

# lifestyle

n. \léif • stile\ 1. the way in which an individual or group of people live. 2. of and pertaining to customs, values, social events, dress and friendships. 3. manifestations that characterize a community or society. syn: see COMMUNITY

## Briefly Speaking

### Date nears for fall bazaar

WAYNE - Just over one week remains before the annual fall bazaar sponsored by the Wayne Hospital Auxiliary.

The event is scheduled Thursday, Nov. 5 from 3 to 8 p.m. in Wayne city auditorium. Coffee and rolls will be served, as well as chili, vegetable soup, sandwiches and pie. There also will be a drawing for three raffle prizes, including an antique oak rocker and hall table, a Christmas wreath, and a Christmas tree skirt.

The 1992 bazaar is dedicated to the memory of Jean Benthack, and proceeds will be used to purchase an infant warmer with resuscitation for Providence Medical Center at an estimated cost of \$10,000.

Donations of items for the bazaar are invited and encouraged.

### Dancers twirl in Laurel

LAUREL - The Town Twirlers Square Dance Club met Oct. 18 in the Laurel auditorium with eight squares of dancers representing eight area clubs. The Town and Country square dancers of Hartington retrieved their club banner.

Caller was Ron Schroeder of Orchard, and hosts were Mr. and Mrs. Ed Grone of Wayne, and Mr. and Mrs. Randy Gubbels and Mr. and Mrs. Arnold Junck, all of Carroll. Greeters were Mr. and Mrs. Kermit Bensch of Carroll.

The next regular dance is scheduled Nov. 1 and it will be salad night with Lanny Weakland of Omaha calling.

### Acme program focuses on flags

WAYNE - Joann Temme presented a program on flags at the Oct. 19 meeting of Acme Club. Twelve members attended in the home of Faun Kern.

The next meeting will be a guest day luncheon on Nov. 9.

### Homemakers tell housecleaning secrets

WAYNE - Six members of Progressive Homemakers Club met in the home of Leona Hagemann recently and answered roll call with a housecleaning secret.

Rose Schulz read the thought for the day, "Time For Fall," and President Irene Reibold reminded members to bring goodies for a Thanksgiving plate to be taken to the club's three honorary members at Wayne Care Centre. The club will also purchase a Christmas gift for a resident of Wayne Care Centre.

### Golden Age dinner held at Grace

WAYNE - The Duo Club and Couples Club of Grace Lutheran Church sponsored a Golden Age dinner at the church on Oct. 18 with 65 guests attending. Host and hostess were Fritz and Faye Mann.

Tables were decorated with a variety of salt and pepper shakers on doilies, and the golden agers were reminded that they are the salt of the earth and congregation. Each table added up their ages for a grand total of years.

Fritz Mann sang "You Are the Leaders of Our Families," and Esther Brader read the beginning of Lutheran Laymans League of Grace Lutheran Church. The group viewed a film, "Memorable Moments — The Urgency for Ministry in the 90's," and the program closed with hymns.

### Costume dance held in Wayne

WAYNE - The Leather and Lace Square Dance Club met for a Halloween dance on Oct. 23 in Wayne city auditorium. Dancers from eight area clubs twirled to the calling of Jim Logan of Iowa.

Drawings were held throughout the evening, and best costume prizes went to Deanna Krueger and Don and Cecilia Nau. Serving on the decorating committee were Judy Norris and Delores Hunt.

The Leather and Lace Club captured the federation banner at the Northeast Federation fall dance held Oct. 11.

The next dance will be a benefit on Nov. 13 at 8 p.m. for Dean Bilstein, with Vernon Miller of Hoskins calling. More details will be announced.

### PEO Chapter AZ meets

WAYNE - Wayne PEO Chapter AZ met Oct. 20 in the home of Virginia Seymour with 24 members attending. The hostess was assisted by LuAnne Ellingson, Marilyn Lohrberg and Twila Wiltse.

Guest speaker was Darlene Ritter from the Nebraska Humanities Council and Professor Emeritus at Midland Lutheran College. The title of her program was "Emily Dickinson's Poetic Achievements." She gave biographical facts about Dickinson's life as well as interpreting and reading some of her poetry.

The next meeting of Chapter AZ will be Nov. 3 at 1:30 p.m. in the home of Diana Cramer.



Photography: LaVon Anderson

## Scarecrow paradise

CREATIVITY WAS apparent in these scarecrows made by youngsters enrolled in Stepping Stones Preschool. The scarecrows were on display last week on the front steps of instructor Diane Ehrhardt's home. They are currently on exhibit at First National Bank and Columbus Federal Savings Bank.

## Redeemer circles meet

Circles of Redeemer Women of the Evangelical Lutheran Church in America met on Oct. 14.

The lesson, entitled "Let the Children Come to Me," focused on Jesus' love for children. Statistics were also provided regarding poverty and abuse of children.

Leader for Mary Circle was Erna Karel, and hostesses were Dorothy Fegley and Barb Sievers. It was announced that members of Mary Circle served 20 at the Campus Ministry supper in September.

Donna Lutt was Dorcas Circle leader, and hostesses were Ila Pryor and Doris Lutt. Dorcas Circle will provide two women to assist with bingo at Wayne Care Centre and will serve the Campus Ministry

supper in November. Members also will remember the resident at Bethphage-Mission in Axtell with a Thanksgiving card.

Martha Circle met in the home of hostess Twila Wiltse. Leader was Sandy Rothfuss.

IT WAS announced that the Spring Gathering will be held May 1 in Wayne and will be co-hosted by women of Redeemer and St. Paul's Lutheran Churches.

Redeemer women are responsible for the banner, music, devotions, coffees and noon meal. Other details will be arranged by the planning board.

World Community Day will be observed in Wayne on Friday, Nov.

6 at 2 p.m. at St. Paul's Lutheran Church. Dorothy Grone is the Church Women United representative from Redeemer Lutheran.

REDEEMER women will hold their thank offering service on Nov. 11. Women are reminded to bring their thank offering boxes.

Leaders will be Margaret Anderson (Mary Circle), Mary deFreesse (Dorcas Circle), and Janice Barelman (Martha Circle).

All circles will meet at the church, and hostesses are Gena Lühr and Norma Koeber (Mary), Blanche Backstrom and Joyce Sievers (Dorcas), and Olga Nissen (Martha).

## New Arrivals

BRUFLAT — Alan and Marge Bruflat, Wayne, a son, Benjamin Alan, 8 lbs., 8 oz., Oct. 15, Providence Medical Center. Benjamin joins a sister, five-year-old Emily. Grandparents are Merle and Phyllis Bruflat, Raytown, Mo., and Irene Jongeling, Parker, S.D.

ISOM — David and Shawnee Isom, a son, Chase Michael, 9 lbs., 6 oz., Oct. 16, St. Luke's Medical Center, Sioux City. Chase joins three sisters, Codi, Brittany and Shelby. Area grandparents are Katie Hancock and Mike and Val Isom, Allen. Great grandparents are Wen-

dell and Margaret Isom, Allen.

JOHNSON — Brian and Terri Johnson, Columbia, Mo., a daughter, Courtney Marie, 7 lbs., 11 oz., Oct. 24. Courtney joins a brother Taylor, 3 1/2. Grandparents are Marlen and Suzie Johnson, Concord, and Orville and Dorothy Steffan, Montgomery City, Mo. Great grandparents are Flora Steffan, St. Louis, Mo., John and Clara Pitman, Montgomery City, Mo., and Clarence Pearson and Evelina Johnson, both of Concord.

MEYER — Mr. and Mrs.

Brent Meyer, Kearney, a daughter, Katrina Marie, Oct. 10. Katrina joins two brothers, Corey and Kyle. Grandparents are Glenn and Shirley Meyer, Wakefield, and Mr. and Mrs. Clair Wilson, Grand Island. Great grandparents are Mr. and Mrs. L.H. Meyer, Wayne, and Beulah Kemper, Wakefield.

SODERBERG — Mr. and Mrs. Larry Soderberg, Wakefield, a son, Brock Jeffery, 7 lbs., 8 1/2 oz., Oct. 11, Providence Medical Center.

## DAV Auxiliary holds meeting

The Wayne County Disabled American Veterans (DAV) Auxiliary Unit #28 met Oct. 13 in the Wayne Vet's Club room. Commander Eveline Thompson presided with four members present.

Irma Baier, chaplain pro tem, gave the opening prayer, followed with the Pledge of Allegiance led by Patriotic Instructor Verona Bargholz. The treasurer's report was given by Irma Baier.

It was announced that the DEC and SEC mid-winter conference will take place on Nov. 6-7 at the Ramada Inn, Kearney.

Membership, legislature, Americanism and community service topics were announced.

The auxiliary received a thank you letter from Virginia Grim, activity coordinator at the Norfolk Veterans Home, for the auxiliary's role in the meal provided to residents of the home.

Seventy people were served at the supper, including 34 veterans from Norfolk, and Cyril Hansen and Jay Morse entertained with organ and piano music.

The next meeting of the DAV Auxiliary will be Nov. 10 at 8 p.m. in the Wayne Vet's Club room. Serving lunch following the October meeting was Carole Nordby.

## Engagements



### Penn-Isome

Debra Penn and Michael Isome, both of Atlanta, Ga., are planning a Nov. 21 wedding at Trinity Interdenominational Church in Omaha.

Both are in ministry with Youth With a Mission, an interdenominational and non-denominational organization. Deb is an outreach director and Michael is a youth minister and worship leader.

The bride-elect is the daughter of Mr. and Mrs. Bob Penn of Wayne. Her fiancé is the son of Jacque Isome of Missoula, Mont., and Mr. and Mrs. Cal Isome of Salt Lake City, Utah.

## Pharmacy & Your Health



WILL DAVIS  
SAV-MOR  
PHARMACY

### Medicines Used to Treat Hair Loss

In the majority of cases, hair loss in adults is a normal process that occurs with aging. Certain diseases such as lupus and medicines such as those used in the treatment of certain cancers and circulatory disorders can cause temporary hair loss. Exposure to dyes, peroxides, straighteners, and other alkaline chemicals can damage follicles and cause hair loss. Hair loss in children is most likely due to fungal infections, but can occur with nutritional deficiencies, trauma, or congenital metabolic problems. In both men and women, the most common form of hair loss is androgenic alopecia. This is sometimes referred to as male-pattern baldness, a condition that affects about half of all men by age 50. Skin and hair specialists indicate that male-pattern baldness usually needs no treatment unless psychological effects of balding are severe. Treatment options include hairpieces, transplants, and medicines. Medicines that have been used to treat androgenic alopecia include estrogens, progestins, cimetidine, dexamethasone, and flutamide. Topical minoxidil (Rogaine) is the most popular medicine used for this type of baldness. Minoxidil seems to work best when applied at the top of the scalp during the early stages of hair thinning. Hair growth may be sparse, and the medicine must be applied indefinitely.



Jeff Pasold  
215 Pearl Street  
Wayne  
375-3251

# WHAT YOU NEED FOR WHAT YOU WANT

Everyone wants something different. Perhaps you'd like to buy a new boat, a car or an RV. Maybe you want to pay for your child's college or wedding, remodel the house, or take a vacation. Turning dreams into

reality and enjoying life's luxuries makes all your hard work worthwhile. I'd like to help. Just come to me for your auto loans, auto leasing and home equity financing. Or choose an unsecured line of credit to use however



you'd like. Forget the hassle. There is none. Loan approvals are quick — often in an hour or less — so there's no delaying the enjoyment. You don't even have to be a policyholder to apply. It's that easy. For more details about arranging a loan, just give me a call today.



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# Young Blue Devils team competes at state

# Wayne runners gain experience

By Kevin Peterson  
Sports Editor

The Wayne boys cross country team gained an invaluable amount of experience at the Nebraska State Cross Country Meet last Friday afternoon in Kearney.

Rocky Ruhl's crew garnered an 11th place finish out of the 18 teams that qualified. York was crowned champions after scoring 31 points while Crete placed runner-up with 56. Grand Island Northwest

placed third with 70 and Ogallala scored 76 points for fourth place.

Waverly rounded out the top five with 105 and McCook placed sixth with 169 while Gothenburg nailed down the number seven spot with 170 points.

Minden placed eighth with 171 and Holdrege finished ninth with 174 while Elkhorn Mt. Michael rounded out the top 10 with 181. Wayne finished with 186 points

while Norris, Albion, Seward, Auburn, Schuyler, Gretna and Elkhorn rounded out the teams in order of finish.

Ogallala's Mike Mason won the individual title with a 16:38 clocking over the Kearney Country Club course. Wayne's top place came when Spencer Stednitz finished 22nd in a time of 17:40. Nate Stednitz finished 56th in 18:28 and Chris Headley was 67th in 18:46.

Aaron Geiger was timed in 19:16 and Travis Koester recorded a 19:23 time while Mark Meyer closed out his high school career with a 19:42 time.

"We went into the state tournament hoping to gain some experience," Ruhl said. "I feel we came out understanding what it takes to be in the top five. The teams (both boys and girls) were talking about next season and how they are going to prepare.

We competed hard and barring injuries this should help us to improve next season," Ruhl added.

York made a clean sweep of the state cross country meet as they also won the girls championship with 31 points. Plattsmouth placed runner-up with 67 points and Mitchell finished third with 99. Columbus Scotus finished fourth with 104 and Grand Island Northwest rounded out the top five with 128.

Norris, Ogallala, Crete, Lexington, Grand Island Central Catholic, Syracuse, Holdrege, Elkhorn, Beatrice, Gretna, Schuyler, Omaha Gross and Wayne rounded out the girls teams in order of finish. Wayne finished with 273 points.

Tami Schluns came within three places of earning a state medal, but

settled for an 18th place finish in a time of 17:08. Jill O'Leary was timed in 19:22 and Jessica Wilson finished in a time of 20:06 while Beth Meyer completed her freshman season with a 20:21 effort at state. Emily Wisner closed out her high school career with a 22:02 clocking at state.

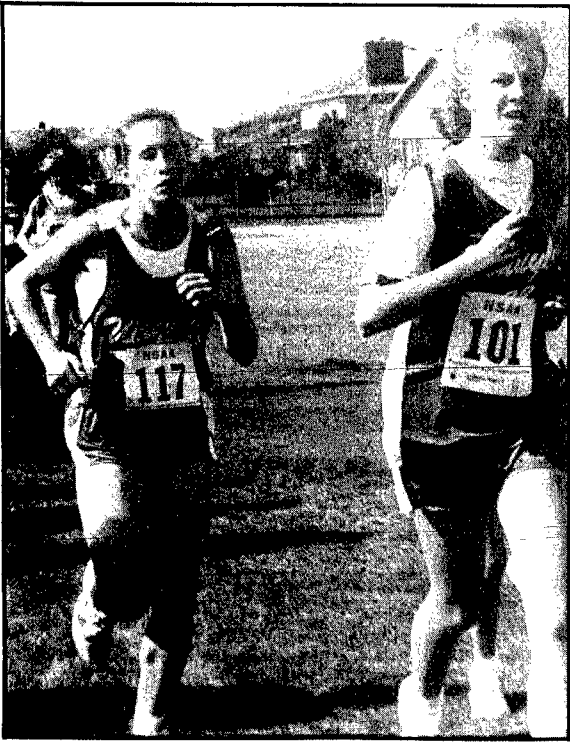
"The lack of depth hurt our girls team throughout the season," Ruhl said. "I felt the girls always competed and gave it their best. We had some good meets and some good individual efforts. I hope we can get a few more girls out next fall so we can come back and be competitive next season."

Ruhl said he was also pleased with the boys season. "I felt very good about our season," Ruhl said. "We lost a lot of talent off last year's team and we replaced that with very young, inexperienced runners who accomplished many of their goals.

I think winning districts was the season highlight. In fact, I think we were pointing to districts so much that state was a slight letdown," Ruhl added.



WAYNE RUNNER TAMI Schluns recorded the Blue Devils highest finish with an 18th place effort. She missed medaling by just three places.



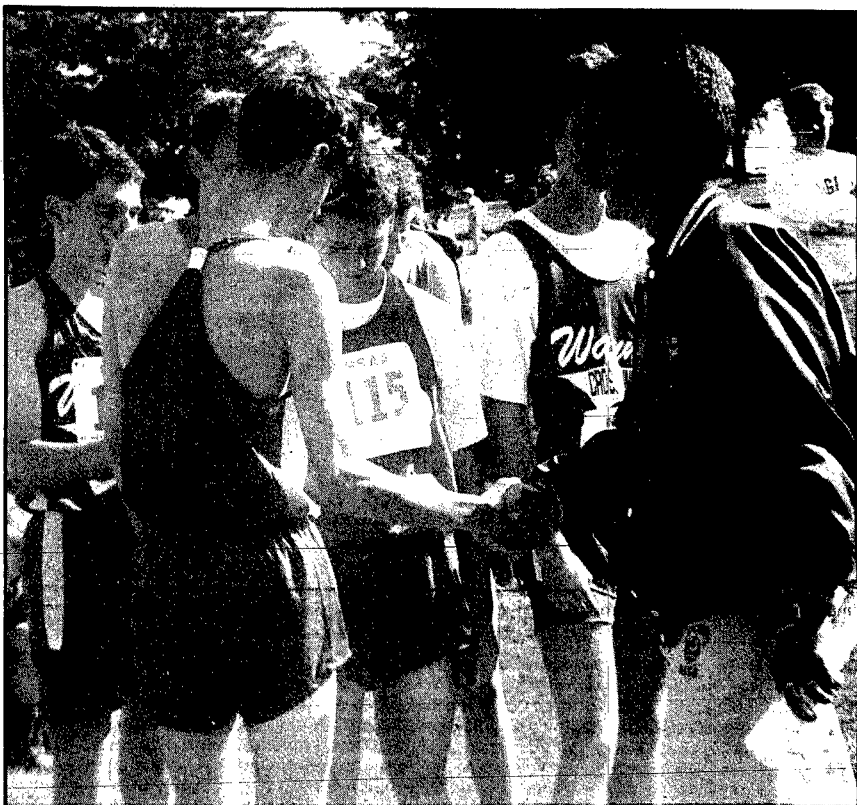
JILL OLEARY keeps pace with a couple runners during the state cross country meet last Friday in Kearney.



WAYNE FRESHMAN Spencer Stednitz finished 22nd out of 125 runners at the state cross country meet. He recorded Wayne's highest finish.



WAYNE JUNIOR NATE Stednitz keeps pace with a pack of runners during last Friday's state meet. Stednitz placed 56th overall. Wayne's top five finishers are underclassman.

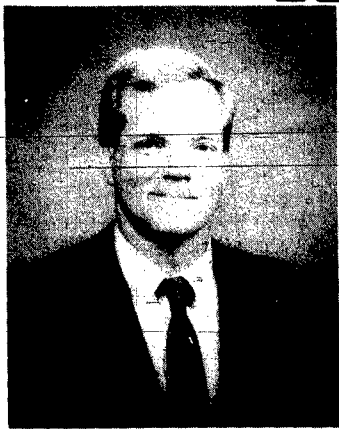


WAYNE CROSS COUNTRY coach Rocky Ruhl wishes each one of his team members good luck before the start of the state meet. Wayne boys finished 11th of 18 teams.



Pharmacists: Shelley Gilliland, Lori Schulte, Will Davis

## It's Time For A Change...

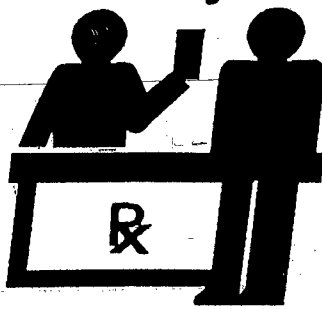


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### HOHENSTEIN LEGISLATURE

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## Communicate before you medicate...

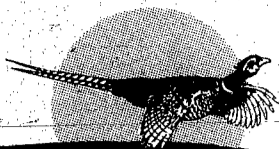


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# sports

*n.* \ˈspɔrts\ 1. a source of diversion or recreation. 2. a particular activity (as hunting or athletic game) engaged in for pleasure. 3. persons living up to the ideals of sportsmanship. 4. the object of enjoyment for spectators, fans and newspaper sports page readers. *syn:* see FUN



## Fourth grade rec football

MEMBERS OF THE fourth grade Wayne city rec football program include from back row left to right: Cody Sobansky, Jason Rethwisch, Adam Geiger, Ethan Mann, Craig Olson, Lucas Munter, Adam Jorgensen. Middle row: Eric Shapiro, Jon Pickinpaugh, Ben Meyer, Kenneth Kopperud, Chris Woehler, Trevor Wright, Sam Kinnett. Front row: Jeff Hessig, David Murray, Ryan Guill, Ryan Teach, Josh Carr, Daniel Roeber, Shane Baack. Not pictured: Jeff Ensz and Coleman Broders.



## Fifth grade rec football

MEMBERS OF THE fifth grade city rec football program include from back row left to right: Klinton Keller, Joel Munson, Ryan Haase, Ryan Hank, Wade Carmichael, Joseph Paustian. Middle row: Cody Pokett, Pritam Dalal, Dale Novak, Dustin Schmeits, Chris Junck and Adam Ellingson. Front row: Sam Schraut, Jarrod Neuhaus, Casey Daehnke, Jason Parks, Jon Slaybaugh and Jeremy Dorcey. Not pictured: Kevin Addison, Brandon Garvin, Craig Hefti, Dan Nelson, Danny Roby and Scot Saul.



## Sixth grade rec football

MEMBERS OF THE sixth grade city rec football program this season include from back row left to right: Ryan Dunklau, Casey Junck, Tim Zach, Brandon Hall. Middle row: Brian Hochstein, John Magnuson, Dusty Smith, Darin Jensen, Robbie Sturm and Scott Reinhardt. Front row: Jack Dorcey, Brent Tietz, Ryan Stoltenberg, Matt Claussen, Josh Murtaugh, Cody Niemann, Ryan Wetterberg. Not pictured: Dustin Allemann, Ryan Dahl, Brian Finn, Bryan Guillian, Mike Lindau, Nathan Lipp, Matt Munsell, Jesse Rethwisch, Nick Salitros, Chad Scardino, Matt Sobansky, Chris Spangler, Jon Webb and Matt Woehler.



## Third grade rec football

MEMBERS OF THE third grade Wayne city rec football program include from back row left to right: Casey Campbell, Luke Christensen, Tyler Jorgensen, Marcus Berns and Nick Lipp. Middle row: Jeremy Foote, Brad Hansen, Judd Giese, Brad Hochstein, Tanner Niemann, Drew Slaybaugh. Front row: Tony Carollo, Sean Addison, Brian Kemp, Jordan Neuhaus, Mark Finn, Joe Brumm. Not pictured: Jakeb Mrsny, Brett Parker, Ben Salitros.

## WAYNE HERALD / MORNING SHOPPER DAY AT MEMORIAL STADIUM

# '92 BARBECUE BOWL

WAYNE STATE vs MICHIGAN TECH SAT., OCT. 31 MEMORIAL STADIUM

### 12 NOON PRE-GAME TAILGATE PARTY

#### Delicious Beef & Pork Barbecue

Prepared by Johnson's Frozen Foods  
Sponsored by The Wildcat Beef & Pork Clubs

### 1:00 P.M. LIVE STEER AUCTION

Steer donated by Wildcat Beef Club  
Bidding will commence at The Tailgate Party Area West of Stadium Parking Lot  
Proceeds from Sale go to Athletic Scholarship Fund and Wildcat Beef Club Scholarship Projects

### 1:30 P.M. KICKOFF! BARBECUE BOWL FOOTBALL GAME

### HALFTIME — LIVE HOG AUCTION

Hog donated by Wildcat Pork Club  
Bidding will commence at The Fifty Yard Line in Front of Memorial Stadium Crowd  
Proceeds from Sale go to Athletic Scholarship Fund and Wildcat Pork Club Scholarship Projects



Saturday's Barbecue Bowl Auctioneer will be Mr. Curt Wragge from the Norfolk Livestock Market. Thank you, Curt & Norfolk Livestock!

Kick up your heels at the Barbecue Bowl Rendezvous with the 'Leaty Spurge Band' at The Max starting at 9:00pm Saturday Night! Join the Round-up with a night of Boot-Stompin' Country Music and Dancing in downtown Wayne, America!

Listen to KZ100 'Nebraska's Biggest FM' for Live Coverage of the Steer Auction from the WSC Campus at Saturday's Pre-Game Tailgate Party! KZ100 will carry the event by Live Remotes from 11 am to 1 pm! That's KZ100...100.3 on your FM Dial! Sponsored by The Wildcat Beef & Pork Club.

Wildcat Beef and Pork Club

**WAYNE STATE COLLEGE**  
ATHLETICS









# Vets

(continued from page 1A)

for in the Veterans Service office. These benefits are based on income, assets and disability pensions.

Denklau also provides other services to peace and war-time veterans, such as drawing the flags for all veterans' funerals and requests for military funerals are sent through this office, in which Den-

klaui, assists the Post in performing. Headstone markers can be applied for in the Veterans Service office, as well.

The Veterans Service officer helps in getting people to the Veterans Administration hospital, "but," Denklau said, "it's getting tougher to have people eligible for it because of the stringent guide-

lines." One must have poverty-level income to qualify for admission into VA hospitals.

Because of his position, Denklau and all veterans rely heavily on government legislation and politics. "It can be disheartening at times, because the government keeps chopping away, or keeps cutting away, the benefits that they qualify for. The government doesn't feel there is much necessity for some of these benefits since the Cold War is over. There always seems to be another restriction and it makes it tougher for them to qualify," Denklau said. "The only time that these come up is during Presidential election campaigns."

Despite the problems encountered, Denklau said, "actually helping the people and assisting those who are in need and they get their requests approved," gives him pleasure.

Besides providing assistance with veterans, Denklau also works with some civil defense paperwork and provides Red Cross to military families. The Red Cross has recently been added to the guidelines of the Veterans Service office. "If there is an emergency back here, and someone is stationed overseas or somewhere else in the country, we have to request, and verify the fact, that there is a need for them to come back," Denklau said. In the last year, there have been approximately six messages sent, but, Denklau added, "during the Persian Gulf War, we did quite a bit with the Red Cross."

The Veteran's Service office is located on the third floor of the Wayne County Courthouse.



## Pedestrian safety acknowledged

MAYNARD OHL, at left, a representative for the American Automobile Association (AAA), presents Wayne Mayor Bob Carhart, center, and Police Chief Vern Fairchild with two pedestrian safety achievement awards. The first award is an award of merit for 25 consecutive years with no pedestrian fatalities while meeting AAA standards of program performance. The second award is for meeting the same standards for 26 years. Ohl pointed out that both Norfolk and South Sioux City received similar awards for 1991, however those two cities were cited for two and for five years as opposed to Wayne with 26 years.

## United Way drive progresses

Wayne United Way fund drive has resulted in \$8,500 of the \$24,000 goal being collected. The \$8,500 has been received from the business drive in progress at this time.

For the third year, City Administrator Joe Salitros has challenged

City of Wayne employees with a contest. For every \$75 given by a particular department, he will work for that department for half a day. Past contests have resulted in Salitros working in the Water Department at the waste water treatment plant, Electric Department at the

light plant, for the City Clerk/Treasury Department and for the Police Department.

The United Way board appreciates Salitros' efforts and the employees of each department for participating in the United Way Drive. This contest is a great way to get involved in supporting United Way which is supporting the community of Wayne. Wayne businesses and their employees participation are very important to the success of the Wayne United Way Drive.

Businesses are reminded to drop off their packets at the following locations: Farmers and Merchants State Bank, First National Bank and State National Bank. Packets can also be turned in to any of the board members Ann Barclay, Sue Beckman, Bob Dyer, Chris King, Bob Lohrberg, Dave Lutt, Evelyn McDermott, Diane Mundahl, Jim Paige, Rusty Parker, Bob Reeg, Dan Rose or Diane Wurdinger.



Wayne County Veteran's Service Officer Wayne Denklau has the rewarding job of helping veterans solve their problems.

## Bridge

(continued from page 1A)

care instead of benefiting "one little town" that happens to be Johnson's home town, Timmer said.

Johnson said Timmer's cost figures are exaggerated. Besides, the money is from a federal fund used only for bridge work.

"This money is earmarked for bridge construction and renovation. It's to be spent for no other reason... It can't be spent on health care," Johnson said. "You can either spend it out of state, or you can spend it in South Dakota. I'd rather see it spent in South Dakota.

Johnson said his support for the bridge is not because he was born and raised in Vermillion.

"I've supported a string of projects across South Dakota," he said. "What I've done is take on the capital construction projects as they come to this office, as they're prepared and ready to go based on the support of the local community.

"Now, eventually, one is going to wind up being close to my home community."

The National Taxpayers Union and the Council for Citizens Against Government have called the bridge a pork barrel project, Timmer said. The project also got that label in a House bill this year called the "pork barrel-buster bill," he said. The measure would have abolished funding that already had been approved for projects in several states.

Johnson said the bill was the work of the Bush administration, which he

said opposes every project in South Dakota.

"They opposed all of our water projects. And they opposed all of our transportation projects. They would like to have sole authority to determine which projects can be built, and which should not," he said.

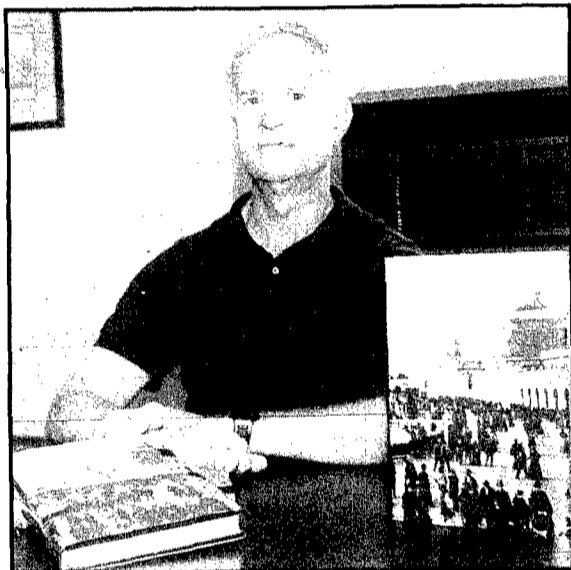
During a public hearing in Wayne earlier this month, members of the Nebraska Highway Commission admitted there were no plans in the works as yet to connect the bridge with any new highways.

## Soft drink company gives new computer

The Pepsi Cola Company in South Sioux City has made an announcement as of Oct. 26, that because the Wayne Public Schools are in the process of updating their computer hardware throughout the K-12 district; and because the Pepsi Company supports more computers for schools; they are providing a \$1,200 grant for the purchase of a computer.

This announcement was made by the general manager of the South Sioux City operation, Harvey Steinhoff.

The Wayne Public School District is grateful to Pepsi Cola for their support of education and of our goals to provide more "hands-on" experiences for our students in technology, said Superintendent Dr. Dennis Jensen.



History Professor Dr. Donald Hickey has written a new book on the history of Nebraska.

## Wayne agency receives honor

Northeast Nebraska Insurance Agency of Wayne has been honored by Farmers Mutual Insurance Company of Iowa's Million Dollar Club, for achievement in writing crop hail insurance in 1992.

Northeast Nebraska Insurance Agency once again was recognized for attaining over \$1 million in production, and its name is inscribed on the company's permanent "Million Dollar Club" plaque displayed at the home office in Des Moines, Iowa.

Farmers Mutual Hail writes in 13 midwestern states and is recognized as one of the leading crop hail insurance companies in the nation.

## History

(continued from page 1A)

Plains Room in the Library. The event will be held from 3 to 4 p.m. Ross will speak briefly on book publishing.

This is the second major work of Hickey's to find wide distribution. In 1990 his book, "The War of 1812, The Forgotten Conflict," received outstanding reviews and made it into the "Book of the Month Club."

Hickey, an Illinois native, received his bachelor's, master's and doctoral degrees from University of Illinois. He has been a professor at Wayne since 1978.

His new book discusses the distinctive geological and historical fea-

tures of the state in a lively non-scholarly style. Subjects of essays in the book include, Chief Red Cloud, Willa Cather, the building of the state capitol, the migration of settlers along the Platte River Road, the Ogallala Aquifer and more.

Copies of Hickey's book will be available at the signing party at a discounted price. Refreshments also will be served.

## These Two Ex-prisoners Are A Riot!

In November

TNT-With nothing in common but a prison record, Gregory Hines and Christopher Lloyd drift through the South and stir up some laughs, in 'T-Bone 'n Weasel. 11/2, 3, 8, 11 & 14.

Showtime-Mastergate is a political satire that spoofs Watergate, Iran-Contra and various "future-gates" to come. 11/1, 5, 7, 18, 22 & 27.



Cable is causing a riot! Our line-up of comedies is so funny, it is a crime. If we are found guilty of stealing laughs from you, we will grin and bear it.

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### NORFOLK

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NOV. 17.....BOB RABE  
7 - 10:30 PM - LUNCH @ 8:30 PM  
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## HOMES FOR SALE

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## ROSS PEROT

is scheduled to be in Overland Park, Kansas for an Election Rally Saturday, October 31, from 2:00 - 4:00 pm.

Buses will be going from this area. You are invited to this important and historic rally! Tickets are only \$40 / person.

CALL FOR RESERVATIONS:  
Casey's, Wayne 375-4966

Bob Sheckler, Wayne 375-4746

Checker Cab, Norfolk 371-5800

# PEROT FOR PRESIDENT

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# Pork Perspective

The Wayne Area Celebrates Pork Month 1992



**Jim Lutt, Wayne County Pork Producers President**

## Improving swine production

Research being conducted at the Northeast Research and Extension Center in Concord benefits local swine production operations. The swine research has been conducted there since 1967. Heading the research efforts in swine production is Dr. Mike Brum of Wayne. His story is on...

*Page 4*

## Leading the local charge

Jim Lutt, President of the Wayne County Pork Producers is one of the leading area proponents of educating the public on the importance of the pork industry, especially to the local economy. He is also touting the healthier, leaner and tastier product he produces on his own farm. See his story on...

*Page 2*

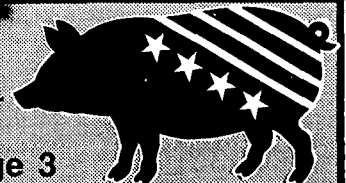
## Today's pork is different...

Healthier, leaner, tastier, those are the descriptions of modern pork products which have been developed through quality control efforts in the industry and through swine research. Guides on cooking the new pork, nutrition and health information, and some tasty recipes are all found...

*Inside*

**Vote Pork!** For your dinner table —

See Page 3



# Pork is gaining in popularity

By Kathy Stalling-Berry  
Herald staff writer

From producers to consumers "the other white meat" pork promotion has affected almost everyone in some form or another. For the producers, it means better and higher sales of pork. For consumers, it means healthier eating and lifestyles. As this is National Pork month, producers and consumers alike, should be celebrating the new, and not-so-new alternative to high cholesterol and fatty meats.

In order to educate and inform the public about the quality of, and advances in, the pork industry, the Wayne County Pork Producers, National Pork Board and the National Pork Producers Council have been getting involved in communities.

"The main goal of the pork industry is trying to make a much leaner product," Jim Lutt, president of the Wayne County Pork Producers, said. The promotion of pork and information on its healthy benefits are being spread to producers and consumers in many ways.

For example, Lutt said, in order to develop and carry out educational programs about pork to the junior and adult members of the community, the Pork Producers had a fair booth at the Wayne County Fair this past August, which contained information on pork and different pork recipes for consumers. They also work with local grocery stores to provide pamphlets and posters concerning the nutritional value of pork.

The Wayne County Pork Producers also sponsor a coffee once a year for the Wayne Chamber of Commerce and sponsors trophies and awards to Four-H participants and an open-class hog show during the fair. Recently, the Pork Producers helped serve at the Wayne High Boosters supper.

They also have two dinners during the year for members and associate members. A Pancake Feed is held in the spring in Winside and a picnic is held at the Wayne County Fairgrounds in late summer.

## The main goal of the pork industry is trying to make a much leaner product.

**Jim Lutt**  
President,

Wayne County Pork Producers

At these dinners, awards are given to associate members, a booster award is given to an outstanding commercial member, and a commercial award is given. Members of the Pork Producers are all producers themselves. Associate members are commercial, such as businesses or individuals that provide a cash donation to the organization.

The Wayne County Pork Producers have been in existence since 1981 and was formerly part of the Northeast Nebraska Pork Producers organization.

The officers of the Wayne County Pork Producers include: President Jim Lutt, Wayne; Vice-president, Leon Svoboda, Pender; Treasurer, Dan Loberg, Carroll; Secretary, Rod Gilliland, Wakefield; News

## Keeping up with increasing pork demands

Jim Lutt, president of the Wayne area Pork Producers is busy with his swine production operation as 11 area pork producers are since they are working to keep up with increasing demands for quality, healthy pork products. In his leadership role with the Pork Producers, Lutt also serves as the prime pork promoter in the area.



reporter, Verdel Backstrom, Wayne; State Director, John Mangels, Winside. Other officers include: Darryl Gilliland, Wayne; Jeff Greve, Wisner; Doug Spahr, Wayne; Doug Deck, Hoskins; Randy Kleensang, Hoskins and Ronald Reese, Randolph.

The pork industry is not alone in its quest for a healthier product. "The biggest competitor of the pork industry is the chicken industry because it is a leaner meat, but, reports show that pork is just as lean and low in cholesterol as chicken," Lutt said.

Sid Burkey, first vice president of the Nebraska Pork Producers Association in the October 1992 Nebraska Pork Talk newsletter, said that "in the last nine years, American pork producers have reduced fat in fresh pork by 31 percent, calories by 14 percent and cholesterol by ten percent."

One report of the race between pork and chicken for a leaner and healthier product and public demand, taken from the November/December 1992 issue of Pork Report, a national pork producers magazine, said that "if consumption of chicken and pork were both computed on a boneless basis in 1991, boneless pork consumption would have been 47 pounds compared with 44 pounds for boneless chicken."

Competition does not stop there, Lutt added. "We still compete with the beef industry in the freezer for space, and not health-consciouswise, like chicken."

Because of its health benefits, consumers are choosing pork over the other meats at an increasing rate since the promotional campaign and new techniques have been put into practice.

According to the National Director of the Nebraska Pork Producers Association, Bob Ruggles, "pork demand has increased in four of the past six years. The demand for pork was about two percent higher in 1991 than in 1985. This compares with a decline in demand of about 3.5 percent each year, on the average, from 1980-1985.

The positive turnaround in pork demand started at the same time as the 100 percent checkoff began in 1986," Ruggles said in his letter in the October 1992 issue of Nebraska Pork Talk newsletter.

Pork producers have been involved in a nationally mandated program known as checkoff dollars since 1986. Until that time, the checkoff program was "on a volunteer basis," said Charlie Harness, vice president of Agriculture Communications at the National Pork Board in Des Moines, Iowa.

According to the National Pork Board, the checkoff program is funded by all U.S. pork producers who contribute thirty-five cents per \$100 to the checkoff. Pork producers selling breeding stock, feeder pigs or market hogs as well as importers of hogs, pork and pork products are subject to the legislative checkoff.

Checkoff money is spent at the local, state and national level to fund programs relating to pork promotion, research and consumer information. These funds are not used for any public policy or lobbying purposes. State pork producer associations received \$7.5 million of the budgeted checkoff funds this year to spend on promotion, consumer information and research projects in their respective states.

The checkoff program, according to Lutt, has been a success. "If we did not have the checkoff dollars, we would be getting five to six dollars less for hogs," Lutt said. Since there is a good demand for hogs at this time, the program is working.

"It has made some producers upset, but I think it's worth it," Lutt said. "Considering the amount of pork produced versus what everyone predicted (they thought it would be lower), the checkoff program has helped. And, it helps to advertise the products," Lutt said.

Another interesting thing to note, said Lutt, is the implementing of pork in fast-food chains. According to the November/December 1992 issue of Pork Report, the use of pork by the foodservice industry has increased from 48 percent in 1990 to 53 percent in 1992.

"Compared with beef and chicken, pork menuing jumped the most dramatically in the last two years. Pork's versatility and customer demand were cited as the biggest reasons for adding pork."

National Pork Producers Council National Commercial Foodservice Accounts Marketing Manager, Ed Bass, said that fast-food chains "have to keep looking at new menuing ideas to keep customers coming back. Pork offers new opportunities to the fast-food industry." (Pork Report, Nov./Dec. 1992)

McDonald's, Burger King and Hardee's fast-food chains have all test-marketed, or are in the process of test-marketing, pork as a menu item and is developed, in part, with checkoff dollars.

Lutt said that since the pork products have been introduced into the fast-food industries "it really looks promising."

At polls and dinner table

# Pork industry says vote!

The nation's pork industry urges every American to vote this fall -- both at the polls and at the dinner table. And the industry's candidate for "most delectably electable" meat this autumn is none other than -- fresh pork!

"My advice to consumers today, it to vote early and vote often with their forks this fall," says Joe Leathers, director of retail merchandising, National Pork Producers Council (NPPC). "The balance of trade is swinging favorable toward the consumer this fall. With supplies of fresh pork expected to increase throughout the fall, prices for many popular cuts will be holding steady or even coming down -- and that's good news for every consumer seeking to hold the line on household food expenses."

What other meat can promise so much taste, so much versatility, so much hearty and nutritious goodness, at such an affordable cost as fresh pork? Not only is fall a traditionally popular time for fresh pork, but this fall the pork bandwagon is expected to be especially crowded as consumers discover that The Other White Meat also may be priced at especially favorable levels in meat cases across the country. Like any good political candidate,

the fresh pork fall menu has something to offer just about everyone. No matter what your special taste interest, whether it's for sizzling steak or hearty soup, tasty taco salad or an Oktoberfest-oriented pork 'n kraut skillet, there's bound to be a dish for every dining occasion with fresh pork.

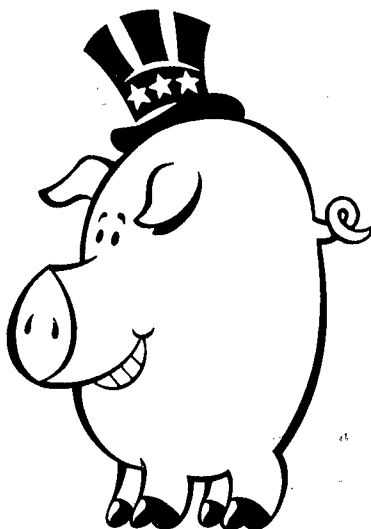
"Without a doubt, consumers will be hearing and seeing a lot about fresh pork at their grocers' meat cases this fall," says Robin Kline, R.D., M.S., NPPC's director of consumer affairs. Pork has it all -- a robust taste that smacks of the harvest season, huge versatility -- you can substitute the word 'pork' in virtually any recipe that calls for a different kind of meat -- and great nutritional character."

In fact, fresh pork is clearly impeccable in terms of its nutritional character. A 1991 USDA Market Basket "investigation" into the true character of fresh pork sold at the nation's retail meat cases objectively supported the industry's own claims to improved leanness and nutritional attributes. According to the USDA in its *Pork Products, Handbook 8-10*, nine fresh pork cuts commonly sold at the meat case are under 200 calories per three-ounce serving. Pork tenderloin is only 139 calories per serving -- less than even skinless

they know everything there is to know about this long-standing dinner table candidate, there may yet be some surprises in store. That's especially true for people who believe it's necessary to "overcook" fresh pork to be safe.

"The idea that fresh pork needs to be overcooked is a myth that needs to be put to rest. The truth is that fresh pork, when cooked to 140 degrees F., is perfectly safe," says Kline. "And because today's fresh pork is so lean, it's best to cook it to medium -- about 160 degrees F. -- when the meat is slightly pink in the middle. For people who are used to having their pork overcooked, eating pork cooked to medium can be like discovering a new and exciting meat."

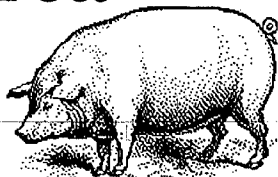
Consumers can find the answers to all their fall mealtime questions in a special brochure, *The Delicious Dozen*. The brochure outlines 12 versatile pork meals that consumers can't afford to miss this fall. To obtain a free copy -- and to learn more about why you should vote with your fork for fresh pork this fall -- send a self addressed stamped envelope to: *The Delicious Dozen*, National Pork Producers Council, P.O. Box 10383, Des Moines, IA 50306.



roasted chicken breast. Boneless loin chops are only 172 calories, and boneless loin roasts only 165 calories, per serving.

Of course, for those who may believe

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Studies are being done

# Improving swine production

By Nancy Wiese  
Herald Correspondent

Since 1967, the University of Nebraska Northeast Research and Extension Center near Concord has researched pork production and released the results for the benefit of area swine producers.

An interview with Dr. Michael Brumm, extension swine specialist at the Northeast Station, revealed studies currently being done to improve swine production.

Brumm was raised on a hog farm in northeast Iowa. Later, his father became a hog buyer. His experience at home with pork production led to his seeking a bachelor's degree in agriculture education.

Following college, he did medical research in the army and eventually went back to college for his Ph.D.

HALF OF Dr. Brumm's duties at the Northeast Station involve research.

As a scientist through the IANR (Institute of Agriculture and Natural Resources), he primarily studies three areas concerning weaned pigs: 1) space and confinement for feeding pigs, 2) temperature requirements for weaned pigs, and 3) receiving programs for feeding pigs.

For study in these areas, the Northeast Station buys 1,000 to 1,500 feeder pigs each year.

THE OTHER half of Dr. Brumm's duties involves extension which includes coordinating any swine programs in the 12-county area.

Currently, he conducts the Nebraska

Swine Enterprise Records & Analysis program, which is offered through the Nebraska Cooperative Extension and provides participating pork producers with both a production and financial analyses by keeping records on swine production costs.

The program began in 1987 with nine pork producers and has since expanded to 220 pork producers in four states, including Nebraska, Kansas, South Dakota and Wisconsin.

In the next couple of years, the program will also include Ohio, Oklahoma, Michigan, Missouri and Minnesota.

DR. BRUMM said the program has provided him with records for study on how pork producers can become more profitable.

For example, results from the first six months of 1992 showed the average cost of production to be \$42.77 per 100 lbs. of gain. The high profit producers had a cost of only \$36.62 per 100 lbs. of gain, and those in the low profit had a cost of \$50.23 per 100 lbs. of gain.

Dr. Brumm studies these differences and seeks ways to place more pork producers in the high profit group.

The Swine Enterprise Records & Analysis Program promises to enable participating pork producers to:

- 1) increase the profitability and efficiency of the participant's swine enterprise;
- 2) target specific areas for improvement;
- 3) establish a basis for making sound management decisions;



Dr. Michael Brumm

- 4) evaluate investments in facilities or expansion;
- 5) increase the participant's competitiveness within the swine industry.

THE SWINE Enterprise Records &

Analysis program is conducted with group meetings of 20 pork producers each.

At these meetings, participants are assisted with record book entries and have their analysis summary reviewed on a semi-annual basis.

A tax-deductible fee is charged to participate in the program and those interested can enroll at the Northeast Station in Concord or at the Extension Office in Wayne.

The program is a joint effort of the University of Nebraska Departments of Animal Science and Agricultural Economics, and funds are provided by the Extension Service-USDA, Nebraska Pork Producers Association, and Nebraska Bankers Association.

DR. BRUMM also works on a USDA task force studying animal waste management. Currently, he is conducting a study on using alfalfa fields to remove nitrogen from lagoon water and thus preventing contamination of ground water.

The alfalfa field has been planted, and next spring he will water the field with the lagoon water and measure the results. Dr. Brumm states that alfalfa is twice as efficient as corn at removing nitrogen from animal waste.

If the study concludes as expected, pork producers will have a new use for alfalfa and a better way of disposing manure.

## Shop by shape at the meat case

Crammed with more than 25,000 products, the modern supermarket is becoming a source of anxiety and confusion for nutrition-conscious, time-starved consumers. Of all the choices available, none may challenge shoppers more than the hundreds of products found in the fresh meat case.

To simplify meat case shopping, the pork industry is telling consumers to shop by shape, the simplest common denominator of all meat cuts. "In the case of fresh pork, six basic 'shapes'—roasts, chops, ribs, cutlets, strips and cubes—are likely to be the basis for nearly any meal," said Robin Kline, M.S., R.D., the National Pork Producers Council's director of consumer affairs.

Knowing the six basic shapes of pork allows consumers to recognize that regardless of the specific type of pork chop called for in their favorite recipe—sirloin, rib, top loin—virtually any cut labeled "pork chop" can be used in the recipe and not affect the taste of the dish.

Studies confirm that while there are many things consumers consider when

making food choices, taste is second to none. When it comes to taste fresh pork is a hands-down winner. Pork's subtle flavor marries well with almost any herb, spice, ingredient or sauce. And, unlike some other meats, all fresh pork cuts are truly tender and can be cooked in a variety of ways. This is because hogs are marketed at a young age when the meat is most tender. That makes it possible to use nearly any cut in a recipe that calls for fresh pork.

"To have true success at the fresh meat case, consumers need to be flexible," said Kline. "Be open to working with fresh pork cuts that meet the basic "shape criteria" as well as goals for nutrition, preparation time, flavor and cost."

To get consumers started on their quest to shop by shape, the pork industry is offering its new *The Shape of Meats to Come* recipe cards. The cards provide tips on shopping for meats by shape, recipes for six shapes of fresh pork and suggested side dishes. Mail \$1 to: *The Shape of Meats to Come*, National Pork Producers Council, P.O. Box 10383, Des Moines, IA 50306.

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### Tantilizing entrees

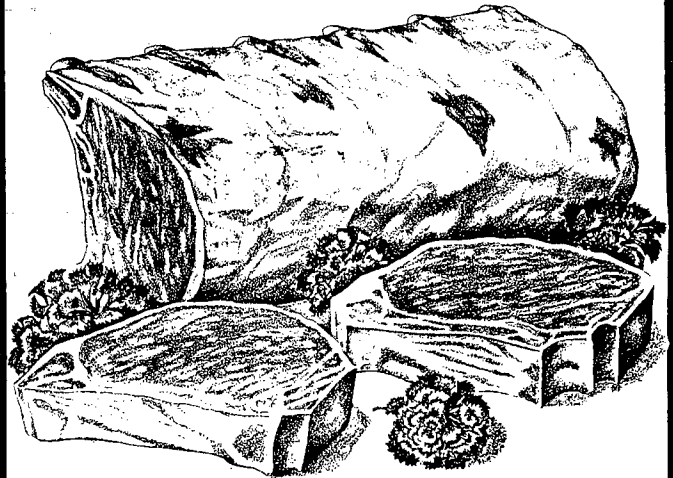
Meat market managers Curt Wheeler and Gary Ritter at Quality Food Center in Wayne have some tantilizing suggestions for your dinner table entrees this week--Quality Pork Products. All the local meat market managers are promoting pork during October, which is National Pork Month. Wheeler suggests pork loin chops cooked with the recipe found on Page 11. They are economical, easy to prepare (only 20 minutes) and provide your family with a healthy, tasty meal that is sure to become a favorite.



Quality Pork.  
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## Quality Food Center

QFC's Meat Department is filled with the Quality, Selection and Freshness you're looking for. Our high standards mean you get the best meat we can buy, then we trim it to perfection so you get the most meat for your money!

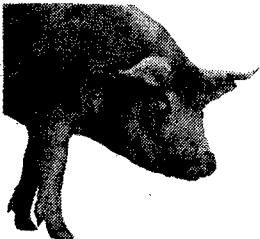


To our customers, Quality Food Center salutes Pork Month! But October isn't the only month pork is displayed in our store's weekly newspaper ad. Each week of the year pick items are sold at attractive prices. Whatever cut of pork is requested by the customer, that is what the customer receives. If we don't have it displayed in the case - all the customer has to do is ask. Pork is also called the other white meat. Pork is becoming more lean all the time. QFC is proud to be a member of the Wayne County Pork Producers.

Sincerely, Curt Wheeler  
and Gary Ritter  
QFC Meat Department

- Q**UALITY CUTS OF PORK
- U**NDERSTANDING PERSONNEL
- A**LWAYS THERE TO HELP THE CUSTOMER
- L**EAN CUTS AVAILABLE AT ALL TIMES
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# Nebraska producers want disease free swine

More than 12,000 swine producers have complied with all requirements of the two-year assessment period mandated by the Nebraska Pseudorabies Control and Eradication Act of 1991. The act imposed an October 1, 1992, deadline for meeting those requirements. Only about 10 producers have not met any of the requirements and, as a result, may face prosecution.

"Compliance with testing requirements is essential to Nebraska's progress in eradicating pseudorabies as demanded by state law," said Larry E. Sitzman, Nebraska Director of Agriculture. "States across the country are cracking down on this disease in an attempt to eliminate it, and Nebraska is no exception."

The Pseudorabies Control and Eradication Act was passed to prevent the disease from spreading among Nebraska swine operation. Nebraska is in Stage II of a five stage eradication program. Stage I is a preparation phase while Stage II is a period during which the state assumes control of developing rules and systems to test and monitor herds. Some portions of the state are currently ready to advance to Stage III, the action level requiring cleanup plans for diseased herds.

Our readiness to apply for Stage III status represents a significant accomplishment by Nebraska pork producers," said Dr. Larry Williams, State Veterinarian

with the Nebraska Department of Agriculture. "Their dedication to producing healthy animals is largely responsible for our suc-

cessful efforts to rid many herds of the disease."

The final two stages of the pseudorabies

act involve cleanup and surveillance of herds and, eventually, complete eradication of pseudorabies.

## Cranberry-Glazed Chef's Prime



2-4 pound boneless pork rib-end roast  
2 teaspoons cornstarch  
1/8 teaspoon cinnamon  
1/8 teaspoon salt  
4 tablespoons orange juice  
1 can (16 oz.) whole cranberry sauce

Combine cornstarch, cinnamon, salt in small saucepan. Stir in orange juice and cranberry sauce. Cook and stir over medium heat until thickened. Set aside.

Place pork in shallow pan and spoon over about 1/2 cup cranberry sauce. Roast in a 325 degree F. oven for 45 minutes to an hour, basting occasionally with additional sauce, until meat thermometer reads 155-160 degrees F. Let rest 10 minutes before carving. Serve with additional cranberry sauce.

Servings: 8  
Preparation Time: 15 minutes  
Cooking Time: 1 hour

### Nutrient Information per Three-Ounce Serving:

Calories: 251                      Protein: 26 gm  
Sodium: 109 mg                  Cholesterol: 66 mg  
Fat: 6 gm

## Sweet & Spicy Pork Tenderloin



2 teaspoons dried tarragon leaves  
1/2 teaspoon dried thyme leaves  
1/4 teaspoon black pepper  
1/4 teaspoon cayenne pepper  
Dash salt  
1 pound pork tenderloin, cut crosswise into 1/2-inch pieces  
2 tablespoons margarine, melted  
1 1/2 tablespoons honey

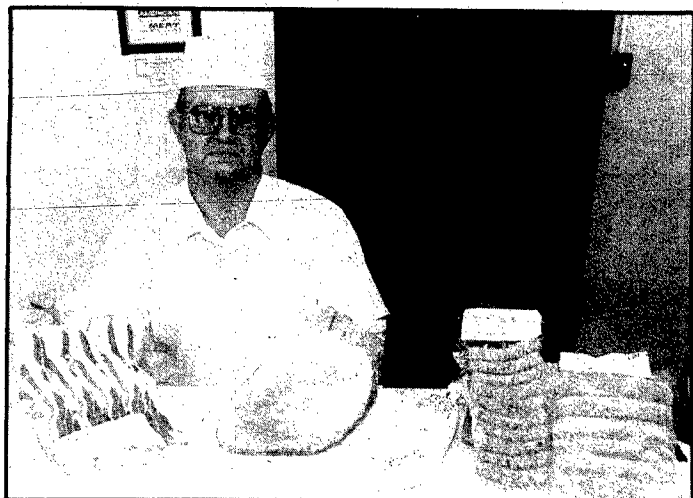
In small bowl, combine tarragon, thyme, peppers and salt; blend well. Brush both sides of each pork tenderloin piece with margarine; sprinkle both sides with seasoning mixture. Arrange tenderloin pieces on broiler pan. Broil 5-6 inches from heat for 2 minutes per side. Remove from broiler. Brush top side of each piece with honey. Broil for an additional minute. Place pork pieces on serving plate.

Servings: 4  
Preparation Time: 15 minutes

### Nutrient Information per Serving:

Calories: 210                      Protein: 24 gm                      Fat: 9 gm  
Sodium: 157 mg                  Cholesterol: 67 mg





### All the best

Larry Johnson, owner of Johnson Frozen Foods in Wayne, shows off some of the quality local pork products available for your table. Curing and smoking hams and bacon and making specialty sausages is a specialty of the family-owned business.

# Steps taken to avoid illegal drug residue

Pork producers throughout the U.S. are taking steps to avoid illegal drug residues in their product by participating in the industry's Pork Quality Assurance Program (PQA). The multilevel management education program is designed to help producers not only avoid drug residues but to improve their management skills and reduce production costs.

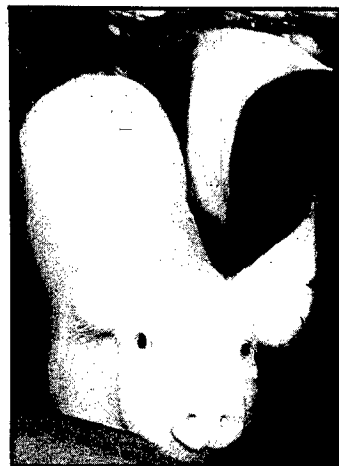
The Pork Quality Assurance Program was launched by the National Pork Producers Council (NPPC) in 1989.

"Animal drugs can be handled safely. It's a matter of education and improving individual production management practices," said NPPC Past President Mike Wehler, a pork producer from Plain, WI.

Level I of the program outlines the importance of assuring the consumer that pork is safe to eat and free of residues. It also points out some key management techniques and explains the animal drug withdrawal chart, which is included in the booklet.

Level II of the program includes additional pork management concepts and a self-test on management practices.

Level III of the program was introduced this summer and involves a three-step verification process to aid producers in checking their own facilities, hogs and



personal knowledge to find and eliminate possible sources of residues. Once the producer completes the checklist to eliminate residues, a third party ag professional must verify the quality management program. Level III also offers an optional computer software package that makes it easier to keep accurate drug use records and aids in the selection and proper use of medication for specific disease problems.

Celebrate

# PORKFEST

## To Help Us Grow ...

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provides exactly that--the proper feeds and the proper feeding programs that provide for fast, smooth starts that lead to a fast finish.

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#### Needs--Challenges--Solutions

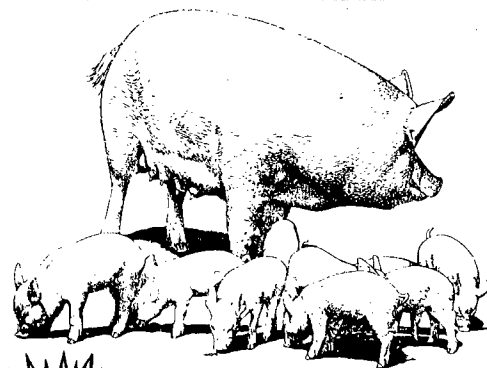
With the pressures of intensive hog production increasing, the need for specialized nutrition has become paramount. A pivotal phase of production in every intensively managed unit is the nursery. It is here that the foundations of superior growth and lean meat production are established and the genetic capability of the pig unleashed. It is therefore extremely critical that the young pig receive the proper level and coordination of nutrition. Without this type of specialized feeding program, growth performance declines, health is compromised and throughput lags.

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Every product in the new WAYNE Prestarter/Starter Feed line has undergone formulation modifications based upon extensive research at the Wayne Agricultural Development Center and field testing in several regions. The new formulations consist of one or more of the following features.

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- Standardized product line ingredient composition
- More flexible feeding ranges
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- Enhanced product options
- Smoother product transition

Key ingredient inclusion has been expanded to provide a greater level of nutrition for the younger pig and a smoother transition from one product to the next.



- JUMPSTART® 6-12
- POWERSTART® 9-16
- TAIL CURLER ROCKETS® 12-22
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- ADVANCER® 22-60
- SENIOR® 30-70



# WAYNE GRAIN & FEED

410 Fairground Ave., Wayne Phone: 375-3013

# Porkfest '92 informs consumers

The nation's pork producers will remind consumers that fresh pork is a perfect alternative to other protein sources and is nutritionally comparable to chicken during the industry's annual fall promotional effort, Porkfest, '92. Held in conjunction with National Pork Month, the promotion will inform millions of consumers that pork is a versatile entree choice that is low in fat, cholesterol and calories.

Based on the Pork-The Other White Meat® theme, the Porkfest promotion will reach consumers through in-store promotions as well as newspaper, magazine, radio and television advertisements.

From Oct. 1-Nov. 30, some 24,000 retail food stores will participate in the National Pork Producers Council's (NPPC) largest Porkfest cooperative advertising promotion ever. Supermarkets taking part in the program have been supplied with merchandising kits for in-store promotions. The checkoff-funded kits feature four-color posters starring mouthwatering pork entrees along with ideas on how to display and sell more fresh pork.

The Other White Meat print advertisements will reach millions of consumers during Porkfest through ongoing advertisements in leading magazines such as *Ladies' Home Journal*, *Good Housekeeping* and *Better Homes and Gardens*. A fall television advertising blitz that will for the first time appear on both national network and cable television will increase the num-

ber of people exposed to the Pork-The Other White Meat message to nearly 100 percent. Pork will also be specially fea-

tured in restaurants, schools and business cafeterias across the country during Porkfest.

Porkfest is supported with producer checkoff dollars provided by the National Pork Board and is coordinated by NPPC.

## Carolina Barbecue



5-pound Boston Butt roast  
2 teaspoons vegetable oil  
1 1/2 cups water  
1 can (8 oz.) tomato sauce  
1/4 cup cider vinegar  
1/4 cup Worcestershire sauce  
1/4 cup brown sugar  
Salt and pepper, to taste  
1 teaspoon celery seeds  
1 teaspoon chili powder  
Dash hot pepper sauce

Randomly pierce the surface of the roast with a sharp knife. In a Dutch oven, brown roast on all sides in hot oil. In a mixing bowl, combine remaining ingredients and mix well. Pour sauce over roast and bring to a boil. Reduce heat, cover and simmer 2 hours or until pork is fork-tender. Baste roast with sauce during cooking time. Slice or chop to serve.

Servings: 20  
Preparation Time: 10 minutes  
Cooking Time: 2 hours

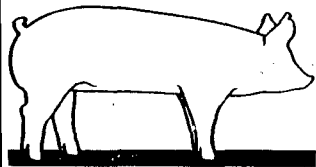
**Nutrient Information per Three-Ounce Serving:**  
Calories: 229 mg      Protein: 21 gm      Fat: 13 gm  
Sodium: 168 mg      Cholesterol: 82 mg



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our pork  
industry



### OCTOBER IS NATIONAL PORK MONTH

THIS IS OUR TRIBUTE TO ALL INVOLVED IN THIS GREAT AMERICAN INDUSTRY: THE PRODUCERS, PACKERS, RETAILERS, FEED SUPPLIERS — EVERYONE CONCERNED IN THE PORK INDUSTRY LOCALLY AND ALL OVER THE U.S.A. THANKS FOR A GREAT JOB AND THE PLUS BENEFITS ALL OF US DERIVE IN HEALTH AND ECONOMIC STABILITY.

**WAYNE AREA CHAMBER OF COMMERCE**





# Good news for consumers Pork has more nutritional value and is a better buy

Fresh pork is 31 percent lower in fat, 17 percent lower in calories and 10 percent lower in cholesterol than it was in 1983, according to a nationwide, checkoff-funded Pork Market Basket Study conducted by the University of Wisconsin-Madison under U.S. Department of Agriculture guidance. The study has resulted in an update of *USDA Handbook 8-10*, the official source of nutrient composition data for pork.

"The Market Basket Study data is especially valuable to consumers since the pork cuts that were analyzed were randomly chosen from leading grocery stores located in 15 metropolitan areas across the country," said National Pork Board President Jim McKee, an Indiana pork producer.

The good news for consumers is that along with increased nutritional value, they are getting a better buy because pork has less external fat trim, and retailers are turning towards more boneless pork products which cost less per serving than bone-in products.

Even consumers who are limiting their dietary cholesterol, fat and caloric intakes will be pleased to learn that three-ounces of cooked and trimmed boneless loin roast contains 6.4 grams of fat, 66 milligrams of cholesterol and 160 calories. This compares closely to three-ounces of skinless

chicken breast which contains 4.1 grams of fat, 73 milligrams of cholesterol and 140 calories.

Pork, like other fresh meats, is also naturally low in sodium. It has about 60 milligrams per three-ounce serving. The National Academy of Sciences defines a



## The Other White Meat.

minimum daily sodium requirement for adults of 500 milligrams.

To take advantage of today's nutritious, fresh pork, consumers can choose from the following nine cuts: boneless loin roast, center rib chop, boneless rib roast, center loin chop, top loin chop, sirloin roast, boneless sirloin chop, tenderloin and blade steak.

### No matter how you slice it...

The message being delivered by the meat department at Pac 'N' Save in Wayne this month is "Pork--no matter how you slice it, it makes a healthy, tasty meal." Verdell Lutt, Sharon McQuilsten, Cindy Echtenkamp and Ted Baack all display different cuts but the popular choice is easy and zesty chops cooked by Verdell's recipe below. Each of the meat department workers attest to the winning combination, Verdell's recipe and quality pork.

## OCTOBER IS PORK MONTH

1/4 PORK LOIN

**\$1.39**  
LB.



RANGE BACON  
**\$2.99**  
2 LB.

FRESH PICNIC  
**99¢**  
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OUR OWN HOMEMADE

- PORK SAUSAGE
- ITALIAN SAUSAGE
- FRESH GROUND PORK

**\$1.29**  
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ROCKY MOUNTAIN BACON ENDS  
3 LBS. **\$1.09**

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HALF **\$1.59**  
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SEITZ LITTLE SMOKIES  
REG. OR BEEF 16 OZ. **\$2.19**



LINK SAUSAGE  
• REG • POR & BACON  
• LOW SALT 12 OZ.

**79¢**



HUSKER CHOPS  
**\$1.89**  
LB.

## PORK CHOPS SUPREME

- 6 - 3/4 " PORK CHOPS
- 2 T SHORTENING
- 1/2 CUP CHOPPED CELERY
- 1/2 ENVELOPE DRY ONION SOUP MIX
- 2 T FLOUR
- 1 T DRY PARSLEY FLAKES
- 1 - 6 OZ. CAN EVAPORATED MILK
- 1 - 3 OZ. CAN CHOPPED MUSHROOMS, DRAINED



Season chops with paprika, salt and pepper. Brown chops on both sides in hot shortening. Drain off fat, add 1 cup water, celery and soup mix. Cover and cook over low heat 45 min. Remove chops. Combine flour, parsley flakes and 1/4 cup of cold water and blend into pan juices. Add evaporated milk and mushrooms. Cook and stir over low heat til thick. Spoon gravy over chops.

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# Records show profitability range

As swine operations increase in size and efficiency, the need for low-profit operations to cut costs becomes more critical, said Dale Kabes, swine records coordinator in the University of Nebraska-Lincoln's Department of Agricultural Economics.

Kabes recently completed group averages with data from the first six months of 1992 from producers enrolled in the Nebraska Swine Enterprise Records Program. He said the data showed a wide range of profitability among operations. Differences appeared in feed costs, reproductive efficiency and total cost per hundredweight of pork produced, Kabes said.

Operations were analyzed by type: farrow-to-finish, farrow-feeder pig and feeder pig-finishing enterprises, the Institute of Agriculture and Natural Resources staff member said. The differences showed up for all three.

Kabes said the major differences between low- and high-profit farrow-to-finish operations were in feed costs and reproductive efficiencies:

	Farrow-to-Finish		
	Average	High-Profit	Low-Profit
Total Cost/cwt	\$42.77	\$36.62	\$50.23
Feed Cost/cwt	\$25.82	\$23.93	\$28.54
Pigs Weaned/female/yr.	16.46	18.18	14.28
Pigs Weaned/crate/yr.	71.78	73.68	66.50
Profit/cwt	\$4.71	\$12.59	-\$3.91

For farrow-to-feeder pig enterprises, the

major difference was the efficient use of fixed assets, as indicated by the number of pigs weaned per crate per year:

	Farrow-to-Feeder Pig		
	Average	High-Profit	Low-Profit
Total Cost/cwt	\$70.64	\$68.74	\$75.14
Feed Cost/cwt	\$33.49	\$32.25	\$34.34
Pigs Weaned/female/yr.	19.18	20.16	19.18
Pigs Weaned/crate/yr.	86.72	100.00	77.00
Profit/cwt	\$5.63	\$15.59	-\$5.51

Feed costs and fixed facility costs are the major differences for low- and high-

profit finishing operations, Kabes said. This indicates low-profit producers may not be able to recover investments in facilities by increasing feed efficiency, so future investment in facilities should be closely analyzed:

	Feeder Pig-Finishing		
	Average	High-Profit	Low-Profit
Total Cost/cwt	\$31.96	\$28.01	\$36.23
Total Variable Cost/cwt	\$28.85	\$26.33	\$31.79
Fixed Cost/cwt	\$3.11	\$1.68	\$4.44
Feed Cost/cwt	\$22.49	\$20.94	\$24.06
Profit/cwt	\$4.29	\$10.66	-\$2.25

"To remain competitive and profitable, a well-managed and efficient swine enterprise is a must," Kabes said. "For many enterprises, this doesn't necessarily mean more capital expenditures.

"Rather, it means a producer who manages and operates the swine enterprise on a day-to-day basis and who must be willing to change management styles," he concluded. "A manager who has the ability to identify potential problems through the use of financial and production records and make the needed changes can build a competitive and profitable swine enterprise."

## Don't overcook the pork

Stop! Don't overcook that tender pork chop. Consumers can cook today's fresh pork in less time and to a lower internal temperature than ever before, according to pork industry research.

The industry's new cooking guidelines call for cooking today's pork to an internal temperature of 160 degrees Fahrenheit for medium doneness, 170 degrees for well done. This represents a 10-25 degree drop in previously recommended cooking temperatures. When cooked to these specifications, pork is tender, juicy and done to perfection. This reduced temperature also means quicker preparation for time-con-

scious cooks.

The cookery recommendations, developed with producer checkoff dollars, are based on the results of a two-year project by the National Pork Producers Council (NPPC) and the pork Industry Group of the National Live Stock and Meat Board.

"These new recommendations reflect today's leaner and more healthful pork products," said Robin Kline, M.S., R.D., NPPC's director of consumer affairs. "Years ago, when pork had more fat than it does today, it was possible to overcook the meat and still have a fairly tender product with good flavor. However, that's not the

case today.

"The nation's pork producers have gone to great lengths to ensure wholesomeness in the production of fresh pork, and the safety of new cooking recommendations, while ensuring great taste. As the result of producers' high standards in production practices and the USDA's inspection programs, consumers can be sure today's fresh pork is healthier, leaner and tastier than ever," Kline said. Historically, consumers have overcooked pork for a fear of trichinosis. But trichinae, which is a clinical rarity in hogs today, is destroyed at 137 degrees.



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TO BE NOSEY  
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HOW GOOD  
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There was a time when pork cuts were too fat -- but no longer. Lean, meaty breeding stock, improved feeding practices and earlier marketing are providing the pork you want more of!

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Bulk.....\$230<sup>43</sup>

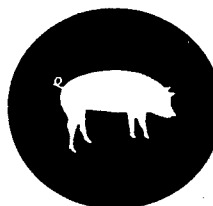
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**ENERGY AWARENESS MONTH  
OCTOBER 1992**

# Barvarian Chops



4 boneless pork loin chops, 1/2-3/4-inch thick  
 2 tablespoons flour  
 1 teaspoon butter  
 1/2 cup chopped, green onion  
 2 garlic cloves, minced  
 8 ounces mushrooms, sliced  
 1/2 teaspoon thyme  
 8 ounces beer, room temperature  
 Salt  
 Freshly ground black pepper  
 Buttered noodles (optional)  
 Minced fresh parsley (optional)

Lightly flour chops. Melt butter in nonstick skillet over medium-high heat until foaming. Brown chops quickly on both sides. Remove, reserve. Add green onion, garlic, mushrooms and thyme and saute an additional minute. Return chops to skillet, add beer; bring to boil. Reduce heat, cover and simmer 7-8 minutes. Season with salt and pepper. Serve with noodles, garnish with parsley, if desired.

Servings: 4  
 Preparation Time: 20 minutes

#### Nutrient Information per Serving:

Calories: 226 Protein: 27 gm Fat: 8 gm  
 Sodium: 123 mg Cholesterol: 73 mg

## Strengthening pork position in the marketplace

America's pork producers are spending over 30 million dollars this year on pork promotion, research and consumer information programs to strengthen the position of the pork industry in the marketplace and to maintain, expand and develop markets for pork and pork products. The industry believes that by achieving these objectives, pork producers will be able to realize their goal of making pork the meat of choice by the 21st century.

The checkoff program is funded by all U.S. pork producers who contribute .35 of one percent of the market value of each hog (.35 cents/\$100) to the checkoff. Pork producers selling breeding stock, feeder pigs or market hogs, as well as importers of live hogs and pork products, are subject to the producer mandated legislative check-off which went into effect in 1986.

#### Actual Figures

	NUMBER OF HEAD CHECKED OFF
Mkt. Hog	11,669,898
Feeder Pig	1,075,212
Seedstock	39,462
<b>TOTAL</b>	<b>12,784,572</b>

Producer priorities and consumer surveys are used to determine how the check-off funds are spent. Checkoff money is spent at the local, state, and national level to fund programs that fall into the categories of pork promotion, research or consumer information. The money cannot be used for public policy or lobbying purposes.

## GREENVIEW FARMS

Salutes The **PORK INDUSTRY**

### A BRIEF HISTORY OF GREENVIEW FARMS

Began own herd of Purebred Hampshires in 1958.

Started Greenview Farms in 1963 with a SPF operation, where the pigs were taken from the sow under sterile conditions in a laboratory, raised in the lab for 30 days, then bought to the farm for growing and finishing.

Raised only Hampshires until 1973, then introduced Duroc's into the herd and later in 1983 started a purebred herd of Yorkshires.

At the present time am raising, Purebred Duroc's, Purebred Yorkshires, Yorkshire-Durox Crossbreds, and Hampshire-Durox Crossbreds.

On all the boars and gilts raised, we weigh each hog individually at approximately 5 months of age for backfat measurements and days to reach 220 lbs.

Approximately 15% of all breeding stock raised are checked for major disease problems at slaughter, and quarterly tests are made on the farm for pseudorabies and brucellosis.

Member of the Nebraska SPF Swine Accrediting Agency since 1963, with sales in 27 states, and foreign shipments to Korea, China, Mexico and the former East Germany.

At Greenview Farms our goal is to provide quality, performance, and herd health on all the breeding stock raised on the farm.

Dick & Judy Sorensen



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#40/50 concentrate is research-proven to help give high performance. Let us help you figure mixes for your sows and market hogs and compare with your present costs.

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Delicious Beef & Pork Barbecue**

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Sponsored by The Wildcat Beef & Pork Clubs



**1:00 P.M. LIVE STEER AUCTION**

Steer donated by Wildcat Beef Club

Bidding will commence at The Tailgate Party Area West of Stadium Parking Lot  
Proceeds from Sale go to Athletic Scholarship Fund and Wildcat Beef Club Scholarship Projects

**1:30 P.M. KICKOFF!  
BARBECUE BOWL FOOTBALL GAME  
HALFTIME — LIVE HOG AUCTION**

Hog donated by Wildcat Pork Club

Bidding will commence at The Fifty Yard Line in Front of Memorial Stadium Crowd  
Proceeds from Sale go to Athletic Scholarship Fund and Wildcat Pork Club Scholarship Projects

*SUPPORT NORTHEAST NEBRASKA'S NCAA TEAM!*

*GO BEEF! GO PORK! GO WILDCATS!*

**Wildcat Beef & Pork Clubs**

**WAYNE STATE COLLEGE**  
ATHLETICS

