Nathan Lincoln is New Grosselle CO

Capt. Nathan R. Lincoln Jr., His subsequent military assign-United States Navy, formerly of ments include operations officer Tawas City, returns to his home on the Carrier Division Staff, Pastate September 30 to assume com- cific Fleet; operations officer for mand of the United States Naval bases in the 11th and 12th Naval Districts, and two years in the Avi-Air Station at Grosse Ile. A 1940 graduate of the Naval ation Plans Division of the office of

Academy, Annapolis, Maryland, Chief of Naval Operations, Captain Lincoln, 53, succeeds Capt. Captain Lincoln also saw tours SEVENTY-NINTH YEAR Arthur J. Schultz Jr., USN, who of duty as plans officer on the will retire to civilian life next Chief of Naval Air Technical month to become airport manager Training Staff and as commanding officer of the Naval Base at Koat Detroit Municipal Airport.

Captain Lincoln, married and diak, Alaska. the father of three children, was born in Grand Forks, North Da-tors and moved with his family in Lincoln's first navy assignment in kota, and moved with his family in 1928 to Northern Michigan, where he attended public schools, graduating from high school at Tawas City

He is married to the former Dorothy Ann Smith of Traverse City, whose father, the late J. P. Smith was for many years managing editor of the Traverse City Record-Eagle and a member of an old Michigan pioneering family.

The captain comes to his new post from a two-year assignment as head of the mathematics department at the Naval Academy.

During World War II, Captain Lincoln served as fire control and radar officer aboard the aircraft carrier, USS Saratoga, and saw action in the South Atlantic and Caribbean as commanding officer of Anti-Submarine Patrol Squadron



CAPT. NATHAN LINCOLN JR.

Whittemore Tavern Hit by Fire Sunday Morning

Sunday morning. Fast work by Whittemore Milling Company to slated as toastmaster for a banquet three fire departments confined the south and the Goupil residence to be held that evening at the Herald is included the special tains nothing but recipes from the

ing and saved adjoining structures. Seven pieces of fire equipment The fire was discovered about were pressed into service and four 4:30 a. m. by Bruce Goupil, owner. tankers were kept busy supplying Prescott and Hale fire depart- the three pumpers with water.

Two Resign City Jobs at East Tawas

office worker and a long-time the fire is unknown.

guished, the fire broke out several times Sunday morning keeping the Whittemore Fire Department on the alert most of Sunday. Only Efforts to establish a community loss. The building is also in ^a Chamber of Commerce.

office worker and a long-time the fire is unknown. member of the cemetery board The building has had a long and Tawas City Businessmen's Associa-

Mrs. Iva Mallon has resigned ef-fective immediately as a clerk in the city hall office. Appointed by the council as her successor is Mrs.



Association Contest Best Use of Photo ition, Typography. irst Place, brable Ment

losco County-Gypsum Producing Center of the Nation

In Michigan 🛲

RATES: \$2 per year in Ioseo County TAWAS CITY, MICHIGAN, WEDNESDAY, SEPTEMBER 18, 1963 Phone: FOrest 2-3487

Vacationland

Tawas Welcomes His tour as commanding officer Planning Officials

Registrations for the fall con- M. Conboy, executive director of troit City Planning Commission, ference of Michigan Society of Michigan Department of Econom- will be chairman. to be held ics Expansion, entitled "Com- A mock public hearing on a Planning Officials,

gram chairman, will be host.

chairman of the local planning tor of the Macomb County Plan- Society of Planning Officials. commission. Welcoming guests will ning Commission. be Mayor George Tuttle.

Thursday afternoon's program is to include a field trip with

boat or perch fishing on Tawas

After apparently being extin- Community Chest

fast work and good cooperation by chest organization in the Tawases the three fire departments saved appeared a certainty following a Whittemore from a serious blaze. appeared a certainty following held last Interior of the bar is a complete Wednesday night before the Tawas

Resignation of a veteran city hall ffice worker and a long-time the fire is unknown

were received Monday night by the East Tawas Council. Mrs. Iva Mallon has resigned ef-

sentatives of the Oscoda commu

nity chest are to explain pro-

cedures used in that community

A special committee was named

last week to conduct further in-

vestigation into the possibility of

holding one collection drive in the

Tawases to raise money for chari-

for a united collection campaign.

here Thursday and Friday, is ex- munity Development Through zoning appeal will also be held pected to number approximately Planning." Through zoning with Mr. Bennett in that morning with Mr. Bennett in 'Saginaw Downtown Plan," a charge. Headquarters for the conference color slide presentation prepared Taking part in the mock prois the Barnes Hotel in Tawas City. by Saginaw architects, is to be ceedings will be William Inglis, The Tawas City Planning Com- presented by Cleve M. Orler, head chairman of the Iosco County

mission, with Del Myles as pro-sram chairman, will be host. Planning Division. Meyers, East Tawas councilman. Meyers, East Tawas councilman. Presiding at a noon luncheon the 1968 Olympics, will be pre- luncheon will be Miss Alice E. Don-Thursday will be Hugo Keiser Jr., sented by William Rowden, direc- nel, president of the Michigan A movie, Michigan as host for Presiding at the Friday noon

"Elements of Community Planbe Mayor George Tuttle. C. Dwight Wood, formerly of Tawas and now executive director of the St. Clair Regional Planning Tawas and now executive director of the St. Clair Regional Planning Tawas and now executive director of the St. Clair Regional Planning Tawas and now executive director the St. Clair Regional Planning Tawas and now executive director the St. Clair Regional Planning Tawas and now executive director the St. Clair Regional Planning Tawas and now executive director the St. Clair Regional Planning Tawas and now executive director the St. Clair Regional Planning Tawas and now executive director the St. Clair Regional Planning Tawas and the St. Clair Regional Planning Tawas Commission, is to speak on "Com- Bennett, head planner of the De- Commission

members having the choice of either a scenic cruise down the Ausable River on the paddlewheel Magazine is Preview to Fire severely damaged Sports- ments were also called when the man's Bar in Whittemore early fire threatened to spread to the Sunday morning. Fast work by Whittemore Milling Company to

women's section—Best of All most famous kitchens in the world. A talk will be given by Bernard women's section—best of the most range is a preview of the Days—which is devoted entirely The magazine is a preview of the to wonderful foods and wonderful approaching Best of All Days

cooking school to be held at Tawas Area High School Auditorium Sep tion. Assisting Miss Gruits will be Miss Margaret Mielock, Consumers Power home service representative.

Highlighting the event will be a fashion show, presented by Sis's Dress Shop, East Tawas, and Sally's of Tawas City.

Of interest to men in attendlection, edged weapon display and other antique firearms to be exhibited by Roland Brown of Sterling,

awarded at the cooking school is owing daily. In addition to bas

Tawas Area High School's new Rima, instructor. Included are two that regular classroom studies may

electronic equipment, a \$5,000 French students. ance will be a Colt revolver col- Fleetwood Lingua Center, was pur- The language lab has been set tory is to drill students in what chased through local funds and up permanently in one classroom has been learned during regular a matching National Defense Edu- and consists of 36 headset posi- classroom instruction. ation grant. tions controlled by a master con- "The student receives plenty of More than 100 foreign language sole operated by the teacher, practice speaking the language on cation grant.

The list of door prizes to be students are now utilizing the Booths for each position are elim- his own time," she said. The stu-equipment, reports Mrs. Betty inated in this system in order dent may listen to his own voice

5c

NUMBER 38

purpose of the language labora-

which is amplified through the

"We are using new methods in

teaching French," she points out.

"Using this audio-lingual method,

the student first learns to speak

the language and then goes into the study of reading and writing."

through the console. Commercial

It is possible to conduct four

The teacher may address the



CONSOLE on the new language lab at Tawas Mrs. Betty Rima, foreign language instructor. Area High School is shown being operated by —Tawas Herald Photo.

Area High School Auditorium Sep-tember 26. Home Economist Shari Gruits will present the demonstrato TA Classroom Instruction

language laboratory is now being classes of first year Latin stu- be conducted. used in classroom instruction. This dents, first and second year Mrs. Rima said that the primary

individual headset.

Alice Phillips.

Arthur Dillon has resigned from the cemetery board. He had served Plainfield Voters to as sexton since retiring several years ago as city superintendent. No replacement has been named as yet.

In other business, the council adopted ordinance No. 186 granting to Michigan Consolidated Gas A special election is to be held ties. ing to Michigan Consolidated Gas Company the right to lay, main-tain, operate and use gas mains tain, operate and use gas mains

Supt. of Public Works Paul

from the alley behind Mooney's Ben Franklin Store to Main Street. for the purpose of paying the cost of erecting, furnishing, equipping to inject to attend to attend to attend A resolution authorizing con- a new township fire station. proved.

Building applications approved included in the proposition is a included: Martha Klinger, repairs; \$20,000 fire truck. Michael N. Freel, construct tool Over the past years, Plainfield

block garage.

Decide Fire Dept. **Bonding Proposal**

and other necessary equipment in \$45,000 fire department bonding Ralph Western, William Tracy and proposition.

Judge Allan C. Miller. Authorization is sought to bond Representatives of the various Ropert was authorized to construct a new sidewalk on East Westover

According to present plans, the struction of sewer along Emery, Cost of the block and brick united collection drive would be of Bay and Oakes Streets was ap- building to house fire-fighting a local nature and not associated equipment would be \$25,000. Also with the national organization.

SENTENCED

shed; Hugh E. Smith, repair; Nor- Township has acquired a consider- tered a plea of guilty to breaking 12 a pair; Eugene Bonino, construct Should the proposal receive vot probation and 15 days in the counfence; Mildred Gardner, repair; er approval, the new station would ty jail. Circuit Court Judge Allan Richard Look, construct cement be located on township property C. Miller also assessed costs of

\$50. near the community building. handhanar 20108

Dale C. Cook, 18, Flint, who en-

Tawas City Council has adopted bers said Monday night that Tawas changer. recommendations of its planning City should notify the highway de-

commission and consultants con- partment that present plans for evidence of tampering but no moncerning the proposed US-23 im- US-23 improvement here were not ey was stolen. provement program and is to for- acceptable and that the city should ward this statement to the state suggest a plan which was acceptable. highway department.

Appearing before the Monday In brief, the resolution adopted night council meeting was Hugo J. by the council takes the position Keiser, planning commission chair- that parking should not be retions as prepared by Vilican-Leman moved from US-23 unless or until man, who outlined recommendaand Associates, Incorporated. Also equal facilities are provided offin attendance was Paul Chevis, street or elsewhere; that if it is impossible, as indicated by the commission member.

The planning commission has highway department, to continue taken the position of favoring a the rolled curb in front of the city program for the improvement of park, other facilities for parking in US-23 within the city provided that area should be provided park, other facilities for parking in suitable agreement can be reached through state participation; that a with the highway department. much broader approach is needed

At present, the highway project in regard to gasoline service stathrough Tawas City is at a stand- tions servicing within the right-ofstill. Bids have been let on US-23 way which would allow individual construction for 24.3 miles to the cases to be reviewed and decided north and south of the city limits on their own merits, and that overat a cost of nearly a million and a hanging signs which do not enhalf dollars. croach on the traveled portion of

Bid letting for work in this com- the highway should not be remunity has been postponed be- moved.

cause of local objections. Several A letter which is to accompany meetings have been held during the resolution is to leave the way the past summer concerning the open for further negotiation with proposed construction, including the highway department. Copies one with representatives of the are to be sent to State Sen. Harold B. Hughes and State Rep. James P. highway department. Both planning commission mem. Mielock.

Only High Spots in Fifth Ave. Ditch of groceries, numerous other to be Removed, Assures TC Council

Assurance was given to property in the ditch would be dangerous to owners on the east side of Fifth small children.

Avenue Monday night that only Mayor George Tuttle said that tapes may be used or the teacher year for the Best of All Days mag-azine. Early reports have this the high spots would be removed plans call for removing only six to may record lessons. year's edition marked down as the from a ditch on the west side of 18 inches of sand in two high spots

has recipes which are just a little Ronald Wiltse and Mr. and Mrs. viding drainage for Fifth Avenue. class. The teacher may also "tunebit different. Editorial aim has Goyle Killey, who voiced objec- A tube crossing under the road to in" on any student while he is been to show the homemaker how tions to the city's plan to clean a private ditch is not to be dis- practicing lessons. to prepare meals which are not out the ditch in order that it drain turbed. toward M-55.

Complaint was heard that water opening the ditch at its last meet- Announce Changes in

Friday by B&E

Hale Coin Laundry and Cleaners to determine the actual amount of pastor of Blessed Sacrament last Friday is under investigation water to be drained by the ditch. Church at Midland. by the Iosco Sheriff's Department. In other business, ordinance No. Entry was made by breaking out 160 was adopted by the council will be the Rev. Fr. Fred Thomas,

resulted when an unsuccessful at- natural gas service to the city. be succeeded by the Rev. Fr. Leontempt was made to break through (The complete ordinance appears ard Wilkuski of East Tawas, who on page 7 of this newspaper.) an inside partition behind a money

Coin operated machines showed

entire class at one time or may in the bottom of the ditch. Appearing before the Tawas The mayor emphasized that the converse with any individual current Best of All Days magazine City Council were Mr. and Mrs. city was interested only in pro- without disturbing the rest of the

council had authorized The

ing after attorney for a North Area Pastorates Park Subdivision resident had requested action. It was suggested by Alderman

Breaking and entering of the Howard Hatton that the project be delayed until next spring in order the past 10 years, has been named

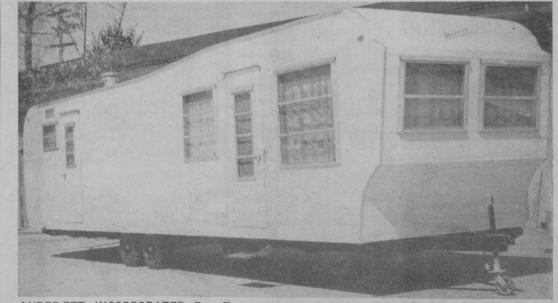
a plate glass door at the front of giving its consent to Michigan Con- assistant pastor of St. Brigid's the building. Considerable damage solidated Gas Company to furnish Church, Midland. He in turn will was ordained last June in Louvain.

The Rev. Fr. Henry P. DuRussel, who has served as pastor of



Plan for a 10-telephone fire Belgium.

alarm system was discussed by the Fr. DuRussel had held pastorcouncil. An investigation is to be ates at Saginaw, Alpena and Whittemore before assuming duties in Oscoda.



(See COUNCIL, page 8.)

ANDER-ETT, INCORPORATED, East Tawas, unveiled its new 36-foot mobile home for the first time last week-end. Now under production, this eight-foot wide model features home-type construction and furniture. "We have received numerous inquiries as to when we were going to offer longer models," states Clarence Michalski, Ander-Ett president. "Our sales are progressing nicely and we hope to create more interest in a forthcoming field trip through the mid-central states." In addition to this model, the firm offers 17 and 20-foot units. Also to be offered will be a cab over hitch-type front end on several models .- Tawas Herald Photo.

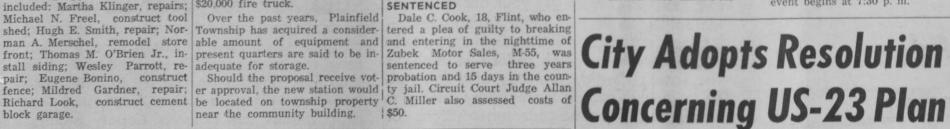
TWO VETERAN employees of National Gypsum Company received their first pension checks last week under the new contract which was negotiated June 1. Shown receiving the checks from Richard Harris, right, plant manager at National City, are Ledston Armstead, 65, Whittemore, and

George Davidson, 67, East Tawas. Armstead retired after being employed there since May 14, 1943, as a tractor operator. Davidson had been employed at National City since April 24, 1946, as a plaster board line worker .-- Tawas Herald Photo.



MARGARET MIELOCK

SHARI GRUITS



items, donated by participating merchants, include bowls, lamp, Universal steam and dry iron, Lady Buxton leather goods, electric charcoal lighters, hair dryer

and many gift certificates. This is the third consecutive best one yet. Contrary to the edi- the street. torial content of past editions, the

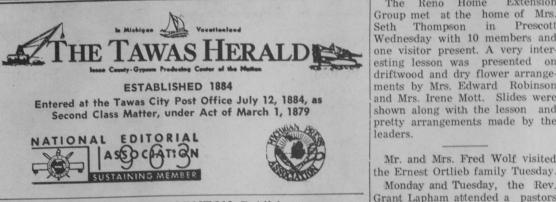
run-of-the mill or ordinary.

of All Days magazine will be featured by Miss Gruits during the

Many of the recipes in the Best September cooking school. The Hale Laundry Hit event begins at 7:30 p.m.

2-THE TAWAS HERALD Wednesday, September 18, 1963

I pledge allegiance to the flag of the United States of America and to the republic for which it stands; one nation, under God, indivisible, with liberty and justice for



N. E. and W. N. THORNTON, Publishers

LAWN-BOY CLEARANCE

1 Model 3052 18 in. \$69.95 \$55.95

Cabble Hardware

Tawas City

21 in. \$102.95

14 wedding of her niece, daugh-

The Russel Anschuetz family

The Roy Haskas of Lansing,

Gerald St. James and children of

liam Bamberger family Saturday.

The Clarence Dedricks of Os

Mr. and Mrs. Fred Roberts are

Read it in The Tawas Herald.

\$74.95

\$75.95

Regular Price

21 in. \$109.95 \$85.95

21 in. \$149.95 \$105.95

ter of the Leo Ridgleys.

SHERMAN NEWS

Mrs. Jess Driskell returned home Saturday from Samaritan City spent Sunday with Mrs. Wal-Hospital, Bay City. ter Smith and family. The Martin Ecksteins spent Sun-

day with the Donald Schusters. Mr. and Mrs. Leo Jordan of De-Drayton Plains called on the Wil- Gay, troit enjoyed Saturday with the Lawrence Jordan family.

Mr. and Mrs. Jack Thornton en- Whittemore visited her sister, tertained several relatives and Mrs. Mabel Stoner. friends in their new home on the occasion of their 15th wedding an- coda were Sunday callers at the niversary Elmer Dedrick home Harold Ryan of Detroit spent

the week-end at his cabin. Mr. and Mrs. Frank Smith and Smith, were in West Branch.

the Victor St. James returned home Thursday after a two-week Smiths and Stephen Lewicki famvacation touring Canada. In the ily were Sunday guests at the Upper Peninsula, they visited the Frank Smith home. Edward Slavinskis at Fayette, the Ray Allens and Mrs. Mary Schnei- on vacation in Florida, visiting der at Garden. Mrs. Roberts' mother.

Mrs. Elbridge Cataline went to New York to attend the September

1 Model 5230

2 Model 7251

1 Model 7252

1 Model 8220



News

Program on Dry Flower Arranging Presented at Extension Meeting The Reno Home Extension Group met at the home of Mrs. Thompson in Prescott Wednesday with 10 members and driftwood and dry flower arrange- William of Reno Township. ments by Mrs. Edward Robinson pretty arrangements made by the tery. leaders.

Mr. and Mrs. Fred Wolf visited

Christian Science

Monday and Tuesday, the Rev. Grant Lapham attended a pastors conference at Higgins Lake. went to West Branch Wednesday and called on their mother and

and the Orville Revords of Tawas grandmother, Mrs. Vernon Papple, in Alger. The community extends sympathy to the Clarence Greenwood family in the death of Mrs. Neil Mr. and Mrs. Mervyn Miller of Hale visited his sister, Mrs. Albert

Sunday, Mrs. George Grabow of Clemens, one day last week. Mr. and Mrs. Fred Pfahl of the Hemlock Road; Mrs. Margaret E Charters and sons, Byron and Norman, accompanied the Rev. Grant Lapham to Alpena Sunday after-

Saturday, Mr. and Mrs. Frank noon where they attended the Al-Smith and grandson, Thomas pena Missionary Conference. Tuesday, Mr. and Mrs. Albert The Harvey Smiths, George Clemens visited at the Glen Miller home in Hale. Mr. and Mrs. Edward Robinson

isited their son, Edward, and family in Davison on the weekend. On Sunday, the two families went to Swanton, Ohio, and visited Mr. and Mrs. Kenneth Robinson and family, including a son,

Dwight Anthony, who arrived August 4.

Harris, Mr. and Mrs. Lyle Robin son, Mrs. Edward Robinson and Robert Robinson Mr. and Mrs. Eugene Kaiser and Final Plans Made for

urial took place.

ices were Saturday afternoon.



Kenneth Thornton of Flint spent Mr. and Mrs. Charles Thornton.

in Bay City one day last week.

ELSIE MAY WATERS Funeral services were held Sat-

urday afternoon, September 14, at the Reno Baptist Church for Miss Elsie May Waters, who died Tuesday at Detroit after a twoyear illness.

Miss Waters was born in Reno Township June 22, 1905, and had been a resident of Detroit for several years.

Surviving are two sisters, Mrs. Grace Burlew and Mrs. Blanche Dancey of Detroit; three brothesting lesson was presented on ers, John of Detroit, George and The Rev. Grant Lapham officiatand Mrs. Irene Mott. Slides were ed at the services and interment shown along with the lesson and was in the Reno Township Ceme-

Christian Science Society 919 E. Bay St., East 'Tawas, Sunday Service, 11:00 a. m.; Sunday Mrs. Margaret E. Charters and daughters, Sharon and Wanda, 8:00 p. m. through July and August, every second Wednesday September through June.

> SUNDAYS 9:30 A. M. THE WIOS - 1480 kc BIBLE CKLW - 800 kc SPEAKS 9:45 A. M. TO YOU Christian Sci Radio Series

Christian Science Lesson-Sermon

The Christian Science Bible lesson for this Sunday is on the subject of "Matter."

Scriptural readings will include this verse from I John (2:17): "The world passeth away, and the lust thereof: but he that doeth the will of God abideth forever."

A related passage from "Science and Health with Key to the Scriptures" by Mary Baker Eddy will also be read: "Christianity causes men to turn naturally from matter to Spirit, as the flower turns from darkness to light. Man then ap-Fair from here were Mr. and Mrs. Ernest Ortlieb, Mr. and Mrs. Ralph Harris Mr. and Mrs. Ralph

Robert Robarts went to Detroit on Friday due to the illness and K of C Grand Ball

leath of Mrs. Kaiser's brother, Carl Helmer, grand knight, pre-Frank Couch. Mr. Kaiser returned sided over the first fall meeting of aturday. Mrs. Kaiser remained Tawas Council No. 2709, Knights and went to Kentucky where the of Columbus, Thursday, September 12, with 32 members present. Sympathy is extended to the Final plans were discussed in re-William Waters and George Wa- gard to the second annual grand ters families in the death of their ball to be held at the Tawas Counsister, Elsie Waters, Funeral serv- try Club Saturday, September 21. Martin Strelecki, Catholic activity chairman, assisted by Edward

Sterling, announced arrangements are being formulated for the corporate communion and breakfast to be held at Immaculate Heart of week-end with his parents, and Mrs. Charles Thornton. Mary Church, Tawas City, Septem-ber 29. Two important coming Mr. and Mrs. Clyde Wood were events of the council are the Columbus Day banquet Saturday, Oc-The David Parent family visit. tober 12, and the annual venison ed at the Leighton Kohn home dinner December 3. Times and

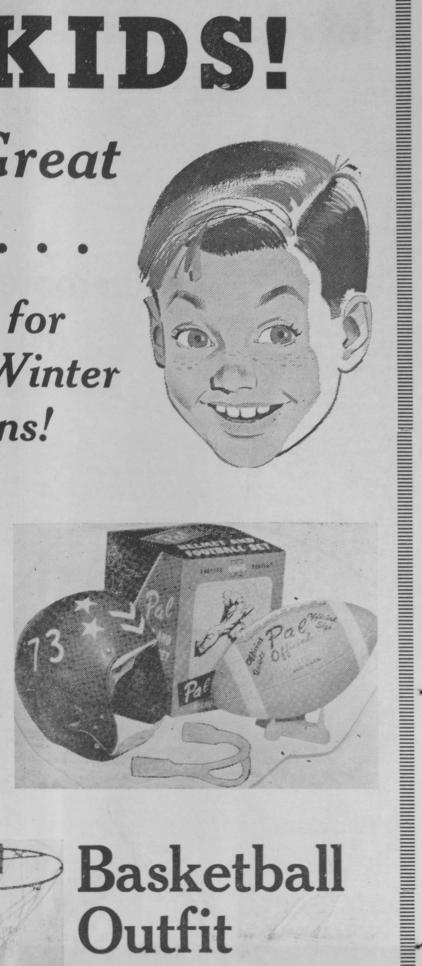
Get these Great Premiums

HEY KIDS!

Just in Time for the Fall and Winter Sports Seasons!

Football Outfit

Set consists of one-piece, sturdy molded helmet with face guard and adjustable chinstrap. An official size and weight football, white striped, including inflating needle. Made in U. S. A.



Basketball Outfit

Set includes all rubber molded basketball, in official size and weight, cotton net, sturdy steel hoop with easy to attach no-tie loops. Made in U. S. A.





Thursday evening Mr. and Mrs. William Allen and been decided.

baby were Sunday guests of his The Rev. Fr. John Kolevar, counparents, Mr. and Mrs. Austin Al- cil chaplain, gave a talk on the len. Mr. Allen will be leaving for order and wished speedy recovernavy duty and Mrs. Allen will be ies for the Rev. Fr. Robert staying in her trailer near her man and Bishop Woznicki. Installation of officers will parents, Mr. and Mrs. Lloyd Kathighlight the September 26 meetterman.

Mr. and Mrs. Laurence Shillers ing. and family of Millbrae, California;

Clyde Woods Mrs. Doris Perkins, her sons, Flint visited one day at the home Silas Thornton

girls of Bay City enjoyed last slated to begin at 7:30 p. m. in the week-end at their cabin here. Mr. and Mrs. George Strauer, Friday at the Saginaw Fair.

Dodmon of Auburn Heights were Martin Mroch. recent guests of Mr. and Mrs. Silas

Thornton The Herbert Schroeders visited Mr. and Mrs. Clyde Wood Sunday afternoon Mrs. Blanche Hamilton of De

troit, Mrs. Nancy Crandell of Pontiac and Mrs. Ona Carvo of Harrisville visited recently at the Silas Thornton home. Mr. and Mrs. Dale Strauer spend

Thursday at the Saginaw Fair. Mr. and Mrs. Kenneth Klemkow and family of Flint enjoyed the week-end with the George Strauer family

Friday evening, Mr. and .Mrs Robert Grush of Glennie, Mr. and Mrs. Richard Kaiser of Tawas visited the Dale Woods Mr. and Mrs. Ronald Gratopp

and son of Flint spent the week end with her parents, Mr. and Mrs. Kenneth Pringle Ronald Schroeder and son, Rod ney, of Pontiac visited his parents Mr. and Mrs. Herbert Schroeder Saturday morning.

Mr. and Mrs. Charles Koepke of East Tawas visited her sister, Mrs. John Jordan, and family Wednes day evening. Sunday afternoon, Mr. and Mrs.

Carl Ulman of Townline Road visited her parents, Mr. and Mrs. William Draeger.

GUEST BOOKS BY GIBSON-Perfect for weddings, parties club activities and school func-Padded leatherette cover tions. in assorted colors. The Tawas Herald, 408 Lake Street, Tawas City Phone FOrest 2-3487. 26-tfb

Following the meeting, members Mr. and Mrs. Mark Wood and Mrs. enjoyed refreshments while view-Bernice Dietzel of East Tawas ing films featuring football, track spent one day last week with the and winter sports.

Ronald and Ray, and families of Emanuel Ladies Aid to of the former's sister-in-law, Mrs. Meet September 19

The September 19 meeting of Mr. and Mrs. Henry Luce and Emanuel Lutheran Ladies Aid is school.

Mrs. Bernard Look, social com-Mr. and Mrs. Leighton Kohn spent mittee chairman, will be assisted by Mrs. William Look Jr., Miss Mr. and Mrs. Ralph Perkins of Esther Look, Mrs. William Look Pontiac and Mr. and Mrs. George Sr., Mrs. Glenn McLeod and Mrs.

> Auto-Owners The word , is getting around .

Phone

Auto-Owners Insurance is your best buy for auto, home and boat protection. Reasonable rates, prompt claim settlement and dependable local service. Call us today. We always go

ALL-OUT FOR YOU Auto-Owners INSURANCE

MYLES INSURANCE

AGENCY

516 W. Lake St.—Tawas City Phone 362-3425

These and Other Premiums just for Selling Subscriptions to THE TAWAS HER

HERE'S HOW to get your basketball or football outfit. Receive either outfit by selling five new one-year subscriptions or five twoyear renewals, or combinations of each, to The Tawas Herald. You may also continue on to receive second premium by selling a second five new one-year subscriptions or two-year renewals.

SUBSCRIPTION BLANKS and identification cards are ready now at the Herald office. Fill in coupon below and return. Appropriate premiums will be given for less than five subscriptions turned in. This offer is open to kids in losco County only and only subscriptions sent to losco County mailing addresses count in this contest.

Must be signed by parent or guardian in order to participate.)

The Tay	was Herald
Phone 362-3487	408 Lake Street
This Offer	HERALD SPORTS PREMIUM OFFER Name of child Address
Good Until October 1st	City I give my permission for my child to participate in Herald Sports Premium offer, and have carefully read contest rules in this advertisement.
October 1st	

Parent's Signature



niques distinguish the standard size, low-price Dodge for 1964. Buyers have a choice of 22 models. The attractive new Dodges go on display

NEW DODGE-New styling, engineering re- at dealerships on September 20. Locally, Dodge finement and top quality manufacturing tech- will go on display at Ottawa Equipment Company. Gene Spica, manager, extends an invitation to area residents to visit the showroom soon.

PLACE CARDS - Gold, silver, blue ink, 20 for 25c. The Tawas 25-tfb Herald, Tawas City.

For glorious burgers Cheez Whiz'em! sary. KRAFT Spoon it!

heez Whi into hot foods Heat it! for cheese sauce Spread it! for snacks

KRAFT'S amazing pasteurized process cheese spread for dozens of fast cheese treats

Sunday.



Whittemore News

Mr. and Mrs. Floyd Killey enter-| tend Michigan Tech Soo during the tained their family last Sunday coming year. with a birthday dinner in honor of Mr. and Mrs. Philip Frisch of Arthur Kobs and called on rela-Mr. Killey's 77th birthday anniver- Saginaw spent Sunday afternoon tives and friends. with Mrs. Dornace Bellville.

John Higgins is a patient in Tolfree Hospital, West Branch, after son, Brian, of Livonia spent the with the Victor Bouchards. becoming seriously ill at his home week-end with her parents, Mr. and Mrs. Theodore Bellville. Wednesday.

Mrs. Betty DeLorean of Bir. Room Chairmen Appointed mingham was called here Wednes- For Year at P-TA Meeting

day due to the illness of her fa-Mrs. Henry Pake, Mrs. John Barrington, Mrs. Roy Leslie, Mrs. J. C. Munroe and Mrs. Roy Char-ters attended the funeral of Mrs. Margaret Mott in Prescott Monday Earl Stone records Mrs. Common Mrs. Co Blust, third; Mrs. Richard Cole, college.

Mr. and Mrs. Aaron Manwaring fourth; Mrs. George Grabow, fifth; and family of Gladwin were guests Mrs. Gerald Ruckle, sixth. of Mr. and Mrs. John O'Farrell J. D. Lehman will purchase the Sr.

The Hale WSCS met with Mrs. Arthur Parkin at the Methodist parsonage Thursday night.

Hale Area News Hemlock

HEALTH COUNCIL URGES **VOTE SEPTEMBER 23** Hale Health Council met at the Stuart White, Mr. and Mrs. Jo-

Lower

Mrs. Alva Wood was a Monday

(Helen Scarlett) of Riverside, Cali-

They spent several days with the luck dinner.

The Arthur Wendts of Tawas winter.

week-end.

pital Tuesday.

the past week.

fall.

Legion Hall Tuesday afternoon. seph Bobein were guests at the Ray Woyahn, who has been a patient at Tawas Hospital, was trans- The council is urging people to Roy Curtis home Wednesday eveferred to Bay City General Hos- vote September 23 for the new fire ning.

Members would like all dele- Goodrow and Kay Streeter left overnight visitor of her sister, gates to attend the October 8 meet- Sunday for college at Mt. Pleasant. ing, 1:30 p. m., at the Legion Hall. The Earl Bielby family recently Mrs. Jane Vedmore of Tawas City. Ing, 1.50 p. m., at the Legion that moved into their new home on the Election of officers is on the moved into their new home on the Friends of Mrs. Thomas Low agenda. Long Lake Road.

Mrs. Ray Hendrickson took her fornia, are sorry to hear of her SURPRISE GATHERING HONORS mother, Mrs. John Johnson, to Ann fractured arm, resulting from a MRS. AMOS HENDRICKSON Arbor Wednesday, stopping en-

Mrs. Amos Hendrickson was route at Flint. The Ernest Dankerts entertained pleasantly surprised Thursday Mrs. Amos Hendrickson was in evening. The occasion was her Toledo, Ohio, recently to attend an Fendon Leaches of Saginaw during birthday. Mr. and Mrs. Byron Mark uncle's funeral

of Tawas City, Mrs. Thelma Neil- Mr. and Mrs. Ray Hendrickson The Edward Grosbecks of Albu- son of Turner, the Kenneth Rollin and son, John, enjoyed a trip to querque, New Mexico, and Mr. and family of Long Lake, Mr. and Mrs. Sand Dunes last Sunday. Mrs. Stanton Wyche and children Arthur Hendrickson and family, Mrs. Rose Livingston of Caliof Beaverhead, New Mexico, left Mr. and Mrs. Ray Hendrickson and fornia and a former schoolmate, Tuesday for Port Huron to visit son with two of their nieces from Ida Carter, and husband were Fri-Mrs. Grosbeck's sister, Mrs. Fred Flint, Mr. and Mrs. Robert Hen- day evening guests at the Glen-Frank, and family for a few days drickson and family and their son, wood Streeter residence.

before returning to their homes. John Hendrickson, enjoyed a pot- Mr. and Mrs. Erwin Pierson of Flushing visited Mr. and Mrs. Albert Gardner two days last week. FARM BUREAU GROUP Mrs. Albert Gardner took her

The Richard Reinke family of ELECTS NEW OFFICERS mother, Mrs. John Johnson, to Ta-Mr. and Mrs. Henry Zabik and Bay City enjoyed the week-end Loon Lake Farm Bureau met at was Wednesday to visit her broththe Joseph Bannister home Thurs- er, Clyde Montgomery

Addison Holloway and the day evening. Elected to serve for Mr. and Mrs. Lloyd Springsteen James Millers of Flint visited Mrs. the coming year are Frank Good- took their daughter and husband,

 Wednesday.
 Init Mrs. Theodore bervine.

 Mrs. Arthur Johnson, who underwent surgery at Tolfree Hospital, West Branch, last week has returned home and is gaining nicely.
 Leslie Rasbury of Grosse Pointe Johnson, who underwent surgery at Tolfree Hospital, West Branch, last week has returned home and is gaining nicely.
 James Millers of Flint Visited Mrs.
 the coming year are Frank Good took their daughter and husband, now, chairman; Arthur Sczepkow

 Mrs. Betty DeLorean of Bir Mom Chairmen Appointed
 James Millers of Flint Visited Mrs.
 the coming year are Frank Good took their daughter and husband, now, chairman; Arthur Sczepkow

 Mrs. Betty DeLorean of Bir Mom Chairmen Appointed
 Mrs. Louise McArdle
 row, chairman; Celia Heinite, secretary; Donald Goodrow, directory, Louise McArdle
 Mr. and Mrs. Streeter
 Mr. Streeter

 Mrs. Betty DeLorean of Bir Room Chairmen Appointed
 Mrs. Louise McArdle
 Mr. Dechorean of Mrs. Louise McArdle
 West Brancher, minute man;
 No. Streeter

 were Sunday visitors of Mrs. Ruth Herman Drengberg, package re- navy.

The September 10 meeting of Albertson and children of Tawas porter; Mr. Bannister, assistant Mr. and Mrs. Harold Turner of the Whittemore Elementary City. Sunday evening, they showed package reporter; Mrs. Edith Good- Canton, Ohio, visited Mr. and Mrs.

callers at Mr. and Mrs. Paul Roof's

Misses Jackie Kessler, Carole

Sage Lake home Sunday.

Margaret Mott in Prescott Monday Earl Stone, second; Mrs. George Mt. Pleasant where he will attend left Thursday morning for Denver, er, Mrs. John Johnson, were in Colorado, and will remain for the Freeland Tuesday visiting Mrs. Gardner's son and family, the City were Sunday dinner guests Mrs. Harvey Stubbs of Flint vis- James Summers.

Mrs. Donald O'Farrell and Mrs. of Mr. and Mrs. John Katterman ited the Albert Gardners over the Mr. and Mrs. Emil Wagner. Mr. and Mrs. Glenwood Streeter and picture which will be given to the Mr. and Mrs. Howard Look en- Joseph Bannister and John Doo- Al Durocher were in East Tawas room having the most parents at. tertained at dinner last Sunday ley enjoyed the Saginaw Fair Sunday evening. While there, Mrs. Streeter and Mrs. Wagner stopped

THE TAWAS HERALD Wednesday, September 18, 1963-3





selling subscriptions to this publication are shown here. At top is Ricky Bertsch, son of Mr. and Mrs. Richard Bertsch of Tawas City, who demonstrates his football form. One of the most active sales was conducted by Terry Look, 10, daughter of Mr. and Mrs. Merlin Look. She earned a football outfit by selling subscriptions and also won a basketball and hoop, which she has donated to the children of Zion Lutheran School. The offer is good until October 1 and details of how to win these nice premiums may be found on another

4-THE TAWAS HERALD Wednesday, September 18, 1963



Open 57th Year of Club Work in TC

Quota Club to Send **Delegates to Conference**

Several members of the Quota The Twentieth Century Club opened its 57th year of club work Club of Iosco County are planning Wednesday evening in the home to attend the annual district coneconomics room of Tawas Area ference at Southfield October 12 High School. Eighteen members and 13. Mrs. George Prescott, were present. New officers are president, and Mrs. George Tuttle, Miss Bessie Brown, president; vice president, both of Tawas City, Mrs. A. J. Sevener, first vice pres- will be official delegates.

ident; Mrs. Caryl Ives, second Plans are materializing for the vice president; Mrs. Donald Mac- Quota Club's annual Parade of Donald, secretary; Mrs. Ervin Ul-man, treasurer. Fashions which will be staged Oc-tober 17 at the Holland Hotel, East

Misses Marion Jennings and Tawas. Mrs. Prescott appointed the Cleopatra Shelp, program chair-men, reviewed the year's program Mrs. Tuttle, general chairman; in the new club books. Meditation Mrs. Grace Miller, Mrs. Catherine was given by Mrs. William Leslie Swartzbaugh and Mrs. Grace Quatand many interesting accounts of tlebaum, tickets; Miss Leonora vacation trips were related for roll call. roll call.

A cooperative dinner was served ments; Miss Dorothy Scott, prizes; at 6:30 with Mrs. H. J. Keiser, Mrs. John Moffatt, Mrs. Austin Sev-Mrs. C. L. McLean and Mrs. R. W. ener, Mrs. Floyd Schaaf, table arrangements; Mrs. Richard Killmas-Tuttle as hostesses.

The next meeting will be Octo-ber 9 with Mrs. Archie Ruckle giv-Babcock, apron booth. ing the history of the Michigan Federation of Women's Clubs.

Ladies Golf League

Members Elect Officers Final meeting of the Tawas La- September 21, at the Harrisville dies Golf League was conducted elementary school. Meetings are September 12 at Tawas Golf Club. scheduled to begin at 2:30 and Elected to serve for the coming 7:30 p.m. year are Mrs. Gerry Lemon, presipresident; Mrs. Kay Killey, secre- event. tary-treasurer; Mrs. Bernice Pick ens and Mrs. Peggy Conn, direc-

tors. The rules of golf were read with Meet September 23 discussion and recommendations to planned for next year are the formation of two leagues, playing m., at the Barnes Hotel, Tawas on separate days, and a new night City. league for working women.

Following the business session luncheon was served.

Will Host September 24 Meeting of Hope Circle

Mrs. John Moffatt will host the Tuesday, September 24, meeting of East Tawas Methodist WSCS Hope George Rose and Mrs. Charles Pinkerton, all of East Tawas. Circle at her home beginning at 8:00 p. m. Mrs. Peter Lichtfusz is program leader.

Mrs. Moffatt will be assisted by Mrs. Mathew Kienholz.

Read it in The Tawas Herald.

PICARD STUDIO PHOTOGRAPHS 547 Lake St. Tawas City Sundays and Evenings by Appointment—Closed Monday AIA Association to

Meet at Harrisville The 46th session of the AIA Association is slated for Saturday,

Lake Huron Chapter No. 184, dent; Mrs. Lynn Thomas, vice OES, of Harrisville will host the

Women's League to

Area Republicans Attend Mackinac Meet

Three Iosco Republicans attended three-day political pow-wow at Mackinac Island September 13-15. They were Mrs. Grace Miller, Mrs.

Tawas Hospital

BIRTHS-Born to Mr. and Mrs. Roy Perala, Aulerich of Lansing and Mrs. Tawas City, September 10, a boy, John Wagner of Hart, bridesmaids weight eight pounds, 111/2 ounces. Their gowns were complemented Born to Mr. and Mrs. Roland by pearl and petaled satin peau, Rabideau, Tawas City, September veiled headpieces. They carried 9, a girl, weight eight pounds, two cascade bouquets of white gladioli.

Schroeder, Hale, September 10, a length, aqua gown with white silk girl, weight five pounds, 101/2 organza overskirt.

Born to Capt. and Mrs. William brother, Richard Aulerich, best

Shelby Church Scene of Aulerich-Wagner Wedding



MRS. RONALD W. AULERICH

White chrysanthemums and Following the ceremony, a gladioli decorated the altar of ception for 175 guests was held in the Edward Lemkes. Shelby Methodist Church Satur- the church parlors. For her daughter's wedding,

igan

day, September 14, for the double ring ceremony in which Ronald W. Mrs. Wagner chose a dusty pink Aulerich claimed Catherine Elizalace dress with green orchid corbeth Wagner as his bride. The Rev. Tawas Women's League will Donald Sailor officiated at the 7:30 adorned Mrs. Aulerich's chambe made for next year. Also stage its first meeting of the sea- p. m. rites at which John Kirk, vo- pagne dress. The newlyweds will reside at

Parents of the couple are Mr. and Mrs. Wilbert Wagner of Shelby and Mr. and Mrs. Arthur Aul-

erich of Whittemore. Escorted to the altar by her father, the bride selected a floor Plans Winter length gown accented with sweetheart neckline, wristpoint sleeves Wedding and chapel train. A pearl and lace appliqued pillbox held her English

silk illusion veil and she carried a white Bible topped with white orchids and stephanotis. Identically-styled gowns of aquamarine satin peau were worn by Mrs. Larry Wagner of Lansing,

matron of honor, and Mrs. Richard For her role as flower girl, Miss Born to Mr. and Mrs. James Jo Dibert of Flint wore a floor

Mr. Aulerich was assisted by his

Zeiner, Oscoda, September 11, a man, with Larry Wagner of Langirl, weight seven pounds, seve Wagner of Hart Gawne of Bridgeport and David Rapid City, South Dakota, former-Born to SSgt. and Mrs. Billy Sturtevant of Whittemore, attend- ly of Tawas City, announce the en-Spangler, East Tawas, September ants. Lance Wagner of Hart was gagement of their daughter, Judith 11, a boy, weight six pounds, eight ring bearer. Born to A2c and Mrs. Wilbert

About PEOPLE YOU KNOW

Tawas City

in the city last week.

Mr. and Mrs. Harold Groff of Roy Burgis.

Lake cottage and visited relatives lege in the spring, Miss Aud Kjar

Mrs. David L. Blair visited at Saginaw and Midland. Mrs. Paul Huston of Flint was

Gaul, last week. Fred Brabant was taken to Mercy

a fractured leg, resulting from a fall from a ladder while painting his home. Mr. and Mrs. Walter Zollweg of

Detroit spent the week-end at their Recent guests at the William

Gene Reynolds of Groton, Con- Mrs. E. J. Schanbeck. necticut; Mr. and Mrs. Clarence vis, all of Detroit. Miss Georgia Mallon of Ann Arbor spent the week-end with her parents, the William Mallons. Mrs. Marie Dale moved Tuesday

to Flint where she will make her law and daughter, Mr. and Mrs.

Bay City were week-end guests of the Harry Gauls. Mr. and Mrs. Robert Short, Judy his Forest Glen Beach cottage. nd Robert visited relatives in Bay City over the week-end.

re-their parents and grandparents, in the Edward Lemkes.

Mr. and Mrs. Howard Silver- tist Church. couple of weeks. Mrs. Claud Wilson and son, Wil. ents, the Clyde Sopers.

sage. A brown orchid corsage liam, went to Lansing Sunday igan State University

Mr. and Mrs. Milford Elg of Ot-402 West Grand River, Lansing, tawa Lake were callers of Mr. and following a trip to Northern Mich- Mrs. J. A. Brugger last Tuesday, Mr. Elg was an eighth grade pupil of Mrs. Brugger's when she taught school at Ottawa Lake.

> entered Central Michigan University. Her parents accompanied her to Mt. Pleasant Sunday. Mr. and Mrs. Ray Ledsworth,

> Doreen and Judy Short spent Saturday in Bay City and Sebewaing where they visited Mr. and Mrs. Robert Martin, former residents of Tawas City.

and friends honored William Krumm with a surprise party Tuesday evening, September 10. The group enjoyed birthday cake and ice cream in observance of Mr. Krumm's 70th birthday.

Mrs. Floyd Frisch and Miss Jerilyn Gallaher of Pontiac recently

Mr. and Mrs. David Kramer of Birmingham returned to their home after spending their vacation with Mr. and Mrs. James Boomer. Claude DeLosh of Detroit; Max DeLosh and son, Max Jr., of Troy SSgt. and Mrs. Wilba Brown of spent the week-end with the Wil



of Skien, Norway, plans to spend a Monday and Tuesday, Mr. and year with her uncle and aunt, Dr. and Mrs. J. J. LaRue.

Mrs. Edward Hill, who accompanied her brother-in-law and sister, the guest of her sister, Mrs. Harry troit, to Canada and the eastern states, has returned home.

Hospital, Bay City, Saturday with few days at his cottage. Roy Monahan of Flint enjoyed a Week-end guests at the David Ephraim home were Mrs. Eph-

raim's daughter and family, the Douglas Days of Farmington. Miss Phyllis Schanbeck of

Bloomfield Hills is vacationing at Krumm home were Mr. and Mrs. the home of her parents, Mr. and

Mr. and Mrs. Blaine Hill of De-French, Mr. and Mrs. Clifford Da- troit are spending the week at their Avalon Beach cottage. Last Friday, Dr. and Mrs. W. J

Strane of Detroit were guests of Mr. and Mrs. Charles Bolton. Mrs. John Lindstrom, her son-in

Jack Shepler, spent the week-end Mr. and Mrs. William Jones of at the Lindstrom home. Stewart Wendel of Flint has re-

Dr. and Mrs. J. J. LaRue, accom-Mrs. Frieda Frantz of San Pedro, Wanner of Glennie and Mrs. Phoe- parents, Mr. and Mrs. Frank Bean. sar. California, Mr. and Mrs. David be Lonsbury of Oscoda, left today Park were week-end guests of at Houghton. In Mr. Wanner's ab- the week-end.

family in Cincinnati, Ohio, for a tioned at Fort Knox, Kentucky, is tor's sister, Mrs. Sanford Wall, and ter months

where the latter enrolled at Mich- baseball team enjoyed a banquet ing. An evening reception was held C

Monday, Miss Nancy Borosch

Twelve members of his family

visited here with relatives.



PERT Pam Austin is serenaded by Johnny Cash (in leather jacket) and three of the Brothers Four in a musical session of Metro-Goldwyn-Mayer's rousing folk musical, "Hootenanny Hoot." Other famed guest stars include Sheb Wooley, the Gateway Trio, Judy Henske, George Hamilton IV, Joe and Eddie, Cathie Taylor and Chris Crosby, with Peter Breck, Ruth Lee, Joby Baker and Pam playing dramatic roles in the film. The movie opens Sunday, September 22, for a three-day showing at The Family Theatre.

Saturday evening at the Bear at the American Legion Hall. turned home after a few days at Track Inn. Approximately 12 cou- Richville. The Proctors spent the ples were present. remainder of the week-end with Bud McKeen and son of Flint their daughter, Mrs. Donald Ruth-

panied by the Rev. and Mrs. Erwin spent a few days with their grand- erford, and Mr. Rutherford at Vas-Mr. and Mrs. Harold Haglund of Sue Elizabeth White has re-

Frantz and two children of Allen to visit Dr. LaRue's brother, Louis, Deroit were at their cottage for Junior College, Raleigh, North Carolina.

Saturday, Mr. and Mrs. John Saturday, Mr. and Mrs. William Proctor and Andrea attended the Ludwig left for Bradenton, Florthorn are visiting their son and Pvt. William Soper, who is sta- wedding of a daughter of Mrs. Proc- ida, where they will spend the win-

spending a furlough with his par- the late George Tusciuk at St. Leland Moffatt and John Solo-Lorenz Lutheran Church, Franken- mon arrived home Sunday after Members of the East Tawas muth, with a buffet supper follow- spending a week in Washington, D.



Phone 362-5638 COMMERCIAL CHILD PHOTOGRAPHY PORTRAITS WEDDINGS



KRAFT'S amazing pasteurized process cheese ipread for dozens of fast cheese treats

Whitt, Oscoda, September 12, a District WSCS Seminar boy, weight seven pounds, 141/2 ounces.

ounces.

unces.

Timreck.

boy, weight seven pounds, 5^{1/2} dish Methodist Church Wednesday is now employed as a painter for a Bill, have returned to their New-Born to Mr. and Mrs. Richard was City Methodist Church society pany.

Smith, AuGres, September 13, a plan to attend. They are Mrs. A late winter wedding is being krumm home. Chester Ari mick, Miss Ferne Mark, Mrs. Paul Koepke, Mrs. Geraldine Smith,

ADMITTANCES-Tawas City: Mrs. Rose Dow, Mrs. Mrs. John Hatton, Mrs. Albert Engagement Betty Hayes, Mrs. Ruby Rabideau. Conklin and Mrs. Howard Staebler. East Tawas: Veronica Pavlik, Mrs. Barbara Spangler, Melvin was City WSCS will be held on Wednesday, September 25, instead

Other communities: Henry Dit-tenber, John Chester Young, Turner; Mrs. Jane Clark, Greenbush; Mrs. Ethel Smith, Glennie; Mrs. Josephine Lupfer, Harrisburg, Pennsylvania; Mrs. Rose- Annual Meeting mary Smith, AuGres.

Members of the Iosco County Unit, American Cancer Society, are invited to attend the annual News, news, news-For the meeting on the porch of the Holbest in news and picture coverage land Hotel Thursday, September subscribe to The Tawas Herald to- 19, at 1:30 p.m. Coffee and dessert

will be served.

Bellof of Rapid City. Miss Bowls-School of Business, Rapid City, is Being Held at Standish Born to A2c and Mrs. Gary Clark, Greenbush, September 12, a members is being held at the Stan-originally from Giessen, Germany,

(today). Eight members of the Ta. local painting and decorating com-

Announced

Dennis Ledsworth is enrolled at Alpena Community College. Dianne Bowlsby, to Berthold Bellof, son of Mr. and Mrs. Walter Frisch visited from Friday until by, a graduate of the National Monday in Pontiac with relatives. Mr. and Mrs. Russell Carney Jr presently employed with the Fed- and daughter, Claudia, were at Akron. Ohio, several days with Mr

liam DeLosh family.

Carney's parents. Mrs. William Krumm and son, port, Arkansas, home after a threeweek visit here at the William

Chester Armstrong of Detroit and his brother, Dolphus Arm-strong of Spirit River, Alberta, Canada, spent last week with Mr. and Mrs. Orville McDonald. The Armstrongs lived here 65 years

Miss Ruth Musolff is attending Concordia Lutheran Junior College, Ann Arbor.

Mrs. Orville McDonald left Monday for Detroit to visit her sons and daughter for a week. Mr. and Mrs. Frank Walker spent the week-end in Mt. Morris and attended a reunion of their children and families. Mrs. R. W. Tuttle left Tuesday morning for Buffalo, New York,

East Tawas

Mrs. E. O. Moeller accompanied Mr. and Mrs. Walter Winkler and family of Bay City to Chicago, Illinois, to attend the September 7 The betrothal of Lola Jean wedding of John Winkler and Miss Bowlsby to Alc John C. Shambach Adeline Alkins of Gary, Indiana, at has been announced by her parents, the Baptist parsonage. Thomas SSgt. and Mrs. Wilba Brown of Winkler served as best man. A reception was held at the home of the bridegroom's parents, Mr. and bach of Fairview Park, Ohio. The Mrs. John Winkler. Mrs. Minnie Klinger of Detroit is visiting her sister, Mrs. Violet

Grant Over the week-end, Mr. and Mrs. Eugene Parent of Detroit and Mrs. Parent's mother, Mrs. Erbi Johnson of Pasadena, Texas, were

guests of Mrs. Saimi Haglund. Mr. and Mrs. Clifford Davis of Detroit enjoyed Wednesday evening at the Donald Eklund home. Mrs. Herbert Hertzler and son

tive officers are Ina Whitney, Mrs. B. H. Kohler of Trenton worthy advisor; Kay Ann Deckett, spent Thursday with her daughter, associate worthy advisor; Charlene Mrs. Leslie Canaan, and family. Schaaf, Charity; Janet Merschel, Sunday, Mr. and Mrs. James Mc-Hope; Susan Schaaf, Faith. Gillies and three girls of Saginaw

where she will spend a week.



Thursday, Sept. 26

Everyone is Invited... **Cooking School** - Style Show **Exhibits by Local Stores**

For the Men--Colt Revolver and **Edged Weapon Display**



Bags of Groceries * Famous Brand Cook Book ***** Steel Mixing Bowls * Door Prizes from Area **Merchants *** Delicious Freshly Cooked and Baked Foods

SEE NEXT WEEK'S TAWAS HERALD BEST OF ALL DAYS EDITION

SANTA CLAUS comes Early to Bayside Beauty Salon 25% Discount

day-\$2.00 a year in Iosco.

Call for Your Appointment Now Phone 362-3023

OPEN MONDAY thru FRIDAY 9 to 5 AFTER 5 BY APPOINTMENT SATURDAY 9 to 6 APPOINTMENTS NOT ALWAYS NECESSARY

Mary Margaret O'Connor, Manager Edith Schaaf, Beauty

Operator

Owned by Helena Alburg

resident, is attending Karl John's Beauty College. A late spring wedding planned.

Assembly to Install **Officers September 19** on all Permanents, \$8 and up

Rapid City, South Dakota. His par-

ents are Dr. and Mrs. L. R. Sham-

bride-elect, a former Tawas City

Installation of officers for W. Mark Sexson Assembly No. 86, Order of Rainbow for Girls, in the Tawases will be staged in open Larry, have returned from Pittsinstallation ceremonies Thursday, burgh, Pennsylvania, where they September 19, 7:30 p. m., in the visited Mrs. Hertzler's parents. Mr. Masonic Temple, Tawas City. Elec- and Mrs. E. L. Griffith.

is

THE TAWAS HERALD Wednesday, September 18, 1963-5

Tawas Braves Squeeze by Cards

Tawas Area Braves scored two Tawas varsity this week as Escott Whittemore-Prescott took the for a touchdown. The PAT was touchdowns in the final period Fri- expects his charges to correct lead in the second quarter when booted by Humphrey. day night and squeezed by a de- some of their mistakes in time for Wojcicki passed to Halfback After a few fists were thrown termined Whittemore - Prescott Friday night's NBC opener against Paul Cherry for a touchdown. The during a spirited but brief battle

extra point was blocked.

Cardinal team, 16-6, for its ninth West Branch. consecutive win. The game was a Several changes are expected to Halfback Jim Herriman, who the two teams finished out the nonconference affair between be made in the defensive align- was injured during the first week game at midfield. cross-county rival schools.

Although Tawas' offense was Heenan was injured on the second the action, entered the lineup in was was penalized 100 yards as the Oscoda Owls opened the 1963 definitely cold in the season open- play of the game and will be out the second half and gave the compared to 20 for Whittemore. football season Friday night by er, the Cards displayed a great de- three weeks. Center Ken Sheldon Braves a boost. Carrying the ball Prescott. Harten tried six passes, downing Alcona, 20-6. fense and time and again stopped took over a tackle slot for several eight times, Herriman picked up had one intercepted and complet-Alcona gave Oscoda all it wanted the Braves' running attack. In ad- plays and probably will be in- 36 yards in about six minutes. Al-ed one, while Cardinal quarter- for a half as it marched straight dition, Whittemore-Prescott held a stalled there on offense. four-point lead during two quar-ters, a situation not experienced by a Tawas team since the previ-ous vor ous year.

Coach Val Young, in his first five occasions to drop opposing ball during most of the third quar-year at Whittemore-Prescott, has backs for losses. He also ran one assembled an excellent defensive and kicked one point after touch-and kicked one point after touchunit and, with more experience down. Another defensive standout za that Quarterback Dale Harten while Whittemore-Prescott picked in the second half as Alcona could under their belts on offense, his was Linebacker Joe LeBlance. faked a hand-off to Herriman and up 88 yards passing and lost 36 net only eight yards. Tackle Tom Cards could become the terror of the Northeastern Michigan Confer-the Cards shook up Tawas' defense the Cards shook up Tawas' defense

ence. The game was one of nearly complete frustration for Coach Licki and rolled 27 yards. The phrey was unable to kick from here, Harten sneaked in for the score. Hum-phrey was unable to kick from the one. From there, Harten phrey was unable to kick from the one of the trustration for the score. Hum-phrey was unable to kick from the one of the trustration for the score. Hum-phrey was unable to kick from the one of the score. Hum-phrey was unable to kick from the one of the score. Hum-the one of the score. Hum-phrey was unable to kick from the one of the score of the score. Hum-the one of the score of the sco Herb Escott of Tawas, who had to whittemore - Prescott offense placement and ran the ball for Lions Halftime Action watch from the sidelines as his bogged down there. watch from the sidelines as his bogged down there. Braves missed blocking assignments, hit wrong holes, fumbled safety late in the first quarter the Cardinal ground game all monies during the Detroit Lions- the show and LeRouech ran Osthe ball and made many funda- when Whittemore-Prescott's Woj- night, held during the fourth quar- Chicago Bears football game at Ti- coda. He set up a score on the two mental mistakes. A lot of work was ahead of the pass and was tackled.

Tawas scored two points on a Tawas' defense, which stopped

cicki faded into the endzone to ter and Lear took a W-P punt on the Tawas 48 and raced 52 yards

following the kick from placement,

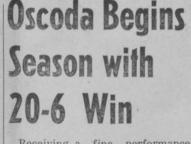
ment, too. Senior Tackle Mike of practice and has seen very lit- According to game statistics, Ta- from Quarterback Pete LeRouech, so missing at the outset was Guard backs completed four out of 12 and down the field with the opening

through the Card line on four or Although Tawas controlled the Tawas fumbled four times and lost 32-yard touchdown scamper ac-

Tawas Area High School Band score. will take part in halftime cereger Stadium September 29.

Band Director Edward J. Rima self. said that 90 bandsmen plus chap-

erones would make the trip, the LeRoeuch piled up 162 yards on night. second year in succession for a Ta- the ground and the Butler pass for Arenac scored in the late minprogram.



Receiving a 'fine performance

Nuffer put Oscoda ahead in the third quarter by blocking a punt in the endzone and another lineman, John Williams, added six more points when he picked up a fumble and rambled 37 yards to

In the final quarter, Oscoda ran

with a 37-yard pass play to Ed Butler and then carried it in him-

yards in all on the ground.

BATTLING for this pass in last Friday night's opener at Twining are End Mike Crenshaw (81) of Hale and an unidentifed Arenac Eastern player. Also shown in the picture is Lyle McKenzie (80) of the Hale Eagles .- Tawas Herald Photo.

Arenac Eastern Wins 13-0 Against Hale

After holding Arenac Eastern| Hale's Coach Bill Morris was sat to a scoreless tie during the first isfied with the defensive perform-half, Hale Area Eagles lost, 13-0, in ance of his Eagles, but noted a the season opener last Saturday lack of polish on offense.

Arenac's first touchdown was set was band to take part in such a 37 in the air. Oscoda gained 299 utes of the third quarter and mid- up by a Hale fumble and the sec ond by a short punt. way in the final stanza.

Tawas Area JVs Roll Up Easy Win Saturday Night

Tawas Area Junior Braves scored six touchdowns in a 41-0 victory Saturday night over the Whittemore-Prescott JV. The game was played under the lights at Tawas Area athletic field.

Randy Roach scored first on a 58-yarder, followed by an eightyard touchdown run by Ed Cain. Dennis Harten scored the next three TDs on runs of 66, nine and 19 yards, while Dale McClean scored the final touchdown on a 14-yard run.

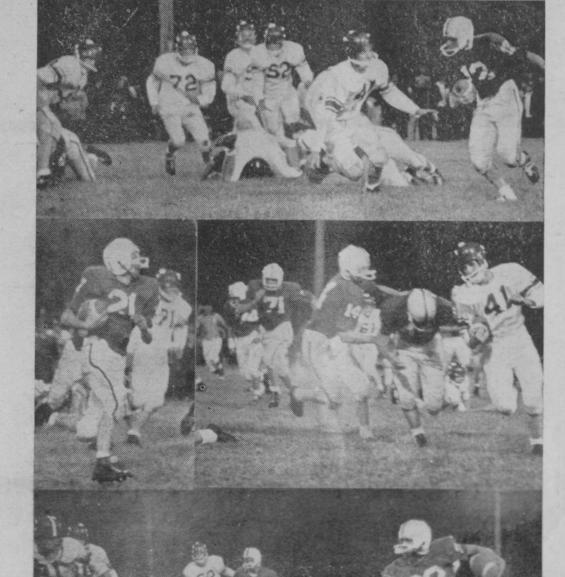
Point after touchdowns were run by Quarterback Dick Grebe.

The Junior Braves gained 353 yards as compared to the visitors' 68. Cain had three touchdown runs nullified by penalties.

BANQUET PAPER-Ideal for dinners and receptions. In rolls 40 inches wide by 125 feet long. The Tawas Herald, 408 Lake Street, Tawas City, phone FOrest 2-3487

Reader Response -In The Tawas Herald







ACTION in last Friday night's football opener between the Tawas Area Braves and Whittemorelinemen. The picture at center left shows Full- short gainer.-Tawas Herald Photos.

56

back Don Lear of Tawas heading for a touchdown on a punt return. At right, Fullback Larry Prescott Cardinals on the latter's home field is Pickett of the Cards picks up yardage against pictured above. At top, Quarterback Dale Harten the Braves. The lower picture shows Halfback of the Braves tries to elude a host of Card Dennis Lorenz of Tawas breaking away for a



6-THE TAWAS HERALD Wednesday, September 18, 1963

open to the public under the man-

.

* *

agement of Ira Odell.

his farm at Hale.

geles, California.

South Carolina.

Detroit.

Ohio.

LOOKING BACKWARD-

To Hold Mammoth Combined Sunday School Picnic

September 18, 1903-It has become customary for the Sunday few days. schools in Northern Michigan to hold annual picnics at Tawas Beach, At a picnic held August 26, cured a position in the public it was proposed to hold one mam- schools at Flint. moth picnic each year with all Sunday schools participating. A committee met last week at Tawas was a business visitor here Mon-City and the Huron Shore Sunday day. School Picnic Association was organized with the following officers named: C. B. Williams, president; W. A. Prince, secretary, and J. E. is enjoying a four-week vacation. Whittemore, treasurer. Arrange ments will be made with the Detroit and Mackinac Railway for exfor Belding where she has a posicursion trains from the various tion in the silk mills. points on the railway.

* 4 Henry Jordan of Bay City is visa few days at Grand Rapids. iting his parents in Sherman Myron Phelps has purchased the Yockey House at AuSable. The Township. . .

The explosion which involved a place will open for business Octocarload of dynamite in freight ber 1. yards at Bay City last Tuesday was felt here. Two switchmen were killed and eight people injured. Moore's home at Hale. . .

The Hotel Aldine at East Tawas has been remodeled and is now

MINER'S GROVE Standard Gas - Oil **Groceries** - Ice Cream **SDM** License Holdens Red Stamps Monument and Wilber Road



GIRL SCOUTS BUY NEW HANDBOOKS



Address Changes

If you are one of the many peo-

the first week of each month. Paul

M. Ellifritz, district manager of

have to sign the notice of the

special sale held Saturday at the Tawas City elementary unit. A handbook bookmobile under ______Tawas Herald Photo.

A dance will be held at Maurice ing a few days with relatives in Saginaw. John C. Elliott left Wednesday for Detroit where he will attend Time - Notify Social September 16, 1938-H. J. Keiser, H. E. Friedman and Fred T. the University of Detroit.

Luedtke are attending the Ameri-* * can Legion convention at Los An Miss Edith Davey is visiting her sister, Mrs. John Thompson, at Midland.

Arnold McLean returned Mon-day from a visit at Ann Arbor and . . William McMullen of Detroit ple receiving a monthly social secame Wednesday for a visit at the curity check in this area, you no McMullen home in Wilber Town- doubt look forward to its arrival Ray Tuttle and James Leslie returned Friday from Charleston, ship.

. . Charles Kocher and Fred Guil- social security in Bay City, ad-Mrs. Victor Marzinski is spend-

Hudson Bay. Mr. and Mrs. Elmer Streeter of ficiaries would notify the Social tion to City of East Tawas. Hale left Thursday for a visit at Security Administration well in Perry, New York.

Mr. and Mrs. Charles Danin of Saginaw were week-end guests of case you change your address. No-Whittemore relatives.

Harold Black of Reno Township s at Unionville for a few days.

September 18, 1953-Ernest Burtzloff, coal dealer here for the curity claim number. Just your tion 27, T24N R9E. past 25 years, announced yester- name is not enough. business.

* * dress. This gives you "double in-Dr. E. L. Cataline, dean in the surance" that you will get your Elmer R. Wilt and wife to Jack Arthur F. Anderson and wife to New Mexico, has been given rec- the post office to forward your ognition in "Who's Who of Ameri- check, if there should be a delay ca" for his outstanding work in the in getting the new address listed betterment of education. He is the on the social security records. son of Mr. and Mrs. Benton Cata-The social security office and line, formerly of Whittemore. the post office will not know

Mr. and Mrs. Ervin Ulman are where you are living unless you tell them. A letter or a call at the enjoying a trip through the Upper social security office will save you Peninsula.

time and worry. Better still, it will Miss Regina Barkman has re- get your social security check to

TAWAS CITY girl scouts are shown here lining direction of Mrs. Clare Kellogg, Bridgeport, right, up for their new Girl Scout Handbooks at a was here to sell copies of the new book which has been changed for the first time in 20 years.

> **REAL ESTATE** TRANSFERS

Emaly LaBerge to William H. Carl B. Babcock, Lots 172, 185 and Kitchen and wife, Parcel in NE¹/₄ 186 of Seven Mile Hill Subdivision of NE¹/₄ of Section 7, T23N R5E. Jewel E. West and wife to No. 2. Archie A. Larson and wife, Lot 41 Vera M. Nielsen to Rita Vogel, Lot 38 of Sand Lake Realty Com- Woods. of Supervisors Plat of VanEttan

pany Subdivision. Ila L. Prentiss to Harold J. Goll Harvey H. Brinkman and wife to and wife, Lot 28, Block 3 of Ot-Frederick W. Schwab and wife, Lots 3 and 4 of Birch Crest Subdi-Archie E. Williams to Jane L. vision Williams, Lot 4 of Weir Heights Roy J. Griffin and wife to Sag- Subdivision.

ford of Hale are making a trip to vises that most of the difficulties inaw Savings and Loan Associa- Francis M. Morton and wife to associated with the late arrival of tion, Lot 12 and N¹/₂ of Lot 11, Harley E. Folsom et al, Lot 81 of checks could be avoided if bene- Block 1 of Joseph Dimmick's Addi- Hirst's AuSable River Camp. Charles E. Hilderbrand and wife Tait et al, Part of SW1/4 of SW1/4 advance of any change in address. to Betty Marie Davis, Lot 23 of Su- of Section 2, T22N R7E. pervisors Plat of Homestead Gar- David A. Tait and wife to Mar-Here is what you should do in dens garet J. Tait, Part of SW1/4 of

Lyle G. Ritchie and wife to SW1/4 of Section 2, T22N R7E. tify your social security district of George A. Back and wife, Part of Laura S. Brooks to Herman fice just as soon as you know the S1/2 of Government Lot 1 of Sec- Smith and wife et al, Part of Louis new address. Remember this: You tion 27, T24N R9E. Chevalier's Claim and Part of George A. Back and wife to Er- Government Lot 7 of Section 4 change in your address and it must nest C. Leavitt and wife, Part of T23N R9E. be reported under your social se- S^{1/2} of Government Lot 1 of Sec- Zedna H. Kitchen to C. W. Mi-

chaels, Parcel in SW1/4 of SW1/4 of past 25 years, announced yester-day that he plans to retire from It is also a good idea to notify seph P. Sand, Lot 5 and Part of Joseph Reinke to Ruby Mead, the post office of your new ad- Lot 9, Block 10 of VanEttan Lake Lot 10, Block 36 of Plan of Village

College of Pharmacy, University of check promptly. This will permit Cosan and wife, Part of Lot 16 of Edward Miller and wife, Lot 11,



Block B of Huron Pine Beach Sub-Block 5 of Chippewa Park. division.

Wayne D. Gildersleeve and wife Roach, E^{1/2} of SE^{1/4} of SE^{1/4} of Claude D. Love and wife to Orto Thomas A. Gildersleeve and Section 2, T22N R7E (Part of). wife, Lots 10, 11, 12, 13, Block 1 of Gratwick, Smith and Fryer's Second Addition to Village of Oscoda. Charles H. Ives and wife to

Supervisors Plat of Pine Acres.

sch and wife, Part of Lots 5, 6 and

Florence E. Dondne et al to

Raymond S. Stevens and wife to

Norton Stadler and wife, Part of

Norton Stadler and wife to Ray-

nond S. Stevens and wife, Part of

Alonzo A. French and wife to

Lot 19 of "Supervisors Plat of Tim-

James L. Ruedisueli and wife, Par-

cel in Government Lot 5 of Section

James L. Ruedisueli and wife to

Eymer and Duchane, Incorporated,

Parcel in Government Lot 5 of

Lot 19 of "Supervisors Plat of Tim-

Ralph J. Shaw and wife, Lot 7 of

Hazel Park Subdivision.

bers Sky Harbor.'

bers Sky Harbor."

Section 4, T23N R9E.

4, T23N R9E.

7, Block 14 of Map of Tawas City.

of Lake Huron Sand Beach.

Weir Pines No. 1.

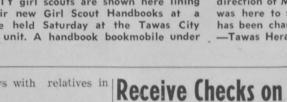
coda.

Roach, Part of E1/2 of SE1/4 of T. SE¹/₄ of Section 2, T22N R7E. Mabel L. Roach to George ville Taylor and wife, Parcel in Mabel L. Roach to George T. Section 29, T23N R6E.



OK! BLOW THE WHISTLE! '64 CHEVROLET TRUCKS ARE READY TO GO TO WORK!

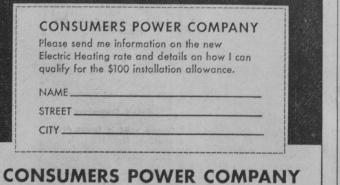




Merton Bissonette and wife to **Security Office of**

Consumers Power Company has a **NEW, REDUCED RATE FOR ELECTRIC HOME HEATING**

And for a Limited Time \$100 ALLOWANCE TOWARD INSTALLATION

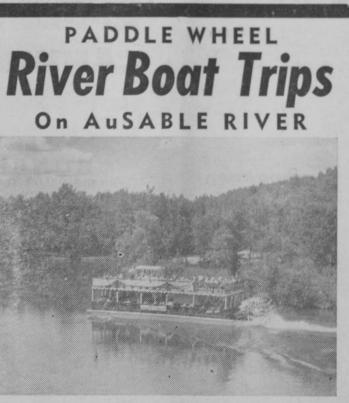


turned to New York City after a ber-any written notice to social visit at the home of her mother, security about a new address Mrs. Clara Barkman. should contain, in addition to the

Mr. and Mrs. A. J. Berube left Thursday for a visit at South But-lor New York er, New York. nature of the person receiving benefits.

Bruce Leslie is studying for the A representative of the Social Security Administration will be ministry at Adrian College. in Tawas City at the Iosco County

Mr. and Mrs. Chester Robarts of Building Thursday, September 26, Whittemore have moved to Clare. 10:30 a.m.



STARTS FIFTH YEAR New Fish Aquarium at Dock **ENTERTAINMENT** Schedule for Sept. and SNACK BAR thru October 13 -Two Trips Daily-ON BOARD 10 AM and 2 PM Admissions: Adults \$1.50 Children 75c TO ASSURE YOUR TRIP Boat Located at IT IS BEST TO MAKE **Five Channel Dam RESERVATIONS FIRST** on M-65 For Information, Write or Call: BRUBAKER EXCURSION BOAT,

Hale Exchange RAndolph 8-2965, Oscoda, Michigan. Office Hours: 9 AM to 5 PM daily.

By CHET MAHER, Manager

OUTGUESSING A GROUP OF YOUNGSTERS on their way to or from school requires special alertness, special skill, on the part of every driver. That's why Michigan Bell's safe driver training program

gets extra emphasis right now. Actually, traffic safety education is a year-round program with us, required of every employee whose job includes driving a company car or truck. It's one of the most important ways in which we try to be good citizens and good neighbors.

IN A STEW about lots of errands to do-when you have to stay home and cook a meal, too? If so, you need a handy kitchen extension phone! With a kitchen phone you can order groceries, call a TV repairman, check up on the youngsters at a neighbor's house, ask if that dress in the ad comes in blue ... and still keep

your eye on what's cooking. Besides, an extension phone adds just the right spot of color to your kitchen wall. Costs just pennies a day, after a small, one-time installation charge. Call us now and order yours.



"FAST AND ACCURATE" -that's the motto of Michigan Bell's Long Distance Operators when they take down information concerning calls you place through them. They use an "electrographic pencil" that writes at the merest touch, glides swiftly to the next line. A specially designed card is used for recording the exact information for

each call. Of course, in many areas, customers can dial most of their calls direct. But it's nice to know that your calls placed through the Operator, too, will go through swiftly and accurately.

FRONT TO REAR: Fleetside pickup, 60 Series stake, chassis-cab with utility body, T80 till t

A new '64 Chevrolet is a lot more truck than your money bought the last time. Bodies, cabs, engines, frames, suspensions-all have been improved to give you more value for practically the same investment. Let us bring one over to show you why Chevrolet's the truck to put your money on.



QUALITY TRUCKS COST LESS

Telephone your Chevrolet dealer about any type of truck



THE TAWAS HERALD Wednesday, September 18, 1963-7

	·		LEGAL NOTICE	LEGAL NOTICE	LEGAL NOTICE	THE TAWAS HERALD	Wednesday, September 18, 1963—7
CLAS	SIFIEL) ADS.	DAINS: Section 1. Subject to all the terms and conditions mentioned in this ordinance, consent is hereby	ty (30) years thereafter, subject to revocation at the will of the City at anytime during said thirty (30) year period provided, however, that Michigan Consolidated Gas Company shall, within sixty (60)	Default having been made in the terms and conditions of a certain mortgage made by Charles Hunt and Sylva Hunt, his wife of East Tawas, Iosco County, Michigan,	Program WNEM-Televi	Schedule
FOR RENT		Dance School	Gas Company a corporation organ-	days after the date of the adoption of this ordinance, file with the City Clerk its written acceptance of the	Corporation, a Michigan corpora- tion, of Detroit, Mortgagee, dated		ision Channel 5
FOR RENT—Two bedroom year-			Michigan, and to its successors and assigns, to lay, maintain, operate	conditions and provisions hereof. Adopted at a Regular Meeting of	and recorded in the office of the	7:00 Thought For Today (Co	olor) Premiere p of the News eather 6:15 Sports Final 6:25 Dateline
around cottage. FO 2-2912. 37-tfb FOR RENT—Cozy, furnished year-		was Lake Road, East Tawas. Phone	tors, service pipes and other neces- sary equipment in the highways,	AVEC. Councilmon Cobble	of Iosco and State of Michigan, on the 9th day of October, A. D. 1961,	\$:00 Roy Rogers 6:25 Dat ("Days of Jesse 6:30 Art James" 9:00 Cartoon Capers (Pr	teline Report* t Linkletter 7:00 Dragnet l Dana Show "The Big Lover" remiere) 7:30 Mr. Novak
around, two bedroom cottage. 542 US-23, Tawas City 34-tfb		LOANS	streets, alleys and other public places in the City of Tawas City, Iosco County, Michigan, and a	Davis, Evril, Hatton, Tanner, Ul- rich.	in liber 50 of Iosco County Rec- ords, on page 634, on which mort- gage there is claimed to be due, at	9:30 Ruff and Reddy* 7:30 Wa (Color) der 10:00 Shari Lewis Show* Col (Color) 8:30 Zar	th Disney's Won- rful World of 8:30 Redigo (Premiere) lor* 9:00 Richard Boone ne Grey Theatre Show (Premiere)
FOR RENT—Two bedroom fur- nished home. C. S. Everett, 1043 Bay Drive, Tawas City, FO 2-2346. 35-tfb	Classified	Company (a home owned com- pany), 538 West Lake St., Tawas	franchise is hereby granted to Michigan Consolidated Gas Com- pany, its successors and assigns, to transact a local business in said	APPROVED: George Tuttle, mayor	the date of this notice, for princi- pal and interest, the sum of Two Thousand Eight Hundred Six and 69-100 (\$2,806.69) Dollars; And no suit or proceedings at	His Short Subjects* Up (Color) 9:00 Bot 11:00 Fury* (N. 11:30 Make Room For Daddy* 10:00 Duy We 10:00 Wate 12:00 Watch Mr, Wizard* 11:00 Fit	Man To Look 10:00 Andy Williams o To" (Color) (Premicre) nanza* (Color) 11:00 Five Star Final pont Show of the tek* (Color) 11:15 Weatherman iek* (Color) 11:30 Johnny Carson To- re Star Final
APARTMENT FOR RENT—In- quire 514 Lake Street, Tawas City. 33-tfb	Advertising	p. m. daily; 9:00 a. m. to 12 noon Saturday. Evenings by appoint-	City of Tawas City, for the pur- pose of conveying gas into and through, and supplying and selling gas in said City and all other mat- ters incidental thereto.	STATE OF MICHIGAN In the Circuit Court for the	law or in equity having been insti- tuted to recover the debt secured by said mortgage or any part thereof, Now, Therefore, by virtue	(Color) 11:20 Spc 1:00 Adventure Theater 11:30 Hol 1:30 Longe Ranger "Li "Bankers Cholee" nee 2:00 The Deputy 1:00 Hig 2:30 Top Star Bowling 1:30 Nee	iatherman 1:00 Channel 5 News iorts Final 1:05 Highway Patrol ilywood Movie 1:40 Sign Off ast of the Bucca- ers'' Paul Henreid WEDNESDAY, SEPT. 25 chway Patrol 5:30 Bat Masterson chway Patrol 6:00 Top of the News y THRU FRIDAY 6:10 Weather
HELP WANTED		CARDS OF THANKS	Section 2. The Company has made application to the City of East Tawas for a franchise to sup-	Vacate the Plat of "Norway	of the power of sale contained in said mortgage, and pursuant to the statute of the State of Michigan in	Dick Hoover SEPT. 23 3:30 Wanted Dead or 6:45 The Alive "The Hostage" 6:50 Ear 4:00 Saturday Afternoon 7:00 Tod	3 THRU SEPT. 27 6:15 Sports ought For Today 6:25 Dateline rly Bird News 6:30 Huntley-Brinkley day Show Report*
OPPORTUNTY OF A LIFETIME— For the right man! Supply cus- tomers in Pt. Iosco County with		friends and relatives for the flow- ers, donations, kindnesses and	ply and sell gas therein. If such franchise is granted and contin- ues in effect, and if the provisions and conditions herein contained	Pines", a Subdivision in Oscoda Township.	tice is hereby given that on Fri- day, the 18th day of October, A. D. 1963, at 10 o'clock A. M., Eastern	"I Died a Thousand (De Times" Jack Palance 8:25 Cha 6:00 Top of the News 9:00 Cen	
Rawleigh Products. Many dealers earning \$100 weekly. Write Raw- leigh Dept. MCI 362-83, Freeport, Illinois. 38-1p	RATES	thanks to Dr. Edmonds and his staff, Munson Hospital and its staff, the Rev. Parkin and the Rev.	pany, after it receives such regula-	petition has been filed by James E. Brown and Jeanette C. Brown, hus- band and wife, in the above en-	the front entrance to the losco	"Orinoco Adventure" 10:30 Pla; 7:00 Michigan Jubiles 11:00 Con (Live) Staring: 11:30 Mis Kenny Roberts with 12:00 You Charlotte Harden & sior Country Caravan 12:30 Tru	y Your Hunch* 11:15 Weatherman, 11:20 Sports Final ssing Links* (Col) ur First Impres- n* (Color) th or 11:05 Adventure Theater
WANTED—Registered nurses, all shifts open, differentials for aft- ernoon and night duty. Starting salary \$350.00 per mo. also fringe	Three cents per word. Min- imum 50c. Bold face type, four cents per word. Contract rates on request.	Miller for their many visits and prayers. Raymond, Delores Matthews and family 38-1b	to convey natural gas to the City of East Tawas and the City of Ta- was City, shall within a reason- able time thereafter commence the	the same is recorded in the office	was City, Iosco County, Michigan (that being the building where the Circuit Court for the County of Ios- co is held), of the premises de-	8:30 The Pineapple In- dustry - Channel 5 12:55 NB4 1:00 Tak News (Special) News (Special) 1:25 Cha (Color) 9:00 Saturday Night at the Movies* (Color) 2:00 Peco	C News* te 5 (Premiere) annel 5 News ke Room for the Set (Premiere) 5:30 Sea Hunt 6:00 Top of the News 6:10 Weather
benefits for full time. Borgess Hos- pital, 1521 Gull Road, Kalamazoo, Michigan. Attn: Personnel Direc- tor. 364b	Card of Thanks, in Memor- iam and Reader—three cents per word. Minimum 75c.	IN MEMORIAM	installation of a gas distribution system within the boundaries of the City of Tawas City and shall complete the same on or before	of the Register of Deeds of said County in Liber 10 of Plats, on page 30, the purpose of vacating said plat being to replat the area	scribed in said mortgage, or so much thereof as may be neces- sary to pay the amount due, as aforesaid, on said mortgage, with	Seven Year Itch" 2:25 NB4 Marilyn Monroe, 2:30 The Tom Ewell 3:00 Lor 11:00 Five Star Final The 11:15 Weather 3:30 You 11:20 Sports Final (Co	C News Boson Huntey Drinkiey e Doctors* 7:00 Michigan Outdoors etta Young (Color) a Don't Say* 8:30 Dr. Kildare* blor) (New Season)
MISC. SERVICES	A carrying charge of 25c will be added to all accounts not paid before mailing of state- ment.	gel, who died September 14, 1962. By his grandfather, George E. Smith.	September 1, 1964; provided now- ever, that the Company shall not be held responsible for delays due to weather or labor conditions, in-	vacated and that application will be made to said Court to grant said petition in the Courtroom of the County Building in the City of	(7%) per annum and all legal costs, charges and expenses, in- cluding the attorney fees allowed	the Movies, Part II "The Story of Will Rogers" Sho Will Rogers, Jr. 5:00 Cir \$UNDAY, SEPT. 22 (Li	tch Game* 9:30 Hazel* (Color) C News* 10:00 The Washington nny Roberts Negro-Special* ow (Live) 11:00 Five Star Final te 5 Ranch 11:15 Weatherman ve) 11:20 Sports Final OAY, SEPT. 23 11:20 Sports Final
MARK EVERY GRAVE — With Winona Monuments and mark- ers. The best granites, lettering and carving. Courteous dealing. Andrew Anschuetz, FO 2-3704, Ta-		SORROW By Edgar A. Guest You are lonely and you miss him, and you mourn him now he's dead.	terials, or other causes beyond its control; and provided further, that such initial installation and exten-	Tawas City, County of Iosco and State of Michigan on the 7th day of October, 1963, at 10:00 o'clock in the forenoon of said day, or as soon thereafter as counsel can be	signed, necessary to protect its in- terest in the premises. Which said	7:00 Sunday Funnies 5:30 Bat 7:30 News 6:00 Top 8:00 The Christophers 6:10 We 8:00 The Christophers 6:10 We 9:00 Cartoon Cartoon Capers 6:25 Dat 9:30 This is the Life 6:30 Hu 10:00 National Assoc. of Reg Manufacturers 7:00 Tra 7:00 Tra 7:00 Tra	t Masterson night Show* (Color) p of the News 1:00 Channel 5 News atherman 1:05 Highway Patrol ports 1:40 Sign Off ntley-Brinkley FRIDAY, SEPT. 27 port* 5:30 Bat Masterson ackdown 6:00 Top of the News
was City. 15-tfb NO TRESPASSING SIGNS—Now ready for the 1963 hunting sea- son, at The Tawas Herald office.		would you call him back again? Would you want him to suffer all life's misery in your stead?	pany's Rules and Regulations for Gas Service as approved by the Michigan Public Service Commis- sion.	es said petition shall be required to appear at such time or have his appearance filed on or before said date in accordance with the	land situate in the township of Baldwin in the County of Iosco,	Business System" 7:30 Mo 10:30 Adventure Theatre the 11:00 Herald of Truth "D (Religion) she 11:30 Big Picture Pec 12:00 Highway Patrol wai	unday's Child" 6:10 Weatherman inday Night at 6:15 Sports e Movies (Color) 6:25 Dateline avid and Bath- eha" Gregory ck, Susan Hay- rd, Raymond 7:30 International ussey Showtime*
LOST_FOUND	FOR SALE-Misc.	Would you buy your days of com- fort with his hours of endless pain?	ed Gas Company, its successors and assigns, shall not unnecessar-		Lot 13, Block 3, "Lubaway's Subdivision" Baldwin Township, Iosco County, Michigan, accord-	(Debut) (Local 10:00 Sin Bowling Program) Mit 1:00 Sunday Afternoon 11:00 Fiv	ng Àlong with tch" (Color) (Color)* Premiere ve Star Final 9:30 Harry's Girls* atherman 10:00 Jack Paar Show*
LOST DIAMONDS — Come from not being checked regularly. Have your diamonds checked and	REAL ESTATE Monument Road—3 Bedroom	It was sweet to have him with you, and it's often now you moan, But would you have him suffer,	ily obstruct the passage of any of the highways, streets, alleys or oth- er public places within said City and shall within a reasonable time	Autorney for Petitioners,	ing to the recorded plat thereof in Liber 3 of Plats, Page 21, Ios- co County Records.	"Operation Secret" 11:20 Spc Cornel Wilde 11:30 Joh 3:00 Ann Sothern nig 3:30 Mickey Rooney 1:00 Ch 4:00 Pioneers 1:05 Brc	orts (Color) nnny Carson To- 11:00 Five Star Final ht Show* (Color) 11:15 Weatherman annel 5 News 11:20 Sports Final oken Arrow 11:30 Johnny Carson de of Cochise" Show* (Color)
cleaned free. Branham's Jewel- ry, East Tawas. 49-tfb	home, 2 car garage, oil hot air furnace. \$13,200. Terms. Tawas City-3 Bedroom home,	just to keep him for your own? Be not troubled by the notion Heaven is very far away,	after making an opening or exca- vation, repair the same and leave it in as good condition as before	County of Iosco	Dated at Detroit, Michigan, July 18, 1963 Speedway Petroleum Corporation	4:30 Broken Arrow "Shade of Cochise" TUES 5:00 Little Rascals— 5:30 Sea	n Off 1:00 Channel 5 News SDAY, SEPT. 24 1:05 Hollywood Movie
HEATING PLASTERING CARPENTRY	car port. \$12,000. Terms. Tawas City—4 Bedroom home, 2 baths, full basement. \$13,000. Terms. Tawas City—3 Bedroom home,	nearer than they know, And the loved ones who have left us every night and every day Seem to draw us closer to them as	made. The Company, its successors and assigns, shall use due care in exercising the privileges herein contained and shall be liable to	The above matter pending in said Court in the City of Tawas City September 3, 1963.	Assignee of Mortgagee George V. Cartsos Attorney for Assigne of Mortgagee 30-13b		
We can arrange financing for Home Improvements.	garage, city water and sewer. \$8,500. \$1,200 down.	their memories brighter glow. They are safe in Heaven's keeping,	said City for all damages and costs which may be recovered against	Notice is Hereby Given, That the petition of Cynthia C. Kramer of Mount Forest, Ontario, Canada,	E. C. Silverthorn, O. D.	le toose	a statistical second
"We Service What We Sell"	Tawas City—2 Bedroom home, oil heat, furnished. \$5,200. \$500 down.	pain, But to save us from our weeping	carelessness and negligence of the Company or its officers, agents	praying that said Court adjudicate and determine who were at the	Optometrist Myles Insurance Building		
PROCTOR HEATING JOHN J. PROCTOR, Contractor 355 Monument Road East Tawas Phone FO 2-5023 5-tfb	East Tawas—3 Bedroom new home, large lot. \$8,500. \$1,000 down. Douglas Drive—2 Bedroom home, 2 car garage, easement to	'tis for them we stay alone, God has called them up to Heaven	and servants. No road, street, alley or highway shall be opened for the laying of trunk lines or lateral mains except upon application to the City Coun-	herit the real estate of which said deceased died seized, will be heard	Tawas City OFFICE HOURS 9:00 A.M. to 4:00 P.M. Except Wed. and Sat. Phone FOrest 2-2401		NÖ

Optometrist

Lake Huron. \$8,995. Terms.

4

14

3

76

Ke. 6



Phone FOrest 2-2401

8-THE TAWAS HERALD Wednesday, September 18, 1963

Beef Demonstration To be Held at Britt Farm

A demonstration on selection of calves and yearlings for beef herd replacement stock will be conducted Friday, 9:30 to 11:00 a. m., at the Elmer Britt and Sons farm, located three miles south of Whittemore on M-65, two miles east and 11/2 miles south in Section 31 of Sherman Township.

derson of Dow Chemical Company will show methods of parasite control.





Sunday-Monday and Sept. 22-23-24 Tuesday Historical Background Action in Color





Alc Terry R. Calkins, son of Mrs. Barbara Sturm of Tawas City, Wilton Finley, Michigan State has arrived at Naha Air Force University beef specialist, will con- Base, Okinawa, for assignment duct the demonstration. Dale An- with a unit of the Pacific air forc-

Airman Calkins, a radar operator, previously was stationed at Albans Air Force Station, Vermont. His father, Kenneth R. Calkins, reides at Northville.

NEIL McKAY, former East Tawas resident, was elected asso-The airman attended Plymouth ciate general counsel of the law High School. His wife, Judith, is department of First National he daughter of Mr. and Mrs. Roy Bank of Chicago. The son of Mr. Draper of St. Albans. and Mrs. L. G. McKay, he re-

ceived his A. B. degree from the Blaine L. Lankford, 17, son of University of Michigan and, fol-Mr. and Mrs. Walter P. Lankford lowing service in the United of Oscoda, has completed basic States Navy, graduated from training at the Naval Training Cen-Michigan Law School with a J. D. degree. Following his gradter, Great Lakes, Illinois, graduating in ceremonies consisting of a uation in 1946, he joined Winston, Strawn, Smith and Patterfull-dress parade involving more son, becoming a partner of that firm in 1954.

In addition, the Recruit Training Command drum and bugle corps, drill team and band performed at the graduation review.

ing in a navy rating specialty.

ville, died Saturday, September 7

at her home following a long ill-ness. Born December 2, 1914, at De-

than 1,000 men.

survival.

High Mass of Requiem was cele-The nine-week indoctrination inbrated at Blessed Sacra cluded naval orientation, history Church, Baltimore, Maryland and organization; seamanship and morning (Wednesday) for Ru shipboard routine; ordnance and E. Birney of 411 Cedarcroft I gunnery; damage control; sentry Baltimore. Burial was in New duty and military drill; physical thedral Cemetery. fitness; swimming; first aid and

Mr. Birney died Sunday, tember 15, following a six-n During basic training, recruits illness. Born September 28, receive tests and undergo inter- at Durand, he was married t views which determine their fuformer Hildegarde Raabe. ture assignments in the navy. Up- mer Iosco County resident, he on completing the program, they manager of a wholesale cigar co are assigned to service schools for pany in Baltimore. technical instruction or to ships or He was the son of Charles and

shore stations for on-the-job train-Anna Birney, pioneer residents of 2979, 2967. this locality.

RUSSELL E. BIRNEY

Surviving are his wife; one son, John R. Birney of Baltimore; one MRS. LUCILLE F. PHILLIPS sister, Mrs. William Laidlaw of A former Tawas City resident, Highland Park; one brother, Mrs. Lucille F. Phillips of Rose- Charles A. Birney of Jackson,

ness. Born December 2, 1914, at De-troit, she married Joseph Phillips **To Dedicate Boy**



Friday Night LADIES League

Holland Hotel . Barkman Lumber Co. Fawas Golf Club Fuelgas Miner's Grove Barbier Gas & Oil Lixey's Midway

Ardo Bar Collection Service .

Team High Series: Fuelgas, 2-

Individual High Single: Rose

Individual High Series: Ginny Wegner, 630; Mary Bergeron, 617;

Thursday, September 12, 1963

menu		
this	Hale	7
issell	Goebel	5
	Wojahn	5
v Ca-	Barbier Oil	5
v Cu	Huron Loan	4
Sep-	National Gypsum	4
ionth	McArdle	
1894.	Barnes Hotel	
the	Team No. 4	3
	Bublitz	
for-	Team High Single: Goe	
was	061; Barbier Oil, 1035;	

Loan, 1027 Team High Series: Huron Loan, J. Erickson, ss 2979; Goebel, 2969; Barbier Oil, P. Erickson, rf

Individual High Single: G. Mous-seau, 261; H. Wojahn, 252; P. Beauparland, 251.

Individual High Series: B. Martin Sr., 701; L. Klein, 668; Beauparland, 652.

Ladies Tuesday MAJOR League **Plans New Range** September 10, 1963

Ardo Bai Blatz Pfeiffer's Flowers

Tawas Cab Company

Tawas City MAJOR League

ET Indies-Pinny Even in NEM Series

East Tawas Indies evened up the | PINCONNING Northeastern Michigan League Dombroski, ss championship series with Pincon- Revord, If ning Sunday by stopping the Kocisky, 1b . American Division winner, 5-3, on Zuchwik, 3b the loser's home field. Szafenske, rf Larry Frank went the distance Miske, c for East Tawas and scattered seven Fegan, p hits. Fegan of Pinconning was Hart, 2b. nicked for 11 hits by East Tawas Lambert, cf 5 batters.

Pinny jumped to an one-run lead 7 in the third inning without a hit, Team High Single: Holland Ho- East Tawas took over the lead in tel, 1018; Tawas Golf Club, 999; its half of the fifth with two un-Fuelgas 990. Tells How TA Boal

871; Tawas Golf Club, 2861; Hol-A double by Pete Bolen, a free of Education Mal by John Erickson and a double by **Policies and Plan**

> After carrying out a shor Pinconning scored one run in the eighth when Miske smashed a home run but Frank retired the home run, but Frank retired the the Tawas Area Board of tion's role in formulating

1 Pat Erickson with a double and a mentary school principal, wh cussed "segregation" as it A contest to decide the NEM to Tawas Area and also intro championship is to be held be the teachers of the eleme tween these two teams this Sunday. unit. Miss Bolen partie

AB R H pointed out that parents an EAST TAWAS ways welcome to come and J. Bethard, 3b over their children's pro Jordan, cf with the teacher. In referen 7 Frank, p wild tales that lower grade Johnson, 1b dren sometimes take home Bolen, lf said that the teachers woul Bachschies, c

Sportsmen's Club

believe stories about the pare the parents would not 1 ² some of the stories told about teachers. B. Erickson, 2b 4 0 Mr. Mick introduced 43 5 11

School Principal Ernest 3 who introduced members of high school faculty and then

these problems.

NEM Electrical Association Held Sept. Meet at Hale

DHIA Tester Lisis Top 20 losco Cows in Milk Production

	-			
R H 1 2 0 1	The Northeastern Michigan Elec- trical Association met recently at the American Legion Hall, Hale, for its September meeting. Nine- teen applications for active mem- berships and four associate mem-	The top 20 cows i tion for the month listed below, accordi submitted by Ross G co DHIA tester. Herd Cow's	of Aug ing to a	ust are report ms, Ios-
0 0	berships in the organization were	Owner Name	Da.	Mo.
0 0	approved.	L. & L. Robinson		
	Clayton McCoy, director of the	Dola	76.1	2359.1
	state electrical administrative	L. & L. Robinson	10.1	2009.1
	bourd, addressed the group follow	Glenda	75.6	2343.6
0 0	ing dinner. McCoy covered the	L. & L. Robinson	10.0	4040.0
0 1	existing electrical laws and out-			0040 -
0 0	lined proposed changes now in the	Sevenup	75.5	2340.5
	legislative process.	Siegrist Brothers		
3 7	Next regular meeting will be at	35	75.2	2331.2
	Consumers Power Company's	R. Harris		
	service center at East Tawas Oc-	Nellie	75.0	2325.0
	tober 7, 7:30 p.m. Anyone in-	H. Drengberg		
rd	terested is invited to attend.	21	74.9	2321.9
		R. Harris		
Inc	WILDED NEWC	Gem	72.0	2232.0
Kes	WILBER NEWS	R. Harris		
		Julie	68.0	2108.0
S	Mrs. William Phelps spent Sat-	L. & L. Robinson		
3	urday with Miss Edna Otis at East	Joy	67.7	2098.7
busi-	Tawas.	Siegrist Brothers		
people	Mrs. Elizabeth Simmons of Ta-	52	66.5	2061.5
ell of	was City was a week-end guest of	R. Harris	-	
Educa-	Mr. and Mrs. Bertram Harris.	Mabel	66.0	2046.0
school	Over the week-end, Mr. and Mrs.	J. Bannister		
Mick	George Hyzer of Flint visited at	Bell	65.0	2015.0
n, ele-	the Hershal Hyzer home.	C. Timreck		
ho dis-	Mr. and Mrs. Victor Kendall	9	63.2	1959.2
applies	of Sand Lake spent Saturday with	H. Drengberg		
duced	the Robert Alda family.	28	62.7	1943.7
entary	Sunday, Mr. and Mrs. Francis	L. & L. Robinson		
cularly	Dorey and family visited the Ray	Whitie	62.4	1934.4
re al-	Kobs family in Tawas Township.	C. Timreck		
talk	Mr. and Mrs. Glen Terryah of	72	62.2	1928.2
blems	Midland are guests at the Herbert			
nce to	Phelps home. Saturday, Mrs. John	18	61.7	1912.7
chil-	Newberry and Lyle were dinner		~ ~	1001 0
, she	guests of the Phelps.	6	61.0	1891.0
d not	Mr. and Mrs. Courlis of Caro, Mr.		~ ~ ~	
ents if	and Mrs. Thomas Harris of Flint	Judy	61.0	1891.0
believe	were Sunday visitors at the Ber-			
ut the	tram Harris home.	30	60.2	1866.2
	Friday, Mr. and Mrs. John Alda		-	-
High	and the Ronald Greens attended			1
High	the Saginaw Fair.	Tawas City Recrea		
ordan,		awarded the Kiwa		
a dane	ACES 12th HOLE	Tournament for the	State o	f Mich-
ma of	Gordon Huck of East Tawas	igan, it was reported	Tuesda	y.

of the season at the local course. plus doubles and singles entries.

a brief talk emphasizing some of fired a hole-in-one on the par three The tournament will run four or the problems in transportation and 12th hole at Tawas Golf Club last five week-ends in April with apideas being developed to solve Wednesday. This was the third ace proximately 160 teams entered



Ashmore, Joellen Watts, Mary Birkenbach, 232; Mary Bergeron, Warner 220

Helen Young, 613. Tawas City COMMERCIAL League home run, but Fr. next six batters. LeagueTop hitters for the winners werepolicies and objectives. Mr.WLBackschies with two singles andintroduced Miss Clara Bolen

3 single.



x17L 12X1

Breakfast Ideas for Early Birds

With a better breakfast, the new "you" will emerge. Get yourself out of the orange juice, toast and coffee rut, and on the wide-awake trail to breakfast variety.

No time for a big breakfast? Depend on aluminum foil to store your breakfast overnight, ready to pop into the oven. You can do the preparation just ahead of the supper dishes if you like, then clean up all china and utensils.

Come morning, all you have to do is take the food from the refrigerator and place it in a heated oven. Or, in the case of yeast rolls, shape them, let them rise and shine at a best of all breakfast!



Orange Rolls rise, early in the morning from rich re-frigerated dough.

Quick Praline Rolls are a quick bread and yeast bread too! They take only an hour from start to finish.



New Baked Apple recipe: Fill centers with raisins and currant jelly. Spoon more jelly on top. Bake at 350° 30 minutes, basting well. Top with miniature marshmallows, broil 2-3 minutes. Serve!



ORANGE ROLLS

⁹/₄ cup milk
⁹/₂ cup sugar
2 teaspoons salt
⁹/₂ cup (1 stick) margarine
⁹/₂ cup warm water
2 pkgs. or cakes yeast, active dry or compressed
1 egg
4 cups unsifted flour
1 cup sugar
⁹/₄ cup grated orange rind
⁹/₂ cup raisins (optional)
⁹/₄ cup melted margarine
2 cups sifted confectioners' sugar
3 tablespoons orange juice

Scald milk; stir in % cup sugar, salt and % cup margarine. Cool to luke-

warm. Measure warm water into large warm bowl. Sprinkle or crumble in

yeast; stir until dissolved. Stir in luke-

warm milk mixture, egg and half the flour. Beat until smooth. Stir in re-maining flour to make a stiff batter. Cover tightly with foil. Refrigerate dough at least 2 hours or up to 3 days.

When ready to shape, combine 1 cup sugar, grated orange rind and raisins, if desired. Divide dough in half. Roll out each half to an 18 x 9-

inch rectangle. Brush with melted

margarine. Sprinkle with sugar mixture. Roll up from long side. Cut into 1¼-inch slices and place in two greased 9-inch cake pans. Cover; let rise until doubled, about one hour.

Bake in 375° oven about 25 minutes. Remove from pans and frost immedi-ately with thin icing, made by com-

bining confectioners' sugar and orange juice. Drizzle icing over orange rolls.

FRENCH TOAST

t teaspoon salt tablespoon sugar cup sifted all-purpose flour slices day-old bread

Combine eggs, milk, salt, sugar; beat. Add flour; beat until smooth. Cut bread slices in half diagonally.

Trim off crusts if desired. Dip each piece into batter mixture, allowing

Makes 24 rolls.

eggs cup milk

excess to drain.

QUICK PRALINE ROLLS

Grand National Bake-Off Winner Mrs. Alice Houghtaling

pkg. active dry yeast (or 1 cake compressed yeast)
 4 cup warm water
 24 cups sifted all-purpose flour
 2 tablespoons sugar
 2 teaspoons double-acting baking powder
 4 teaspoon salt
 3 cup butter
 4 cup butter
 4 cup firmly packed brown sugar
 4 cup walnuts, chopped

Soften yeast in water. Sift flour with sugar, baking powder and salt into mixing bowl. Cut in ½ cup butter, using mixer or pastry blender, until particles are fine. Stir in milk, egg and softened yeast; mix well. (Dough may be covered with foil and stored in refrigerator several hours or overnight. Shape rolls; let rise and bake as directed).

Toss on well-floured surface six to eight times to coat with flour. Roll out to a 15 x 10-inch rectangle.

Cream ½ cup butter. Gradually add brown sugar; cream until light and fluffy. Spread half of sugar mixture over dough. Sprinkle with ½ cup wal-nuts. Roll up, starting with 15-inch side. Cut into 1-inch slices and place cut-side down on greased cookie sheets. Flatten rolls to ½ inch and spread with remaining brown sugar spread with remaining brown sugar mixture. Sprinkle with ¼ cup walnuts. Cover.

Let rise in warm place (85-90°) until light, about 45 minutes. Bake at 425° for 10 to 12 minutes until golden. Serve warm.

For coffeecake, cut 18 rolls and place, sides touching, in two 9-inch square pans. Let rise and bake 15 to 20 minutes.

BROILED GRAPEFRUIT

This breakfast arrives on the table in just 15 early morning minutes — starts the day fast!

Fry a few pieces at a time in deep, hot fat (375°), about 2 minutes or until golden brown. Drain on absorbent paper

Sprinkle each piece with confec-tioners' sugar and cinnamon. Makes six servings.

*To Make Ahead: Let toast pieces cool completely on absorbent paper. When cool, place three pieces for each serving in center of a square of foil. Fold to seal, and refrigerate overnight.

In the morning, preheat oven to 375°. Place unopened packages of French toast in preheated oven. Heat 10 to 15 minutes, as grapefruit halves broil.

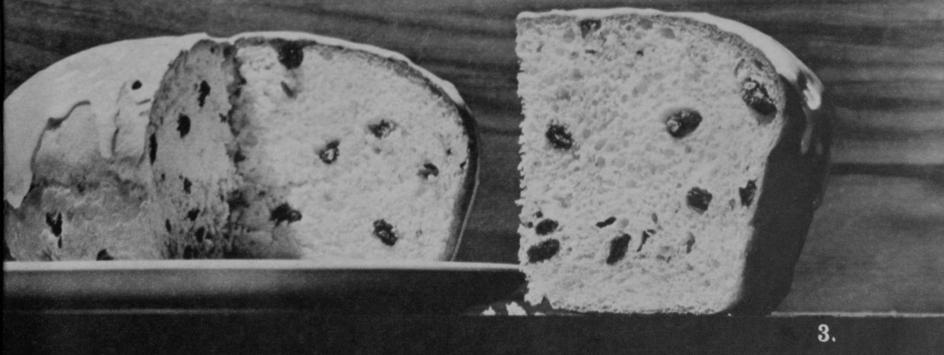
For a complete oven breakfast, Canadian bacon slices may be fried the night before; cooled and wrapped in foil overnight. Place in oven along with French toast to heat through.

Grapefruit halves Honey Butter

Core and cut around sections of each grapefruit half. Spread each half with I tablespoon honey. Place two or three dots of butter on each half. Place each half in the center of a square of foil. Bring up sides; press together over grapefruit. Refrigerate overnight.

For breakfast, open foil around grapefruit; push down to form cups. Place grapefruit 3 to 4 inches under broiler; broil until juices bubble and edges start to brown.





here's how you make the BEAUTIFUL BASIC DOUGH '/ cup milk 2 packages '/ cup sugar 1 teaspoon sait Active Dry Yeast '/ cup Fleischmann's 2 cup warm water Margarine 3 eggs 4// cups flour Cover; let rise in warm draft-free place till doubled, about 1 hour. Punch down. This dough makes any two of these three recipes. 1. COCONUTTY CRUNCH LOAF '/ cup chopped '/ cup flour '/ cup flour '/ cup sugar 1. COCONUTTY CRUNCH LOAF

Scald milk; stir in sugar, salt, margarine. Cool to lukewarm. Dissolve yeast in warm water. Add milk mixture, eggs, half the flour; beat till smooth. Add enough flour to make soft dough. On floured board knead till smooth, about 10 minutes. Place in greased bowl: turn dough to grease all sides.

. .

seast ter 1. COCONUTTY CRUNCH LOAF 1/2 basic dough 1/2 cup chopped 1/2 cup fraked coconut walnuts 1/2 cup brown sugar, 3 tablespoons packed Fleischmann's 3 tablespoons milk Margarine, melted the Press dough into one greased 13" x 9" pan or two 8" square pans. Combine remaining ingredients; sprinkle on. Cover; let rise in warm draft-free place till doubled, about 1 hour. Bake in 375°F. oven about 25 minutes.

2. APPLE CINNAMON LOAF ¹/₂ basic dough ¹/₄ feischmann's ¹/₄ teaspoon cinnamon ¹/₄ teaspoon nutmeg ¹

Roll dough into 8" x 12" oblong. Brush with margarine. Mix sugar and spices; sprinkle ½ mixture on dough. Roll up from 8" sides as for scroll. Make 7 slashes, 1" apart, cutting halfway thru dough. Place in greased 9"x 5"x 3" pan. Peel, core and slice apple. Press slices, sharp edge down, into slashes. Brush with melted margarine. Sprinkle with rest of sugar mixture. Cover; let rise in warm draft-free place till doubled, about 1 hour. Bake in 375°F. oven about 35 minutes. Serve warm.

3. FROSTY FRUIT-NUT LOAF

 ½ cup seedless
 3 tablespoons grated orange rind

 ½ cup chopped nuts
 ½ basic dough

 Combine raisins, nuts, orange rind. Knead

Combine raisins, nuts, orange rind. Knead into dough. Place in greased 1½-quart casserole. Cover; let rise in warm draft-free place till doubled, about 1 hour. Bake in 375°F. oven about 30 minutes. Cool. Frost with confectioners' sugar icing.

> ANOTHER FINE PRODUCT OF STANDARD BRANDS

Dare to be **Different!**

Imagination — the invisible ingredient — makes a banquet of everyday foods. You be the genie of your kitchen and try something different . . . it's easy, you know, no special skill required.



Plum-dinger Pie has a rich biscuit crust, of all things, under a "plump" filling. Serve it warm with your best vanilla sauce — this weekend?



1. L

PLUM-DINGER PIE

- 1 cup sifted all-purpose flour 1/2 tablespoon baking powder 1/2 teaspoon salt 3 tablespoons sugar 1/4 cup shortening 1 egg 2 tablespoons milk 1 pound prune plums, pitted (8 plums) 1/2 teaspoon cinnamon 1/2 tablespoons sugar 11/2 tablespoons butter, melted 2 tablespoons currant jelly or apricot jam
- jam ½ tablespoon hot water

Combine flour, baking powder, salt, sugar, blend well. Cut in shortening until mixture resembles coarse corn meal. Add egg, milk, blend thorough-ly. Spread dough in a greased 9-inch foil pie pan.

Slice plums; arrange slices, slightly overlapping on top of dough. Com-bine cinnamon, nutmeg, sugar, butter; spread over plums. Bake 25-30 min-utes at 400°.

Combine jelly or jam with hot wa-ter; brush over fruit. Serve warm with your favorite vanilla sauce.

CHERRY NUTS

- 1 cup milk 34 cups unsifted flour 4 cup sugar 1 teaspoon salt 1 teaspoon grated lemon rind 1 cup (2 sticks) margarine 1 pkg. or cake yeast, active dry or compressed 4 cup warm water 2 eggs, beaten 1 can (1 pound) cherry pie filling 2/2 cup chopped pecans

Scald milk; cool to lukewarm. In large bowl combine flour, sugar, salt and rind. Cut margarine into flour mixture. Sprinkle or crumble yeast into warm water in warm bowl; stir until dissolved. To flour mixture add yeast, lukewarm milk and beaten eggs. Combine lightly. Refrigerate for at least 2 hours or up to 2 days.

CHOCOLATE UPSIDE DOWN CAKE

 6-oz. pkg. semi-sweet chocolate morsels
 3/3 cup sweetened condensed milk
 2 tablespoons water
 1 tesspoon vanilla
 1 white or yellow cake (mix or recipe)
 3/4 cup nuts 1/2 cup nuts

Melt semi-sweet chocolate morsels over hot, not boiling, water. Remove from heat. Add condensed milk; water from heat. Add condensed milk, water and vanilla, stirring until smooth. Line bottom and sides of 12 x 8 x 2-inch bak-ing dish each way with double thick-nesses of waxed paper. Pour in semi-sweet mixture. Prepare cake. Pour gently over semi-sweet mixture. Bake in oven temperature according to cake recipe, allowing a bit longer time (test cake for doneness). Invert cake on cake for doneness). Invert cake on rack. Lift off baking dish. Let stand two minutes. Peel off paper. Press nuts in hot frosting. Cool. Cut into 2-inch squares, to make 15 servings.

SPARKLING MARSHMALLOW CREAM

¹/₂ pound (4 cups) miniature marshmallows
1 cup milk
1 cup sifted all-purpose flour
¹/₂ cup firmly packed brown sugar
¹/₄ teaspoon salt
¹/₂ cup butter
1 cup (3%-oz. can) crushed pineapple
¹/₄ cup uchipping cream
¹/₄ cup dates, cut
¹/₅ cup nuts, chopped
1 package (3 oz.) strawberry gelatin
1 cup boiling water

Melt marshmallows with milk in top of double boiler over boiling water. Chill until completely cold and slightly thickened.

Combine in small mixing bowl flour, brown sugar and salt. Cut in butter until particles are fine. Place in a 12×8 or 13×9 -inch pan. Bake at 400° for 10 to 12 minutes, stirring occasionally, until golden brown. Cool. Press into bottom of pan.

Start with plain white cake - turn it into Chocolate Upside Down Cake. It's new, and different . . . and who can resist?



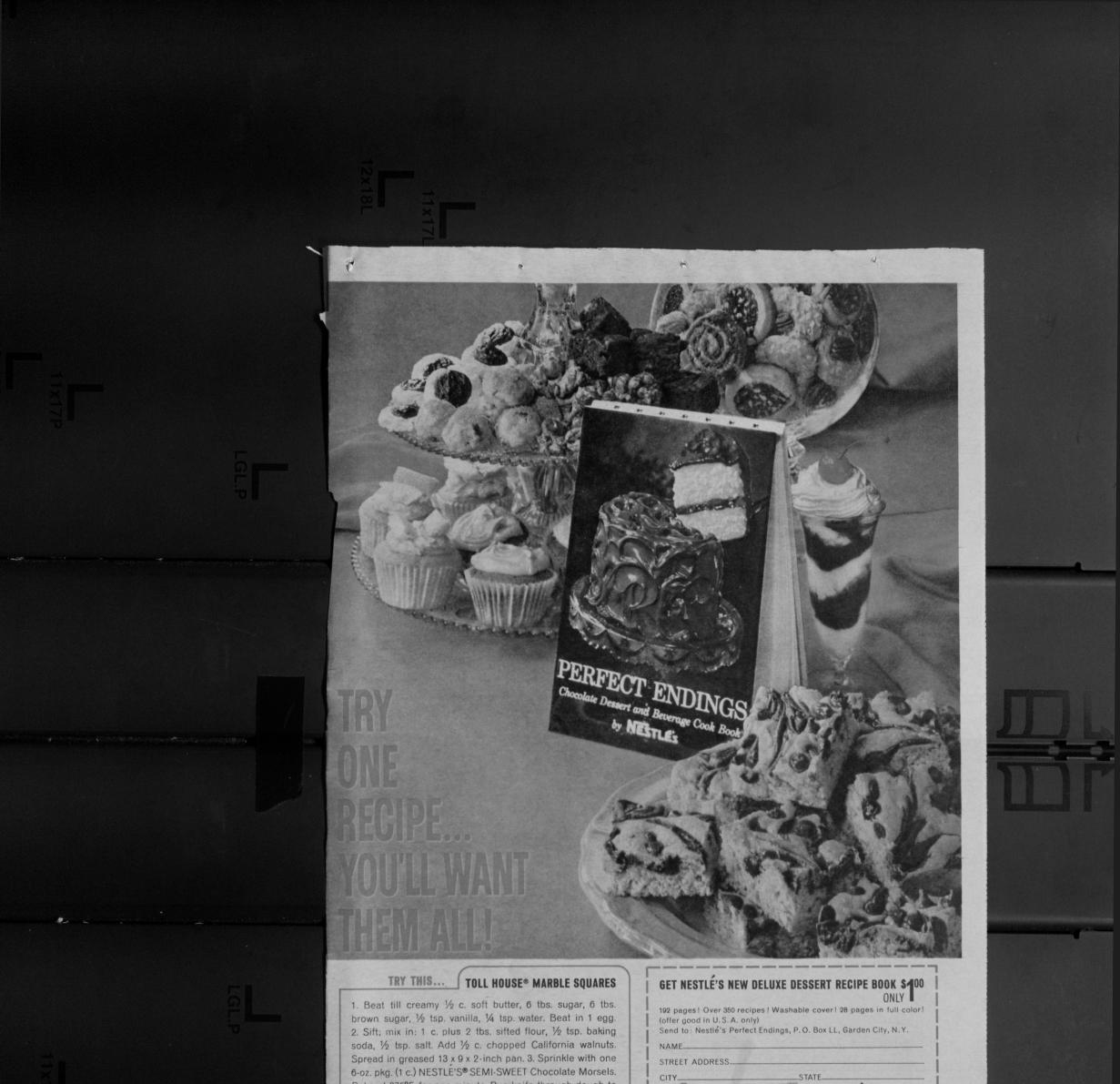
Cherry Nut Rolls have everything different — pecans in the filling, a yeast-bread "crust". Try this recipe on the men in your family.

Turn ½ of batter onto well-floured board. (Batter will be soft and sticky). Roll to ¼-inch in thickness. With 3-inch cookie cutter cut circles, about 2 dozen, and place on greased baking sheets. Combine cherry pie filling and chopped pecans. Spoon mixture on center of circles. Brush circle edges with milk. From remaining dough, using a 3-inch doughnut cutter, cut the same number of circles; place over filling. Press edges together with floured fork.

Bake in 400° oven, 10-15 minutes. Makes about two dozen.

Drain pineapple; reserve juice. Add water to juice to measure 1 cup. Beat whipping cream until thick. Fold dates, nuts, pineapple and whipping cream into thickened marshmallow mixture. Spoon over crust. Chill while preparing gelatin.

Combine strawberry gelatin and boiling water. Add reserved pineapple juice. Chill until mixture is slightly thickened but not set. Spoon over marshmallow mixture. Chill until firm, 6 to 8 hours or overnight. Serves 8.



Bake at 375°F. for one minute. Run knife through dough to marbleize. Bake 12 to 14 min. more. Makes 24 squares.

New easy way too, use Nestlé's All-Purpose Cookie Mix. Recipe on every box.



How to Cook for Teenagers

No teenager ever refuses a main dish based on hamburger . . . or a dessert laced with chocolate! Quick Bean Bake mixes just enough bright flavors to satisfy a teenage crowd. Serve with cool coleslaw and a rich chocolate dessert. Fudge Sundae Pie is an orgy of calories - such an indulgence of chocolate, ice cream and cookies is strictly for the ten to eighteen-year olds. Remember?

FUDGE SUNDAE PIE

l cup evaporated milk 6-oz. pkg. semi-sweet chocolate morsels cup miniature marshamllows 4 teaspoon salt Vanilla wafers 1 quart vanilla ice cream Pecan halves Combine milk, chocolate, marsh-mallows and salt. Stir over medium heat until marshmallows and choco-late melt and mixture thickens. Cool. Line bottom and sides of a 9-inch pie plate with vanilla wafers. Spoon half of ice cream into pie shell; cover with half the chocolate sauce. Repeat layers; garnish with pecans. Freeze until firm.



Cookies and ice cream go mad in Fudge Sundae Pie!



QUICK BEAN BAKE

^{1/2} pound bacon (or substitute 6 sliced frankfurters, or hamburger) ^{3/4} cup chopped green onions, including

tops 2 cans (15½ oz. each) pork and beans 3 tablespoons chili sauce 3 tablespoons firmly packed brown

sugar 2 tablespoons molasses 34 teaspoon Worcestershire sauce 14 teaspoon dry mustard 1 drop Tabasco sauce

Corn Meal Biscuits:

Orn Medi Discutts:
11/2 cups sifted all-purpose flour
3 teaspoons double-acting baking pooder
2 teaspoons sugar
1 teaspoons suft
1/2 cup corn meal
1/4 cup shortening
3/4 cup milk

Fry bacon until crisp; crumble. Sauté onions in 2 tablespoons of bacon fat. Combine with beans and seasonings in 2-quart casserole.

Bake at 350° for 45 minutes, stirring occasionally. Increase temperature to 425°. Top with Biscuits. Bake for 15-20 minutes until deep golden brown.

Corn Meal Biscuits: Sift flour with baking powder, sugar and salt into mixing bowl. Stir in corn meal. Cut in shortening until fine. Add milk; stir until dough clings together. Knead lightly on floured surface, about 10 strokes. Roll out to ½-inch thickness. Cut with 2-inch round cutter.

Frankfurter variation: Substitute 6 frankfurters, cut in ½-inch pieces, for the bacon. Brown the onions in 2 tablespoons shortening. Add frankfurters to bean mixture.

SLUMBER PARTY SPECIAL Nippy Beans: Stir into one can of pork and beans, 1 tablespoon brown

sugar and % teaspoon grated orange rind. Place in individual casseroles and bake in moderate oven about 20 minutes. Serve with cheeseburgers or toasted cheese sandwiches.

BEST FUDGE SAUCE

1 6-oz. pkg. semi-sweet chocolate morsels
½ cup water
1 cup corn syrup
1 tablespoon butter
½ teaspoon salt
1 teaspoon vanilla
Put morsels and water in saucepan.
Place over low heat; stir until chocolate is partially melted. Stir in corn
svrup: continue stirring until mixture syrup; continue stirring until mixture boils. Boil gently for 12 minutes or to 222° on a candy thermometer. Remove from heat; add butter, salt and vanilla. Makes 1% cups. If sauce be-comes too thick on storing add a tablespoon of hot water.

BROWNIES A LA MODE

1 6-oz. pkg. semi-sweet chocolate morsels 1/2 cup butter or margarine 1 cup sugar 2 eggs 1/2 cup sifted all-purpose flour 1/4 teaspoon salt 1 cup coarsely chopped nuts 1/2 teaspoon vanilla Vanilla ice cream Melt chocolate morsels over hot

Melt chocolate morsels over hot, not boiling water. Cream butter; add sugar gradually and cream well. Add eggs one at a time, beat after each adeggs one at a time, beat after each ad-dition. Sift in flour and salt; beat again. Mix in nuts, melted morsels and vanilla. Turn into greased 10-inch pie plate. Bake at 350° 30 minutes. Cool; cut in wedges. Serve with ice cream, topped with Best of All Fudge Sauce. Makes six servings. If desired, divide mixture into two Ainch nie nans. Bake at 350° 20 min

9-inch pie pans. Bake at 350° 20 min.

INDOOR PICNIC

Frank-ly Beans: Place pork and beans in a shallow baking dish. Split franks lengthwise, spread each with mustard and pickle relish; fill with a strip of cheese. Place franks on top of beans. Bake at 350° about 20 minutes. Serve with coleslaw, toasted frankfurter buns.

Brownies a la mode "wedge" their way to dessert honors.

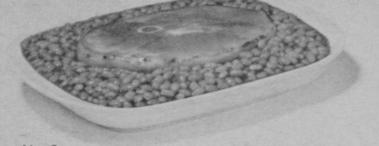


Quick Bean Bake mixes just enough bright flavors to satisfy a teenage crowd. Serve with cool coleslaw and a rich chocolate dessert. Quick Bean Bake has "emergency" versatility — can be made with bacon, franks or hamburger.

Van Gamp's pork and beans and...



Van Camp's Pork and Beans Nippy Fashion with toasted cheese sandwich. Stir into one can of Pork and Beans 1 tablespoon brown sugar and ¼ teaspoon grated orange rind. Place in individual casseroles and bake in moderate oven about 20 minutes. Delicious alone or served with toasted cheese sandwich.



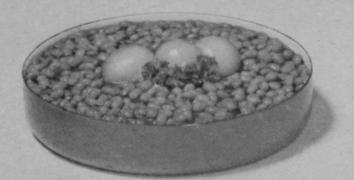
Van Camp's Pork and Beans with Smothered Ham—a taste-tempting casserole. Empty can of Pork and Beans into shallow baking dish. Nestle into the Beans a slice of precooked ham that has been topped with a mixture of brown sugar, mustard and vinegar. Bake until bubbly and heated thoroughly. Saucy and delightful!



Van (amp's Pork and Beans and Frankfurters. An old and reliable treat! Place Pork and Beans in a shallow baking dish. Split franks lengthwise, spread each with mustard and pickle relish; then fill with a strip of cheese. Place franks on top of Beans and bake in moderate oven about 20 minutes. Serve with cole slaw. Um . . , delicious!



Van Camp's Pork and Beans with Burgers make a hearty, doubleprotein meal. Prepare your favorite meatballs and brown on all sides. Nestle deep into casserole of Pork and Beans. Bake in moderate oven. Just before serving, top with French fried onion rings and return to oven for 10 additional minutes. A he-man treat!





Van (amp's Pork and Beans in a Standing Salad. Lightly mix a can of Pork and Beans with chopped celery, cucumber and onion. Season with salt, pepper and 1½ teaspoons vinegar. Hollow out green pepper and fill cavity with salad. Chill for 1 hour before serving. Crunchy and good!

Van Gmp's Pork and Beans "as-is" OR, with almost anything . . . they're great! For fruited flavor to an old favorite, place Pork and Beans in casserole dish. Top with drained, canned apricot halves. Sprinkle with light brown sugar and a dash of nutmeg. Tangy, syrupy and wonderful!

Van Camp's outsell the rest because they taste the best-hot or cold, plain or fancy, indoors or out. Protein-rich, precooked, slowly, in our own Secret Savory Tomato Sauce. Just heat, eat and enjoy America's first, finest and favorite beans.

One of 150 foods, canned or frozen, by Stokely-Van Camp



In Search of Something Wonderful to Serve?

.

Be a magician with one of these recipes!

Be a magician with one of these recipes! Delicate French Crepes, for instance, were once a last-minute flourish of the most self-confident chef. Now, with this recipe, you can prepare them the day before — dinner is served minutes after you whisk these crepes from the oven. Prosaic pork chops can be stuffed, glazed and sublime. Add unusual wheat-y rolls, a cool make-ahead salad: you've act it made!

got it made!

Is fried chicken your specialty? Fry it in the oven early; let it simmer hot at the last minute with New England's Vaga-bond Beans. Serve both with elegant Waldorf Salad. And aren't you the clever onc!





An elegant French recipe, Main Dish Crepes, are made early, refrigerated until guest time. They're ready to serve after 15 minutes in the oven.

MAIN DISH CREPES

2 beaten eggs 1 cup milk 3 tablespoons melted butter 1/2 teaspoon salt 3/4 cup sifted all-purpose flour

Combine eggs, milk, butter and salt. Add flour; blend well. Heat a skillet over medium-high heat. Brush with shortening. Pour batter, 2 tablespoons at a time, into skillet. Tilt pan to make a 6-inch round, thin pancake. Brown about one minute, then turn and brown other side. Place a tablespoon of Filling on each

crepe; roll up and place in a 9 x 9 or 11 x 7-inch baking dish. Fill and top as directed below. Heat in 425° oven, 10 to 15 minutes. Serve hot, to 4 or 6 people.

Tuna Filling: Sauté 2 tablespoons chopped green pepper in 2 tablespoons butter until tender. Stir in 2 tablespoons flour. Gradually add I can con-densed cream of mushroom soup; cook, stirring constantly, until thick. Remove from heat and stir in 1 can (6½ or 9¼-oz.) tuna. Fill crepes.

Spread with 1 cup thick sour cream. Sprinkle with ½ cup shredded American cheese. Bake.

Prince Bertil's Filling: Combine 1 cup cooked chopped shrimp (fresh, frozen or canned) and 1 to 2 teaspoons crushed dill seed. Refrigerate while preparing the filling.

Combine in saucepan ½ cup melted butter and 3 tablespoons flour. Gradually add % cup cream and % cup wa-ter. Cook over medium heat, stirring constantly, until thick. Blend a little of the hot mixture into 3 slightly beaten egg yolks; add to hot mixture in saucepan. Cook for 2 minutes. Re-move from heat. Stir in 2 tablespoons lemon juice, ¼ teaspoon salt and the shrimp. Fill crepes. Sprinkle with 1 cup shredded Swiss or Cheddar cheese. Dot with 1 tablespoon butter. Bake.

Chicken Mushroom Filling: Sauté Chicken Mushroom Filting: Saute 1 cup sliced, fresh mushrooms (or % cup canned), 2 tablespoons chopped onion and 2 tablespoons chopped green pepper in % cup chicken fat or butter until tender. Blend in 2 table-spoons flour. Add % cup chicken broth; cook, stirring constantly, until thick. Remove from heat. Stir in % teaspoon marioram % teaspoon oregano and 2 marjoram, % teaspoon oregano and 2 cups cubed cooked chicken or turkey. Salt to taste. Fill crepes. Top with Quick Hollandaise Sauce.

Quick Hollandaise Sauce: Cream ½ cup butter or margarine in mixing bowl; add 3 egg yolks, one at a time, beating well after each. Stir in % teaspoon salt, 1/16 teaspoon pepper and 2 tablespoons lemon juice. Gradually add % cup boiling water, beating well with rotary beater or electric mixer. Transfer to top of double boiler. Cook over boiling water, stirring constantly, for 5 minutes.

LOBSTER AU GRATIN

2 6½-oz. cans flaked lobster (2 cups)
2 tablespoons lemon juice
¼ teaspoon mace
2 tablespoons butter
1 tablespoons flour
2 tablespoons flour
½ teaspoon dry mustard
¼ teaspoon salt
Dash pepper
1¼ cups milk
1½ cups grated sharp cheese
3 tablespoons cooking sherry
1 cup cooked elbow macaroni
¼ cup cracker crumbs Sprinkle lobster with lemon juice,

mace; toss lightly.

mace; toss lightly. Melt butter; add onions, cook until tender. Add flour, dry mustard, salt, pepper; blend to form a smooth paste. Add milk gradually, stirring constant-ly. Cook until thickened. Add 1 cup cheese, stirring until melted. Add lob-

ster, sherry and macaroni. Pour lobster mixture into greased fish-shaped foil casserole." Combine

remaining & cup cheese, cracker crumbs; sprinkle over top of mixture. Place casserole on baking sheet. Bake 25 to 30 minutes at 350°. Serves

four. *Foil casseroles:* Cut a 12-inch long fish shape from cardboard. Cut two sheets of heavy-duty foil at least 3 or sheets of heavy-duty foil at least 3 or 4 inches wider in both dimensions than the cardboard fish. Place the fish outline between the two sheets of foil, and mold the edges to form sides that are 2 to 3 inches high. To make individual casseroles, cut fish shape 6 inches long and 1 inch deep.



No need to worry if your china cabinet doesn't include oddshaped serving dishes. Heavy-duty foil makes this one for Lobster au Gratin.

RASPBERRY APPLE SALAD

1 3-oz. pkg. raspberry-flavored gelatin 1 cup boiling water 2 cups applesance Lettuce 1 cup drained pineapple chunks 1 cup miniature marshmallows 1/4 cup chopped walnuts Salad dressing Lettuce Apple wedges Walnut halves Dissolve gelatin in boiling water. Chill until slightly thickened. Add

WALDORF SALAD

3 cups diced unpeeled apples Lemon juice 1 cup miniature marshmallows 1 cup chopped celery 24 cup chopped pecans or walnuts Mayonnaise Letwee

Lettuce Unpeeled apple wedges Toss apples with 1 tablespoon lemon juice. Add marshmallows, celery, nuts and enough mayonnaise to moisten; toss lightly. Serve in lettuce-lined salad bowl. Garnish with apple wedges which have been dipped in lemon juice.



Waldorf Salad is the star of this . . tastes just right with meal seafood or meat dishes.

WHOLE WHEAT CASSEROLLS

1 cup milk 2 tablespoons dark molasses 2 tablespoons sugar 2 teaspoons sult 4 cup (½ stick) margarine ½ cup warm water 2 pkgs. or cakes yeast, active dry or compressed 2½ cups whole wheat flour 2 cups all-purpose flour Scald milk; stir in molasses, sugar, at and margarine: cool to lukewarm.

salt and margarine; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Stir in lukewarm milk mixture. Add whole wheat flour; beat until smooth. Stir in enough additional white flour to make a soft dough. Turn out onto lightly floured board. Knead until smooth and elastic, about 10 minutes.

Place in greased bowl, turning once to grease top. Cover; let rise until doubled in bulk, about 1 hour.

Punch dough down and turn out onto lightly floured board. Divide in half. Form each half into a 12-inch roll; cut each roll into 12 equal pieces. Form into balls. Place in two greased shallow casseroles or two greased 8-inch round layer cake pans. Cover. Let rise until doubled in bulk, about 50 minutes.

Bake in 375° oven about 25-30 minutes, or until done.





STUFFED CHOP DINNER

4 lean loin pork chops, split for stuffing Salt 1 tablespoon shortening 1 cup dried bread cubes 1/3 cup diced celery and leaves 1/a cup raisins 1 teaspoon grated lemon rind 1/4 cup molasses 1/4 cup water

Preheat oven to 350°. Sprinkle pork chops with salt; brown in shortening. Mix together apples, bread, celery, raisins and lemon rind. Stuff pork chops. Combine molasses and water; pour over chops. Cover and bake 1 hour. Remove cover and bake ½ hour.

lesauce and pour into four individual ring molds. Chill until firm and unmold on lettuce. Combine pine apple, marshmallows, walnuts and enough salad dressing to moisten. Fill centers of molds with mixture.

Garnish with apple wedges and walnut halves. Top with dressing.



Raspberry Apple Salad is just the thing to complement Stuffed Pork Chops. Make both early in the day and arrive at your own party cool and collected.

Ker a Whole Wheat Casserolls are

extra rich and nutlike. Bake and serve them in a casserole so they stay warm and pretty right to the last bite.

VAGABOND BEANS

1 cup raisins, chopped fine 1 large onion, chopped fine 2 tart apples, chopped fine 1 cup chopped cooked ham or pork (or sliced trankfurters) 2 cans (large) pork and beans 3 teaspoons dry mustard 2 cup sweet pickle relish 1 cup chili sauce Mix tearchart thoroughly: turn int Mix together thoroughly; turn into a casserole. Cover. Bake at 300° at least 2 hours. Serve with fried chicken,

Waldorf Salad.

Surprise! Party!

Surprise your guests with a beautiful buffet — and urprise yourself with how easy it can be. For the first main attraction" on your table, prepare a delicious ham with luscious glazed topping), that requires little or no ttention from you while it's baking.

Add festive and original touches by serving your anapes and hors d'oeuvres on unique, hand-made serving ieces.

Second attraction: a centerpiece "tree" to shine like hristmas over your sweetest dessert. Surprise! Party!



Highlight an engagement party or anniversary buffet with senti-mental Sweetheart Cake. For the cake-shy, serve tiny cups of old-fashioned Chocolate Creme.



Baked ham, always welcome, always delicious, perfect for buffet serving. Festive touch is the tasty glaze. Snacks are arranged on an aluminum foil "olive tree" and pineapple.



SWEETHEART CAKE

cup shortening 2 cups sugar 2 cups sugar 4 eggs, beaten 1 teaspoon vanilla 3 cups sifted cake flour 4 teaspoons baking powder teaspoon salt 1/2 teaspoon salt 1 cup milk

Grease and flour two heart-shaped foil pans. Cream shortening until soft. Add sugar gradually, continuing to cream until light and fluffy. Add eggs and vanilla. Beat thoroughly.

Sift flour, baking powder and salt together. Alternately add in thirds, flour mixture, milk; beat well after each addition.

Pour into foil pans; spread evenly. Bake 30 to 35 minutes at 350°. When done, remove from oven; let stand 5 minutes. Turn out onto cooling rack; turn, top side up; cool. Frost with Fluffy Pink Frosting.

BUFFET HAM

Wrap ham in foil, using double folds in foil to completely seal; bake in a preheated 425° oven for 25 to 30 min-utes per pound. This is average time for a 6 to 8-pound ham.

If a meat thermometer is used, insert through the foil wrapper. Internal temperature should be 160° when ham is done.

About one-half hour before baking time is completed, remove ham from Open foil and press down oven. around meat. With sharp knife, make diagonal cuts %-inch deep and about %-inch apart, across entire fat surface of ham. Repeat at an angle to make squares or diamonds. Stud top of ham with cloves.

Spread with glaze and return to oven for 30 minutes, until ham is done and glaze is brown.

Marmalade Glaze: Mix one cup honey with $\frac{1}{2}$ cup orange marmalade and dash of Tabaseo.

Cranberry Glaze: Mix ½ cup light molasses with one cup canned whole or jellied cranberry sauce.

2 FLUFFY PINK FROSTING

2 egg whites, unbeaten 1½ cups granulated sugar 5 tablespoons cold water 1½ teaspoons white corn syrup 1 teaspoon vanilla Few drops red food coloring

Place egg whites, sugar, water, corn syrup in top of double boiler; beat un-til thoroughly blended.

Place over rapidly boiling water. Beat constantly with hand or electric beater until frosting will stand in peaks on beater.

Remove from heat; add vanilla, red food coloring; blend.

CHOCOLATE CREME

pkg. (6 oz.) semi-sweet chocolate morsels
 1 teaspoon water
 1½ cups milk
 6 tablespoons granulated sugar
 7 tablespoons heavy cream
 5 large or 6 small egg yolks

Slowly melt chocolate morsels in top of double boiler, with 1 teaspoon water. When chocolate has melted to a smooth cream, stir in milk. Place over direct flame and bring mixture to a boil. Remove from heat

Beat sugar, cream and egg yolks to-gether. Very slowly pour the hot chocolate mixture into the cream mixture, beating hard all the time.

Pour the mixture into individual cups or small custards. Set the cups in a pan with one-inch of water on the bottom. Bake in a 225 to 250° oven for 50 minutes. Let cool, then refrigerate several hours. Remove from the refrigerator one hour before serving. Don't be alarmed if this Creme isn't as thick as ordinary chocolate puddings — it isn't supposed to get very thick. This recipe makes four servings; repeat recipe as needed for number of guests. Do not double recipe.

OLIVE TREE

Cover a 3-inch foam ball with foil. With scissors, punch a hole in the ball and slide over the point of a foil-covered candle. Anchor the candle with clay, sand or foil in a mediumsized foil-covered flower pot; spread artificial grass at the base of the candle.



Decorations for any silver anniversary celebration, this tree of roses can celebrate a lovely birthday, too.

CENTERPIECE

Crush 12 x 4-inch strips of superstrength foil into ropes, then form them into smooth circles. Join six or seven circles into a ring, by tying to-gether with string or tape. This is the base of the tree.

Make another slightly smaller ring, using fewer foil circles, and place it on top of the base. Continue adding smaller and smaller rings of foil circles until only one sits at top of the tree.

To add color, fresh or artificial flowers are attached among the foil circles with pins or ribbon bows. Top the tree with the appropriate numer-als, or simply another flower.

Circle the top of the pot with two strips of bright ribbon; pin a perky bow midway up the candle. Insert about a dozen artificial leaves in the foam ball, circling it in a single line like petals on a sunflower. Stick olives into ball with toothpicks.

CANAPES

For serving small sandwiches, cover a pineapple with foil, except for the sharp pointed leaves. Black olives, on toothpicks, go on the leaves; sand-wiches stick to the fruit with picks.



Seal in zesty taste and dairy freshness

with Super Strength Alcoa Wrap Aluminum Foil

Smart women know bargains . . . buy in bulk for a lower cost per pound. And the smartest women keep those bargains flavor-fresh in tight-sealing, moistureproof Alcoa® Wrap. A few pennies' worth of Alcoa® Wrap saves freshness, flavor, and dollars' worth of food. See for yourself. Try Super Strength Alcoa Wrap in the regular size or the 75 foot economy size.



Easy Entertaining-

from Soup to Nuts

Here are two menus, carefully planned to fill an eve-ing with easy eating and relaxed conversation. Each ood is flavored with the unusual, yet each food is simple rough to sustain the easy mood you're looking for. The ombination is just the right thing to mix with television, bridge game or a plain good talk. Happy times!

MENU I Bean-Beef Soup Williamsburg Buns Assorted Crackers Snowcap Strawberry Shortcake Coffee

MENU II Sweet Pork Stew Hongkong Salad Bonbon Nuts Plump Molasses Cookies Tea or Coffee



tute drained frozen peaches and raspberries, for instance.

SNOWCAP SHORTCAKE

cups sifted all-purpose flour
 teaspoons baking powder
 teaspoon salt
 cup margarine
 cup milk
 quart strawberries, sliced and sweetened
 cups miniature marshmallows

Sift dry ingredients together. Cut in margarine until mixture looks like coarse crumbs. Add milk; stir just enough to moisten. Pat into greased 8-inch layer pan; bake at 450°, 18 to 20 minutes. Split into two layers; fill and top with strawberries. Sprinkle with marshmallows. Broil 2 to 3 min-utes until lightly becaused utes until lightly browned.

WILLIAMSBURG BUNS

- ½ cup milk
 ¼ cup sugar

 teaspoon salt
 ¼ cup (½ stick) margarine
 ¼ cup warm water (105°-115°)
 1 pkg. or cake yeast, active dry or compressed
 egg, beaten

 2½ cups unsifted flour
 ½ teaspoon nutmeg
 ½ teaspoon mace

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir un-til dissolved. Add lukewarm milk mixture, egg and half the flour. Beat until smooth. Blend in spices and remaining flour. Cover; let rise in warm place, for 1 hour.

Stir batter down. Divide among 12 greased muffin cups, filling them about % full. Let rise in warm place, until dough rounds slightly above tops of cups, about 1 hour.

Bake in 400° oven, 15 minutes or until done. Makes 12 rolls.

SWEET PORK STEW

BEAN-BEEF SOUP

1/2 pound hamburger 1 cup (1 large) onion

1 cup [1 large) onton 3½ cups water 1 envelope vegetable soup mix (or onion soup mix) 1 cup chopped celery 1 large can pork and beans 1 cup tomato juice 1 tablespoon Worcestershire sauce

Sprinkle skillet with salt, lightly brown beef. Stir in onion and celery, sauté until soft. Add water; heat until it boils, then stir in soup mix. Cover. Cook 10 minutes. Stir in pork and beans, tomato juice and Worcester-shire sauce. Heat to a simmer. It's ready to serve six.

PLUMP MOLASSES COOKIES

- ¹/₂ cup (1 stick) butter, creamed 1 cup molasses 1 cup sugar 2 eggs, beaten 2 teaspoons baking soda ²/₃ cup hot water 1 teaspoon ginger 1 teaspoon cinnamon ¹/₂ teaspoon salt 5 cups flour 1 cup raisins Blend together butter, mo

Blend together butter, molasses, sugar and beaten eggs. Dissolve soda in hot water and add to mixture. Sift together dry ingredients. Add raisins and mix well. Add dry ingredients to molasses mixture and blend to a stiff dough. Drop mixture from teaspoon onto greased cookie sheets, 2 inches apart

Bake in 375° oven for 10 minutes. Cool on racks. Makes 7 dozen.

HONGKONG SALAD

1 small head lettuce Celery leaves 1 cucumber, sliced 2 can bean sprouts 2 sliced tomatoes 1 can sliced water chestnuts Fresh mushrooms, sliced, if desired Break lettuce into pieces in salad

bowl. Add other ingredients. Toss with Hongkong Dressing.

Hongkong Dressing: In a small jar, combine 1 small minced onion, ½ cup salad oil, ½ cup vinegar, ½ cup light molasses and 3 tablespoons lemon juice.

Add mustard and oregano; shake or mix well. Makes about 11/2 cups.



Williamsburg Buns . . . nutmeg and mace spice these batter breads. The original recipe dates back to colonial Virginia.

pounds pork shoulder or steak, cut in ½-inch cubes
 teaspoon salt
 teaspoon ground ginger
 teaspoon pepper
 can (14 oz.) pineapple chunks
 cup firmly packed brown sugar
 chicken bouilton cube
 cup molasses
 cup vinegar
 can sweet potatoes
 tablespoons cornstarch
 cup cold water

Trim all fat from pork; brown cubes in heavy skillet. If desired, sliced onion and green peppers can be browned with the pork. Sprinkle with seasonings. Drain syrup from pine-apple, reserving liquid. Add enough water to pineapple liquid to make 1½ cups; stir in sugar, bouillon, molasses and vinegar. Blend into pork mixture. Cover, simmering, until meat is tender.

Add cornstarch to cold water; blend. Stir into pork mixture, cooking and stirring constantly until sauce thickens and boils. Add pineapple and sweet potatoes. Cover and simmer until potatoes are hot. Serves six.

BONBON NUTS

11/2 cups sugar 1/2 cup liquid (see flavor variations) 1 teaspoon white corn syrup 1/4 teaspoon salt 21/2 cups walnuts

In 2-quart saucepan, mix everything but the walnuts. Cook to the soft ball stage (238°). Add walnuts and stir until creamy. Quickly turn out on waxed paper; separate with forks.

Orange: ½ cup orange juice plus 1½ teaspoons finely grated rind and six drops orange coloring.

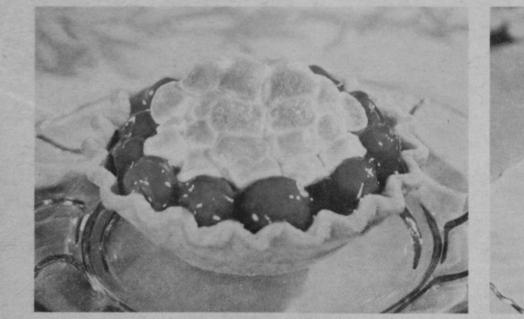
Spiced: ½ cup water plus ½ teaspoon each nutmeg and cloves, and two teaspoons cinnamon.

Mint: ½ cup milk plus four drops red coloring. Add 1 teaspoon peppermint flavoring with walnuts.



-the good kind that stay soft!





Snow-Topped Cherry Tarts. Fill baked tart shells with cherry pie filling. Mound Kraft Miniature Marshmallows in the centers. Broil

NOW TRY KRAFT FLAVORED MARSHMALLOWS, TOO



Red Dot Meringue. Sprinkle Kraft Miniature Marshmallows and flaked coconut over 9-inch square white cake, still in pan. Dot with sliced red candied cherries. Broil 2 to 3 minutes, until lightly browned.

-4 COLORS IN EACH BAG!

Instant Dessert: Frozen Assets

These four desserts, as different as can be, do have te thing in common: their willingness to stay fresh as morrow in your freezer. Tuck one of these "frozen sets" away soon — a good investment in the future!



aised Dessert Cakes be-ng to the "elegant dessert" iss, too. They're rich, eet and thoroughly satisCreamy Semi-Sweet Frosting can be made ahead and frozen, to defrost when you've made your best of all cupcakes.



A gold mine of a cake called Butterscotch Best. Chopped peanuts go inside, and in the creamy butter-scotch frosting.

RAISED DESSERT CAKES

cup milk 2 cup mink 2 cup very warm water 2 pkgs. or cakes yeast, active dry or compressed 2 cup (1 stick) margarine, softened 2 cup sugar

6 eggs 4¹/₄ cups to 4²/₃ cups flour

Scald milk; cool to lukewarm. Measure very warm water into large bowl. Sprinkle or crumble in yeast; stir to dissolve. Add lukewarm milk margarine, sugar, eggs and flour. Stir to blend; beat. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Beat down; proceed as in one or both variations below. One half of batter makes 1 large cake or 12 cupcakes.

Crown Jewel Cake: Beat ½ cup chopped mixed candied fruit into half of batter. Turn into greased and floured 2-quart tube mold or pan; let rise until doubled in bulk, about 30 minutes. Make Orange Syrup: Combine ½ cup sugar, ½ cup orange juice, 1 tablespoon water, 2 teaspoons grated orange rind. Bring to boil. Cool.

Bake cake in moderate oven (350°) 40 minutes. •Remove from oven; immediately prick surface with fork. Pour on Orange Syrup. After syrup is absorbed, remove from pan.

Coffee Babas: Beat % cup coarsely chopped walnuts into half of batter. Turn into 12 well-greased custard cups or small molds. Let rise about 20 minutes.

Prepare Coffee Syrup: Measure 2 cups strong brewed coffee into saucepan. Add 1 cup firmly packed brown sugar. Bring to boil; simmer 5 minutes. Remove from heat; cool; add ½ teaspoon vanilla extract.

Bake babas in 350° oven about 30 min., "remove from oven, prick tops with fork. Pour about % of coffee syrup over babas in pans. When syrup is absorbed, remove babas from pans and cool on plate. Pour remaining syrup over babas at serving time.

• Freezing note: Do not make syrup; do not prick with fork. Cool com-pletely; freezer-wrap and freeze. Be-fore serving, thaw (wrapped in foil) at room temperature about 20 hours or 10.775 output 20 minutes. Make in 375° oven about 20 minutes. Make syrup. Prick tops and pour syrup as directed.

7 **BUTTERSCOTCH BEST CAKE**

Grand National Bake-Off Winner, Michene Jan Bie

cup (6-oz.) butterscotch morsels cups sifted all-purpose flour teaspoons double-acting baking powder teaspoon salt cup butter cup honey cup sugar unbeaten eggs cup milk cup salted peanuts, chopped

Melt % cup morsels over hot water. Sift flour with baking powder and salt. Cream butter; gradually add honey and sugar, creaming well. Blend in eggs, one at a time, beating well after each addition, and melted morsels.

Add dry ingredients alternately with milk; begin and end with dry ingre-dients. Blend well after each addition. Stir in ½ cup peanuts. Turn into 13 x 9 x 2-inch pan, greased and floured on bottom.

Bake at 350° for 40 to 45 minutes. Cool and frost.

Butterscotch Frosting: Melt ½ cup morsels over hot water; cool complete-ly. Cream ½ cup butter. Gradually add 2 cups sifted powdered sugar, creaming well. Blend in 1 unbeaten egg and melted morsels; beat until of spreading consistency. Stir in ½ cup peanuts.

STRAWBERRY PARFAIT PIE

Butter Crust: 2 cup butter 2 tablespoons sugar 1 cup all-purpose flour

Strawberry Filling: 1 cup (10-oz. pkg.) frozen strawberries, partially thawed 1/2 cup sugar 1 unbeaten egg white 2 teaspoons lemon juice, if desired 1/2 cup whipping cream

Soften butter with sugar. Add flour. Mix just until a dough will form. Place



Biting into Buttercrust Strawberry Parfait Pie is like Eating butter cookies and ice cream!

CREAMY FROSTING

6-oz. pkg. semi-sweet chocolate morsels
 44 cup butter or margarine
 45 cup evaporated milk
 1 jar (732 oz.) marshmallow cream

Melt semi-sweet chocolate morsels and butter over hot (not boiling) water; blend well. Remove from heat. Gradually add evaporated milk; stir until smooth. Let cool to room temperature. Add marshmallow cream; beat until smooth. Will fill and frost two 8 or 9-inch cake layers or 24 medium cupcakes.

Freezing note: Turn into freezer container, seal. When ready to use, let frosting stand at room temperature until soft enough to spread, 1 hour. ¼ to ¼ cup mixture in a small pan. Press remaining mixture evenly over bottom and sides of 9-inch pie pan. Flute. Bake at 375° until light golden brown; crumbs for 10 - 12 minutes; crust for 12-15 min. Cool.

Strawberry Filling: Combine in large mixing bowl strawberries, sugar, egg white and lemon juice. Beat at highest speed until soft mounds form when beaters are raised, 5 to 8 min.

Beat whipping cream until thick. Fold into strawberry mixture. Spoon into baked shell. Sprinkle with reserved crumbs. Freeze until firm, 4 to 6 hours; cover.

Raspberry or Peach creme pie: Substitute frozen raspberries or peaches.



0 11

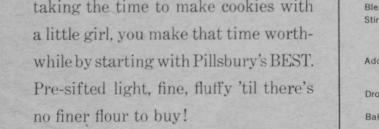
8 CUTOUTS TO TOP THE CAKE

Because someone special hopes you'll make cookies

... you decide one morning, "Today will be cookie day." And because you're

Chocolate Sundae Cookies

	6-oz. pkg. Nestlé's Semi-Sweet Chocolate Morsels, Cool.
Sift	cups sifted Pillsbury's BEST All Purpose Flour
together. 11/2	teaspoon soda and



Pre-Sifted Pillsbury's BEST'Flour

News Funs 123 piece

Lounty Fair

	 ½ teaspoon salt. Set aside. Add	ng dry meited s. cookie e down h your
Constant Person	B ANIMAL MASKS AND B INVITATIONS	COUNTY FAIR PARTY K Complete the coupon below. Mu \$1.50 plus word "Pre-Sifted" fr front of a sack of Pillsbury's Flour to: County Fair Party Kit P. O. Box 915 Minneapolis 60, Minn. NAME

COUNTY FAIR GAME PLUS 5 OTHER GAMES

8 PLACE MATS & PLACE CARDS



Сіту	ZONE STATE
	applies are limited!



MOLASSES MARVELS 51/2 Dozen Only 79¢

· ~

1 cup sugar 2 3/4 cups sifted flour

1 cup shortening 1 tablespoon grated lemon rind 2 eggs 1 teaspoon soda 1 cup Brer Rabbit Molasses 1 teaspoon salt 4 cups sifted flour (about) 1/2 teaspoon ginger 1/2 teaspoon cinnamon 1/2 cup very finely chopped peanuts

Cream shortening; add sugar, rind and eggs. Beat until very light. Add molasses, sifted dry ingredients and chopped peanuts. Mix well and chill several hours. Roll out on lightly floured board 1/4" thick. Use 2" round cutter, or cut in any shape desired. Then place on an ungreased cookie sheet. Bake in moderately hot oven 375° F., 8 to 10 minutes.

These cookies have a wonderful "crunchiness" children love. They make a nice treat for school lunchboxes.

-

MOLASSES FROSTIES 6 Dozen Only 63¢

 $\frac{3}{4}$ cup granulated sugar $\frac{1}{2}$ cup chopped nuts

1/2 cup chopped raisins 3 teaspoons water

1 cup confectioners' sugar 1 teaspoon lemon juice

Sift dry ingredients; heat molasses. Stir

sugar into molasses until dissolved; cool.

Add beaten egg, dry ingredients, chopped

nuts and raisins and mix well. Chill dough

overnight. Divide dough in half and place

each half on well-greased cookie sheet;

cover with waxed paper and roll to a 10" x

10" square. Remove paper and bake in a

hot oven, 375°F., about 14 minutes. Mix

sugar, water and lemon juice; spread over

warm square. Cut in bars when cool.

1/2 teaspoon salt

1/2 teaspoon all spice

1/2 feaspoon soda

1/4 teaspoon cloves

1 teaspoon cinnamon

MOLASSES BAZAAR COOKIES 11 Dozen Only 48¢

1 cup shortening 1 cup brown sugar 1/3 cup Brer Rabbit Molasses 1 teaspoon salt 3/3 cup light corn syrup 1 teaspoon ginger 1 cup Brer Rabbit Molasses 1 ogg, beaten 1 teaspoon soda 4 1/2 cups sifted flour (about) 1/2 teaspoon cinnamon 1/2 teaspoon cloves

> Cream shortening; add sugar and beat until light. Mix in molasses and corn syrup. Add sifted dry ingredients and knead well. Chill until firm, then roll out on lightly floured board; roll as thin as possible. Cut into desired shapes and place on ungreased cookie sheet. Bake in a moderate oven, 350° F., 8 to 10 minutes.

This makes a hearty cookie, with good New Orleans Molasses flavor all through. It's a perfect big-batch recipe for your contribution to the next church bazaar, supper or school fair.

BRER RABBIT MOI JASSES

Brer Rabbit Molasses makes cookies more delicious . . . more nutritious. It's rich in iron!

