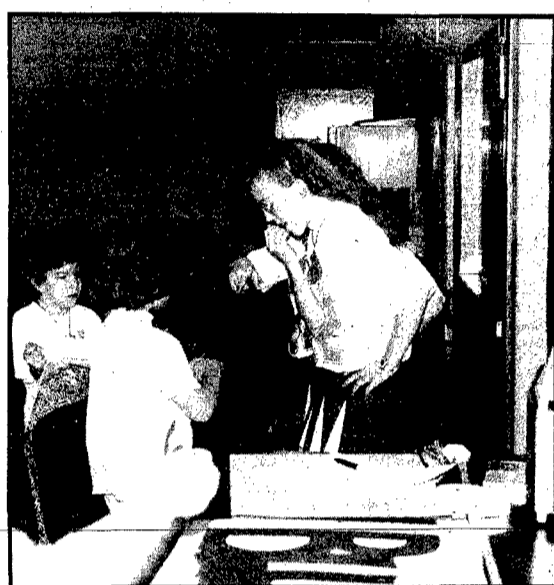
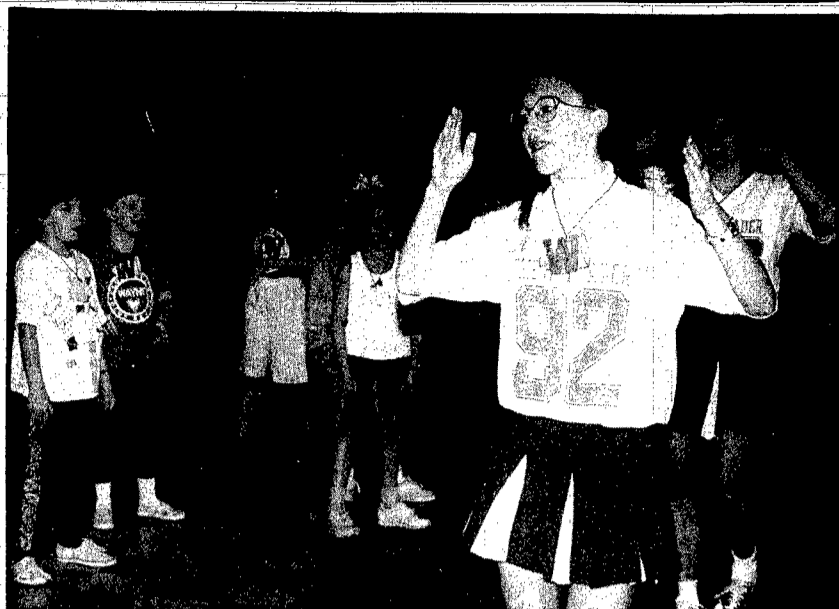
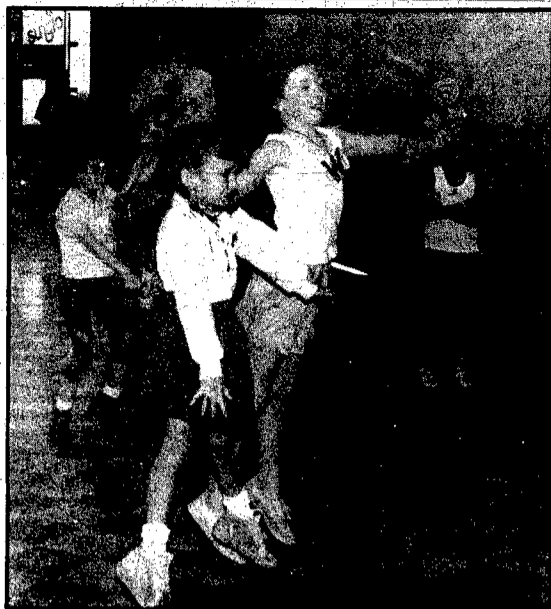
AREA - U.S. Senators Jim Exon and Bob Kerrey, announced recently that the U.S. Small Business Administration is accepting loan applications for small businesses affected by last year's drought.

Only agriculture-dependent businesses and cooperatives in the 73 counties in Nebraska that were declared a disaster area during last year's drought are eligible to apply for the four percent interest, Economic Injury Disaster Loans. According to the Small Business Administration, farmers and ranchers are not eligible for these loans.

Counties in northeast Nebraska in the area which are listed include: Cedar, Dixon and Wayne.

Applicants must not have credit elsewhere and must have a substantial decrease in sales or other forms of economic injury due to the losses incurred by farmers and ranchers to whom the business usually sells. The loans are not meant for businesses that were physically damaged.

Eligible businesses have until Aug. 14, 1990 to file an application. Loan information and applications may be requested by calling the Small Business Administration at 1-800-527-7735.



Training future cheerleaders

YOUNG GIRLS FROM AROUND THE AREA showed up Saturday, March 3 to attend a cheerleading clinic at West Elementary, put on by the Wayne High School Cheerleaders. Pictured in the various shots above include: (top, left) Cody Mrsny and friend practice their jump routine after cheerleaders Hollie Trube and Heidi Hansen showed them some jumps. (Top, right) Trube (near) and Hansen (far) show one of the youth who attended Saturday's clinic. (Bottom, left) WHS cheerleader Tera VandeVelde ties an identification tag around Jessica Woehler's neck after Woehler had registered for the clinic. (Bottom, right) Trube takes a minute from teaching to listen to some of the questions posed by Alyson Powers and friend. In all, the cheerleaders taught cheers in the all-day clinic to about 100 of the area's youth. At any rate, all the children and cheerleaders seemed to be having a good time.

Photography: Mark Crist

News Briefs

Heier completes basic training

AREA - Army National Guard Pvt. Jerry A. Heier has completed basic training at Fort Knox, Ky.

During the training, students receive instruction in drill and ceremonies, weapons, map reading, tactics, military courtesy, military justice, first aid and Army history and traditions.

Heier is the son of Byron A. and Barbara C. Heier of Wayne. The private is a 1986 graduate of Wayne High School.

Reeg qualifies for dean's list

WAYNE - Robert Arnold Reeg, Wayne, has qualified for the fall semester dean's list at Wake Forest University. To be named to the dean's list, students must maintain a grade point average of 3.0 or more.

Reeg, a freshman at Wake Forest, is the son of Bill and Betty Reeg, Wayne.

Group meets with senators

AREA - Thirty-one northeast Nebraska Farm Bureau members from Knox, Cedar, Dixon, Dakota, Pierce and Wayne Counties attended a supper with the senators at the Other Office at Carroll on March 3.

Following the meal, Sens. Erloy Hefner and Gerald Conway spoke on their priority bills and other pending legislation. A question and answer session followed the senator's remarks.

Issues discussed included LB 1059, LB 931, LB 259, state sales tax on machinery and parts, sales tax on food, low level radioactive waste, school financing and pseudorabies bill.

Goat Association meets in Hoskins

AREA - Northeast Nebraska Dairy Goat Association met March 4 at Big Ern's in Hoskins. The meeting was presided over by president Rosemary Severson. Reports of Ag Days in Norfolk were given by Linda Smith, Richard Ullarich and Rosemary Severson. It was decided NENDGA will participate in the Pierce Thrashing Bee to be held Sept. 15-16. Contact Terry Kumm in Norfolk if you would like to help.

A BHIA test is planned in Madison May 6 in conjunction with the Spring Goats Bath. This is open to all ADGA and 4-H members statewide.

The meeting continued with an enlightening round table discussion on kidding.

Three local students make dean's list

AREA - Three Wayne High School graduates were among the 395 students who made the College of Engineering and Technology Dean's List at the University of Nebraska-Lincoln for the fall semester of the 1989-90 school year.

Navjot Singh Johar, Scott Daniel Milliken and Brian W. Schmidt each were selected to the Dean's List for outstanding academic effort during the fall semester. Schmidt made the Dean's List with a 4.0 grade point average for the semester.

Students named to the Dean's List in the college of engineering and technology achieved a 3.5 or better grade point average (4.0 equals A) while carrying 12 or more graded credits, according to Dean Stanley Liberty.

Airman in West Germany

AREA - Air Force Airman First Class Douglas J. Geigle has arrived for duty in West Germany. He is an apprentice air traffic control operator with the 2134th Communications Squadron.

Geigle is the son of Lucille N. Geigle of Wall, S.D.

His wife, Jennifer, is the daughter of Wilmer E. and Joyce L. Best of rural Allen.

Local student accepted at Dana College

BLAIR - Kent Chase, son of Wayne and Carol Chase of Allen and a senior at Allen High School, has been accepted by Dana College in Blair as an incoming freshman for the 1990-91 academic year.

Dana is a private four-year liberal arts college of the Evangelical Lutheran Church in America.

Three area students named tutors

AREA - Three area students attending Wayne State College have been named tutors for the 1990 spring semester.

Julie Warmemunde, Winside, will be a tutor for clothing design and historical costumes. Roni Johnson, Wayne, will be tutoring students in elementary and special education, while Brenda Janke, Carroll, will be tutoring students in accounting.

Local student accepted at Dana College

AREA - Teresa Ellis, daughter of Teddy and Cleo Ellis of Wayne, has been accepted at Dana College as an incoming freshman for the 1990-91 academic year.

Currently, Ellis is attending Wayne-Carroll High School.

Dixon County chapter

Pheasants Forever banquet scheduled

The Dixon County chapter of Pheasants Forever has announced that it will hold its first annual banquet on Friday, March 16 at 6:30 p.m. in the Allen fire hall.

Chapter President Stan McAfee of Allen said all area residents concerned with the restoration and preservation of ringneck pheasants are invited to attend the banquet.

Ticket information may be obtained from McAfee, 287-2684, or from Tom Anderson of Wakefield, chapter vice president, 287-2675.

Banquet speaker will be Ken Soloman, Pheasants Forever field representative from Huron, S. D. The evening will include an auction of a special edition shotgun and wildlife prints. In addition, there will be a raffle and door prizes.

"WHEN IT COMES to

conservation, there are a lot of interested people with good intentions who would really like to make a positive difference in the restoration and preservation of farmland wildlife, but just don't know how to go about it," said McAfee.

McAfee added that the county chapter retains most of the money raised at its annual banquet and uses the funds for habitat work with local farmers and landowners in the immediate area.

In 1988 alone, Pheasants Forever chapters completed more than 8,000 projects which encompassed over 220,000 acres of land.

Persons interested in learning more about the Pheasants Forever conservation program are asked to contact McAfee or Anderson.

Conference planned

Support group to meet

AREA - The Norfolk Support Group for Divorced, Widowed and Separated and Northeast Community College are sponsoring a conference at the college March 24. *Being Single - Learning To Live It - Maybe Even Like It!* will begin with registration at 8:30 a.m. in the Activities Center.

Presenters and their topics are: Nancy Schwede, Self-Esteem; Bob Peitz, New Relationships - Take It Easy, Take It Slow; and Jerry Bock-

hoven, Communication. The conference will conclude at 4 p.m. Stipends are available for people who cannot afford conference fees. Participants may meet at the Norfolk Elks Club for a banquet and dance in the evening for an additional fee.

Pre-registration is requested by March 21. Mary Abbound, 371-8289, or Jean Wubben, 644-0440, may be contacted for more information.

Happy 18th!



Love, Sis

Has dry weather affected the performance of your crops? Chances are, your soil fertility levels have also changed.

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15 Year Anniversary Open House

Friday, March 9

10:00 a.m. - 3:00 p.m.

• Bar-B-Que Sandwiches • Chips • Drink

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WINSIDE, NE



THANK YOU FOR YOUR PATRONAGE!

Dianne Jaeger
286-4504

SENIOR YOUTH GROUP

Members of the Trinity Lutheran Church Senior Youth Group met after church Sunday and went to Norfolk for dinner. Joining them were Mr. and Mrs. Brad Roberts, Pastor Peter Jark-Swain, Bob Krueger and Peg Eckert, their leader. After lunch they went to a movie then had a brief business meeting at the church. Their next meeting will be Sunday, April 1 after church.

COTORIE CLUB

Irene Ditman hosted the Thursday Cotorie Club. Prizes were won by Twila Kahl, Jane Witt, Gladys Gaebler and Leora Imel. The next meeting will be today. (Thursday) at Gladys Gaebler's.

SUMMER RECREATION

Members of the Winside Summer Recreation Committee met Thursday and tentatively set March 25 for a co-ed volleyball tourna-

ment to raise funds for the summer program. Contact Randy Miller or Lee Koch to sign up.

The group has also discussed having baton and swimming again this summer. Lee Koch has agreed to be the boys baseball and the girls softball coach. The next committee meeting will be Thursday, March 22 at the high school at 7:30 p.m.

ANNIVERSARY OPEN HOUSE

Ray's Locker of Winside will celebrate its 15th anniversary with an open house on Friday, March 9 from 10 a.m. to 3 p.m.

Barbecue sandwiches, chips and drinks will be served.

SOCIAL CALENDAR

Thursday, March 8: Centennial style show committee, Lynn Wacker, 2 p.m.; Junior Girl Scouts, firehall, 3:45 p.m.; Neighboring Circle, Lorraine Denklau; little kids Wrestling Practice, high school, 6:30-8 p.m.

Friday, March 9: Lutheran Hospital Guild: Irene Meyer, Hilda Bargstadt; Siouxland Blood Bank, Auditorium, 9-2 p.m.; G.T. Pinochle, Laura Jaeger; open house, Winside Animal Clinic 8-5 p.m.; open AA meeting, Legion Hall, 8 p.m.; 15th Anniversary open house at Ray's Locker, 10 a.m. to 3 p.m.; Saturday, March 10: Public Library 9-12 and 1-3 p.m.; little kids Wrestling Tournament, Winside high school, 9 a.m. to 3 p.m.; American Legion District 3 Convention, Oakland; YMCA Swimming, 6-9:45 p.m.; Centennial Ball, Winside Auditorium, 7:30-12:30 p.m.

Sunday, March 11: Sunday Night Pitch, Dolly Warnemunde; 80th birthday open house for Otto Carstens, St. Paul's Lutheran Church basement.

Monday, March 12: Public Library 1-6 p.m.; Senior Citizens, Auditorium, 2 p.m.; Cadette Girl Scouts, firehall, 3:45 p.m.; Pageant Committee, Lena Miller, 7 p.m.

Tuesday, March 13: Bear's firehall, 3:45 p.m.; little kids wrestling practice, high school, 6:30-8 p.m.; Tuesday Night Bridge, Alvin Bargstadt; Town and Country, Carol Jorgensen; Acrylic Paint Class, elementary school, 7-10 p.m.

Wednesday, March 14: Public Library, 1:30-3:30 p.m.; Webelo's firehall, 3:45 p.m.; Brownies, elementary library, 3:45 p.m.; TOPS, Marian Iversen, 5 p.m.; Women's Club, Barb Leapley, 7 p.m.

Thursday, March 15: Center Circle Club, Betty Andersen; 80th birthday open house for Carolyn Siedschlag, Stop Inn, 2-4 p.m.; Junior Girl Scouts, firehall, 3:45 p.m.; little kids wrestling practice, high school, 6:30-8 p.m.; American Legion Birthday, potluck at Legion Hall, 6:30 p.m.

Visiting in the Don and Marilyn Leighton home from March 1 until May 10 is Mrs. Alberta Ross of Canonsburg, Penn. She is Mrs. Leighton's mother.

Wayne Senior Center

Thursday, March 8: Coffee, 9 a.m.; bowling, 1 p.m.; bingo, 1 p.m.

Friday, March 9: Legal Aid, noon; cards for the afternoon.

Monday, March 12: Current events, 1 p.m.

Tuesday, March 13: Bowling, 1 p.m.; Bible study, 1:30 p.m.

Wednesday, March 14: Coffee, 9 a.m.; VCR film, 1 p.m.

Thursday, March 15: Bowling, 1 p.m.; bingo.

Correction

A headline which appeared in the Monday, March 5 issue was apparently misleading. The date for the local Lions Club competition is scheduled for April 22.

Hoskins News

Mrs. Hilda Thomas
505-4599

TRINITY LUTHERAN LADIES AID

Trinity Lutheran Ladies Aid met at the school library Thursday afternoon. Mrs. Martha Behmer was hostess. Mrs. Emelia Wantock was a guest. The meeting opened with a hymn and Pastor Nelson led in the study of the parable, "The Unforgiving Servant". President, Mrs. Gerald Bruggeman conducted the meeting. Mrs. Lane Marotz reported on the previous meeting and Mrs. Alvin Wagner gave the treasurer's report.

An invitation was read from the Immanuel Lutheran Ladies Aid at Hadar, to attend their guest day on April 4. Other correspondence was read and committee reports were given. Committees for March are: visiting, Mrs. Howard Fuhrman and Mrs. Martha Green; church notes, Mrs. Myron Deck, and care of communion ware, Mrs. Harold Brudigan. The birthday song was sung for members having birthdays in February and March. The meeting closed with a hymn, the Lord's Prayer and the Table prayers.

The next meeting will be at the Trinity school basement on April 5. Hostess will be Mrs. Bill Borgmann.

ZION LUTHERAN LADIES AID - L.W.M.L.

The Zion Lutheran Ladies Aid - L.W.M.L. met at the church basement, Thursday afternoon. Mrs. Elaine Ehlers led in Lenten devotions. President, Mrs. Mel Freeman, conducted the business meeting. For roll call, members paid 3 cents to the penny pot if they were of Irish descent and 5 cents if not. Mrs. Orville Luebe read the report of the previous meeting and Mrs. Clem Weick gave the treasurer's report.

Winside Stop Inn designated new centennial headquarters

The Winside Stop Inn has been designated as Winside's new centennial headquarters, following the closing of Gramma's Attic.

Centennial souvenirs which may be purchased at the headquarters include ceramic cups, steins, salt and pepper shakers, plates, toothpick holders, bells, T-shirts, sweatshirts, belt buckles, playing cards, postcards, banks, pot hats and derbies, neckties, logo buttons and Brothers of the Brush buttons.

THERE ARE still \$20 certificates available for a one-of-a-kind handmade centennial clock. The clock is made from ash wood with a quartz movement, Westminster

chimes and an engraved gold pendulum with the Winside logo etched on the glass. Only 100 certificates will be sold for the clock, and persons wishing additional information are asked to contact Daisy Janke or Veryl Jackson.

Chances also are available for an original gold-barreled Winchester Model 94 30-30 lever action rifle which also features an engraved gold plate and a walnut stock. The rifle is valued over \$600. Tickets may be purchased from Randall Bargstadt, chairman, or at the Winside State Bank, Winside Stop Inn, Oberle's Market and Winside Welding.

Both the clock and rifle are on display at the Winside State Bank.

MEMBERSHIPS IN the Winside \$50 Club are still available. Persons donating \$50 to the club have the option after the Winside centennial to receive it back if there are profits from the celebration.

A thermometer posted in the window of the centennial headquarters shows current members. Interested persons are asked to contact chairmen Daisy Janke or Veryl Jackson.

Winside centennial cookbooks also are available at the Winside State Bank, the centennial headquarters, or by contacting Barb Leapley or Lorraine Prince.

Laurel News

Annette Pritchard
256-3481

ALTAR SOCIETY

St. Mary's Altar Society will meet today (Thursday) at 7:30 p.m. in St. Mary's Parish Hall. Hostesses are Dianne Anderson, Elsie May, Jeanette Penne, Tizzy Dickes, Jan Casey, Luella Carmen and Jayme Weinandt. Birthday honorees are Betty Olsen, Jane Riefenrath, Kathy Ferris, Shirley Gunn, Marietta Freeman, Luella Carmen, Dorothy Sanders, Cindy Gothier and Made-lyon Dresden.

HILLCREST CARE CENTER CALENDAR

Thursday, March 8: Hair Day, 9

a.m.; Merry Music Maker, 2 p.m.

Friday, March 9: Bible study, 2 p.m.; Cards, 3 p.m.

Saturday, March 10: Videos and Lawrence Weik.

Sunday, March 11: Laurel United Methodist Church Services, 2 p.m.

Monday, March 12: Mess 'n' Fun, 1:30 p.m.; sixth graders visit, 2:40 p.m.; cards, 3 p.m.

Tuesday, March 13: Hair Day, 9 a.m.; Harry Wallace at the Organ, 10:30 a.m.; Mess 'n' Fun, 1:30 p.m.; Dancercise, 2:15 p.m.

Wednesday, March 14: Sing-a-long, 9:30 a.m.; Cornhusker Trio, 2 p.m.

Dixon News

Mrs. Duddley Blatchford
584-2588

WORLD DAY OF PRAYER

World Day of Prayer was held on Friday at St. Anne's Catholic Church. Other community churches involved were the United Methodist Church, Dixon; St. Anne's Catholic Church, Dixon; the Evangelical Free Church, Concord; and the Concordia Lutheran Church, Concord. Following the service, lunch was jointly served at St. Anne's Parish Hall.

Elsie Patton and Hildigard Thomas visited Lovey Yount at the Missouri Valley Hospital.

Mr. and Mrs. Gordon Casal, Belden, visited Elsie Patton at her home on Sunday.

Thursday, Cindy Garvin of Leigh visited her parents, Mr. and Mrs. Bill Garvin in their home, Dixon. On Friday, Cindy Garvin and Bill Garvin went to the state tournaments to see the Leigh school team play.

Saturday evening in honor of Mary Ann Garvin and Cindy Garvin's birthdays Mr. and Mrs. Bill Garvin and Kevin, Cindy Garvin, Mr. and Mrs. Tim Garvin and Brady, Lori Garvin and Carol Vacha had supper at the Black Knight in Wayne.

Wakefield News

Mrs. Walter Hale
287-2728

ATTENDS HEALTH FAIR

Wakefield area Girl Scouts attended a health fair on Feb. 19 at the Wayne Armory. Over 100 girls participated, including scouts from Wayne and Winside. The fair was held in conjunction with world wide Girl Scout Thinking Day, which is officially celebrated on Feb. 22.

Stations included heart rate, burns, disabilities, shock, sprains, fractures and many more. Each scout was able to attend seven stations.

Attending from Wakefield were Timarie and Javanah Bebee, Brooke Gardner, Nichole Jensen, Dorothy and Sabrina Kucera, Amy and Aubrey Leonard, Traci and Lisa Potter, Jennifer and Jamie Puls, Melissa Turney, Amber and Heather Kramer, Karen and Julie Schroeder, Jamie Ruden, Kayla Erwin, Linnea Wahlstrom, Amanda Ekberg, Michelle Schwarten, Amber Johnson, Sarah Addink, Maggie Brownell, Kristin and Susan Brudigam, Lindsay Jensen, Brittany Peters, Erin Salmon, Lacey Brown, Rene Wilde, Ami Hampl, Penny Frederickson and Becky Wagner. Ruth Peters and Kelly Brown did

the station on burns and Mary Brudigam did the station on a fit body. Cadets Laura Kucera and Michelle Wile helped supervise at the fair.

SOCIAL CALENDAR

Thursday, March 8: Community Club, 9 a.m.

Monday, March 12: American Legion Auxiliary, 8 p.m.

SCHOOL CALENDAR

Thursday-Saturday, March 8-10: State boys basketball tournament.

Monday, March 12: School board meeting, 8 p.m.

Tuesday, March 13: National Honor Society parents night.

Wednesday, March 14: Junior high band clinic, Wayne.

Helen Domsch celebrated her birthday Saturday afternoon. Present were Marcella Domsch and Elizabeth Blaker of South Sioux City, Diane Flier, Arica, Aaron and Adam, Lois Hollman, Betty Lunz, Lucille Baker, Pat Lunz, Elaine Holm. Ellen Wriedt of Wakefield, Elvera Borg of Concord, Deb Chase, Chandra and Andrew and Dorothy Hale of Allen. The afternoon was spent socially with hostess serving lunch.

Concord News

Mrs. Art Johnson
584-2495

MERRY HOMEMAKERS

Merry Homemakers Extension club met Feb. 27 with Avis Pearson hostess. Roll call was answered by 11 members with "Possible Sources of Indoor Pollution". Suzie Johnson led the lesson on "Indoor Air Quality". Reminders were the Schmeckfest and Daffodils for Cancer fund.

ELCW CIRCLES

Concordia ELCW Circles met Thursday. Bible study was from Ruth 2, Bread for the Journey. Reminders were Lenten services circle servings.

Elizabeth circle met at the Teckla Johnson home with Anita Vanderheiden co-hostess. Eleven were present. Esther Peterson had Bible study and Irene Magnuson will be the April 5 hostess. Phoebe circle met for a potluck with Carol Erwin, Wakefield with 13 present. Doris Fredrickson led Bible study. Lyla Swanson will be the April 5 hostess.

Dorcas circle met at 8 p.m. with Lynette Krie as hostess with eight present. Ardyce Johnson was Bible study leader. April 5 hostess is Bonnie Marburger.

The Marc Lawrence family, Waverly, were Feb. 25 weekend guests in the Bud Hanson home.

Feb. 28 supper guests in the Bud Hanson home were Mr. and Mrs. Bob Hanson of Big Timber, Mont., Mr. and Mrs. Virgil Pearson and Mr. and Mrs. Dick Hanson. The Bob Hansons were house guests in the Phyllis Dirks home during their stay in Concord.

Concordia WELC held work days on quilts Feb. 26-27 in the church basement. Twenty-five quilts were tied for Lutheran World Relief.

Mr. and Mrs. Verdel Erwin spent Feb. 23-25 in the Steve Erwin home, Chadron, to help Lindsey celebrate her seventh birthday.

Mr. and Mrs. Don Roeder, Patty Roeder, Dixon, Katie and Cassey Bohiken, were guests in the John Roeder home Feb. 27 to help Zachary celebrate his fourth birthday.

Birthday guests in the Doug Krie home Friday evening in honor of Trisha's 13th birthday were, evening and overnight guests, Jamie Conzimus, Dawn Wickert, Christina Mirsick, Danielle Johnson, Laurel. Joining them for the evening were Mr. and Mrs. Lowell Johnson and sons, Belden; Mr. and Mrs. Gilbert Krie, Laurel; Mr. and Mrs. Evert Johnson, Mrs. Evelina Johnson, Mr. and Mrs. Brent Johnson and sons and Mr. and Mrs. Ernest Swanson.

Sunday dinner guests in the Dwight Anderson home honoring the hostess' birthday were Pastor Layne Johnson of Sioux City, Mr. and Mrs. Verdel Lutt, Iina and Jeremy of Wayne, Mr. and Mrs. Wallace Anderson, Mr. and Mrs. Marlen Johnson, Mr. and Mrs. Clarence Pearson and Mrs. Evelina Johnson.

Mr. and Mrs. Pat Erwin and Mr. and Mrs. Ernest Swanson had dinner at a Sioux City restaurant Feb. 26 in honor of the Erwin's 40th Wedding Anniversary.



Thanks for all your help,
Great G'ma Marra
Katie Marie & Parents

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Allen centennial committee plans April Dollar Day

The Allen centennial committee met March 1 and announced plans to observe Dollar Day on Wednesday, April 11, the day Henry Allen deeded land for the community of Allen for \$1.

Wooden dollars with the Allen centennial logo and dates of the centennial celebration will be available to those attending a program in the Allen school auditorium. Some specially marked wooden dollars also will be given and will be redeemable for a centennial souvenir.

The program will include a history of Allen presented by the school's drama department. Birthday cake also will be served.

Additional plans for the Dollar Day observance will be discussed at the centennial committee's next meeting, scheduled March 29 at 7 p.m. at the Allen fire hall.

DOLLAR DAY will kick off the community's year-long centennial celebration, scheduled to culminate on July 4-7, 1991.

Fern Hanson was the winner of the Allen centennial logo contest. Hanson's sketch, along with the slogan "One Small Town, One Big Family," will be used on centennial souvenirs as well as in various other ways to promote the centennial celebration.

Second place winner in the logo contest was Carol Chase, and third place winner was Amy Noe. Others participating in the contest were Josh Snyder, Greg Rastede and Jill, and Joe and Corie Sullivan. They all will receive a centennial T-shirt.

Allen News

Mrs. Ken Linafelter
635-2403

LEGION AND AUXILIARY

Allen American Legion and Auxiliary will meet at the Senior Citizens Center on Monday evening, March 12 for a potluck supper honoring the Legion's birthday. The serving committee of Joanne Rahn and Nola Potter will furnish the coffee and dessert. Others are asked to bring potluck and your own silverware, plates and cups will be furnished.

ELF EXTENSION CLUB

Elf Extension club met on Friday afternoon at the home of Pearl Snyder. Twelve members answered roll call with "Indoor Air Quality Concern". Shirley Lanser, vice president, conducted the business meeting. The club voted to contribute to the "Outreach Fund" and support the American Cancer Society Daffodil Sunday by taking orders for the bouquets which will be placed on the altars in memory of loved ones on Cancer Sunday, April 1. Fran Schubert gave a report of the Centennial Committee meeting. The club moved to donate 19 dozen cupcakes to the birthday party on April 11. Finnish volunteers to man the Souvenir shop when ready several days a week, to host the September fund raising event and any who wish to assist in furnishing lunch for the square dance lunch

IT WAS announced that results of a recent centennial survey have been tabulated, listing the most popular events. The sheets are to be taken by representatives of the various clubs, organizations and churches in the community in helping decide which events they would like to help organize and sponsor.

Once a decision has been made, the event forms are to be returned to the executive committee to be placed on the centennial calendar.

IT ALSO was announced that T-shirts with the Allen centennial logo have arrived and are available at the village office at a cost of \$8 for adults (sizes small to extra large) and \$6.50 for children's sizes extra small (2-4) to large (14-16). The T-shirts are available in four colors — light blue, royal blue, red and gold.

MARCIA RASTEDE reported on the Allen centennial history book, a project of the Allen High School annual staff.

Rastede announced that the deadline for submitting pictures and histories to be included in the book has been extended to Thursday, March 15. Pictures should include a name and address of where they are to be returned.

THE NEXT centennial function will be a square dance on April 7 in the Allen school auditorium with Ron Schroeder calling.

Nominations being taken for conservation teachers

AREA - Nominations are being accepted for the National "Conservation Teacher of the Year" awards program through the Lower Elkhorn Natural Resources District. The competition is open to all full-time teachers working at the kindergarten through high school level who have developed an outstanding program of conservation education.

The national Conservation Teacher of the Year will receive \$1,000 in cash and an expense-paid trip to Atlanta, Ga., for the 1991 annual convention of the National Association of Conservation Districts (NACD). The national second place winner will receive a \$500 cash award and the first place regional winner in each of seven areas will receive \$200. A state winner will also be selected and will be recognized at the 1991

Nebraska Association of Resources Districts Legislative Conference. The Lower Elkhorn NRD will submit the district winner to the state selection committee.

Sponsored by NACD, the purpose of the awards program is to encourage the development of creative learning experiences in conservation for young people. Any teacher in a public or private school in the Lower Elkhorn Natural Resources District who puts emphasis on natural resources conservation as a regular part of the instruction is eligible for nomination.

Interested teachers can obtain additional information and nomination forms from the Lower Elkhorn NRD in Norfolk at 371-7313. All nominations should be forwarded to the Lower Elkhorn NRD by March 23.

Hospital Notes

Providence Medical Center

Admissions:

Chris Jager, Wayne; Sandra Schultz, Wayne; Neil Ingram, Wayne; Janet Clark, Emerson.

Dismissals:

Odelia Loberg, Wayne; Stacy Kerkman and baby boy, Wayne; Elsa Russell, Wayne; Connie Idings, Wayne; Sandra Schultz and baby boy, Wayne; Nick Fleer, Wayne; Chris Jager and baby girl, Wayne.

Look who's 60!



Love, B & the Kids

on April 7. They also will volunteer help for the April 11 Dollar Day. Pearl Snyder presented the lesson on Indoor Air Quality... is your home healthful?

The April meeting will be at the home of Evelyn Trube with Doris Linafelter lesson leader.

COMMUNITY COFFEE

The Community Coffee at LeAnn's Hilltop Cafe Friday, March 9 will be sponsored by Cliff Rasmussen in honor of his birthday. Coffee hours are from 9 to 10:30 a.m. each Friday morning. If you would like to sponsor contact LeAnn.

GOLDEN RULE LODGE

Golden Rule Lodge No. 236 A.F. & A.M. held a special meeting Saturday afternoon followed by a dinner at the Village Inn. Attending were Mr. and Mrs. Howard Gillaspie, Mr. and Mrs. Jim Warner, Mr. and Mrs. Vic Carpenter, Mr. and Mrs. Bob McCord, Mr. and Mrs. Ken Linafelter, Mr. and Mrs. Cliff Gotch, Mr. and Mrs. Gaylen Jackson, Mr. and Mrs. Jim McGrath, Mr. and Mrs. Jerry Schroeder, Mr. and Mrs. Gary Philbreck, Mr. and Mrs. John Werner, Mr. and Mrs. Dwight Gotch, Mr. and Mrs. Maurice Warner, Jeff Gotch, Richard Olesen, Wayne Chase, Paul Fuchser and Harold Lewin of Emerson, Lynn Doty and Walter Lundeen of Wausa.

CEMETERY ASSOCIATION

Ladies Eastview Cemetery Asso-

ciation met at LeAnn's Hilltop Cafe on Friday for a 12:30 luncheon with six members present. Afternoon entertainment was playing bingo. They will meet at the Village Inn on April 6 for a 12:30 luncheon for their April business.

CANASTA CLUB

Canasta Club will meet on Wednesday, March 21 with Opal Allen, 2 p.m.

COMMUNITY CALENDAR

Thursday, March 8: Senior Citizens Card Party 7:30 p.m., Senior Center, Margaret and Wendell Isom hosting; drivers license exams, courthouse, Ponca; no Sandhill Club meeting this month.

Friday, March 9: Senior Citizens birthday party, honoring March birthdays, 9:30 a.m., Center.

Monday, March 12: Legion and Auxiliary potluck supper, 6:30 p.m., honoring the Legion birthday.

Tuesday, March 13: All Volunteer firemen meeting, 7:30 p.m., firehall; Senior Citizens pedicure and blood sugar testing clinic, 1 p.m., center.

Wednesday, March 14: Ladies Cards, 1:30 p.m.

Thursday, March 15: Gasser Post VFW and their Auxiliary, Martinsburg Social Hall.

SCHOOL CALENDAR

Friday, March 9: ACT Registration deadline.

Saturday, March 10: Elementary Instrumental Contest at Emerson.

Monday, March 12: FFA, 7 p.m.; assembly, 10:25 a.m.

Wednesday, March 14: Allen Education Association Grandparents Day, 8:15 a.m. to noon.

Mr. and Mrs. Loren Lefavor of Norfolk were Sunday afternoon visitors of Sylvia Whitford and her father Joe Bennett. Mr. and Mrs. Albert Linafelter of South Sioux City were Sunday evening callers.

Merle and Deenette Von Minden recently returned from a five week trip south and east. They did a lot of sightseeing along the way and spent three days in Orlando, Fla. and Disney World with Darrel and Charlene Merry of Thurston. They stopped in Mayoport, Fla. and went aboard the USCGC Forward and visited with their son-in-law, Commander Patrick Stillman, the ships Captain. They also boarded the air-craft carrier USS America, docked at Norfolk Naval Base, Norfolk, Va. and visited with their great-nephew, Curt Von Minden, who is one of 60 Marines on the ship.

They spent over two weeks visiting their daughter, Lori Stillman, and grandson, Tyler, in Chesapeake, Va. Their daughter and family, LeAnn and Bob Russell, Michelle, Heidi, Wendy and Tracy, of Harleysville, Pa., spent three days with them at Lori's. On the way home they stopped for a day with the Scott Von Minden family in Lincoln.

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TEACHER: CATHERINE WILLIAMS

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Presented by THE WAYNE HERALD & MARKETER

Make homemade pretzels to go

Americans love to snack. With today's lifestyles, many people don't take time for three square sit-down meals. Jana Lamplot, Homemakers Schools home economist, states that people often rely on foods that can be easily picked up and eaten on the go.

One snack that's ideal for a portable feast is Party-Pretzels from Fleischmann's Yeast. They are perfect to include in a picnic for two, for a tailgate party at a favorite sporting event or when watching TV with the family. It's a treat everyone is sure to enjoy.

Jana Lamplot suggests accompanying the pretzels with hot spicy mustard, a cheese spread or other favorite spread or dip. Whether served plain or paired with a spread, Party Pretzels are a favorite munchie to curb appetites.

Making the pretzels can be a fun family event too. The yeast bread "ropes" are first twisted into loose knots — a fun activity for young people — then boiled for 20 seconds. Before baking the pretzels, have young helpers sprinkle them with their favorite topping. When the pretzels emerge from the oven, they should be crispy on the outside and chewy inside. For a crunchier snack, omit the boiling step and make Baked Cocktail Pretzels.

Fleischmann's Yeast has a toll-free number to answer consumer questions about yeast baking. Baking specialists are available to answer questions by calling 1-800-227-6202 between 10 a.m. and 8 p.m. EST, Monday through Friday.

PARTY PRETZELS

Makes 48 small or 1 large pretzel
4 to 4-1/2 cups all-purpose flour

- 1 package Fleischmann's Regular Dry Yeast
- 2 tablespoons sugar
- 2-1/2 tablespoons salt
- 1 cup milk
- 1/2 cup water
- 2 tablespoons vegetable oil
- 2 eggs, lightly beaten with 1 tablespoon water
- Coarse salt, Parmesan cheese, poppy, sesame or dill seeds

In large bowl thoroughly mix 1-1/2 cups flour, undissolved yeast, sugar and 1-1/2 teaspoons salt. Heat milk, water and oil to 120 degrees to 130 degrees. Add to dry ingredients and beat 2 minutes at low speed of electric mixer. Increase speed to high; beat additional 2 minutes. With spoon, stir in enough additional flour to make soft dough. Knead dough on floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to coat top. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 40 minutes. Punch dough down. For small pretzels, divide dough into 48 pieces. Roll each piece into 12-inch rope. To make pretzels, curve ends of each rope to make circle; cross ends at top. Twist ends once and lay down over bottom of circle. Cover shaped pretzels; let rest in warm, draft-free place for 5 to 10 minutes, until risen slightly. In large pot, bring 2 quarts water and remaining 2 tablespoons salt to boil; reduce heat to simmer. Place 4 or 5 pretzels in water; cook 20 seconds, turning once to cook both sides. Remove and drain on wire rack. Repeat with remaining pretzels. Place pretzels on baking sheets coated with vegetable cooking spray.



Brush with beaten egg mixture and sprinkle with coarse salt, Parmesan cheese, poppy, sesame or dill seeds. Bake at 350 degrees for 35 minutes or until done. Cool pretzels on wire rack. Serve with a spread, mustard or other dips, if desired.

Variation:

Baked Cocktail Pretzels:

Prepare and shape pretzels as directed. Omit boiling step. Place shaped pretzels directly on baking sheets sprayed with vegetable cooking spray. Cover; let rest and bake as directed.

Welcome Area Residents to the 1990 Homemakers School

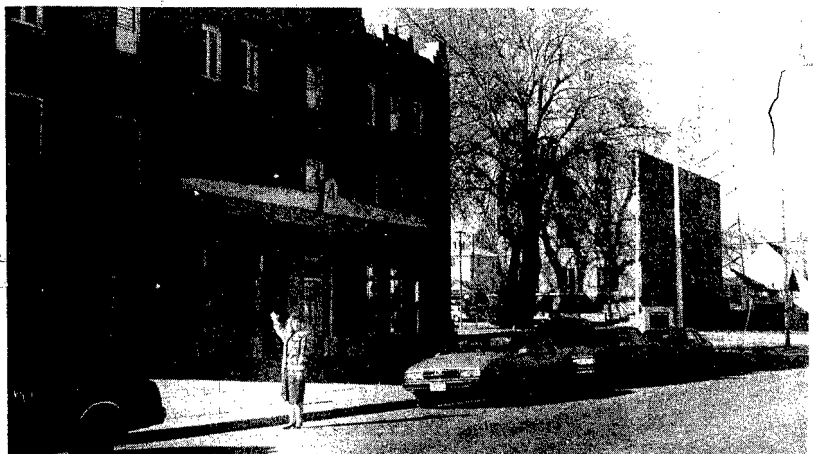


**THURSDAY
MARCH 15**

**WAYNE
CITY
AUDITORIUM**

**Booth Displays
Open at 5:00pm
Show Starts at
7:00pm**

**OPEN TO PUBLIC
FREE OF CHARGE**



Wayne Municipal Utilities extend a Hearty Welcome to all area residents who will be visiting our fine community during this special event. We invite you all to shop our community's stores and enjoy fine dining in our local restaurants.

We're proud of Wayne...It's a F.A.C.T. Wayne: the Friendliest of All College Towns!

Latest scoop is light and luscious

Anytime is perfect for ice cream ... Americans never need a special time to celebrate their love for ice cream. The younger generation probably thinks every day is the ideal time for a cone. But members of the older crowd may just take time to stare longingly at chocolate chip ice cream or a hot fudge sundae. At roughly 135 calories a serving, ice cream may be off limits for anyone watching the scales according to Jana Lamplot, Homemakers Schools home economist.

Raspberry Yogurt looks so luscious friends will never guess how light it really is.

FROZEN RASPBERRY YOGURT

1 envelope Knox Unflavored Gelatine

1/4 cup cold water

1/4 cup sugar

3/4 cup frozen cranberry juice cocktail concentrate, completely thawed

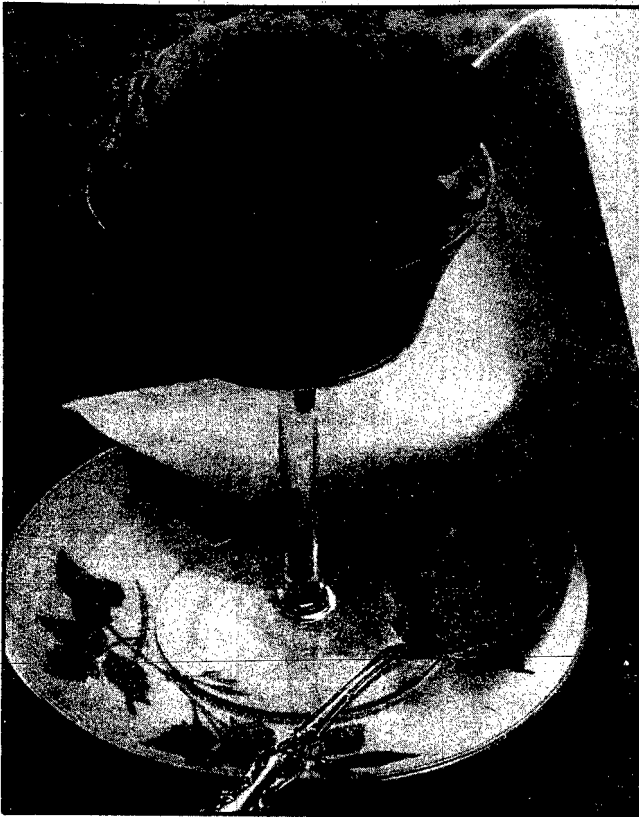
1 cup frozen unsweetened raspberries, completely thawed

2 cups (1 pt.) plain low fat yogurt

But wait! Jana Lamplot urges using Knox Unflavored Gelatine with a little ingenuity to whip up a frozen dessert that tastes great and weighs in at about 80 calories a serving. She adds that Frozen Raspberry Yogurt is made with yogurt instead of whole milk or cream, cutting calories almost in half. The sweet, tangy flavor of raspberries blended with cranberry juice cocktail gives Frozen Raspberry Yogurt its piquant accent. She reveals that the secret to the smooth, light texture is in Knox Unflavored Gelatine. And because Knox has no flavor or color of its own, the true taste of the other ingredients shines through even when frozen.

In small Magnalite saucepan, sprinkle unflavored gelatine over cold water; let stand 1 minute. Stir over low heat until gelatine is completely dissolved, about 3 minutes. Stir in sugar. In blender or food processor, process cranberry juice cocktail concentrate with raspberries until smooth. While processing, through feed cap, gradually add gelatine mixture and process until blended. In medium bowl, blend yogurt with gelatine mixture. Pour into 9-inch square baking pan; freeze 3 hours or until firm. With electric mixture or food processor, beat until smooth. Return to pan; freeze 3 hours or until firm. Makes about 3-1/2 cups.

Keep the cool enjoyment all to yourself, or serve this creamy frozen dessert to guests. Jana Lamplot says that Frozen



The Wayne Greenhouse, Inc. and The Plant Market Welcome you to the 1990 Cooking School

The Wayne Greenhouse was established in 1921 by D. Hall, thus making it one of the oldest businesses under the same family management, (4 generations) in the Wayne area. The flower shop located at 215 E. 10th St., is a full service florist. The professionals at the Wayne Greenhouse can help you select flowers for any occasion or they can custom design a beautiful silk arrangement for your home. The Plant Market, constructed in 1983, is noted for its large selection of annual & perennial garden flowers and vegetables. The Plant Market caters to the needs of all Northeast Nebraska.

It offers climate controlled shopping, wide aisles, large shopping carts and friendly knowledgeable employees. The Plant Market is located 1 1/2 miles East of Wayne on Highway 35.



Lois Hall showing Jana one of her many fresh floral arrangements.

**Home Economist
Jana Lamplot
and Ruthie
Schmaderer of
Wayne's True
Value display the
Magnawave
Perfection Roaster
and Magnalite
1 quart cookware.
Both will be
demonstrated at
The Homemakers
School.**



Now for the first time, you can cook and brown meat to perfection in the microwave.



Introducing the Magnawave Perfection Microwave Roaster. It's new. It's revolutionary. And it bakes and roasts all kinds of meat to brown, moist tenderness.

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WAYNE'S



**121 MAIN
375-4790**

Get an advance on dinner

More than half of the female's population is working full-time in the United States today. That doesn't leave much time or energy for preparation of the family meal after arriving home.

Jana Lamplot, Homemakers Schools home economist, recommends using advance planning to ease the weekday meal hump when schedules are tight. Kraft Kitchens has developed these three recipes that can be made ahead when the luxury of time is available.

Ingredient verbs that most clock-constrained cooks depend on include marinating, freezing and refrigerating according to Jana Lamplot. She knows that the sweet tooth never assumes a backseat in a hectic schedule. Bake the Banana Nut Snack Cake that takes full advantage of a yellow cake mix combined with bananas, cinnamon and chopped nuts. Miracle Whip Salad Dressing adds rich moisture to the batter and keeps the cake fresh as the day it was baked for up to one week in the refrigerator.

While the cake is in the oven, Jana Lamplot suggests preparing and freezing scrumptious Nutty Wild Rice Casserole, a very special wild rice dish. She points out that this version divinely combines ground pork sausage, celery, onion, apple, sage, pecans and Miracle Whip Salad Dressing with wild rice. Tuck the casserole in the freezer until baking it prior to serving. Miracle Whip Salad Dressing imparts richness while bringing forth all the flavors. Jana Lamplot feels this dish is absolutely superb, suitable for the finest of dinners.

On the evening before this do-ahead dinner, blend Italian dressing, garlic powder, red pepper and Miracle Whip Salad Dressing to make a terrific marinade for chicken breasts. Simply stir together and pour over the chicken; cover and pop into the refrigerator. Twenty minutes prior to serving, broil 10 minutes on each side. Presto! Dinner is served! Almost easier than making dinner reservations at a restaurant and certainly easier than paying the bill, this dinner will delight everyone including the cook claims Jana Lamplot.

BANANA NUT SNACK CAKE

- 1 cup Miracle Whip Salad Dressing
- 1 two-layer yellow cake mix
- 2 cups mashed ripe bananas
- 1 cup chopped nuts
- 3 eggs
- 1 teaspoon cinnamon
- 1 (16 oz.) tub vanilla ready-to-spread frosting

Mix ingredients at medium speed of electric mixer until well blended. Pour into greased 15-1/2 x 10-1/2 x 1-inch jelly roll pan. Bake at 350 degrees, 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool. Spread with frosting, if desired. Chill up to 1 week in refrigerator. 15 servings.

NUTTY WILD RICE CASSEROLE

- 1/2 lb. ground pork sausage
- 1 cup celery slices
- 1 cup chopped onion
- 1 (6 oz.) pkg. long grain and wild rice
- 1/2 cup chopped apple
- 1/2 cup Miracle Whip Salad Dressing
- 3/4 teaspoon ground sage
- 1/2 cup chopped pecans

Cook sausage, celery and onion in Magnalite Saucepan. Drain; remove from pan. In same pan, prepare rice as directed on package, omitting butter. Stir in sausage mixture, apple, salad dressing and sage; mix well. Spoon into 1-1/2-quart casse-



role. Sprinkle with nuts. Bake at 350 degrees 30 to 35 minutes. 4 to 6 servings.

MAKE-AHEAD: Prepare recipe as directed above except for baking. Cover tightly, freeze. Thaw; bake at 350 degrees, uncovered 45 to 50 minutes or until heated through.

MARINATED ITALIAN GARLIC CHICKEN

- 1/2 cup Miracle Whip Salad Dressing
- 1/2 cup Italian dressing
- 1/4 teaspoon garlic powder
- 1/8 teaspoon ground red pepper
- 4 chicken breast halves, boned, skinned

Stir together dressings and seasonings. Pour over chicken; marinate several hours or overnight. Place chicken on greased rack of broiler pan. Broil 10 minutes on each side or until tender; brushing frequently with marinade mixture. 4 servings.

THE PAC 'N' SAVE GUARANTEE

At Pac 'N' Save in Wayne there are important consumer benefits that you can count on ALWAYS — not just during special promotion dates.

Among these everyday advantages are:

- Low prices throughout the entire store — not just on a few select items
- A tremendous selection of top quality fruits and vegetables
- Only the finest USDA Choice meats
- Mouthwatering deli trays including meat, cheese and fruit varieties
- 30% savings daily on Forget Me Not greeting cards
- \$1.99 Movie Video Rentals — on regular and new releases
- In other words... the BEST overall grocery values in all of Northeast NE

Also a very important factor that ties this all together is the friendly, helpful atmosphere you'll enjoy when you shop our store. We're here to work for YOU, and your comments and suggestions are always welcome.

And that's the Pac 'N' Save Guarantee in a nutshell!

Stop at our booth at
The Homemakers School to receive
FREE SAMPLES
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**8 PIECE
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INCLUDES 2 PINTS SALADS OF YOUR CHOICE
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375-1202

PAC'N'SAVE COUPON EXPIRES MARCH 21, 1990



Pac'N' Save employees visited with Home Economist Jana Lamplot in the store's bountiful and attractive produce area. Left to right are Kelly Baack (owner), Alan Johnson (produce manager), Lamplot and Connie Endicott (owner). A vegetable salad stack up will be one of the featured recipes Lamplot will be demonstrating at the March 15 Homemakers School. The ladies are holding Miracle Whip and Velveeta, favorite toppings for many salads.

WAYNE'S PAC'N'SAVE
DISCOUNT SUPERMARKET

HOME OWNED & OPERATED WEST HIGHWAY 35 PHONE 375-1202
HOURS: MONDAY - SATURDAY 7:30 AM - 10:00 PM SUNDAY 8:00AM - 8:00 PM

Warm hospitality and special care show

Foods, warm from the oven or stove-top rather than cold or even room temperature, are often a welcome change. To many, these menu items symbolize warm hospitality and show the care taken in preparation of these special dishes according to Jana Lamplot, Homemakers Schools home economist. She likes to present a variety of foods at different temperatures in the same menu.

Jana Lamplot suggests serving a warm appetizer and recommends preparing the cheese mixture for a batch of Cheesy French Bread Appetizers. This fast-to-fix favorite requires but five ingredients, all of which are easy to keep on hand. Simply combine Velveeta Shredded Pasteurized Process Cheese Food, Miracle Whip Salad Dressing, green onion and crisply cooked bacon; spread on French bread and heat. Bake a bunch or just a few. The spreadable mixture can be stored in the refrigerator to be used as needed. It's an easy late evening treat, warm and special or pairs with main dishes for a tasty duo.

Salads are often ice cold, but Jana Lamplot explains how to assemble Warm Chicken Salad with Lemon-Dill Dressing. This main dish idea from the Kraft Kitchens calls for the arrangement of vegetables and slices of poached chicken on individual plates lined with salad greens. The warm dressing owes its extra smooth texture and great cheese flavor to Velveeta Pasteurized Process Cheese Spread — it cooks better than cheddar.

CHEESY FRENCH BREAD APPETIZERS
1 cup (4 oz.) Velveeta Shredded



Pasteurized Process Cheese Food
1/2 cup Miracle Whip Salad Dressing
1/4 cup chopped green onion

4 slices bacon, crisply cooked, crumbled
1 small loaf French bread
(approx. 14-inch)

Preheat oven to 350 degrees. Mix together all ingredients except French bread until well blended. Cut bread into 1/4-inch slices with Chicago Cutlery 10-inch bread slicer; spread on cheese mixture. Bake 5 to 7 minutes, or until process cheese food is melted. 8 to 10 servings.

WARM CHICKEN SALAD WITH LEMON-DILL DRESSING

4 boneless, skinless, chicken breast halves (1 lbs.)
1 avocado, peeled, sliced
1 tomato, cut into wedges
Pitted California ripe olives
Lettuce
1/4 lb. Velveeta Pasteurized Process Cheese Spread, cubed
1/3 cup sour cream
1/2 teaspoon grated lemon peel
1/4 teaspoon dill weed
Simmer chicken, covered, in water 15 to 20 minutes or until tender. Cut into 1/4-inch slices with Chicago Cutlery Knife. Arrange chicken, avocado, tomato and olives on individual lettuce-lined plates. Stir remaining ingredients in Magnalite 1-qt. Saucepan over low heat until process cheese spread is melted; pour over chicken. 4 servings.

Variation: Substitute one or more of the following for avocado, tomato and/or olives: artichoke hearts; asparagus spears, blanched; cucumber slices; green beans, blanched; hard cooked egg wedges; heart of palm; mushroom slices; pea pods, blanched; small whole potatoes, cooked.

Sticky buns for leisurely weekend brunch

Whether it is a late breakfast or an early lunch, brunch and the foods associated with it conjure up all kinds of pleasant memories. When delicious sticky buns are on the home menu, a leisurely brunch is certainly the best way to ease into the day.

The classic sticky bun, one of the latest "comfort foods" to come out of the culinary closet, is a perfect brunch item for the whole family to make. Pecan Date Sticky Buns, developed in the test kitchens of Fleischmann's Yeast, is an updated version of the soul-soothing bun featuring a wheat germ enriched dough and filling of wholesome dates and pecans.

Youngsters and older children especially will enjoy kneading and punching down the dough. Have other young helpers make the delicious date-nut filling while the dough is rising.

The baking specialists at Fleischmann's Yeast are available to answer questions about yeast baking. Simply call them on the toll-free hotline 1-800-227-6202 Monday through Friday, 10 a.m. to 8 p.m. EST.

For more old favorite recipes adapted to the cooking trends of the 90's attend The Wayne Herald's Homemakers School. Show will be held on Thursday, March 15 at 7 p.m. in the auditorium. Doors open at 5 p.m.

PECAN DATE STICKY BUNS

(Makes 8 buns)

5 to 5-1/2 cups all-purpose flour
1/2 cup wheat germ
1/3 cup sugar
1-1/2 teaspoons salt
2 packages Fleischmann's Regular Dry Yeast*



1 cup water
1/2 cup milk
1/3 cup butter OR margarine
2 eggs, at room temperature

Topping and Filling:

1/2 cup butter OR margarine, divided
brown sugar, divided
1/2 cup light corn syrup
2 cups pecan pieces
1 package (8 ounces) chopped dates OR pitted dates, snipped
1 tablespoon cinnamon

In large bowl, combine 2 cups flour, wheat germ, sugar, salt and undissolved yeast. Heat water, milk and butter until very warm (120 degrees to 130 de-

grees). Gradually add to dry ingredients; beat 2 minutes at low speed of electric mixer, scraping bowl occasionally. With spoon, stir in enough remaining flour to make soft dough. On lightly floured surface, knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, 45 minutes. For topping and filling, heat 1/4 cup butter, 1/2 cup brown sugar and corn syrup until sugar dissolves. Pour into greased 13x9x2-inch baking pan. Arrange pecan pieces evenly in bottom of pan. Punch dough down. Roll to 18x24 inches. Melt remaining butter; brush on dough. Combine remaining brown sugar with dates and cin-

namon; sprinkle evenly on dough. Roll up from short side as for jelly roll. Pinch seam to seal; cut roll into 8 pieces. Place in prepared pan, cut-side up. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes. Bake at 375 degrees for 35 minutes or until done. Cover with Reynolds's Wrap aluminum foil after 20 minutes to prevent excessive browning. Cool 5 minutes in pan. Invert onto serving tray.

*To save up to 50 percent rising time, use Fleischmann's RapidRise Yeast. Follow above directions, except reduce first rising. Instead of 45-minute rise, cover kneaded dough and let rest on floured surface 10 minutes. Proceed with recipe.



Discussing the Lumina
Grant Ellingson and Home Economist Jana Lamplot discuss the 1990 Lumina. Jana travels 50,000 miles a year in her 1990 Lumina.

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\$9.99 Large Specialty Pizza

*Supreme *Taco *Bar-B-Q
*Cheese-Lover's Plus™ *Meat Lover's®
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\$8.99 Medium 2-Topping Pizza

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Supreme Personal Pan Pizza® & 32-Oz. Pepsi
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Offer Expires April 14, 1990

Good Monday thru Saturday, 11 a.m.-4 p.m.
DINE IN / CARRY OUT ONLY!



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Beef Personal Pan Pizza & 12-Oz. Pepsi®
\$1.99

Offer Expires April 14, 1990

Good Monday thru Saturday, 11 a.m.-4 p.m.
DINE IN / CARRY OUT ONLY!



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Salad Bar, Breadsticks & 12-Oz. Pepsi®
\$2.99

Offer Expires April 14, 1990

Good Monday thru Saturday, 11 a.m.-4 p.m.
DINE IN / CARRY OUT ONLY!



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Wayne hairstylists offer



HEADQUARTERS personnel are (left to right): Marci Kudrna, Kathy Leighton and Sheryl Polhamus (owner).

The Headquarters

The Headquarters is located at 320 Main and was established in 1977. Sheryl Polhamus, owner, has been a stylist for 16 years. The shop is a family shop doing men's, women's and children's styling.

Other stylists are Marci Kudrna of Wayne and Kathy Leighton of Winside, with 7 years of experience. They all specialist and have extensive training in perms, hair cuts, colors, shampoo set or a shampoo blow dry-curling iron. Other services at The Headquarters are ear piercing, honey wax (which is a facial depilatory) and eye brow arching. Hennas, lummizing, tipping, rehydrating conditioners, clipper cuts for both men and women are highlights at the shop.

The Headquarters is a full retail shop with professional products such as shampoos, conditioners, hair sprays, gels, curl-

ing irons, finger nail polishes, combs, brushes, picks and hair accessories. Top of the line products are available for retail and for their perms and colors from Redkin, Matrix, Helene Curtis and Scrupples. Helene Curtis has introduced a new line called Attractions which is one of their most popular lines.

The shop is open six days a week until 6 p.m. except for Thursday nights when it stays open later. They try to take off by noon on Saturdays. Phone 375-4020 for an appointment.

If you ask the girls what they've been up to or how is business, they would tell you that business has been great and that they've been clipping right along, but it's always hairraising there and they wouldn't tease you about that. They are a cut above all the rest.



DIANE MILLER, owner-operator of A Cut Ahead.

A Cut Ahead

If you want your hairstyle to be a "cut ahead" of others, you should make an appointment to have your hair done at A Cut Ahead in Wayne's Dearborn Mall, phone 375-1815.

Diane Miller, owner-operator of A Cut Ahead, "squeezes" in approximately 50 hours of hairstyling appointments and walk-in customers in just four days — Tuesday through Friday.

"I like being busy," said Diane, a 20 year veteran of the hairstyling business.

A Cut Ahead is Wayne's newest hairstyling business, opening in October 1988. Besides providing the full range of hairstyling services for men, women and children, Diane's shop carries a full line of name brand hair care products including Redkin, Zotos and Helene Curtis.

"My coffee pot is always on at A Cut Ahead," said Diane. "I consider my customers to be one big family and I try to provide them with a comfortable, friendly atmosphere in which to get their hair done."

Shear Designs

While Shear Designs has regular business hours (8 a.m.-5:30 p.m. Monday-Saturday and 8 a.m.-9 p.m. Thursdays), shop owner-operator Doug Sturm said his staff tries to accommodate every customer's schedule. Phone 375-4691.

"If anyone needs to come in at another time, we'll be happy to schedule them when it's most convenient for them," Sturm said.



DEANNA JENSEN of Shear Designs.

Assisting Sturm in his Mineshaft Mall (112 E. 2nd) operation are Deb Harmeler and Deanna Jensen. Sturm has 14 years experience as a hairstylist while Harmeler has seven and a half years and Jensen two and a half.



DOUG STURM and Deb Harmeler of Shear Designs.

Shear Designs offers complete hairstyling services for men, women and children including perms, coloring, haircuts, manicures and sculptured and acrylic nail work. "We're the place to come if a customer wants long, luxurious nails," Sturm said.

Shear Designs also is a retailer for most hair care products. "And, if we don't have an item in stock, we can get it in just a few days," Sturm said.

Arlene's Beauty Shop

Arlene Watteyne of Arlene's Beauty Shop is nearing her 25th anniversary as a beauty operator in Wayne. Counting her previous related work experience in Norfolk, Arlene has been in the beauty shop business nearly 28 years.

Arlene's is open from 8 a.m. to 5 p.m. Monday through Saturday and offers the

full range of beauty shop services including perms, haircuts, styling, coloring, bleaching and eyebrow work.

Her shop at 608 Logan is located in her home. Phone 375-3767 for appointments.

Arlene's coiffures and silhouettes will outshine the rest.



ARLENE WATTEYNE of Arlene's Beauty Shop.

variety of fine services

Mr. Mitchell's Styling Salon

Mr. Mitchell's Styling Salon has been located at 313 Pearl Street since October 1984. Owned and operated by Mitch Nissen, Mr. Mitchell's first opened in Wayne in 1973 on Main Street where Hollywood Video is now located.

Mr. Mitchell's is a full service salon for women which schedules work by appointments only from 8:30 a.m.-5:30 p.m. Monday through Friday. Phone 375-3880.

Services available are hairstyling, cutting, perms, coloring, bleaching, frosting, weaving and makeup work. Mitch is a licensed instructor in cosmetology previously teaching in Lincoln and doing freelance instructing. He takes advanced education courses yearly in order to keep his instructor's license up-to-date.

Mitch, who is always teasing around enjoys his work and his customers. Things might get hairy for him but he is always there to serve you.



LOREN ELLIS of Ellis Barbers and Stylists. Not pictured is Jane Bengston.

Ellis Barbers and Stylists

Ellis Barbers and Stylists at 115 1/2 West 3rd is Wayne's exclusive dealer for Roffler hair care products. According to owner-operator Loren Ellis, his shop does general haircutting for men and women as well as perms and coloring work.

Loren is assisted on a part-time basis by Jane Bengston, a licensed cosmetologist. Ellis' work schedule includes customers by appointments and walk-ins.

Shop hours are 8 a.m. - 5:30 p.m. Monday through Friday and 8 a.m. to noon on Saturdays.

Loren began barbering in 1957 with the last 31 years spent in Wayne. His original shop was in the location now occupied by Northeast Nebraska Insurance Agency.

Loren and Jane are always buzzing around making the oldest styles (which are the "latest") in cuts new again. Phone 375-3383 for an appointment.



THE EXTERIOR of Mr. Mitchell's Styling Salon.



THE CREW at Pat's Beauty Salon are (left to right) Susie Schmidt, Pat Wert and Renee Jensen.

Hazel's Beauty Shop

Hazel Mau, owner-operator of Hazel's Beauty Shop, is the "dean" of hairstylist in Wayne working in the profession for the last 56 years. She worked in Mississippi and Alabama for 12 years before opening her shop in Wayne in 1946.

Hazel is ably assisted by Sue Paysen who's been a hairstylist since 1966 with the last 14 years being in Wayne.

Hazels, at 220 Pearl in the south end of the city auditorium, is open from 7:30 a.m.-5 p.m. Monday through Friday and 7:30 a.m.-2 p.m. Saturdays. Most of the shop's workload is by appointment (phone 375-3622) although walk-in customers are worked into the schedule as time permits.

Full service for men and women is available at Hazel's. "We specialist in everything," she said.

According to Hazel, "good old fashioned service" has been her shop's trademark. "We cater to the customer."

Before moving to her present site in 1976, Hazel's Beauty Shop was located on Main Street where Occidental Nebraska Savings Bank now stands.



STAFFING Hazel's Beauty Shop are (left to right): Hazel Mau and Sue Paysen.

Pat's Beauty Salon

Three experienced beauticians are on staff at Pat's Beauty Salon located at 305 Pearl Street, phone 375-2700.

Owner Pat Wert began her 27th year in the business March 1 while Susie Schmidt has been working for 25 years and Renee Jensen 16 years.

Pat's is open six days a week by appointment and is a full service salon. Pat's also offers services in hair and skin care and handles hairpieces and wigs. A special feature at Pat's is an exercise bed which relieves the discomfort associated with arthritis and muscle tightness. It also is used for body toning.

The girls at Pat's always get a kick out of bending your hair and your ear about the latest styles and cuts they do in their salon.

Jalapeno peppers add spice to cheese

Those who like "hot and spicy" as in jalapeno pepper will enjoy these two recipe ideas from the Kraft Kitchens. Both recipes use Velveeta Mexican Pasteurized Process Cheese Spread with Jalapeno Pepper, the best cheese for cooking great-tasting, great-looking dishes with Mexican or Southwestern flavor.

For a great make-ahead party snack, try Mexican Cheese Roll. It owes its peppery flavor to Velveeta Mexican Pasteurized Process Cheese Spread with Jalapeno Pepper, the Mexican food aficionado's choice for out-of-hand snacking. The second layer of this roll combines cream cheese, chopped California ripe olives and fresh cilantro. Garnish each colorful slice with additional ripe olives and cilantro and serve with crackers or tortilla chips.

This rich and creamy Southwestern-style cheese sauce is a snap to prepare by starting with Velveeta Mexican Pasteurized Process Cheese Spread with Jalapeno Pepper. Just cube and heat in a Magnalite Saucepan with sour cream, stirring occasionally, until melted. The bits of chili pepper add the right amount of heat, while Velveeta Pasteurized Process Cheese Spread with Jalapeno Pepper makes this sauce goof-proof. This sauce tops easy Salsa Marinated Chicken Breasts, or can be poured over enchiladas, soft tacos, nachos, hot pasta or a favorite cooked vegetable.

More Tastes of the 90's recipes including ideas from the Kraft Kitchens will be included in the Homemakers School cookbook provided to each person attending the event.

MEXICAN CHEESE ROLL

1/2 lb. Velveeta Mexican Pasteurized Process Cheese Spread with Jalapeno Pepper

1 (8-oz.) pkg. cream cheese, softened
2 tablespoons chopped California ripe olives

1 tablespoon chopped cilantro
Additional California ripe olives and cilantro

Roll process cheese spread between 2 pieces of wax paper to form 9 x 12-inch rectangle. Beat cream cheese, olives and cilantro until well blended. Spread over process cheese spread. Roll up, starting at narrow side, to form 9-inch roll. Chill, covered, until firm. Slice and serve with assorted crackers, if desired. Garnish with additional olives and cilantro, if desired. Approximately 36 slices.

SALSA MARINATED CHICKEN BREASTS

2 whole chicken breasts split, boned, skinned

1/2 cup salsa

2 tablespoons lime juice

1/2 lb. Velveeta Mexican Pasteurized

Process Cheese Spread with Jalapeno Pepper, cubed

1/2 cup sour cream

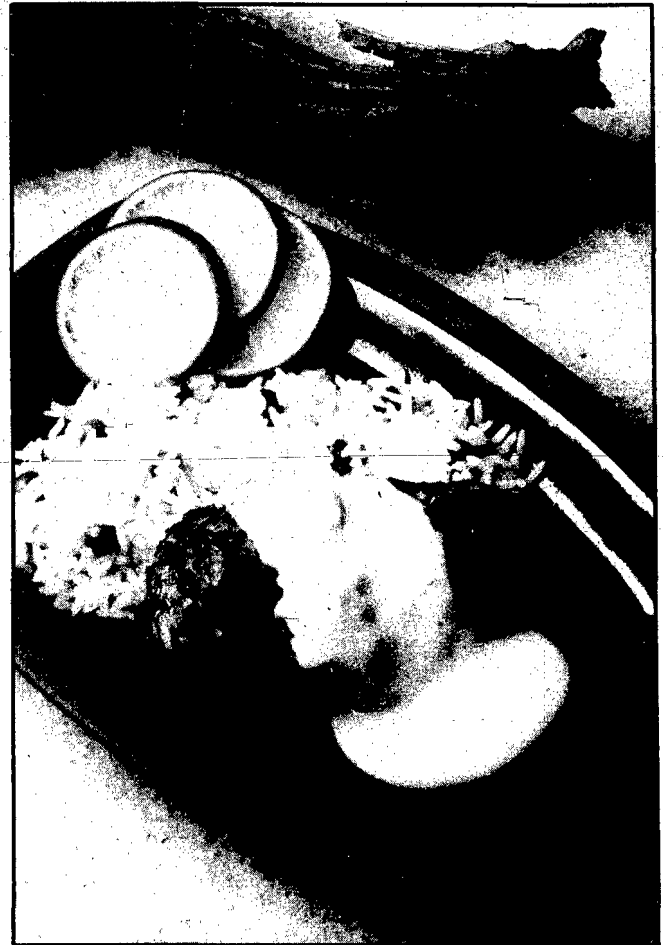
Lime slices

Cilantro sprigs

Hot cooked rice and peas

Place chicken in shallow glass baking dish.

Mix salsa and juice. Pour over chicken breasts. Refrigerate 2 hours; drain. Broil chicken 4 inches from heat 14 to 16 minutes or until done, turning after 8 minutes. Heat process cheese spread and sour cream in small Magnalite Saucepan over low heat, stirring occasionally, until process cheese spread is melted. Place chicken on rice and peas, top with sauce. Garnish with lime slices and cilantro. 4 servings.



Look who's in the kitchen

As the 90's begin, kids are spending a lot more time in the kitchen. No, this doesn't mean they are standing in front of an open refrigerator! On the contrary, kids are taking an active role in food preparation.

Jana Lamplot, Homemakers Schools home economist, emphasizes that with the increasing popularity of microwave ovens and convenience meals, young cooks are finding it much easier to prepare foods. She points out that the makers of SUREJELL Light Fruit Pectin have made it possible to add jam and jelly making to the list of culinary talents of young cooks.

Gone are the days when making jam and jelly required a lot of time and special equipment according to Jana Lamplot. Today, young cooks can prepare jelly without even having to turn on a stove by simply following the no-cook directions that are inside every box of SUREJELL Light Fruit Pectin. She adds that moms will like something else about SUREJELL Light Fruit Pectin — jam and jelly can be prepared with 1/3 less sugar than other pectins require.

Whether sharing the fun with an adult or working by themselves, kids can make easy no-cook jelly by following one of these easy juice jelly recipes. All that is needed is bottled fruit juice such as apple or grape, some sugar, SUREJELL Light Fruit Pectin and freezer-save containers as specified by Jana Lamplot.

The end result is something that will make everyone proud. Remember to freeze or store in refrigerator for a few

weeks. Whether enjoyed on morning toast, lunchtime sandwiches or as an after school snack, these easy, no-cook juice jellies will be the taste sensation for the 90's generation.

GRAPE JELLY

4 cups bottled grape juice
3-1/4 cups (1 lb. 7 oz.) sugar
1 box SUREJELL Light Fruit Pectin
Measure juice into large bowl. Measure sugar. Combine pectin with 1/4 cup of the sugar. Gradually add pectin mixture to juice, stirring vigorously. Set aside for 30 minutes, stirring frequently. Gradually stir in sugar until dissolved. Ladle quickly into scalded containers, filling to within 1/2 inch of tops. Cover at once with tight lids. Let stand at room temperature overnight; 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.

APPLE JELLY

4 cups bottled apple juice
3-1/2 cups (1-1/2 lb.) sugar
1 box SUREJELL Light Fruit Pectin
Measure juice into large bowl. Measure sugar. Combine pectin with 1/4 cup of the sugar. Gradually add pectin mixture to juice, stirring vigorously. Set aside for 30 minutes, stirring frequently. Gradually stir in sugar until dissolved. Ladle quickly into scalded containers, filling to within 1/2 inch of tops. Cover at once with tight lids. Let stand at room temperature overnight; 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.



Sue Davis and Jana discuss one of several items on display at Sav-Mor's Gift Gallery, such as Crystal Stemware & Tumblers, Stoneware, Mixing Bowls, Kitchen Accessories, Woven Placemats & Napkins, and Table Covers.

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Bill's GW employees Jeanni Carson (left) and Curt Wheeler (meat manager) display stew meat and chicken which will be used in cooking demonstrations to be conducted by Jana Lamplot (right) during this year's Homemakers School Thursday, March 15.



Bill's GW store manager Bill Paysen (left) and produce manager Mark McCain visit with home economist Jana Lamplot in the store's produce department. Jana suggested the many crisp fruits and vegetables she observed on display at Bill's would be ideal ingredients for salads which would add a fresh flavor to accompany main dishes served at meal times.



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Easy freezer method jams

There is no need for special equipment, glass jars with seals or a degree in home economics to make jam and jelly according to Jana Lamplot, Homemakers Schools home economist. She feels that making homemade jams and jellies gets easier every year.

The makes of SURE.JELL Fruit Pectin have developed special recipes using the "freezer method" that does not require any special equipment. Simply use clean, plastic containers with tight fitting lids to store homemade jam or jelly. Easy-to-follow directions are included in every box of the SURE.JELL Fruit Pectin along with many delicious recipes.

The whole family will enjoy the fresh, homemade taste of easy freezer treats such as Raspberry Jam, Blueberry Jam and Strawberry-Orange Conserve. This conserve is a combination of crushed strawberries, the pulp of three oranges and finely chopped walnuts.

Be certain to attend the special presentation from Homemakers Schools and watch as Jana Lamplot demonstrates from stage the ease of making jams and jellies with the "freezer method." Handy tips such as what containers to use and how to make jam and jellies without fresh fruits will be shared. So don't miss the fun. Come and find out how easy it really is to make homemade jam and jelly.

STRAWBERRY-ORANGE CONSERVE

3 cups prepared fruit (about 2 pt. fully ripe strawberries and 3 medium oranges)

1 tablespoon lemon juice
2-1/4 cups (1 lb.) sugar
1 box SURE.JELL Light Fruit Pectin
1/3 cup finely chopped walnuts*

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

First prepare the fruit. Stem and thoroughly crush, one layer at a time, about 2 pints strawberries. Measure 2 cups into large bowl. Peel and section 3 oranges; mash or finely chop the sections and measure 1 cup. Add to strawberries; add lemon juice. Then make the conserve. Measure sugar. Combine pectin with 1/4 cup of the sugar. Gradually add pectin mixture to fruit, stirring vigorously. Set aside for 30 minutes, stirring frequently. Gradually stir in sugar until dissolved. Add nuts. Ladle quickly into scalded containers, filling to within 1/2 inch of tops. Cover at once with tight lids. Let stand at room temperature overnight; then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes 4-1/3 cups or about 5 (8 fl. oz.) containers.

RASPBERRY JAM

3-1/2 cups fruit (three 10oz. packages frozen quick thaw red raspberries in 1 ight syrup)

5 cups (2-1/4 lb.) sugar
1 cup water
1 box SURE.JELL Fruit Pectin

First prepare the fruit. Thaw and thoroughly crush, one layer at a time, frozen raspberries. Measure 3-1/2 cups into large bowl. Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, 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 7 cups or 8 (8 fl. oz.) containers.

BLUEBERRY JAM

3 cups prepared fruit (about 2-1/2 pt. fully ripe blueberries)

1 tablespoon fresh lemon juice
1/2 teaspoon nutmeg OR cinnamon (optional)
5-1/4 cups (2 lb. 5 oz.) sugar
3/4 cup water

1 box SURE.JELL Fruit Pectin

First prepare the fruit. Remove stems from berries. Thoroughly crush, one layer at a time, about 2-1/2 pints blueberries. Measure 3 cups into large bowl. Stir in lemon juice and spice. Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to full boil and boil 1 minute, stirring constantly. Stir

into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, 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 6-1/2 cups or about 8 (8 fl. oz.) containers.

Gifts to 'spread'

Whatever the occasion, a homemade gift is always special. Jana Lamplot, Homemakers Schools home economist, likes to give gifts from the kitchen as personalized expressions of how much she cares. What better way to share a special occasion than with a gift basket filled with homemade jams and jellies! The makers of SUREJELL Fruit Pectin and CERTO Fruit Pectin have developed recipes that are perfect for gift-giving.

Champagne jelly makes an excellent gift, whether given as a housewarming gift or at any special occasion. Jana Lamplot likes to fill an attractive basket with jars of jelly and a variety of meats and cheeses. Or she creates a "baked goods" basket with fresh bread and several jars of homemade jams or jellies such as Pear Raspberry Jam. She points out that gift baskets including homemade jams and jellies are not only special to receive, but are fun to make.

Be sure to attend the special demonstration from Homemakers School and watch as Jana Lamplot shares tips on the ease of jam and jelly making. Show starts at 7 p.m. in the city auditorium on Thursday, March 15.

PINK CHAMPAGNE JELLY

4 cups (1-3/4 lb.) sugar
1 box SUREJELL Fruit Pectin
3/4 cup water
3 cups pink champagne

To make jelly, measure sugar and set aside. Mix fruit pectin and water in 6 or 8-quart saucepot. Bring to a full rolling boil over high heat and boil 1 minute stirring constantly. Reduce heat to medium, and immediately add champagne and all the sugar. Cook and stir until all sugar is dis-

solved, about 4 to 6 minutes. Remove from heat and skim off foam with metal spoon. Ladle quickly into hot sterilized jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two-piece lids.* Screw bands tightly. Invert jars for 5 minutes, then turn upright. After 1 hour, check seals. Makes about 5 cups or about 6 (8 fl. oz.) jars.
*Or process in boiling water bath for 5 minutes.

PEAR-RASPBERRY JAM

4-1/2 cups prepared fruit (one 10-oz. package frozen quick thaw red raspberries in light syrup and about 2-1/2 lb. fully ripe pears)

5-1/2 cups (2 lb. 6 oz.) sugar

1 box SUREJELL Fruit Pectin

First prepare the fruit. Thaw 1 package (10 oz.) raspberries as directed on the package. Peel, core and finely chop about 2-1/2 pounds pears. Measure thawed raspberries; add enough chopped pears to make 4-1/2 cups. Place in 6 or 8-quart saucepot. Then make the jam. Measure sugar and set aside. Mix fruit pectin into fruit in saucepot. Place over high heat and stir until mixture comes to a full boil. Immediately add all sugar and stir. Bring to a full rolling boil and boil 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Ladle quickly into hot sterilized jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with two-piece lids.* Screw bands tightly. Invert for 5 minutes, then turn upright. After 1 hour, check seals. Makes about 6-3/4 cups or 7 (8 fl. oz.) jars.

*Or process in boiling water bath for 5 minutes.



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Microwave a south-of-the-border supper

It is fascinating to watch the collective microwave cooking knowledge grow from a level of intimidation to one of confidence. Almost three-quarters of all households in America have a microwave oven, thanks to strides in technology that make cooking with microwaves possible. No matter how sophisticated the kitchen gadgetry, however, nothing can help answer the question "What Do I Serve for Supper?" Nothing, of course, except for the creativity of the cook. Any cook looking for interesting and speedy answers to the question posed above, will want to read on.

Mexican fare is rapidly becoming a favorite "ethnic" cuisine to make at home because of the current love affair with spicy foods. Prepared with ingredients likely to be found in most refrigerators, it is also easy (especially in the microwave) and inexpensive. These three quick south-of-the-border classics from the Kraft Kitchens work wonderfully well in the microwave.

Take the edge off hungry appetites with Cheesy Hot Mexican Spread, made by combining light Neufchatel cheese, Miracle Whip Light Reduced Calorie Salad Dressing with no cholesterol and Velveeta Mexican Shredded Pasteurized Process Cheese Food in a microwave-safe pie plate or quiche dish. Since cheese can overcook in the microwave quite easily, use 50 percent power when melting it. All the Velveeta Pasteurized Process Cheese Products melt to a marvelously smooth and creamy consistency in the microwave oven. Adorn the spread with toasted

almonds and green onions to make a hot and succulent appetizer ready for tortilla chips.

Microwaves produce moist heat, perfect for cooking tender chicken. Chicken breasts are the basis for Chicken Tortilla Casserole, which blends shredded cheddar cheese, green onions, canned cream of chicken soup, California ripe olives, cilantro or parsley, chopped green chilies and Miracle Whip Salad Dressing. The ingredients are rolled up in flour tortillas, available in any supermarket, and heated in the microwave oven.

Seafood has long played a part in Mexican cookery, particularly along the East and West coasts of the country. The combination of lime juice, cumin and red pepper originated along the Yucatan Peninsula, where freshly netted fish is suitably spiced with readily available ingredients. Mexican Fish Fillets combine tomato, cilantro and onion with lime juice, cumin and red pepper. Miracle Whip Light Reduced Calorie Salad Dressing is the secret ingredient that ties all the recipe components together, bringing forth a marvelous new flavor. This quick specialty takes just 10 minutes to pull together and 6 minutes in the microwave.

With this Kraft Kitchens-inspired "creativity," it is easy to determine what to put into the microwave oven. Many More recipes from the Kraft Kitchens, microwave as well as conventional, will be included in the Exciting, New TASTES OF

THE 90's cookbook available free to those attending The Wayne Herald's Homemakers School on Thursday, March 15.

CHEESY HOT MEXICAN SPREAD

- 1 (8 oz.) pkg. light Neufchatel cheese, softened
 - 1/3 cup Miracle Whip Light Reduced Calorie Salad Dressing with no cholesterol
 - 1-1/2 cups (6 oz.) Velveeta Mexican Shredded Pasteurized Process Cheese Food with Jalapeno Pepper
 - 1/3 cup toasted sliced almonds
 - 1/4 cup chopped green onion
- Mix together all ingredients until well blended. Spread into 9-inch pie plate or quiche dish. Microwave on medium (50%) 6 to 8 minutes or until cheese is melted and spread is warm (do not overcook). Stir before serving. Garnish with additional toasted almonds, if desired.

CHICKEN TORTILLA CASSEROLE

- 4 chicken breast halves, boned and skinned, cut into thin strips
 - 1/3 cup thinly sliced green onion
 - 1 (10-3/4 oz.) can condensed cream of chicken soup
 - 1-1/2 cups (6 oz.) shredded mild cheddar cheese, divided
 - 1/2 cup Miracle Whip Salad Dressing
 - 1/2 cup sour cream
 - 1 (4 oz.) can chopped green chilies, drained
 - 8 (7-inch) flour tortillas
 - 1/4 cup chopped cilantro OR parsley
 - 2 tablespoons sliced California ripe olives
- Microwave chicken in a 1-1/2 quart

casserole on high for 4 to 6 minutes or until no longer pink, stirring every 2 minutes. Drain. Mix together soup, 1 cup of the cheese, salad dressing, sour cream and chilies. Stir 1 cup of salad dressing mixture into chicken. Spoon approximately 1/3 cup chicken mixture onto each tortilla; roll to enclose. Place tortilla seam side down in a 12x8-inch baking dish. Spoon remaining sauce over tortillas. Microwave, uncovered, on high 10 to 14 minutes or until heated through, turning the dish every 5 minutes. Top with remaining 1/2 cup cheese, cilantro and olives. Microwave on high 20 to 30 seconds or until cheese is melted. 4 servings.

MEXICAN FISH FILLETS

- 1/2 cup chopped tomato
 - 2 tablespoons chopped cilantro
 - 2 tablespoons chopped onion
 - 1/3 cup Miracle Whip Light Reduced Calorie Salad Dressing with no cholesterol
 - 1 to 2 tablespoons lime juice
 - 1/2 teaspoon ground cumin
 - 1/8 teaspoon ground red pepper
 - 1 lb. firm white fish fillets
- Stir together tomato, onion and cilantro; mix well. Chill. Mix together salad dressing, lime juice and seasonings. Brush onto fish. Arrange fish in 12x8-inch baking dish, placing thickest portions toward outside of dish. Cover with Reynolds Plastic Wrap; vent. Microwave on high 5 to 6 minutes, turning dish after 3 minutes. Let stand, covered, 2 to 3 minutes or until fish begins to flake when tested with a fork. Top with tomato mixture. 4 servings.

Americans love the taste of cheese

Sliced, cubed or shredded, Americans love the taste of cheese ... so much so that we're eating 20 times more cheese products than 20 years ago. Jana Lamplot indicated that cheese may be part of an appetizer, salad, main dish or vegetable — even dessert. She adds that many of these recipes may reflect an origin in another area, even another continent. Updated versions use modern products with better results even while utilizing today's marvel, the microwave oven.

Consider this take-off on the Italian classic, Cheesy Chicken Vesuvio, from the Kraft Kitchens. Jana Lamplot points out that this main dish is well suited for weeknight fare as it is quick to prepare. The herbed cheese sauce atop the garlicky chicken breasts is made in the same skillet or microwave dish for fast cleanup, too. Another bonus is that unlike cheddar, Velveeta Pasteurized Process Cheese Spread consistently melts creamy smooth.

Dips made with Velveeta Pasteurized Process Cheese Spread stay smooth and creamy until the last dip! This versatile Classic Nacho Dip originating in another part of the world can double as main dish fondue. Jana Lamplot suggests adding 1990's style dippers such as soft flour tortillas, cut into triangles, and fresh veggies; then accompanying it with a tossed salad and fruit. Some quick cook tips from Jana Lamplot: purchase pre-cut vegetables from the supermarket salad bar, then use a microwave oven to prepare the "fondue."

Whenever a recipe calls for cheese, Jana Lamplot advises reaching for Velveeta products. Choose the loaf for general cooking needs. Select Velveeta Shredded Pasteurized Process Cheese Food for sprinkling over pizzas, burgers, nachos, potatoes, salads and sandwiches.

CHEESE CHICKEN VESUVIO

- 2 whole chicken breasts, split, boned, skinned
 - 1 clove garlic, minced
 - 1 tablespoon olive oil
 - 1/4 cup dry white wine
 - 3 tablespoons chopped fresh parsley
 - 2 teaspoons chopped fresh oregano
 - 1/4 lb. Velveeta Pasteurized Process Cheese Spread, cubed
- Brown chicken and garlic in olive oil in large Magnalite skillet. Add remaining ingredients except process cheese spread. Simmer, covered, 20 minutes or until chicken is tender. Remove chicken to serving platter; keep warm. Add process cheese spread to remaining ingredients, stirring over low heat until process cheese spread is melted. Pour over chicken. 4 servings.

MICROWAVE: Reduce wine to 2 tablespoons. Microwave garlic and olive oil in 8-inch square baking dish on High 1 minute. Add chicken breasts, wine, pars-

CLASSIC NACHO DIP

- 1/2 cup chopped onion
 - 2 tablespoons margarine
 - 1 lb. Velveeta Pasteurized Process Cheese Spread, cubed
 - 1 (8-oz.) jar salsa
 - 2 tablespoons chopped cilantro
- Saute onions in margarine; reduce heat to low. Add remaining ingredients; stir until process cheese spread is melted. Serve hot with tortilla chips or vegetable dippers, if desired. 3 cups.
- MICROWAVE:** Microwave onions and margarine in 1-1/2-quart bowl on high 1-1/2 minutes or until tender. Add remaining ingredients; mix well. Microwave on high 5 minutes or until thoroughly heated, stirring after 3 minutes. Serve hot with tortilla chips or vegetable dippers, if desired.



ley and oregano. Microwave, covered, on high 7 to 9 minutes, turning breasts and rotating dish after 4 minutes. Remove chicken to serving platter; keep warm.

Add process cheese spread to remaining ingredients. Microwave on high 2 minutes or until process cheese spread is melted, stirring every minute. Pour over chicken.

EXCITING NEW TASTES OF THE 90's

An entertaining and educational look at food preparation and home management ideas for the decade.



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THURSDAY MARCH 15, 1990

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Wayne City Auditorium

With homemade bread

Monkey around in the kitchen

Monkeying around in the kitchen with bread dough is an extremely satisfying activity for young people. Jana Lamplot, Homemakers Schools home economist, points out that this low-tech, high-touch activity allows young people to learn by doing — kneading and shaping the dough and helping to make a contribution to the family meal.

Bread baking is truly a hands-on experience says Jana Lamplot. When the bread emerges from the oven, even the youngest baker has a true sense of accomplishment.

Monkey Date Bread from Fleischmann's Yeast is a wonderful bread baking project that will encourage the whole family to wrap their hands around bread dough. It's a fun, whimsical pull-apart bread featuring balls of dough filled with a date and walnut filling, which are dipped in butter, then layered in a tube pan with drizzles of maple syrup. The finished bread can be served warm and everyone can pull off a piece.

Although the origin of the name "Monkey Bread" remains somewhat of a mystery, Jana Lamplot emphasizes a number of food history books report that

the name refers to the bread's bumpy appearance which resembles a pack of monkeys.

The baking specialists at Fleischmann's Yeast are available to answer any questions about yeast baking. Simply call them on the toll-free hotline, 1-800-227-6202, Monday through Friday, 10 a.m. to 8 p.m. EST.

MONKEY DATE BREAD

Dough:

- 1/4 cup warm water (105 degrees to 115 degrees)
- 1 pkg. Fleischmann's Regular Dry Yeast*
- 3/4 cup warm milk (105 degrees to 115 degrees)
- 3 tablespoons sugar
- 1 teaspoon salt
- 1 egg, at room temperature
- 2 tablespoons butter OR margarine, at room temperature
- 4 to 4-1/2 cups all-purpose flour

To Fill and Shape:

- 3/4 cup chopped dates
 - 1/4 cup chopped walnuts OR pecans
 - 1/2 teaspoon cinnamon
 - 1/2 cup butter OR margarine, melted, divided
 - 3/4 cup maple syrup, divided
- Place warm water in large warm bowl. Sprinkle in yeast; stir until dissolved. Stir in warm milk, sugar, salt, egg and butter.

Add 3 cups flour; beat until smooth. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Place dough in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, about 45 minutes. Meanwhile, make filling. In small bowl, combine dates, walnuts, cinnamon and 1/4 cup melted butter in bowl; blend well. Reserve. Punch dough down; divide into 24 pieces. Circle palms of hands, flatten to 3-inch circles. Place about 1 teaspoon filling in center of each circle. Pull up edges and punch to enclose filling. To shape bread: pour 1/4 cup maple syrup into bottom of greased 10-inch tube pan. Dip 12 balls in remaining melted butter and arrange in pan. Top with 1/4 cup syrup. Repeat process with remaining balls and place in pan. Top with remaining syrup. Cover; let rise in warm, draft-free place until doubled in size, about 30 minutes. Bake at 375 degrees for 40 minutes or until done. Let cool in pan on rack for 20 minutes. Turn out onto serving plate. Serve warm.

*To use Fleischmann's RapidRise Yeast: Combine 3-1/2 cups flour, undissolved yeast, sugar and salt. Heat water, milk and butter to 125 degrees to 130 degrees; stir into dry ingredients; blend well. Mix in egg and enough remaining flour to make soft dough. Knead until smooth and elastic; cover dough; let rest 10 minutes. Follow above directions for making filling, shaping dough and baking.



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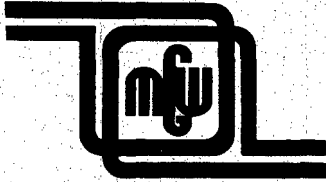
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Salad dressings distinguish cook

One of the hallmarks of a knowledgeable cook is an excellent and distinctive home produced salad dressing according to Jana Lamplot, Homemakers Schools home economist. She feels a good dressing can make even the simplest salad a success: It coats the greens smoothly and supplies piquancy and a bit of a flavor surprise not found in most bottled dressings.

Jana Lamplot points out that five or ten minutes is all it takes to accomplish a great custom-made dressing when the base is Miracle Whip Salad Dressing, introduced over 50 years ago and still the favorite nationwide.

Buttermilk Pepper Dressing marries minced garlic with buttermilk, Miracle Whip, Parmesan cheese and freshly ground black pepper for a robust dressing that stands up well to a heartier salad or romaine or red leaf lettuce, endive, watercress, onion rings, strips of bell pepper — green, red or yellow — with a few croutons thrown in for good measure.

Lemon Ginger Dressing is a superb light mixture with a wonderful tangy flavor supplied by the lemon juice and finely chopped fresh ginger added to Miracle Whip Light Reduced Calorie Salad Dressing, blended with just a little milk. It goes beautifully on a variety of greens, with strips of warm chicken and snippets of scallions.

Creamy Warm Bacon Dressing is exactly what its name implies with the addition of a minced clove of garlic. A

tablespoon of the drippings from crisping the bacon adds depth of flavor and body. This dressing is superb with a perky spinach salad, or try it on thinly sliced raw mushrooms nestled in a bed of watercress and finished with a sprinkle of black pepper.

Jana Lamplot suggests using Miracle Whip Salad Dressing as a base to create inventive dressing combinations to give new variety to salads — horseradish and chutney; honey and poppyseed; lemon, parsley and dill; mustard and soy sauce; nutmeg and orange; red pepper sauce; Worcestershire and lemon — the list is endless.

Tip: Package your creations in mason jars and give them to friends — they make wonderful presents.

BUTTERMILK PEPPER DRESSING

- 1 cup buttermilk
 - 1/2 cup Miracle Whip Salad Dressing
 - 2 tablespoons (1/2 oz.) grated Parmesan cheese
 - 1 teaspoon freshly ground black pepper
 - 1 clove garlic, minced
- Mix ingredients; chill; 1 cup.

LEMON GINGER DRESSING

- 1/2 cup Miracle Whip Light Reduced Calorie Salad Dressing with no cholesterol
 - 2 tablespoons milk
 - 2 tablespoons lemon juice
 - 1 teaspoon finely chopped ginger root
- OR 1/4 teaspoon ground ginger
- Mix ingredients; chill. 3/4 cup.



CREAMY WARM BACON DRESSING

- 4 bacon slices, chopped
 - 1 clove garlic, minced
 - 1 cup Miracle Whip Salad Dressing
 - 1/2 cup milk
- Cook bacon until crisp. Drain; reserve 1

tablespoon drippings. Heat reserved drippings, bacon and garlic over low heat 1 minute. Stir in salad dressing and milk. Cook, stirring occasionally, until smooth and hot. Serve with a fresh spinach salad. 1-1/4 cups.

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Taking shape with Knox blox

For fabulously fun shapes that kids will love to make as well as eat, collect cookie cutters, stencils or other uniquely shaped objects. A child's natural curiosity and imagination will run wild when allowed to create some favorite designs from Fruit Juice Knox Blox according to Jana Lamplot, Homemakers Schools home economist.

Animals and dinosaurs are always a hit with the younger set but Jana Lamplot cautions about limiting creativity. Children love to exercise their imagination so she suggests letting them play with Knox "building" blox and see the brightly colored designs come to life.

She points out that other tools needed include ordinary household utensils — a saucepan, a bowl, an 8-inch or 9-inch square baking pan. Prepare the fruit juicy Knox Blox ahead of time according to the recipe directions (even easier using a microwave oven). The ingredients are simply 100% natural fruit juice and Knox Unflavored Gelatine.

With a little help from mom, kids can press out the shapes in the same way cookies are cut from dough. Stand back and let the fun begin. (It's a great idea for a kids party, too.)

The best part is moms can feel good about serving Knox Blox made with

100% natural fruit juice because the wholesome ingredients can be part of a healthy diet. Recommended by Jana Lamplot, they are naturally low in calories, low in sugar and contain no fat.

Knox Blox are a delicious snack that kids will enjoy making and eating, too. So join the party and create fun shapes with Knox Blox. Watch them disappear!

FRUIT JUICE KNOX BLOX

4 envelopes Knox Unflavored Gelatine
4 cups cold fruit juice
Microwave directions: In 2-cup glass measure, sprinkle unflavored gelatine over 1 cup cold juice; let stand 3 minutes. Microwave at high (full power) 1 minute 20 seconds; stir thoroughly. Let stand 2 minutes or until gelatine is completely dissolved. Pour into 8 or 9-inch baking dish; stir in remaining 3 cups juice. Chill until firm, about 3 hours. Cut into 1-inch squares. Makes about 6 dozen blox.
Conventional directions: In medium saucepan, heat 3 cups juice to boiling. Meanwhile, in large bowl, sprinkle unflavored gelatine over remaining 1 cup cold juice; let stand 1 minute. Add hot juice and stir until gelatine is completely dissolved, about 5 minutes. Pour into baking dish and chill as above.

Variation: Try using assorted cookie cutters to create fun shapes. Kids will enjoy participating in the creations!



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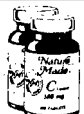
Phil Griess and Jana Lamplot, Home Economist, look over the large supply of vitamins on display at Griess Rexall.

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Strawberries 'n' Cream

A fool to enjoy

Long ago the world "fool" was used as a term of endearment. Early Europeans of rank formerly kept a professional jester or "court fool" for amusement.

Jana Lamplot, Homemakers Schools home economist, explains that now enjoyment can be found in a food named "fool." Old English and early American cookbooks offered recipes for various types of fools consisting of stewed fruits mixed with whipped cream. She points out that these originally were called trifles in England, unlike the now familiar custard and cake versions. By analogy, the fruit and cream desserts named "trifles" translated into "silly person" or "fool" and that's how the recipe got its name!

The following recipe for Strawberries 'n' Cream Fool is sure to bring smiles to family and friends claims Jana Lamplot. The creamy texture stays firm and luscious from first to last serving due to the addition of Knox Unflavored Gelatine to the strawberry mixture. Gently folded into whipped cream, the fruit portion forms an attractive marbled pattern.

Jana Lamplot suggests enjoying Strawberries 'n' Cream Fool with angel food or pound cake for a rich and elegant dessert with a history. Since Knox Unflavored Gelatine is colorless and has no flavor of its own, Jana Lamplot emphasizes that

the true strawberry character comes through ... and that's no Fool!

STRAWBERRIES 'N' CREAM FOOL

- 1 envelope Knox Unflavored Gelatine
- 1/4 cup cold water
- 1 package (10 oz.) frozen strawberries n light syrup, thawed
- 1/4 cup frozen orange juice concentrate, partially thawed and undiluted
- 1/4 cup sugar
- 1 container (8 oz.) frozen whipped topping, thawed*

In medium Magnallite saucepan, sprinkle unflavored gelatine over cold water; let stand 1 minute. Stir over low heat until gelatine is completely dissolved, about 3 minutes. In blender or food processor, process strawberries, orange juice concentrate, sugar and ginger. While processing, through feed cap, gradually add gelatine mixture and process until blended. In large bowl, blend 1 cup strawberry mixture with whipped topping. Turn into serving bowl. Gently fold in remaining strawberry mixture, just until marbled; chill until set, about 2 hours.

Serve, if desired, with angel food or pound cake. Makes 8 servings. 165 calories per serving.

*Substitution: Use 1 cup (1/2 pt.) whipping or heavy cream, whipped. 163 calories per serving.



State National Bank Vice President Beverly Etter (left) visits with Jana Lamplot about the financial institution's many banking services available including the new Prime Investment Fund — one of State National's newest investment opportunities.



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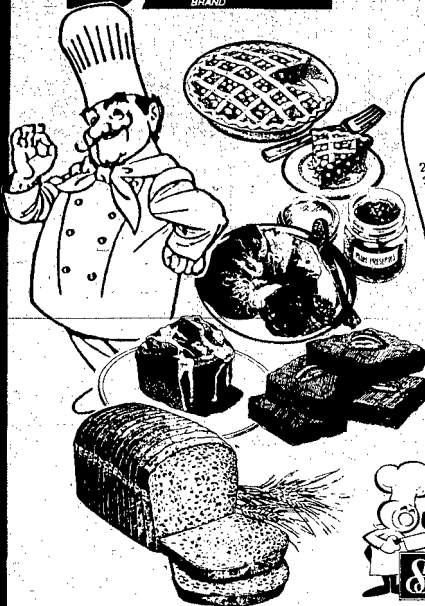
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**STRAWBERRY
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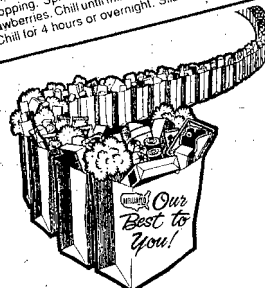

2 cups SHURFRESH thin pretzels, crushed
 3 tablespoons SHURFINE brown sugar
 1/2 cup SHURFRESH margarine, melted (1 stick)
FILLING:
 1 8 ounce SHURFRESH cream cheese, softened
 1/4 cup SHURFINE granulated sugar
 2 8 ounce cartons SHURFINE frozen whipped topping, thawed
TOPPING:
 1 6 ounce package strawberry gelatin
 2 cups boiling water
 2 cups package whole or sliced SHURFINE frozen strawberries
 Combine first three ingredients; press into a 9x13 inch pan. Refrigerate; chill until firm. Cream cheese and sugar until light and fluffy; add thawed whipping topping. Spread over crust. Dissolve gelatin in hot water; add frozen strawberries. Chill until mixture thickens; spoon over cream cheese mixture. Chill for 4 hours or overnight. Slice and serve. Serves 20.

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**TASTY
 RICE SALAD**


1 cup SHURFINE long grain rice
 1 cup SHURFINE salad dressing
 1/3 cup SHURFINE grated Parmesan cheese
 1 cup SHURFINE milk
 1/3 cup SHURFINE frozen diced green peppers
 5 ounces SHURFRESH frozen chopped onions
 Pipe tomato, cut in wedges, (or use cherry tomatoes)
 Salt and pepper, if desired
 Bring 2 cups water to a rapid boil. Add 1 teaspoon salt and the rice. Stir to separate. Return to full rolling boil; reduce heat and cook covered over low heat for 20 minutes. Chill rice well.
 While rice is cooling, prepare dressing.
 Combine salad dressing, Parmesan cheese and milk; mix thoroughly. In large bowl, combine cooked chilled rice, salad dressing mixture, green pepper and onion. Mix to coat pieces evenly. Cover and refrigerate at least 2 hours. Then mix in the ham strips. Just before serving, add tomatoes and mix lightly. Season with salt and pepper, if desired.


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**AMERICA'S PRIDE
STRAWBERRY CHEESECAKE**

1 roll refrigerated slice & bake sugar cookies
1 1/2 lb. cream cheese, room temp.
1 cup sugar
1/2 cup butter, melted
2 eggs
1 teaspoon pure vanilla extract

Line 2 - 8 inch round baking pans with cookie slices. Beat cream cheese and sugar until thoroughly blended. Mix in butter and eggs, one at a time. Blend in vanilla. Pour into pans. Bake in 400° oven 25 minutes. Cool. Just before serving cover with sliced strawberries drizzled with 1/2 cup strawberry preserves mixed with 1 tablespoon honey.

Makes 2 - 8 inch cheesecakes



CHOCOLATE OATRAGE SNACK CAKE

1 cup (2 sticks) butter or margarine, softened
1 1/2 cups quick-cooking or old fashioned oats, uncooked
1/2 cup chopped walnuts, optional
One 12-oz. package semi-sweet chocolate morsels, divided.
1 cup firmly packed light brown sugar
1/2 cup all-purpose flour
2 eggs
1 teaspoon vanilla extract

In a large mixer bowl, combine butter or margarine, oats, flour, brown sugar, walnuts, eggs and vanilla. Beat 3 minutes at medium speed or until mixture is light and creamy. Stir in 1 cup semi-sweet chocolate morsels. Spread batter in 8-inch square microwave-safe baking dish; cover dish with waxed paper.

Cook on HIGH power 4 minutes; rotate dish 1/4 turn. Cook on HIGH power 4 to 5 minutes longer or until top of cake appears dry and bottom of cake is an even color.

Sprinkle remaining 1 cup semi-sweet chocolate morsels over top of warm cake. Let stand 10 minutes, then spread chocolate evenly over cake. Cool directly on countertop. Cut into serving pieces.

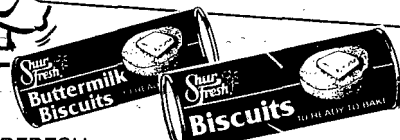
Makes 8 to 12 servings



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