In Michigan Vacationland 5c

# THE TAWAS HERALD

Iosco County-Gypsum Producing Center of the Nation

EIGHTY-FIRST YEAR | RATES: $2 per year in Iosco County, $3 per year outside Iosco | TAWAS CITY, MICHIGAN, WEDNESDAY, MARCH 10, 1965 | Phone 362-3487 | NUMBER 10

ST. JOSEPH Social Center was the scene Monday of the year's first visit of the American Red Cross bloodmobile. Two of the donors are being checked by nurses at top and lower left. Potential donors await a temperature check at lower right.—Tawas Herald Photos.

## Iosco Contributes 271 Pints of Blood to Bank

Iosco Blood Bank had another outstanding turnout of donors in the year's first visit of the American Red Cross bloodmobile. There were 271 pints donated.

"Despite the fact that some of our regular donors were missing because of illness, only a few people were rejected because of recent colds or flu," reports Louis Awalt, chairman of the Iosco County Blood Bank.

A total of 124 pints of blood was collected at the St. Joseph Social Center. In Tuesday's visit to Oscoda, 147 pints were collected.

Mrs. John LeClair, chairman of the Tawas blood center, said that a total of 68 volunteers worked 139 hours Monday. Included were members of the Tawas Area Key Club and Keyettes.

"The success of this program is due to the joint cooperation of people in the community," said Mrs. LeClair. She expressed her appreciation to those assisting.

Fifty persons staffed the Oscoda center and worked 136 hours.

Awalt reports that Iosco is one of six chapters in the state which has met its quota during the past year. The remaining chapters are operating in the "red."

"For this reason, all chapters have been asked to conduct three bloodmobile visits during the year," reports Awalt. He said this was only fair as Iosco had operated in the "red" on previous occasions.

During Tuesday's visit to Oscoda, the Oscoda Cab Company offered to transport any potential donor to the blood center free of charge. Mrs. Robert Richardson is chairman at Oscoda.

## Five Criminal Causes During March Term

Five criminal causes are listed on the March term of Iosco Circuit Court which opens Monday, March 22, with reading of the calendar.

Included are People of the State of Michigan vs. Clarence Roland Martin, larceny; Joan F. Howell, uttering and publishing; Albert W. Draeger, indecent exposure; Richard Schoening, non-support; Matthew M. Gugala, uttering and publishing.

Also listed are five auto negligence cases, 15 other civil causes, eight divorces and 11 dismissal causes.

Auto negligence causes include: Roland Boughner vs. Frederick and Wilfred Holzheuer, All-State Insurance Company and Samuel Bessey vs. Oren Carpenter, Dennis Lucas vs. Bernard Head, James B. and Emily C. Smith vs. Burnetta Miller; Robert MacTavish vs. Edward H. Schroeder and Oscoda Area Schools.

Other civil causes include Sidney and Delphine Stayler vs. Robert W. and Ruth L. Thompson, George and Florence Goddard; William W. and Helen A. Reif and Reliance Insurance Company vs. Henry Oates; Oscoda State Savings Bank vs. Donald P. McAllister; United Home Life Insurance Company vs. Carl H. and Donna J. Karis; Associates Discount Corporation vs. John Coyle, Edward Coyle, Ralph A. McCready and McCready Ford Sales; Associates Discount Corporation vs. John Coyle dba Lakeside Motor Sales and Dallas Kowalski.

Tawas Holland Hotel Company vs. Truman Barbier dba Barbier Gas and Oil Company and Baldwin Gas and Oil Company; Alex and John Shabluk dba Shabluk Trucking Company vs. AuSable River Golf Club; Straits Aggregate and Equipment Corporation vs. Mahlen Land Corporation; Frank W. and J. Frieda Ahonen vs. Fred and Emma Landon (quiet title); GAC Finance Company vs. John R. Whitman; Florence Seannon vs. Pauline Nielson; Michigan Mutual Auto Insurance and Donald L. and Mary J. Mooney vs. Albert J. and Eva Foco dba Northern Plumbing and Heating Company; Tower Finance Corporation vs. Earl and Joan Scott.

## Burglar Nabbed in Net; Released Later by Police

Following a wild, five-minute tussle, police nabbed a burglar Tuesday which had caused considerable damage to the home of Mr. and Mrs. George Gifford, 605 West Bay Street, East Tawas.

Police Chief Donald Docking "reprimanded" the burglar and then set it free. The culprit immediately ran up a tree—it was a black squirrel.

Docking and State Trooper George Woodward were called to the scene about 1:00 p. m. by Charlotte Powers, who looks after the property while the Giffords are vacationing in Texas. She found the interior a shambles and immediately notified police.

"I just knew that someone or something was still in there and I wasn't taking any chances," she stated.

The two officers entered the brick home and found three lamps and several vases smashed on the floor, drapes were in shreds, two windows and a door damaged. Hearing a noise in the bathroom, officers found they had a squirrel cornered, but it took some doing to capture it.

They found a net used for dipping smelt and finally dropped it over the squirrel.

The house had been checked Saturday and it is thought that the squirrel entered through the chimney. Police theorize that the bathroom door was partially open when the squirrel entered and apparently closed behind it. In attempting to get out, it gnawed on the door and window frame.

This particular squirrel should set some record for vandalism. "It is just a good thing it was not trapped in there for a week," commented officers.

HALE AREA EAGLES won the class D championship Saturday night by downing Arenac Eastern in the AuGres district tournament. Standing from left are Larry Drengberg, Donald Runyan, Jack Caverly, Lyle McKenzie, Manager Charles Brindley (partially hidden), Dana Drengberg, George Maas, Lonnie Ryland, Michael Bielby, James McIlmurray, Martin Caverly, Coach Nelson (Bud) Johnson and Richard C. Smith, tournament manager. Kneeling from left are Michael Brumfield, Thomas Morgan, Bruce Scofield and Daniel Maas.—Photo by Lee Bielby.

## Hale Lone Survivor Among Iosco Teams in Districts

Hale Area was the only school of Iosco to survive district basketball tournaments last week. The Eagles won class D honors at AuGres Saturday night.

**Hale lost a thriller last night (Tuesday) to McBain, 76-73, in the regional tournament at Mt. Pleasant. McBain led, 36-33, at intermission and then went eight up at the end of the third. Hale bounced back with a 27-22 count in a wild fourth quarter. Lyle McKenzie topped the losers with 19 points.**

Other action saw Whittemore-Prescott Cardinals winning Wednesday night and then losing in the final Saturday night at Grayling. Tawas Area Braves became a cropper Tuesday night when defeated by Oscoda. The Owls then lost to the West Branch Orioles Thursday night.

Several thrilling games featured the Oscoda district, capped by West Branch's two overtime squeaks. The Orioles earned the right to go to the Mt. Pleasant regional by defeating Oscoda, 73-71, and then downed Standish-Sterling Central, 85-83, both games going into overtime.

Trailing at halftime, 32-26, Hale Eagles had a big third period in which they outscored Arenac Eastern, 18-9, and walked off with the class D title with a 63-60 victory.

George Maas, Hale center, led the offense and his rebound work brought most of his points in close. Maas wound up with 23 points on 10-3. Lonnie Ryland was the other big cog in Hale's attack with 22 points on seven field goals and eight charity tosses.

Arenac Eastern had three players in double figures. Dennis Olar led with 16 points, followed by Ed LaClair, 12, and Gary Newton, 10.

Whittemore-Prescott had one the highest individual scorers in state tourneys Saturday night but still lost to host Grayling, 84-55. Guard Jim Redmond counted 31 points on nine and 13.

Grayling jumped to an 18-12 lead in the first period and were never threatened the rest of the way. The winners held a 37-27 lead at half. Grayling continued to build up its lead in the second half, holding a 23-17 margin over the Cards in the third quarter and then coasted in on a 24-16 fourth quarter count.

West Branch's two wins should go down as probably the most thrilling in recent district play. The Orioles and Standish traded the lead several times Saturday night as each team had hot and cold spells. The winners came back from five points down at halftime to post a 27-16 margin in the third quarter. Standish tied the contest with 10 seconds to go, 77-77, sending the battle into extra time.

John Janish, son of the Oriole coach, was the main sparkplug with 33 counters. He was followed by Mike Mezzano with 29 and Greg Kimball with 16. Bob Perlberg and Doug Bishop had 24 points apiece in a losing cause.

Oscoda led by eight points with two minutes to go in the class B semifinal, but the Branchers tied the game at 65-65. The game seesawed from the start, Oscoda taking a 20-14 bulge in the first stanza. West Branch bounced back with a 22-12 edge in the second to take a 36-32 halftime lead.

Oscoda came to life in the third quarter with a 22-9 margin for a 54-45 lead. That was only momentary for the Orioles bombed back to a 20-11 count in the final frame to tie the game.

In the extra period, West Branch counted eight points to Oscoda's six and the winning marker was chalked up by Mike Mezzano.

(See BOX SCORES, page 5.)

## Bureau of Census Lists Retail Sales

Iosco County's 324 retail establishments had sales of 25.6 million dollars in 1963, an increase of 25 percent from 1958, the United States Bureau of the Census has just reported after tabulating data gathered from all firms in the 1963 census of business. The last previous business census conducted by the census bureau, an agency of the United States Department of Commerce, was in 1958.

Retail trade in the county meant jobs (exclusive of proprietors) for 733 men and women and a yearly payroll of 2.3 million dollars.

In volumes of business the county's food stores had sales of 7.5 million dollars, an increase of 28 percent from 1958. In other retail business, the county's eating and drinking places had sales of 2.1 million; gasoline service stations, 2.4 million; auto dealers and related retail trade establishments, 4.9 million; general merchandise group stores, 1.1 million. Lumber, building materials, hardware and farm equipment dealers had sales of 2.6 million dollars.

For the state as a whole, the census bureau reported 69,758 retail establishments had a 22 percent increase in sales over 1958.

## Scholarship Tests March 13 at TA

Eligible juniors of Tawas Area High School will compete Saturday, March 13, in the 11th annual National Merit Scholarship Program. Conducted by NMSC, this nonprofit organization established in 1955 combines a nationwide search for talented youth with a number of services designed to increase financial assistance for able students. Tests will be given at the high school auditorium from 9:00 a. m. to 12 o'clock.

Thomas Pintkowski, guidance counselor at Tawas Area, said the program seeks to encourage all students to perform to the maximum of their abilities and to help them obtain a better understanding of their own educational development as an aid in making educational and vocational plans.

National Merit Scholarships are financed by NMSC from funds provided by the Ford Foundation. About 525 National Merit Scholarships will be offered in the 1965-66 program.

Additional merit scholarships are provided by business and industrial firms, foundations, colleges, professional groups, unions, trusts and individuals. About 1,150 sponsored merit scholarships were awarded in 1964. The total number of scholarships awarded in any year depends on the extent of participation by sponsors.

High-performing participants in the program competition are first considered for scholarships offered by NMSC and sponsors. Some may also be considered for other scholarships awarded by private organizations and utilizing the facilities of NMSC. When students are being considered for such awards, they are informed by NMSC or the sponsoring organization.

Further, many colleges and universities use the National Merit Scholarship Qualifying Test as one factor in the selection of students who are to receive financial aid.

For some students, the benefits

(See TEST, page 8.)

## Iosco's Easter Seal Drive Kicked Off at Hale Meet

Iosco's Easter Seal campaign is under way. Thirty-seven volunteers met at the Plainfield Township Community Building, Hale, last Tuesday and aided in preparing envelopes for mailing.

A list of loan closet equipment was added to the mailing this year and Mrs. Florence Dooley, chairman, asks that residents retain the list for future reference.

Due to the large increase in the mailing list, those living in the Hale area did not receive a list. More are in the making and will be available soon.

Mrs. Dooley states that 6,661 envelopes were mailed. One-half the funds received remain in Iosco and are used for care, treatment and rehabilitation of crippled children and adults.

The seal for 1965 features the white stylized lily, official emblem of the Easter Seal Society, against an azure blue background. A wheel of crutches painted in black surrounds the lily. The legend in white across the lower edge of the seal reads, "Easter Seals" with the date in black.

Lily pins were given to each helper present reports Mrs. Florence Mann, publicity chairman for the campaign.

### $88,233.42 SALES TAX COLLECTED IN JANUARY

Sales tax collections in Iosco amounted to $88,233.42 during January, according to a report this week from the Michigan Department of Revenue.

With 500 returns filed, a breakdown was as follows: Building materials, $8,119; general merchandise, $3,962; food, $26,677; automotive, $21,978; apparel, $3,379; furniture, $5,995; miscellaneous retail, $8,130.

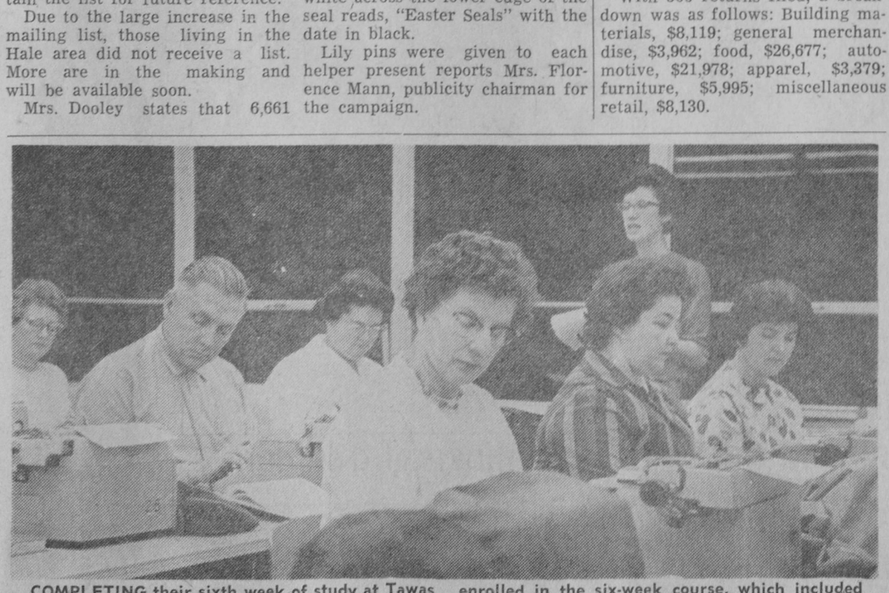
### Two Hurt in US-23 Crash

Two persons were injured Thursday morning in a crash near Singing Bridge, US-23 at Turner Road, and were treated at Tawas Hospital. Virginia Lutz, 25, Turner, received a laceration to the head and Clarence T. Robarge, 49, Rogers City, sustained several fractured ribs.

Investigating state police said that the Lutz car pulled in front of Robarge.

### SENATOR RICHARDSON HERE MARCH 15

Sen. Robert Richardson Jr. will make his next visit here Monday, March 15, and will be at the office of George Prescott, Iosco County clerk. Mr. Richardson will meet with citizens from 1:30-3:30 p. m. and will attempt to work out any problems which may arise.



COMPLETING their sixth week of study at Tawas Area High School Monday night were members of the adult beginning typing class. Part of the class is shown above with Miss Grace Asplund, instructor, standing at right. Some 20 persons enrolled in the six-week course, which included six members of an advanced class. A second advanced class is now being considered for those persons who have completed initial instruction.—Tawas Herald Photo.

## Run-Off Triggered by Mild Weather

Spring arrived early in this section of Northeastern Michigan—for a few days, at least.

While the central and southern area of Eastern Michigan was experiencing snow last Friday starting on a line below Bay City, the Iosco area was hit by heavy rain Thursday night and Friday morning.

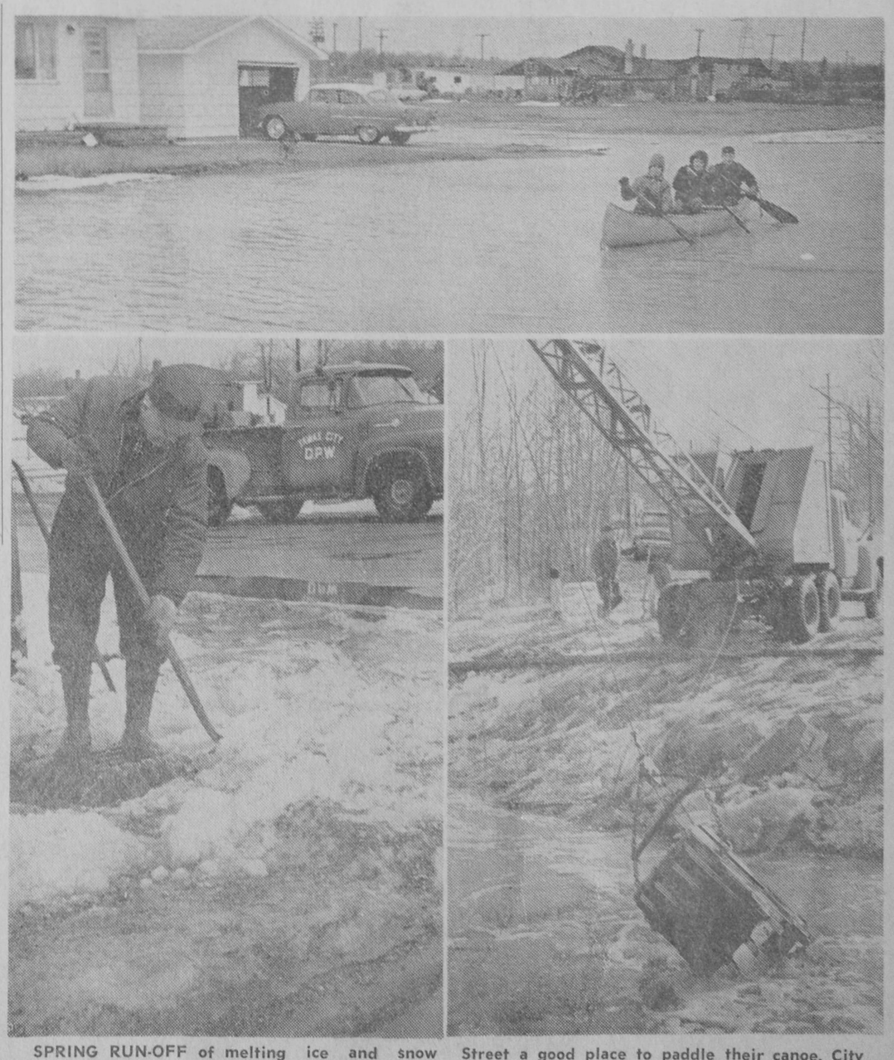
As a result, creeks and rivers of the area were at flood level and many streets of the Tawases were covered with water as storm sewers had not thawed out as yet and the water could not be carried away.

Department of Public Works crews of Tawas City spent most of Thursday pumping out catch basins in an effort to remove ice. All street work stopped in late afternoon when ice began to break up in Dead Creek.

By Friday noon, an ice jam below the Meadow Road bridge had water of Dead Creek backed up to highway level. Ice jams soon plugged the creek at the Detroit and Mackinac bridge and water backed up to a depth of four feet.

The DPW dragline was pressed into service and jams were untangled at the bridge and near the J. F. Mark residence. Ice had cleared the creek by 5:00 p. m. and, although water is still above normal, the only evidence of flood conditions remaining are large pieces of ice in low areas.

A large crack is reported in a thick shelf of ice covering Tawas Bay, but this is not expected to break up for a week or two.



SPRING RUN-OFF of melting ice and snow started early this year, as evidenced by these pictures snapped last Friday and Saturday. In the top photo, Michael Ulman, Steven Burch and Daniel Gardiner found Fourth Avenue at First Street a good place to paddle their canoe. City Foreman Arthur Wegner is shown at bottom left chipping ice away from a catch basin. At right, the DPW dragline is being used to free an ice jam in Dead Creek.—Tawas Herald Photos.

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 all.

In Michigan Vacationland
THE TAWAS HERALD
Iosco County-Gypsum Producing Center of the Nation
PUBLISHED WEEKLY AT TAWAS CITY, MICHIGAN
Second Class Postage Paid at Tawas City, Michigan
NATIONAL EDITORIAL ASSOCIATION 1965 SUSTAINING MEMBER
MICHIGAN PRESS ASSOCIATION
N. E. and W. N. THORNTON, Publishers

# Lower Hemlock

Mr. and Mrs. Harold Busch are the parents of a daughter, born at Tawas Hospital.

Friends of Paul Anschuetz are pleased to know he is feeling much better. He is at Tawas Hospital.

Mrs. May Laidlaw returned to her home last Sunday from Saginaw where she visited the Harry McLeans.

The Herbert Propers have sold their home on the Emil Seiloff Road and moved to Grand Rapids where he is employed.

The Clarence Fowlers and daughter, Marian, of Bay City were week-end houseguests of the George Biggs.

Mrs. Harold Coates, her two children and Mrs. Walter Miller were Saturday callers at the Henry Schatz home.

Mrs. August Lorenz, Mrs. Lawrence Ball, Mrs. Henry Schatz, Mrs. Walter Miller and Mrs. Glenn McLeod attended the Farm Bureau Women's meeting at the Earl Stone home in Burleigh Township Wednesday.

Mr. and Mrs. Michael Blust and baby of Lansing were week-end visitors at the Michael Blust Sr. home.

The Howard Hofacer and William Glidden families of Oscoda, Mr. and Mrs. Kenneth Frank were Sunday visitors at the Harold Anschuetz home.

Mr. and Mrs. Victor Bouchard spent Tuesday afternoon at the Walter Anschuetz home in Tawas City.

Sunday of last week, Mr. and Mrs. Thomas Muchow of Sodus Point, New York; Mr. and Mrs. Clarence Fowler and Marian, Bay City; the Billie Biggs, Midland; the Wayne and Ervin Biggs families were dinner guests of Mr. and Mrs. George Biggs. They celebrated Mrs. Fowler's birthday anniversary.

Fred Pfahl of Grant Township, the Austin Allens of McIvor, Kirk Wendt and Mrs. Ruth Albertson of Tawas City and the Waldo Currys were callers at the John Katterman Sr. home during the week-end.

Mr. and Mrs. Marvin Curry and daughters were Sunday dinner guests of the Clarence Currys.

Word has been received of the death of May King in January. She lived on the Hemlock Road many years ago.

The Austin Allens and Arthur Allens have been notified of the illness of their brother, Charles Allen of West Allis, Wisconsin.

Last week-end, the Richard Reinke family of Bay City visited the Victor Bouchards.

Mr. and Mrs. John Mason (nee Elaine Reinke) of St. Johns were week-end visitors of her parents, the Joseph Reinkes.

Mr. and Mrs. James Brooks of East Tawas visited the Arnold Anschuetzes Sunday.

# 11 Local Churches Represented at World Day of Prayer

Women from 11 Protestant churches of the area gathered at Wilber Methodist Church Friday, March 5, for the annual World Day of Prayer service. The program, which is sponsored nationally by the United Church Women of the National Council of Churches and which is worldwide in scope, had for its theme, "What Doth the Lord Require."

The author of this year's service is Mrs. Jesse Jai McNeil. As an active member of the United Church Women, she has served as a national vice president and is the new chairman of the National World Day of Prayer committee. Her husband, an author and minister, is now a professor in an American Baptist seminary in California. The McNeils have four children.

Miss Edna Otis was the general chairman of this year's observance. Pastor of the host church, the Rev. Stephen Meeks, delivered the call to worship and the pianist for the service was Mrs. John Newberry. Miss Linda Cross sang "How Great Thou Art," accompanied by Miss Margery Cross. The message, "And Walk Humbly With Thy God," was delivered by Bernestyne Cozadd of East Tawas.

Others participating were Mrs. Edgar Higgins, Grace Lutheran Church; Mrs. Ralph Western, Christ Episcopal; Mrs. Alden Phelps, East Tawas Methodist Church; Mrs. George Krish, Assembly of God; Mrs. Raymond LeViere, East Tawas Baptist; Mrs. Gale Mudge, Reorganized Church of Jesus Christ of Latter-day Saints; Mrs. Lawrence Clements, Tawas City Baptist Church; Mrs. Byron Mark, Tawas City Methodist; Mrs. Ernest Nash, Alabaster Community Church; Mrs. Victor Herriman, Hemlock Road Baptist, and Mrs. John Phillips, Wilber Methodist.

Following the service, the large group of women enjoyed a fellowship hour in the church dining room where refreshments were served by hostesses of Wilber church. Miss Otis was honored by the group on her birthday, an event of the day.

Looking Backward—

# Tawas City Council Considers Purchase of New Fire Engine

March 10, 1905—Mayor N. C. Hartingh and Dr. Charles Wakeman are at Saginaw this week inspecting a steam fire engine which the council has under consideration for purchase. Mayor Hartingh will report on whether such an engine will be practical for the city.

* *

Fred W. Latham has been appointed postmaster at Edson to succeed Capt. E. M. Raymond, who retired.

* *

Mrs. G. E. Shaw is visiting her daughter at Grand Rapids.

* *

Charles Tanner, well - known wholesale groceryman of Bay City, was a business visitor in the city several days last week.

* *

Dr. W. C. Gibson has moved to Millersburg where he will establish his office.

* *

Mrs. F. E. Dease is visiting her mother, Mrs. Porter, at Rose City.

* *

About 15 fishermen lost their shanties Friday when a gale broke up the ice field outside Tawas Point. "Fishville" has been very popular this winter and a large quantity of trout has been brought in each night.

* *

Joseph Webb of the firm of Webb, Emele and Backus, brokers, of Baker City, Oregon, is a guest of his brother, Ephraim Webb of Tawas Township.

* *

Capt. and Mrs. Joseph H. Wilson, pioneer Tawas City residents, left Saturday for Pinconning where they will make their home with their daughter.

* *

About 5,000,000 feet of logs have been decked in Featherstone mill yard at Hale during the past two months.

* *

David Cooper is running the saw at the Armstrong mill at Whittemore.

* *

Charles Tichener of South Branch was a business visitor here Friday.

* *

Thomas Spooner has established an American Express office at Whittemore.

* *

William Esmond of Hale spent Wednesday and Thursday in the city on business.

---

March 8, 1940—James Leslie announced Thursday that his hardware and builders supply store in the Prescott Building was nearly ready for business. In addition to an extensive remodeling of the store building, Mr. Leslie has constructed a grain elevator along the railroad siding on the property.

* *

Mr. and Mrs. M. A. Sommerfield and Mrs. Ervin Ulman were at Ann Arbor last week.

* *

Herbert Cox, student at Saginaw Business College, spent the week-end at his home here.

* *

Wallace Boldt of Detroit is spending a few days with his parents at East Tawas.

* *

John Webb and Robert Buck of Hale are attending the Methodist convention at Flint this week.

* *

Arthur Johnson of Whittemore returned Wednesday from a visit with relatives at Zion, Illinois.

* *

A concert by the Tawas City High School band will be given Tuesday evening in the new school auditorium.

---

March 10, 1955—The Tawas City Council Monday night authorized the hiring of Fred Swartz as city bookkeeper to work with City Clerk Albert Buch. Mr. Swartz was at one time cashier of the Tawas City Bank of Ealy, McKay and Company and was later employed for several years by a Detroit banking firm and is well qualified for the work.

* *

Mr. and Mrs. Arthur Bartlett are at Detroit this week.

* *

More than 150 people attended the seventh annual Iosco Picnic held February 2 at Bradenton, Florida.

Davidson - Rose, Incorporated, have been awarded the contract for constructing the county building at Harrisville.

* *

Mr. and Mrs. Ralph Meyers left Thursday for Detroit where they will spend several days.

* *

Eugene Allen of Flint is visiting his mother, Mrs. John Allen, at Whittemore.

* *

Mrs. Gerald Wyatt of Hale is visiting her parents in Florida.

---

## Men's Club to Sponsor Father-Son Banquet

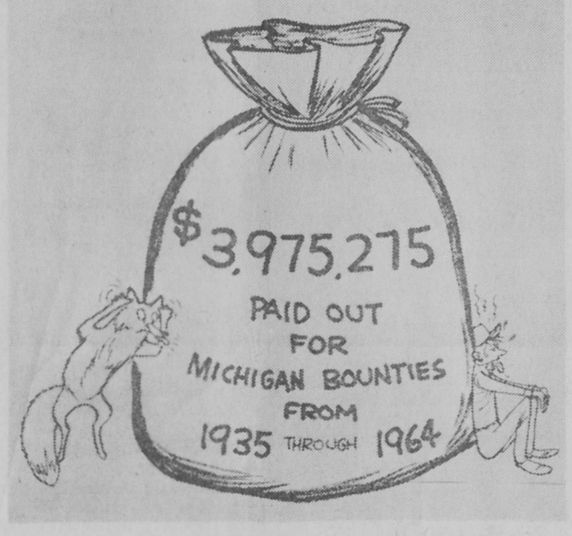
Methodist Men's Club will sponsor a father-son banquet Friday, March 19, 6:30 p. m., at the East Tawas Methodist Church. Ladies of the WSCS will serve the meal. Russell Beck of Bay City, district lay leader and president of an industry, will address the group.

---

## 'Christian Witnessing' Zion P-TL Program Title

"Christian Witnessing" is the program title for the Thursday, March 11, meeting of Zion Lutheran Parent-Teacher League. Members are to assemble at the school at 7:30 p. m.

## THE MICHIGAN BOUNTY SYSTEM




MICHIGAN DEPARTMENT OF CONSERVATION has recommended that the bounty system of predator control be discontinued because fox, coyotes and bobcats are not causing and have never been responsible for lowering population of pheasants, rabbits or ruffed grouse or other small game species. Bounties have not reduced or apparently never influenced the number of animals on which bounties are paid. Even if the bounty system controlled predators, which it does not, it would be an expensive and inefficient method to use. Canceled checks from the game and fish protection fund show the hunters and fishermen have spent $3,975,275 on bounties since 1935. Foxes alone cost $184,585 in 1964, a record for bounty expenditures. Bobcats and fox are both excellent game animals and many people consider hunting them to be the finest of sport. These animals are definitely an asset on Michigan's recreational ledger and it seems ridiculous to pay bounties on game.

## Christian Science

**Christian Science Society**

919 East Bay Street, East Tawas. Sunday Service, 11:00 a. m.; Sunday School, 11:00 a. m.; second Wednesday Service, 8:00 p. m. September to July. The Reading Room, located in the church building, is open second Wednesday, 2:00-6:00 p. m., September to July.

THE BIBLE SPEAKS TO YOU

SUNDAYS
9:30 A. M.
WIOS - 1480 kc
9:45 A. M.
CKLW - 800 kc
New Christian Science Radio Series

The parable of the prodigal son is featured in this week's Bible lesson on "Substance" to be read in Christian Science churches Sunday. Rejoicing to see his son's return, the father said: "For this my son was dead, and is alive again; he was lost, and is found" (Luke 15).

How everyone must eventually find the "substance" of his own life is brought out in the Christian Science textbook: "It is only by acknowledging the supremacy of Spirit, which annuls the claims of matter, that mortals can lay off mortality and find the indissoluble spiritual link which establishes man forever in the divine likeness, inseparable from his creator" (Science and Health with Key to the Scriptures, by Mary Baker Eddy, p. 491).

---

Subscribe Now! The Tawas Herald is still only $2 a year in Iosco.

## Racial Problems Topic at Ladies Aid Meeting

"The Christians' Views Toward The Racial Problem" was the program topic selected by the Rev. Walter Pieper for the March 4 meeting of Zion Lutheran Ladies Aid, Tawas City. Devotions were read by Mrs. Delbert Albertson.

During the business session, Lenten self-denial canisters were distributed. Funds received will be forwarded to the Children's Home, Bay City. Mrs. Robert Short and Mrs. Leonard Hosbach are to serve on visiting the sick committee. Sewing circle members are to meet with Mrs. Hosbach Wednesday, March 10.

Hostesses for the evening were Mrs. Arthur Wendt, Mrs. Robert Alda and Mrs. Anna Kasischke.

---

## Lenten Church Services Announced by Pastor

The Rev. Arthur R. Parkin has announced the following schedule of Lenten services for Whittemore and Hale Methodist Churches:

Wednesday, March 10: Pot-luck supper, 6:30 p. m., Hale, the Rev. Arthur Howard, pastor of Bay City First Methodist Church, speaker.

Wednesday, March 17: Pot-luck supper, 6:30 p. m., Whittemore, Russell Beck, executive secretary, Detroit conference board of lay activities and Methodist men, speaker.

Speakers are slated for 7:30 p. m. each evening following the meal.

## Project Plans Told at Tawas City WSCS Meet

Mrs. Reynold Mick presented devotions and the program based on the theme, "Inner Life Through Prayer," at the March 4 meeting of Tawas City Methodist WSCS.

Members voted to purchase two new pews during the business session. Partial plans for a mother-daughter banquet to be held in May were discussed. WSCS will assist the Ruth Circle with its project for Mt. Pleasant State Home. Members are planning to attend a Day's Apart meeting at Glennie Methodist Church April 5. Theme of this event is "Be Still And Know Thy Heart." A fellowship Lenten supper is scheduled for March 14, 6 o'clock, at memorial hall.

Tuna salad, wafers and cake were served to 22 by Mrs. Nelson Ulman, Mrs. Earl Davis and Mrs. Roland Rabideau. Table decorations were carried out in St. Patrick's Day motif. Mrs. Albert Conklin furnished the dime cake.

NATURAL GAS INSTALLATIONS
Also
CONVERSION BURNERS
COLEMAN — THERMOFLO
WEIL-McLAIN and
AMERICAN STANDARD
BOILERS
We SERVICE what We SELL!
PROCTOR HEATING
John J. Proctor
355 Monument Road East Tawas
Phone 362-5023 35-tfb

## IMPORTANT NOTICE

RELATIVE TO

## DELINQUENT TAXES

Because advertising must necessarily be made up several months in advance in order to get in the printer's hands, several descriptions listed in the Iosco County list on which taxes have been paid, are now appearing in list of delinquent tax lands for sale now appearing in the Oscoda Press.

**IF YOUR TAXES HAVE BEEN PAID YOUR LAND CANNOT BE SOLD IN THE MAY 5 TAX SALE.**

*If you have not paid your taxes and land is listed for sale, you may pay anytime up until May 4.*

We shall be glad to answer any other questions you may have about the Tax Sale here at the Treasurer's office.

GRACE L. MILLER
Iosco County Treasurer

LIFE INSURANCE - HEALTH INSURANCE
ANNUITIES - GROUP INSURANCE - GROUP PENSIONS
LEROY VILLENEUVE
AGENT
Residence: 827 Newman St.
East Tawas, Michigan
Phone: 362-2741
THE PRUDENTIAL
Insurance Co. of America

HENRY OATES BUILDING CONTRACTOR
Phone FOrest 2-2440
2645 South US-23
Tawas City, Mich.

MOFFATT FUNERAL HOME

24-HOUR AMBULANCE SERVICE
Call East Tawas 362-3423
400 W. State Street East Tawas

Mercury sales are up 95%*...
it's perfectly obvious why...isn't it?

15 models that will spoil you with luxury—
from $2799 to $3631
Awarded year's top honor CAR LIFE 1965
Mercury
now in the Lincoln Continental tradition
LMDA
COME TAKE A CLOSER LOOK TODAY—AT YOUR MERCURY DEALER'S!
INGLIS FORD SALES
401 LAKE STREET
TAWAS CITY, MICH.

## REAL ESTATE TRANSFERS

Fred Wright and wife to Blanche B. Wheeler, Lot 19 of Tawas Lake Park.

Carleton A. Davies and wife to Ben Karbowski and wife, Southerly ½ of Lot 60, Luce and McKay's Indian Waters.

Victor B. Kilburn and wife et al to Ralph Hayes and wife, Lot 48 of VanEttan East Shores.

Chester O. Bielby and wife to Albert W. Allender and wife, Parcels in Plainfield Township.

Hallmark Homes, Incorporated, to Norman S. Amidon and wife, Lot 25 of Werth's Addition to East Tawas.

Harry S. Krueger and wife to Patrick McClean and wife, Lot 13, Block 2 of Porterfield's Addition to Tawas City.

Clair A. Nash and wife to James R. Randall and wife, Lot 12, Block 12, Plan of Village of East Tawas.

Albert E. Spear and wife to Clyde B. Everly and wife, Parcel in SW¼ of SW¼ of Section 20, T23N R7E.

Albert E. Spear and wife to Rose Treat, Parcel in SW¼ of Section 20, T23N R7E.

Albert E. Spear and wife to Rose Treat, Parcel in SW¼ of Section 20, T23N R7E.

Hildreth Lukes to Freda J. Spear, Part of Lot 88 of Lake Huron Beach.

Glen P. Sabin and wife to Frank Strzelecki and wife, Lot 43, Supervisors Plat of Merchantville.

Alta G. Bassett to Anna Mae J. Corner, Lot 42 of "The Pines."

Edith E. Enyder and wife to Walter L. Carbary and wife, Lot 23 of Luce and McKay's Indian Waters.

Russell Richardson and wife to Leland H. Carter and wife, Lot 5, Block 2, Wade's Plat of Sand Lake and Part of Lot 1 of Section 3, T22N R6E.

Kenneth Truman Kelley and wife to Phillip L. Jenkins and wife, Lots 18, 19, 20 of Supervisors Plat of Vernon E. Rix.

Gerald E. Stadler and wife to Bernard P. Miller and wife, Lot 15, Plat of Long Lake.

Fred L. Moore and wife et al to Wilfred Reaume and wife, N½ of NE¼ and N½ of S½ of NE¼ of Section 27, T21N R5E.

Lester E. Rosenkrans and wife to Lester E. Rosenkrans and wife, Lot 1 of Sand Lake Heights Subdivision.

Robert H. Allen to Robert H. Allen and wife, Part of NW¼ of NW¼ of Section 31, T23N R7E.

Robert H. Allen to Robert H. Allen and wife, Parcel in Section 31, T23N R7E.

Raymond J. Young and wife to Carl E. Zander and wife, S½ of NW¼ of Section 36, T24N R5E.

Jennie M. Klackiewicz to Roy A. Humpert and wife, Lot 22, Block 2 of Gohm's Subdivision.

John Bazzo and wife to John A. Bazzo and wife, Part of Lots 16 and 17 of Krug's Woodland Park.

Harry W. Leman and wife to Alvin L. Wiard and wife et al, Parcel in Government Lot 1 of Section 22, T24N R9E.

Marion S. Wiard to Alvin L. Wiard, Parcel in Government Lot 1 of Section 22, T24N R9E.

Willa Mae Williams to Gustave G. Fleming and wife, Lots 7 and 8, Block 55, Trustees Addition to City of East Tawas.

Pearl H. Ross to Virginia Tromieur, Lots 14, 16, 18, 20, AuSable Point Beach No. 1.

Virginia Tromieur to Roy A. Doerr and wife, Lots 14, 16, 18, 20, AuSable Point Beach No. 1.

Henry W. DeVries and wife to Merton Bissonette and wife et al, Lot 183 of Seven Mile Hill Subdivision No. 2.

Lloyd G. McKay and wife to Truman Barbier Jr. and wife, Lots 1, 2, 3, Supervisors Plat of North Tawas Centre No. 1.

Carl B. Babcock to William Borosch and wife, Lot 33 of Tawas Lake Park.

William Borosch and wife to Carl B. Babcock Sr., Lot 34 of Tawas Lake Park.

Raymond LaBelle and wife to Millard Peck and wife, Lot 1, Part of Lot 2, Block 4, Map of P. Hazen's Addition to Tawas City.

Felix Wasilewski to Joseph A. Wasilewski, S½ of NE¼ of Section 11, T21N R5E.

Joseph C. Heenan and wife et al to Ronald E. Wachtmeister and wife, N½ of NW¼ of Section 7, T22N R9E.

## Allen J. Paulson Re-elected to Head Iosco Sportsmen

Allen J. Paulson of East Tawas was re-elected recently to his second term as president of Iosco Sportsmen's Club. Regular meeting date for the membership is the first Wednesday of each month.

Other officers elected for 1965 were Henry Slykhouse, vice president; Everett W. Parrott, secretary; Roy Christian, treasurer.

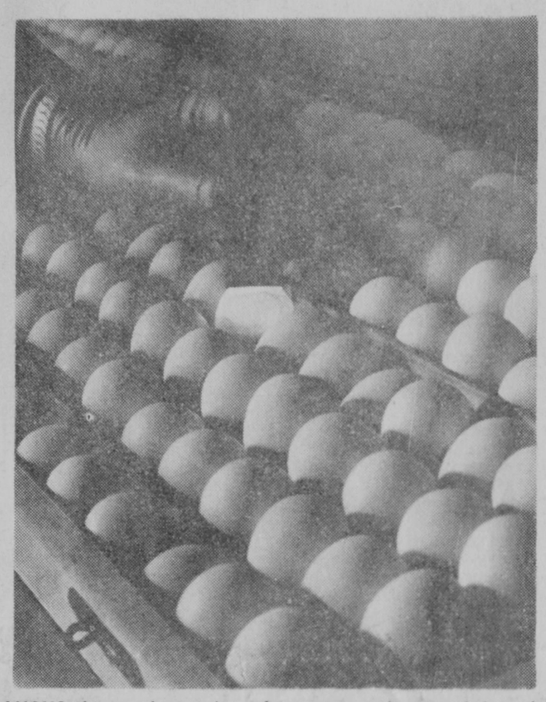
A new small-bore rifle and pistol range, constructed last fall at the clubhouse located east of the East Tawas city limit on US-23, will be used for the first time this spring. The club's rifle range at the Tawas City Dump off Monument Road, open to the public, is to be improved this spring.

One of the club's principal projects this year is to promote passage of a new Michigan law which would establish a limit on setting commercial fishing nets at a minimum of 14 feet in water depth or one-quarter mile off any shore line of Lake Huron during the months of May through October. At present, there is no minimum depth and nets may be set to the edge of the shore line.

"Members of the board of directors seek to expand membership with the many additional activities planned for this year," said Paulson.

Organization of an auxiliary was discussed last Wednesday night with a representative of the Michigan United Conservation Clubs. It was decided to organize such a group at the April 7 meeting.

THE PROCEDURE for permanent immunization against measles is simple—one visit to the doctor, one injection. More than 6,000,000 children have received live-virus measles vaccine since it was licensed in 1963. It is estimated that about 20,000,000 children in this country still have not been immunized and are susceptible to the measles outbreaks which normally occur during the first five months of the year.



AMONG the measles vaccine safety tests are those carried out in embryonated eggs inoculated via the yolk sac and allantoic cavity. Here, six-day-old eggs are candled to make sure the embryos are living. The embryos are later removed and infected with measles virus. Records are kept on the source of each egg.

*Urge Immunization of Children—*

# Local Medical Society in 'War' Against Measles

"Science has done its part, now it's up to the parents to rid themselves of the misleading notion that measles is a harmless disease."

With this warning, an intensive campaign for immunization against measles was announced by Kent A. Alcorn, M. D., president of the Bay-Arenac-Iosco Medical Society.

In reminding parents of the dangers of measles, the medical society is joining in the state-wide drive launched against the disease by the Michigan State Medical Society.

Oliver B. McGillicuddy, M. D., president of the Michigan State Medical Society, said the campaign, which will run throughout the month of March and continue to mid-April, will emphasize the importance of immunizing all children between the ages of nine months and 15 years against measles, except those who have had measles or have been previously vaccinated with the live-virus vaccine.

In announcing the state-wide educational effort, Dr. McGillicuddy revealed that, while measles occur throughout the year, the number of cases reported grows progressively worse during the spring months, with a peak usually occurring during May.

Contrary to popular belief, Dr. McGillicuddy pointed out, the number of deaths resulting from measles has been higher than those from polio through the years and, of course, is even more so now that polio immunization has become widespread. In fact, he added, just measles deaths alone in 1963 far exceeded the total number of actual cases of polio reported for that year.

In Michigan, he explained, 48,752 cases of measles were reported during 1963 and more than 30,000 were reported in 1964.

He disclosed that, based on United States Public Health Service estimates, only about 10 percent of all measles cases are reported, so these figures would in all probability be significantly higher if all cases were reported in the state.

Dr. McGillicuddy also revealed that 27 children died in Michigan in 1963 and 11 in 1964 as a result of measles. By contrast, he said only one death has occurred as a result of polio in the state over the past four years.

"This is a highly invasive disease," he said, "and now it's completely preventable. It is estimated that between 90-95 percent of the population will have measles before reaching adulthood. Even so, only six million children in the United States have been vaccinated since the Enders live-virus vaccine was made available in March 1963.

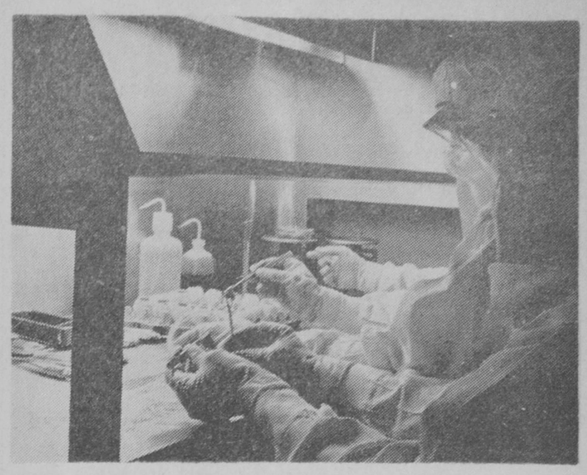
"There are still 20 million susceptibles," he said, "with the birth rates adding about four million more every year."

Two kinds of vaccines are actually available, it was explained. There is the live-virus type, which is a weakened measles virus producing what is believed to be permanent immunity with a single injection, and a killed-virus preparation, requiring booster shots at stated intervals.

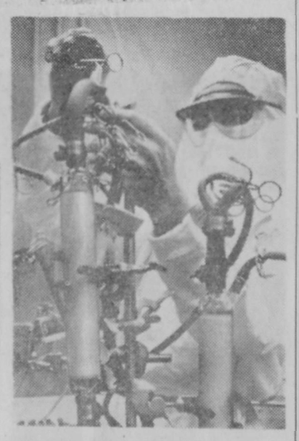
In the newest development affecting mass immunization plans, it was recently announced that gamma globulin, a protective substance obtained from human blood serum, was no longer necessary in the routine administration of the live-virus vaccine.

This precaution, originally advocated to minimize possible vaccine reactions such as fever and perhaps mild rash, was withdrawn as a result of good field results over the past 20 months. Of the six million children vaccinated, one million were given the vaccine without gamma globulin and suffered no untoward effects.

In alerting parents to the measles threat, Dr. McGillicuddy explained that the Michigan State Medical Society was participating in a nationwide effort to eradicate the disease. Private and governmental agencies, including the American Medical Association, the American Academy of Pediatrics, the American Academy of General Practice and the United States Public Health Service, are urging parents to consult their doctors about measles vaccination.



REMOVING chick embryos from eggs under a sterile hood, this laboratory technician is mincing, washing embryos to attain individual cells. About 80 percent of the cells are infected with measles virus, thus initiating the preliminary growth phase.



IN CLARIFYING measles vaccine, the fluids are passed under pressure through filters which remove cellular material; then through an ice bath to prevent fluids from warming up.

IN THE SERVICE—

## Marine Pvt. Walt in Pacific Training

Marine Private Kenneth N. Walt, son of Mr. and Mrs. Ted N. Walt of East Tawas, is participating February 23-March 12 in a major fleet training operation called "Silver Lance" off the coast of California while serving with the seventh motor transport battalions, first marine division, Camp Pendleton, California.

The operation, under the direction of the commander of the first fleet, is providing extensive training in every facet of naval and emphibious warfare. Participating units are receiving training in strike, anti-submarine, mine and countermine, anti-air and electronic warfare.

"Silver Lance" involves more than 60 ships and 50,000 navy and marine corps personnel.

During the operation, the battalion will provide transportation for the sea assault force after it has landed ashore. This unit is capable of providing transportation for the assault elements of two infantry battalions.

Larry Wells, son of Mr. and Mrs. Henry J. Wells, Hale, was promoted to sergeant February 15 in Germany, while assigned to the 35th artillery.

The sergeant, who is serving with headquarters battery of the artillery's third battalion, entered the United States Army in September 1962 and received basic training at Fort Knox, Kentucky.

The 22-year-old soldier is a 1961 graduate of Hale Area High School.


*success hasn't gone to its price!*

**best combination of luxury and economy you can buy**

**CHEVROLET BEL AIR 6**

*It's our in-between-priced full-size Chevrolet with deep-twist carpeting; luxurious pattern cloth upholstery trimmed in soft vinyl; and a Turbo-Thrift Six to make the most of its Jet-smooth ride. Low in cost, easy on fuel—yet this spirited Six gives you quick pickups and all the smooth dependable power a car needs. Just come try it and see!*

You can actually buy this fine full-sized car for slightly more than many intermediate-sized models of other makes—and even for less than some of them! So why settle for a smaller car that can't begin to offer all of the value and satisfaction you get in this Chevrolet Bel Air. Come look it over. See how much more you get for what you pay!

CHEVROLET

*Drive something really new—discover the difference at your Chevrolet dealer's*

**Chevrolet · Chevelle · Chevy II · Corvair · Corvette**

218367

**McKAY SALES COMPANY**

325 LAKE STREET TAWAS CITY FOrest 2-3404



**CHANGE TO GAS HEAT NOW AND GET 10,000 TOP VALUE GIFT STAMPS FREE!!**

If you're not yet heating with Gas, do it now and get 10,000 Top Value Gift Stamps free!

You'll save up to one-third on your heating bills by switching to natural Gas. A Gas conversion unit can be installed in practically any furnace in about 4 hours. And consider these important points: You'll have no fuel storage problems, no fuel tanks to be filled. You won't be at the mercy of delayed fuel deliveries due to wind, rain, snow or sleet because there's always Gas in the underground pipes. Gas is always there to serve you.

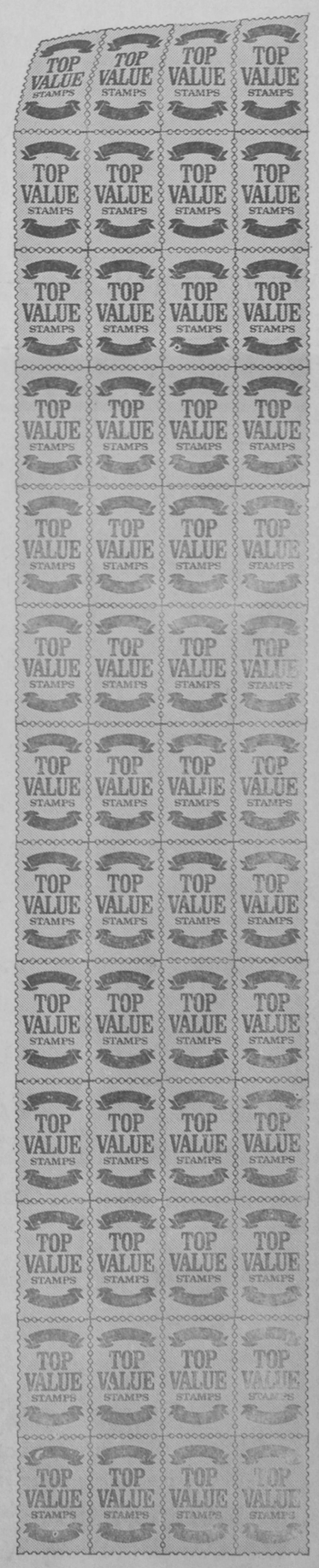
And Gas is *clean.* It gives a uniform floor-to-ceiling temperature throughout the entire house. Just set the thermostat for the temperature you want . . . then forget it. It's that simple.

Change to Gas heating by May 1st, and get 10,000 Top Value Gift Stamps FREE! See your heating contractor to arrange for conversion to Gas, then call us for your stamps. Just phone 362-4458.

This offer good only in the areas we serve in the following counties: Alcona, Alpena, Antrim, Charlevoix, Crawford, Emmet, Iosco, Kalkaska, Ogemaw, Otsego, and Roscommon.

LIVE MODERN . . . FOR LESS . . . WITH GAS

MICHIGAN CONSOLIDATED GAS COMPANY



THE TAWAS HERALD

# Social

## Tawas Area P-TA to Elect Some Officers

Mother vice president, treasurer and father vice president will be elected at the March 15 meeting of Tawas Area Parent-Teacher Association. Commencing with coffee hour at 7:30 p. m. at Tawas Area High School, the business meeting will start at 8 o'clock.

For the first part of the program, Mrs. Eleanor Cooke will speak on the kindergarten program in the area school, why we have kindergarten and what the course does for children mentally, physically, socially and emotionally. William Tracy, Iosco County superintendent of schools, will explain the impact of the new society program on education and how the new federal and state legislation affects Tawas Area.

A question and answer period will follow.

## Garden Club Enjoyed Bird Talk and Slide Show

Eighteen members of East Tawas Junior Garden Club enjoyed a talk and slides on birds well known in the community by Mrs. Paul Harvey Saturday morning, March 6, at the home of Mrs. Lewis Besancon. Mrs. Harvey related how members of the Audubon Society of Michigan are placing bluebird houses along fence posts in an attempt to encourage these colorful birds to nest in the area.

Mrs. Marlin Eaton and daughter, Christy, acted as hostesses and served fruit punch and cookies.

## 21 Attend Meeting of TC Garden Club

Twenty-one members of Tawas City Garden Club were guests of Mrs. John McCormick Tuesday afternoon, March 2. Mrs. Donald MacDonald presided at the business meeting and various committees presented reports.

A conservation report by Mrs. T. J. Smith, chairman, told of wild life week, litter bugs and of the many Michigan lakes and streams having the same names. Mrs. Harry Rollin gave an interesting account of birds and Mrs. P. N. Thornton, civic chairman, reported on club projects. Mrs. McCormick, club historian, has completed a scrapbook and members were pleased with it.

Papers on fences and garden accessories were interestingly related by Mrs. MacDonald and Mrs. George Liske.

Cupcakes, cookies, tea and coffee were served by Mrs. McCormick, assisted by Mrs. Richard Erspamer and Mrs. Marvin Flurry. Mrs. Charles VanHorn, program chairman, stated that the next meeting, to be at Mrs. Harry Cross' home, is scheduled for April 6.

## To Present Program on Antiques at Club Meet

Mrs. Caryl Ives will present a program on antiques at the March 10 meeting of Twentieth Century Club. Members are to assemble at Tawas Area High School. Roll call will be my favorite hobby.

Hostesses will be Mrs. Donald MacDonald, Mrs. Walter Laidlaw and Mrs. A. J. Sevener.

## Plans Summer Wedding

The engagement of Marjorie Sue Brunson of Londo Lake, Hale, to Duane (Dewey) Johnson, also of Hale, has been announced by her parents, Mr. and Mrs. Leon Brunson. The prospective bridegroom is the son of Mr. and Mrs. Phillip Johnson of Hale.

The bride-elect is a senior at Hale Area School. Her fiance is a 1963 graduate of Hale Area School and is employed at Hale Lumber Company.

A summer wedding is being planned.

## Senior Citizens to Meet on St. Patrick's Day

St. Patrick's Day, March 17, Tawas Senior Citizens Group is staging a pot-luck dinner and program at VFW Post Home, Tawas City. Hours of the event are from 11:00 a. m.-4:30 p. m. and individuals are to bring table service.

During the day, contests and games will be played, door prizes awarded and prizes given for comic costume, best waltz, folk dance, Irish song. For those not wearing the green, a penalty will be charged.

## TC OES to Observe Obligation Night

Obligation night will be observed by Tawas City Chapter No. 303, Order of the Eastern Star, Tuesday, March 16. The regular meeting begins at 8:00 p. m.

## Alabaster Church Will Show Teen-Age Movie

A 65-minute gospel film, "Seventeen," will be presented Saturday evening, March 13, at Alabaster Community Church. This interesting, young persons' film will be shown at 7:30 p. m.

BRIDGE COVERS—Petite borders, China rose, pastel yellow and pink. 35c each. Also matching napkins. The Tawas Herald, 408 Lake Street, Tawas City 362-3487.

# About PEOPLE YOU KNOW

## Tawas City

Sunday, Mr. and Mrs. Maurice Lorenz of East Tawas, Mr. and Mrs. Floyd Lossing surprised their mother, Mrs. Rose Hartman, on her birthday. Birthday cake and ice cream were served.

Patrick Reinke and David Lorenz were at Oscoda Sunday.

Mr. and Mrs. Melvin Brown returned last Wednesday from a Florida vacation.

Mr. and Mrs. Andrew Anschuetz have returned from their Florida vacation.

Miss Georgia Mallon of Ann Arbor spent the week-end with her parents, Mr. and Mrs. William Mallon.

Mr. and Mrs. Walter Becker and son, Paul, were business visitors in Alpena Monday.

Kirk Wendt of Flint spent the week-end at his home.

Henry Neumann is a patient at Mercy Hospital, Bay City.

Mr. and Mrs. John Lansky left Friday for a vacation in Florida.

County Treasurer Grace L. Miller returned last week after a month's vacation in Florida.

Mr. and Mrs. James Rapp and two children of Bay City were Sunday guests of his parents, Mr. and Mrs. William Rapp.

## East Tawas

Harold Staudacher and son, Kent, of Flint were Sunday guests of Mrs. Johanna Staudacher.

Mr. and Mrs. Norman Merschel were at Big Rapids last week-end where they attended the Ferris State winter symphony band concert. The Merschels' son, Thomas, participated in the concert.

Mr. and Mrs. Lyle Mooney arrived home Friday evening from a five-week Florida vacation. While there, they visited their son, William, and family at Sarasota.

Mrs. Isabelle Follette of Birmingham is making her home with Mrs. Austin McGuire. Mrs. Follette is the former Isabelle Barron.

Marcia Lyon of Michigan State University, Lansing, and her fiance, John Hansen of University of Michigan, Ann Arbor, spent the week-end with Miss Lyon's parents, the William D. Lyons.

Mrs. D. L. Legg arrived Friday from spending the winter months at Alabama and Georgia. She was accompanied home by her daughter, Mrs. John Pinter, Mr. Pinter and baby. They will remain for a visit.

Mrs. Lewis Besancon left Tuesday to spend 10 days at the Detroit home of her daughter, Mrs. Fred Juergens. Mrs. Besancon will care for her grandchildren while the Juergens are away.

Mr. and Mrs. Laurie Frank enjoyed Sunday with her aunt and uncle, the Fred Wills, at Greenbush.

Wednesday and Thursday, Richard Lee and Richard Harwood attended a bankers school at Federal Reserve Bank, Detroit.

Sunday, Mr. and Mrs. Richard St. Martin visited Ernest Ziehl and Mrs. Ruth Rainsberger at St. Luke's Hospital, Saginaw.

## Tawas Hospital

**BIRTHS—**

Born to Mr. and Mrs. Francis Yanna, Tawas City, March 4, a girl, weight six pounds, 1½ ounces.

Born to Mr. and Mrs. Richard Nahgahgwon, Oscoda, March 3, a boy, weight eight pounds, six ounces.

Born to Mr. and Mrs. Michael Bilacic, AuGres, March 2, a girl, weight seven pounds, nine ounces.

**ADMITTANCES—**

Mrs. Helen Ulman, Mrs. Patricia Yanna, Tawas City; Mrs. Mary Lou Nahgahgwon, Oscoda; Mrs. Lois Bilacic, AuGres.

## VFW Auxiliary Sponsors White Elephant Sale

Iosco County VFW Auxiliary will sponsor a white elephant sale Thursday, March 11, from 10:00 a. m. to 5:00 p. m., at Myers Plumbing and Heating, East Tawas. Plans were finalized at the March 8 meeting of the organization. Mrs. Eleanor Konenski was initiated as a new member.

The mystery package was won by Mrs. Florence Shedenhelm and lunch was served by Mrs. Ruth Gauthier and Mrs. Frances Hill.

The March 22 session is slated for 8:00 p. m. at the post home.

## Hot Lunch Menus Listed for TA Elementary

The following hot lunch menus have been released for Tawas Area Elementary School:

Monday, March 15: Ham and scalloped potatoes, wax beans, peaches, bread, butter, milk.

Tuesday, March 16: Hamburger on bun, buttered corn, pineapple, olives or pickles, cheese, milk.

Wednesday, March 17: Vegetable soup, tuna or meat sandwich, cherry crisp, crackers, milk.

Thursday, March 18: Roast beef, gravy, mashed potatoes, carrots, apricots, bread, butter, milk.

Friday, March 19: Macaroni and cheese casserole, green beans, plums, bread, butter, milk.

Monday, March 22: Beef stew, applesauce, olives, bread, butter, milk, cheese.

Tuesday, March 23: Hot dog on bun, corn, peaches, pickles, milk.

Wednesday, March 24: Baked beans with bacon, carrots, apple crisp, bread, butter, milk.

Thursday, March 25: Roast turkey, gravy, mashed potatoes, peas, cookie, bread, butter, milk.

Friday, March 26: Tuna and noodle casserole, green beans, fruit cup, bread, butter, milk.

The fourth marking period ended Friday and students of Tawas Area Schools will receive their report cards this Thursday.

## East Tawas Garden Club Elected New Member

Mrs. Kenneth Gallagher was elected into membership at the Monday afternoon meeting of East Tawas Garden Club. Mrs. John Watkins presided at the business session, attended by 19 members.

Plans for an August flower show to be held at Tawas Area High School were discussed. Mrs. Arthur Leitz read names of those who will serve on committees for the show. Mrs. Paul Harvey reported on the program she had presented at the Saturday meeting of the Junior Garden Club. She showed slides and displayed bird houses and feeders.

A letter from Michigan Federation of Garden Clubs regarding awarding a teacher scholarship was discussed. The selected teacher would be sent to Higgins Lake during the summer. An invitation was read from the AuGres Garden Club to attend a district six meeting April 6 at the VFW Hall, AuGres. Reservations must be made by March 25 to Mrs. J. A. Carlson. A nominal fee will be charged.

Mrs. J. Arthur Valentine presented a program on "Herbs And Their Uses." She said that the history of spices and herbs go back many years and are mentioned in the Old Testament. Michigan is reported to be the largest producer of spearmint and peppermint in the United States. A chart showing uses of herbs will be given to the local home economics teacher. Booklets, "The Wonderful World of Seasoning," were distributed to the group.

At the April session, Mrs. Warren Higby, district director, will speak on club federaiton.

Cupcakes and cookies were served by Mrs. Leitz, Mrs. Harold Peterson, Mrs. Joseph Hennigar and Mrs. Frank Wilkuski. Table decorations were carried out in the St. Patrick theme.

## WILBER NEWS

The Thomas Kennedy family of Oscoda spent Sunday at the Bertram Harris home.

Lenten supper will be served at Wilber Methodist Church Thursday evening at 6:00 p. m.

Mrs. John Newberry and Mrs. Russell Alda recently accompanied the Rev. Stephen Meeks and Mrs. Graves of AuGres to Saginaw to visit Mrs. Meeks, who is in the hospital there.

Mrs. William Phelps is a patient at Tawas Hospital.

Twenty-two relatives had dinner at the Robert Alda home Sunday evening. The occasion was the wedding anniversary of Mr. and Mrs. Francis Dorey.

Mrs. John Newberry, Mrs. Kenneth O'Brien, Mrs. Bertram Harris, Mrs. Hershal Hyzer and Mrs. Russell Alda were at East Tawas Saturday afternoon to visit Mrs. J. A. Kuenzli, who is spending a time at the home of her son, Ervin, while her husband is a hospital patient. They were joined by Mrs. Elizabeth Simmons of Tawas City, Mrs. Ray Cross and Miss Edna Otis of East Tawas in the birthday celebration for Mrs. Kuenzli.

Mr. and Mrs. Clarence Dorey Sr. of Birmingham enjoyed the week-end at the Francis Dorey home.

RICHARD BOONE, Stuart Whitman and Tony Franciosa star in "Rio Conchos," which opens tomorrow night (Thursday) at the Family Theatre. This super western in CinemaScope and color will co-star Wende Wagner and Edmond O'Brien.

**OLIVER C. CHENEY**

An employee of Saginaw Steering Gear Plant, Oliver C. Cheney of Long Lake died Thursday, March 4, of an apparent heart attack while at work. He had been employed as an electrician. He was born February 15, 1911, in Barry County and moved to the Long Lake area 21 years gao.

He is survived by his wife, Glenna; one daughter, Mrs. Joan Gozdor of Harrisville; two sons, Walter of Lapeer and Richard at home, and two grandchildren.

Funeral services were held Sunday at Forshee Chapel, Hale. Burial was in Evergreen Cemetery.


Get More from Your Life Insurance $$

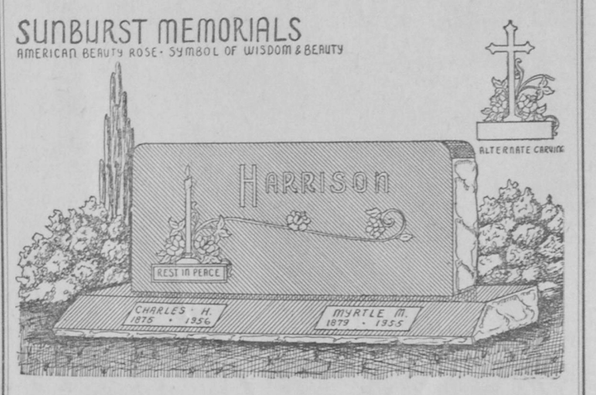
See me for details!

NEIL LUEDTKE

200 W. State St. East Tawas

MODERN WOODMEN OF AMERICA

Home Office, Rock Island, Ill.




MOFFATT FUNERAL HOME

400 West State Street Phone 362-3423 East Tawas

10-4p

Turn Heads This Spring . . . .

Very personally yours—Let skilled stylists shape a hairdo to flatter your face, match your mood, grace that special occasion and a Soft Bodied Permanent that will impart the proper discipline to wayward tresses.

PERMANENTS

FLOW FREE ..... 12.50 GOLD RIBBON .... 8.50

ZOTOZ ..... 10.00

OIL SHAMPOO AND SET ..... 3.00

REGULAR SHAMPOO AND SET ..... 2.00

Bayside Beauty Salon

EDITH SCHAAF, VALARIE SWEET, Operators

Tel. 362-5621 Helena Alburg, Prop. 541 Lake St., Tawas City

HURRY! FINAL DAYS!

CLEARANCE

Last Chance BIG Savings on 1964 Models

You will say "WOW," too, when you stop in and see the low prices we've tacked on these 1964 CLOSE-OUTS, 1964 and 1965 FLOOR DISPLAY MODELS. HURRY!

HAMILTON WASHERS & DRYERS

FRIGIDAIRE REFRIGERATORS & RANGES

ALSO - HOME ECONOMICS CLASSROOM EXCHANGE REFRIGERATORS and RANGES FROM SURROUNDING SCHOOLS. ALL IN PERFECT CONDITION!—HURRY THEY'RE ABOUT ALL GONE!

FRIGIDAIRE WASHERS & DRYERS

FOOD WASTE DISPOSERS

GIBSON & FRIGIDAIRE AIR CONDITIONERS

SPECIAL CLOSE-OUT PRICES ON ALL MODELS

YES! YOU CAN CHARGE IT! . . or EASY, CONVENIENT TERMS

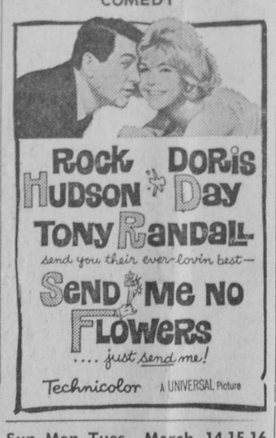
CONSUMERS POWER COMPANY

BEN BREWER, Sales Representative Phone 362-3474 Showroom—300 Lake St., Tawas City

Lake THEATRE - Oscoda

Wed. thru Sat. March 10-13

COMEDY




Sun.-Mon.-Tues. March 14-15-16

Romantic Fantasy

Starts Wed., March 17—

"NONE BUT THE BRAVE"

GOULD'S REXALL DRUG STORES

EAST TAWAS AuGRES WEST BRANCH

THREE DAY THURSDAY - FRIDAY - SATURDAY SAVINGS SPREE

Coupon Sale Days

ONCE A-YEAR COUPON EVENT

Pocket Your Savings

CLIP and SAVE!

GOULD'S THERMOMETER

World famous B-D Thermometers that sell everywhere for 98c. You save 31c!

67c

Good thru Sat., March 13th

Limit—one coupon per item per customer

GOULD'S TOILET TISSUE

Lydia Grey quality cellophane bagged 10-roll special. Regular 88c elsewhere!

66c

Good thru Sat., March 13th

Limit—one coupon per item per customer

GOULD'S LILT PERMANENT

Regular $1.59 size genuine Lilt Home Permanent. Save 60c. While they last!

99c

Good thru Sat., March 13th

Limit—one coupon per item per customer

GOULD'S KOTEX

Junior, Regular or Super. Kotex Sanitary Napkins. Package of 12. Regular 45c size!

27c

Good thru Sat., March 13th

Limit—one coupon per item per customer

GOULD'S FLASHLIGHT

Genuine 99c Eveready Flashlight. Guaranteed chemical, oil and temperature resistant.

59c

Good thru Sat., March 13th

Limit—one coupon per item per customer

GOULD'S DEODORANT

It's new and Gould's has it! Score Spray Deodorant. Regular $1.00 size!

77c

Good thru Sat., March 13th

Limit—one coupon per item per customer

# TA Lose in First Tourney Game; Hale Area Win

Oscoda won the "rubber match" from Tawas Area Braves, 68-53, to open the district tournament Tuesday night at Oscoda. The two teams had been in a tie with West Branch for first place in the NBC, all with eight and two records.

The Braves just could not get rolling in the first quarter and trailed, 16-10, at the end of the first eight minutes. Oscoda went on to take a 34-22 lead at intermission.

Clarence Giffin, classy center of Oscoda, was hampered by fouls and, while he was sitting on the bench with his fourth personal, Tawas shaved Oscoda's lead to seven points. The big, six-foot, eight-inch Giffin came back into the game and Oscoda finished out the half with a 34-31 advantage.

Giffin set the pace with 25 points, followed by Mike Roach with 19 and Pete LaRouech, 14. Herb Humphrey again led his mates with 21 points, followed by Dick Grebe, who scored 12.

In other opening night action, Hale sparkled to a 72-39 win over host AuGres in the district D tournament on the losers' home floor.

Hale took a commanding 19-8 lead over AuGres in the first quarter and then had easy sailing the rest of the way. The Eagles outscored AuGres, 18-13, in the second quarter and then piled up a 16-7 margin in the third quarter.

The winners had three players in double figures, paced by Lonnie Ryland's 18 points; Maas, 12, and Drengberg, 11. Proulx topped the losers with 10.

| TAWAS | FG | FT | TP |
|---|---|---|---|
| Blata, f | 1 | 1 | 3 |
| Radford, f | 3 | 0 | 6 |
| Humphrey, c | 9 | 3 | 21 |
| Welch, g | 3 | 1 | 7 |
| Lorenz, g | 1 | 0 | 2 |
| Grebe, g | 5 | 2 | 12 |
| Phillips, f | 1 | 0 | 2 |
| Reitler | 0 | 0 | 0 |
| Lapeer | 0 | 0 | 0 |
| Roach | 0 | 0 | 0 |
| Sieloff | 0 | 0 | 0 |
| Fairfield | 0 | 0 | 0 |
| Brugger | 0 | 0 | 0 |
| Inglis | 0 | 0 | 0 |
| Baker | 0 | 0 | 0 |
| | 23 | 7 | 53 |

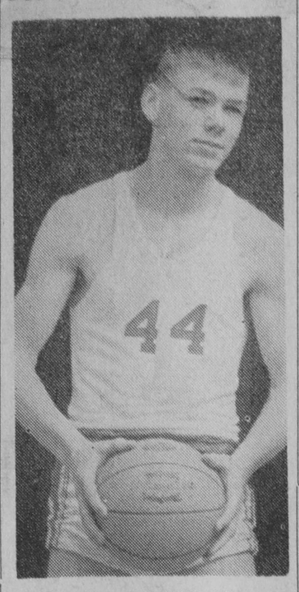
| OSCODA | FG | FT | TP |
|---|---|---|---|
| Richards, f | 2 | 0 | 4 |
| Roach, f | 9 | 1 | 19 |
| Giffin, c | 11 | 3 | 25 |
| LaRouech, g | 5 | 4 | 14 |
| Kennedy, g | 1 | 2 | 4 |
| Lane | 1 | 0 | 2 |
| | 29 | 10 | 68 |

| HALE | FG | FT | TP |
|---|---|---|---|
| Drengberg, f | 5 | 1 | 11 |
| Maas, f | 5 | 2 | 12 |
| Ryland, c | 6 | 6 | 18 |
| Bielby, g | 2 | 0 | 4 |
| McIlmurray, g | 2 | 3 | 7 |
| M. Caverly | 3 | 0 | 6 |
| J. Caverly | 1 | 0 | 2 |
| McKenzie | 4 | 1 | 9 |
| Runyan | 0 | 1 | 1 |
| Brumfield | 1 | 0 | 2 |
| | 29 | 14 | 72 |

| AuGRES | FG | FT | TP |
|---|---|---|---|
| Proulx, f | 3 | 4 | 10 |
| Butler, f | 3 | 3 | 9 |
| Bagarten, c | 3 | 2 | 8 |
| Cordova, g | 1 | 0 | 2 |
| Barry, g | 1 | 0 | 2 |
| Kerzell | 4 | 0 | 8 |
| | 15 | 9 | 39 |

Subscribe Now! The Tawas Herald is still only $2 a year in Iosco.

# Humphrey Only TA All-Conference Team Selection



HERB HUMPHREY

Herb Humphrey, who led his Tawas Area Braves to a three-way tie for the NBC basketball championship, was the only unanimous selection of coaches Monday in naming the all-conference squad. The meeting was held at Standish.

The six-foot, four-inch Tawas center was joined on the "first team" by Mike Turner, West Branch; Mike Roach and Pete LaRouech, Oscoda; Doug Bishop, Standish-Sterling.

Named to the "second team" were Darrell Welch and Dennis Blata, Tawas Area; Steve and Howard Anderson, Pinconning; Greg Kimball and Mike Mezzano, West Branch; Greg Juneac, Gladwin; Clarence Giffin, Oscoda; Bob Perlberg, Standish-Sterling.

# Students Compete for Conference Forensics Meet

Following competition within grades, a run-off is being held this week at Tawas Area High School to select representatives to compete in the conference forensics meet later this month at West Branch.

The local contest is open to all students from grades nine through 12. The top two students will compete against winners from West Branch, Essexville, Standish-Sterling and Oscoda.

The forensics program consists of four areas: Humorous readings, declamations, extemporaneous speaking and interpretive reading. Mrs. Lois Fuerst is directing the local program.

# TA Braves Guests for Annual Breakfast at Local Restaurant

Members of Tawas Area Braves varsity basketball team were Tuesday morning breakfast guests of the Midway Drive-In Restaurant. This has been an annual event given by Mr. and Mrs. Perry Crooker, owners, as a means of recognition of team members, managers, coaches and school administrators.

# Box Scores

TOURNAMENT PLAY

(Continued from Page 1.)

AT AuGRES

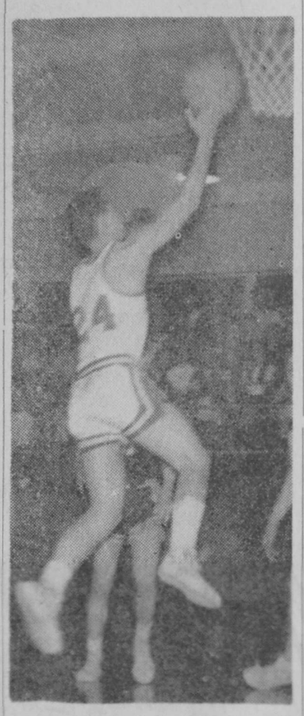
| HALE | FG | FT | TP |
|---|---|---|---|
| Bielby, f | 0 | 1 | 1 |
| Drengberg, f | 3 | 1 | 7 |
| Maas, c | 10 | 3 | 23 |
| Ryland, g | 7 | 8 | 22 |
| McIlmurray, g | 1 | 2 | 4 |
| McKenzie, g | 3 | 0 | 6 |
| | 24 | 15 | 63 |

| ARENAC EASTERN | FG | FT | TP |
|---|---|---|---|
| LaClair, f | 3 | 6 | 12 |
| Olar, f | 8 | 0 | 16 |
| Allen, c | 0 | 1 | 1 |
| Newton, g | 4 | 2 | 10 |
| Bootz, g | 3 | 3 | 9 |
| Huber | 2 | 0 | 4 |
| Dewald | 2 | 2 | 6 |
| Johannes | 1 | 0 | 2 |
| | 23 | 14 | 60 |

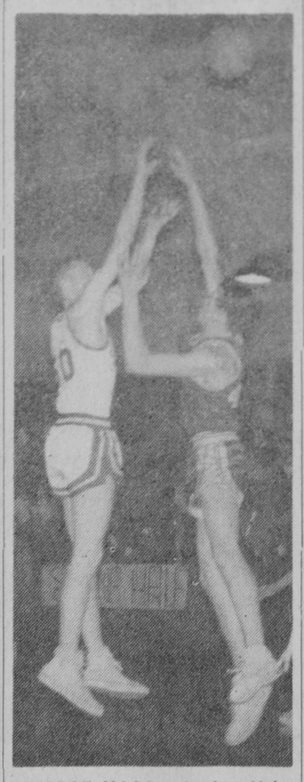
AT GRAYLING

| W-P | FG | FT | TP |
|---|---|---|---|
| Pickett, f | 2 | 2 | 6 |
| D. Bronson, f | 0 | 1 | 1 |
| E. Bronson, c | 2 | 0 | 4 |
| Redmond, g | 9 | 13 | 31 |
| McLean, g | 3 | 1 | 7 |
| Gillings | 1 | 0 | 2 |
| Smith | 0 | 1 | 1 |
| Hicks | 0 | 1 | 1 |
| Phelps | 1 | 0 | 2 |
| | 18 | 19 | 55 |

| GRAYLING | FG | FT | TP |
|---|---|---|---|
| Thompson, f | 7 | 2 | 16 |
| Robinson, f | 4 | 7 | 15 |
| Nielson, c | 1 | 1 | 3 |
| Smith, g | 9 | 5 | 23 |
| R. Smith, g | 4 | 0 | 8 |
| Wright | 2 | 2 | 6 |
| Neal | 1 | 2 | 4 |
| Nethers | 1 | 1 | 3 |
| Tinker | 1 | 0 | 2 |
| K. Slusser | 1 | 0 | 2 |
| D. Slusser | 1 | 0 | 2 |
| | 32 | 20 | 84 |



DRIVING in for a lay-up in the championship game Saturday night is Lonnie Ryland of the Hale Area Eagles.



GEORGE MAAS of the Hale Eagles scores one of his 10 field goals in Saturday night's game. —Photos by Lee Bielby.

## East Tawas Elementary Hot Lunch Menus

Hot lunch menus for East Tawas Elementary School are:

Monday, March 15: Goulash, green beans, cheese sticks, bread, butter, milk, apple crisp.

Tuesday, March 16: Hamburg on bun, buttered corn, cherry cobbler, milk.

Wednesday, March 17: Beef stew, tossed salad, bread, butter, milk, cake.

Thursday, March 18: Creamed potatoes with ham, peas, bread, butter, milk, applesauce, cookies.

Friday, March 19: Tuna and noodle casserole, cabbage and carrot salad, bread, butter, milk, pineapple upside-down cake.

# Hemlock News

Last Friday, several ladies from Hemlock Baptist Church attended World Day of Prayer at Wilber Methodist Church.

Mr. and Mrs. Marshall Warren of DeWitt called on relatives in the area last Saturday.

Mr. and Mrs. Robert Umphrey of North Sand Lake Road, Mr. and Mrs. Walter Peters of National City visited the Lester Biggs last week.

Mrs. Milton Unkel of the Meadow Road is in Tawas Hospital.

Mr. and Mrs. Raymond Heck and the Robert Enks of Pigeon were Tuesday guests of the Henry Smiths.

Howard Autterson of National City is in Tawas Hospital with pneumonia. He is wished a speedy recovery.

Thursday, Mr. and Mrs. Robert Umphrey visited Mrs. Clara Smith.

Mrs. James Schroeder of Long Lake called on her parents, the Lyle Longs, Friday afternoon.

One day last week, Mrs. Elmer Anschuetz attended a funeral at Vassar.

Mrs. John Utter and daughter are staying at the home of her parents, Mr. and Mrs. Phillip Watts.

Mr. and Mrs. Fred Pfahl spent an evening last week with Mrs. Charles Brown.

The Robert Umphreys were at Bay City Friday.

# TA Science Teachers Attended Meeting

Three science teachers from Tawas Area School, Ronald Butterfield, Richard Stock and Richard Fairless, attended the annual conference Saturday of the Michigan Science Teachers Association.

Held at Lansing Everett High School, the MSTA conference included sectional meetings for secondary, junior high and elementary teachers as well as demonstrations on new teaching techniques.

### IRA L. RICE

Funeral services for Ira L. Rice of Saginaw were conducted Friday, March 5, at Reitz Funeral Home, Saginaw. The Rev. William G. Wacke officiated and burial was in Forest Lawn Cemetery. Mr. Rice died last Wednesday at St. Luke's Hospital following a lengthy illness.

He was born October 13, 1905, at St. Charles and had resided in Saginaw since early childhood. There, he married Helen R. Willert June 19, 1926. He had been employed by Walker and Company for 22 years and was a member of Faith Lutheran Church.

Surviving are his wife; two daughters, Mrs. Donald Warner of National City and Mrs. Daniel Huskins of Saginaw; two sons, Ronald R. Rice of Saginaw and Dale L. Rice of Ypsilanti; 11 grandchildren; his mother and stepfather, Mr. and Mrs. Carl Larson of Saginaw; two sisters, and three brothers.

# Reno News

Last Friday, the Rev. Robert Briggs of the First Baptist Church, Bay City, conducted a Sunday school survey at the James Sturtevant home. The Rev. Allen Heron, Mrs. James Sturtevant, Mrs. Margaret E. Charters, Mrs. William Waters participated as representatives of Reno Baptist Church.

Mrs. Jacob Dodder spent last Monday visiting her son in Pinconning. She accompanied her daughter-in-law, Mrs. Gordon Dodder, to Bay City in the afternoon.

Ray Degrow of Flint visited at the home of Mr. and Mrs. William Waters one day last week.

Wednesday, Miss Florence Latter was released from Tolfree Hospital, West Branch. Friday, she entertained Mr. and Mrs. Victor Herriman of Hemlock Road and Mrs. Elizabeth Simmons of Tawas City.

## *Hot Lunch Menus for TA High School Given*

Following are Tawas Area High School menus:

Monday, March 15: Spaghetti with meat sauce, cheese sticks, buttered peas, pineapple cream pudding, bread, butter, milk.

Tuesday, March 16: Barbecue on a bun, hash brown potatoes, fruit gelatin, buttered green beans.

Wednesday, March 17: Beans and wieners, cabbage salad, apricot spice cake, bread, butter, milk.

Thursday, March 18: Roast beef, mashed potatoes and gravy, applesauce, beet pickles, corn, bread, butter, milk.

Friday, March 19: Macaroni and cheese, tossed green salad, cherry crisp, bread, butter, milk.

NOW IS THE TIME TO SEE . . .

HONDA

AT

SPORT 'N TRAIL

HONDA SALES & SERVICE

5226 N. US-23 (North of Sand Bar Lanes) OSCODA, MICH.

Store Hours: Week Days 9 AM-5:30 PM Friday 9 AM-9 PM



FAMILY THEATRE

EAST TAWAS

Wednesday, March 10 — — — CLOSED

Thursday-Friday-Saturday March 11-12-13

Matinee Saturday at 2:00 P. M.

Sunday-Monday-Tuesday March 14-15-16

Continuous Sunday from 4:30 P. M.

DOUBLE TOP VALUE STAMPS

THROUGH SATURDAY, MARCH 13 WITH COUPON

VALUABLE COUPON — DOUBLE TOP VALUE STAMPS — THROUGH SATURDAY, MARCH 13 WITH THIS COUPON AND $5 PURCHASE OR MORE — Except Beer, Wine or Cigarettes. Coupon valid at Kroger in Detroit and Eastern Mich. AMT

Thrifty Steak

ROUND STEAK 69¢ LB. | SIRLOIN STEAK 89¢ LB.

THRIFTY T-BONE STEAK 99¢ LB.

THRIFTY RIB STEAK . lb. 79c

THRIFTY BEEF RIB ROAST 4TH & 5TH RIBS 69¢ LB.

3 TO 4 LB. ROCK CORNISH ROASTING CHICKENS . . . . 39¢ LB.

OPEN SUNDAY 10 AM TO 3 PM

OPEN DAILY ____ 9 AM TO 6 PM

EXCEPT FRIDAY _ 9 AM TO 9 PM

CENTER CUT RIB PORK CHOPS 69¢ LB.

VALUABLE COUPON — WITH THIS COUPON AND PURCHASE OF Tiger Town Sliced BOILED HAM 1-LB. PKG. 79¢ SAVE 20¢ — Valid thru Saturday, March 13, 1965. Limit one coupon per family.

NEW LOW PRICES SPOTLIGHT INSTANT COFFEE 14-OZ. JAR $1.29 SAVE UP TO 50¢ — 10-OZ. WT. JAR $1.15 — 6-OZ. WT. JAR 69¢

EATIN' TIME APPLE SAUCE 1-LB. CAN 10¢

KROGER FRESH SLICED POTATO or ITALIAN BREAD 1-LB. 8-OZ. LOAF 19¢ SAVE 10¢

FRES-SHORE FROZEN BREADED SHRIMP 10-OZ. WT. PKG. 59¢

FRES-SHORE FROZEN FISH STICKS . . 3 10-OZ. WT. PKG. $1

FRES-SHORE FROZEN COD FILLETS . . . 1-LB. PKG. 39¢

HYGRADE'S SMOKED PICNICS 29¢ LB.

SPECIAL LABEL—WHITE, YELLOW, DEVILS FOOD DUNCAN HINES CAKE MIX . . . . . 1-LB. 3-OZ. PKG. 29¢

KROGER BRAND GRAPEFRUIT JUICE . . . . 4 1-QT. 14-OZ. CANS 99¢

DEL MONTE FRUIT COCKTAIL . . . . . 4 1-LB. 1-OZ. CANS 89¢

AVONDALE YELLOW CLING PEACHES HALVES OR SLICED 4 1-LB. 13-OZ. CANS 99¢

KROGER BRAND PEANUT BUTTER . . . . . 2½ LB. JAR 99¢

NORTH BAY PINK ALASKA SALMON . . . . . 2 1-LB. CANS 89¢

FOR WHITER WASHES GIANT RINSO . . . . . 3-LB. 7-OZ. PKG. 59¢

KROGER FRESH ALL WHITE LARGE EGGS. GRADE "A" . . . . . DOZ. 38¢

BORDEN'S ELSIE FUDGEE BARS. . . . . 2 PKGS. OF 6 12 BARS 39¢

LIGHTLY SALTED LAND O' LAKES BUTTER . . 1-LB. CTN. 69¢

CHEF'S DELIGHT PASTEURIZED PROCESSED CHEESE SPREAD. . . . . 2 LB. LOAF 49¢

VANILLA, NEAPOLITAN OR VANILLA FUDGE BORDEN'S ICE MILK . . . . . ½ GAL. CTN. 39¢

KROGER OR BORDEN'S HALF & HALF. . QUART CTN. 39¢

KROGER REGULAR OR DRIP VAC PAC COFFEE 1-LB. CAN 65¢ SAVE 10¢ — WITH COUPON & $5 PURCHASE

KROGER FROZEN ORANGE JUICE 5 6-OZ. CANS 79¢ — WITH COUPON & $5 PURCHASE

SPECIAL LABEL PERSONAL SIZE IVORY 4 BARS 19¢ — WITH COUPON & $5 PURCHASE

SEEDLESS CALIFORNIA SUNKIST ORANGES ONE DOZEN BAG 79¢ 56 SIZE

U.S. NO. 1 MICHIGAN POTATOES 10 LB. BAG 69¢

• GREEN ONIONS • GREEN PEPPER • RED RADISHES YOUR CHOICE 10¢

50 TOP VALUE STAMPS WITH THIS COUPON ON ANY PKG. Pinconning Cheese Valid thru Sat., Mar. 13, '65.

50 TOP VALUE STAMPS WITH THIS COUPON ON ANY 2 DOZ. KROGER FRESH EGGS Valid thru Sat., Mar. 13, '65.

We reserve the right to limit quantities. Prices and items effective at Kroger in Detroit and Eastern Michigan thru Saturday, March 13, 1965. None sold to dealers. Copyright 1965. The Kroger Company.

VALUABLE COUPON — WITH THIS COUPON AND $5 PURCHASE OR MORE — KROGER FROZEN ORANGE JUICE — 5 6-OZ. WT. CANS 79¢ SAVE 20¢ — Valid thru Saturday, March 13, 1965. Limit one coupon per family.

VALUABLE COUPON — WITH THIS COUPON AND $5 PURCHASE OR MORE — KROGER REGULAR OR DRIP VAC PAC COFFEE — 1-LB. CAN 65¢ SAVE 10¢ — Valid thru Saturday, March 13, 1965. Limit one coupon per family.

50 TOP VALUE STAMPS WITH THIS COUPON ON ANY 2 LBS. HOT DOGS Valid thru Sat., Mar. 13, '65.

100 TOP VALUE STAMPS WITH THIS COUPON ON ANY HAMPDEN BRAND FOLDING TABLE OR MATCHING CHAIR Valid thru Saturday, March 13, 1965. (B)

50 TOP VALUE STAMPS WITH THIS COUPON ON ONE PKG. COUNTRY OVEN TOASTED CARAMEL COFFEE CAKE Valid thru Saturday, March 13, 1965. (J)

50 TOP VALUE STAMPS WITH THIS COUPON ON 8 pk. ctn. TAB DIET COLA by COCA COLA Valid thru Sat., Mar. 13, '65

25 TOP VALUE STAMPS WITH THIS COUPON ON ANY PKG. VARIETY PACK SLICED CHEESE Valid thru Sat., Mar. 13, '65.

VALUABLE COUPON — WITH THIS COUPON AND $5 PURCHASE OR MORE — PERSONAL SIZE—SPECIAL LABEL IVORY SOAP 4 BARS 19¢ — Valid thru Saturday, March 13, 1965. Limit one coupon per family.

# Whittemore News

**WHITTEMORE CHAPTER, OES HELD DEDICATION SERVICE**

Whittemore Chapter, OES, met Thursday night with a large attendance. A plate was placed on the signet and dedicated in memory of Mrs. Stella Wallace Methais. The dedication service was given by Mrs. Alice Umphrey, Mrs. Valdean Musk and Mrs. Helen Gallant.

The next meeting of the chapter will be held April 8, instead of the regular night, April 1, due to the AIA being held in Hale April 1.

Guests present were Mr. and Mrs. John Forsten, worthy matron and worthy patron of Tawas City Chapter; Lincoln Chapter president, and Mrs. A. Schaaf of Tawas City Chapter. Lunch was served by a Prescott committee from tables decorated in the St. Patrick motif.

---

The north end of Main Street flooded Friday due to rain and melting snow. Traffic had to be routed by the Saints Church for part of the day. Some basements flooded, causing furnace trouble.

Mr. and Mrs. Leslie Crawn have sold their home here to Mr. and Mrs. Ernest Edwards.

Mr. and Mrs. Edward Graham have returned from two weeks in Florida.

Mrs. Horace Dillon was called to Pennsylvania the past week due to the death of her sister.

Mr. and Mrs. George O'Farrell of Rose City were recent callers at the John O'Farrell home.

Mrs. David Mills spent several days in University Hospital, Ann Arbor, for medical care.

Friends are sorry to hear that Miss Arlene Leslie of Tawas City is a patient in Mercy Hospital, Bay City.

Robert Simons fell at his home Sunday and suffered a broken arm.

Young Women's League will meet Thursday, March 11, at the home of Mrs. Phillip Partlo. There will be a white elephant sale following the meeting.

Charles Chipps of Prescott was a caller in town Thursday.

Mrs. Loren Wesenick and nephew, Ray Degrow, of Flint visited Mrs. Henry Pake Friday afternoon.

Diann Fuerst has the measles.

Mrs. Bernice Williams, Mrs. William Biggs and Mrs. Irene Jordan attended a jewelry party Tuesday evening at the Turner home of Mrs. Ann Fitzgerald.

Aaron Manwaring of West Branch was a caller at the John O'Farrell home one day the past week.

Wednesday, Mrs. William Fuerst was in Saginaw.

Sterling Cataline, who has been on the sick list the past three weeks, is improving.

Mr. and Mrs. George Simons and son, Robert, and Mrs. Henry Pake were in West Branch Monday.

Mrs. Roy Charters returned Wednesday from a six-week visit in Tacoma, Washington, with her son-in-law and daughter, Mr. and Mrs. Don Haddix, and family and reports a wonderful trip. While there, she spent a week-end at Renton, Washington, with Mr. and Mrs. George Sheppard. Mr. Sheppard is a former Reno Township boy and is an uncle to Charles and William Fuerst. The weather was ideal. Everything was green and flowers were in bloom.

Mrs. Lula Dahne of Midland spent the week-end here at her home.

Mr. and Mrs. Floyd Killey and Mrs. Alma Pake spent last Saturday in East Tawas.

Friends were sorry to hear that Mrs. Ella Higgins had to fly back to Detroit from Tampa, Florida, due to illness. She is at the home of her daughter, Betty, in Birmingham.

Brian Bellville and Nancy Tripp attended a Michigan State Grange youth committee meeting at Hudsonville Sunday.

---

**WHITTEMORE GRANGERS SET PLANS FOR PEDRO PARTY**

Whittemore Grange met Monday evening with Master Brian Bellville presiding. Plans were discussed for a pedro party to be held Saturday, March 13, 8:00 p. m.

The Grangers took an entertaining trip to Mesa Verde National Park, Colorado, and other points in the western states with Arthur Aulerich in charge. Mr. Aulerich showed slides and related his experiences while visiting the ancient Pueblo Indian ruins.

Lunch was served at the close of the evening.

---

**JUVENILE GRANGERS TO HAVE THEATRE PARTY**

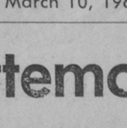
Friday evening, Whittemore Juvenile Grangers met at the home of Mrs. Dornace Bellville, matron. Plans were made for a theatre party in the near future.

An article, "Winter Visitors," which concerned attracting and feeding of wild birds, was read and discussed. Beverly Bellville, lecturer, was in charge. "Irish Blessings" was read by Vicki Bellville in keeping with the coming Irish holiday.

Possible plans to help "Keep Michigan Beautiful" were discussed.

Refreshments were served at the close of the evening.


HE GOT IT!



. . . because his dad saved money on Riverside Auto Insurance—it covers more and costs less.

TAWAS BAY AGENCY, INC.
Phone 362-3400 362-3409
RIVERSIDE INSURANCE COMPANY OF AMERICA
BATTLE CREEK, MICHIGAN



LOW COST AUTO LOANS

SAVE MONEY — BORROW HERE!

Buy your car anywhere, but borrow here to pay for it. Our bank-rates are the lowest available to the public. What's more, our terms are realistic—planned with your budget in mind. See us first for your loan.

PEOPLES STATE BANK
East Tawas Tawas City

LOW BANK RATES

A Gratifying Assurance

DIGNITY—You will appreciate the dignity and understanding that keynotes our service. It will remain a cherished memory.

AMBULANCE SERVICE

JACQUES FUNERAL HOME
Phone 362-2991 Tawas City



"Ohhhh, mother, look at this dreamy Olds... and it's priced lower than that car with a 'low-price' name! Now if we can just make buying it sound like Albert's idea."

Now going on at your Olds Dealer's...

OLDS Jetstar Jamboree

Jetstar 88 . . . prices start below 30 models with low-price names!

Your chance to step out in style and save!

Try a Rocket in Action! '65 OLDSMOBILE

SEE YOUR LOCAL AUTHORIZED OLDSMOBILE QUALITY DEALER . . . WHERE THE ACTION IS!

BARBIER MOTOR SALES
EAST TAWAS

FOR THE BEST IN USED CARS . . . SEE YOUR OLDS DEALER FOR A LATE-MODEL VALUE-RATED USED CAR!


# Bowling Winners

TEAM WINNER in the Tawas Area Women's Bowling Association tournament is pictured above. The Beauty Spot five topped the field with 2992. Standing from left are Marian Meehleder, Joan Montpas and Joyce Roach. Seated are Mary Bergeron and Lyda Nelkie.

DOUBLES WINNER in the city tournament, which was held February 6-7 and 13-14 were Harriet Crooker and Jackie Moeller, pictured above, who spilled 1260 pins.

ACTUAL all-events title went to Cory Langlois, pictured here, who had a total of 1578. Winner of all-events with handicap was Mary Hilbert, 1874, who was not present for a picture.

TOP individual bowler was Evelyn Price, who rolled a 647 series.

BOWLING proprietor's award for high single game with handicap went to Peg Conn, who rolled 264.—Herald Photos.

---

SUBSCRIBE—The Tawas Herald, $2.00. in Iosco County will buy 52 weeks of reading pleasure.

---

Check the values you can buy LOCALLY through the pages of The Tawas Herald, covering all of Iosco County.

# Sherman News

Thursday evening, Peter Gay and Victor St. James of Whittemore were National City visitors.

Mr. and Mrs. Harold Hess of Bay City were Sunday guests of the Roger Wood family.

Miss Tara Freel, daughter of Mr. and Mrs. Graham Freel, had a tonsillectomy at Tawas Hospital Friday.

Sunday, Mr. and Mrs. Victor St. James of Whittemore visited the William Bambergers.

Mr. and Mrs. Donald Weaver and son were Sunday callers of her parents, the John Wallaces.

Joseph Wasilewski of Whittemore visited his father, Felix Wasilewski, Sunday.

Monday, Mr. and Mrs. George Jordan were at Detroit.

Mrs. Edward Gerard was at Whittemore Saturday.

Mr. and Mrs. LeRoy Schlagel and daughter of Flint spent the week-end with her parents, the George Smiths.

Mr. and Mrs. Stephen Lewicki and daughter were Saturday guests of her parents, the Frank Smiths.

Several families have been confined due to the flu.

Lillian Smith, Betty Bamberger and Helen Smith attended St. James Altar Society meeting Thursday evening at the home of Mrs. Eva St. James at Whittemore.

Several from here attended the Whittemore-Prescott Area basketball games at Grayling Wednesday and Saturday evenings.

Frank Smith was a Friday business caller in Turner.

# Hale Area News

Miss Elaine Bowers, daughter of Mrs. Ruth Bowers, was married last Saturday to Wilbur McLaren of Midland. They will make their home in Midland where he is employed at Dow Chemical Company.

Mrs. Erma Bellville and daughter, Carole, of Whittemore called on Mrs. Ashton Harvey and daughter, Barbara, last Sunday afternoon.

Lyle Adams, son of Mr. and Mrs. Carl Adams, entered service last month and is stationed at Fort Knox, Kentucky.

Hale Health Council will meet at 1:30 p. m. Thursday, March 11, at the fire hall for the regular meeting.

Mr. and Mrs. Carl Adams and the Fred Holzheuers were in Flushing Sunday helping Mrs. Ernest Herzog celebrate her birthday.

American Legion Post No. 422 and Auxiliary will observe the American Legion birthday March 17 with a pot-luck supper at 7 o'clock. Golden-Agers have been invited to attend.

Mrs. Ashton Harvey, Mrs. Christine Emmons and Mrs. Joseph Bannister were in Oscoda Monday on business.

Golden-Agers will meet March 18, at 12:30 p. m., at the Legion Hall for pot-luck dinner. Bring own table service. Everyone is welcome.

Eleven members of Boy Scout Troup No. 90 went on a campout last Saturday night. Wendal Scofield, Dale Brumfield, Richard Place and Richard Parkinson, leader, accompanied the group. Scouts were working for their polar bear badge.

The P-TA founder's day banquet was Thursday evening with over 100 present. After the meal, a founder's day cake was served. Dr. Jardine showed pictures of his own safari in Africa.

Mr. and Mrs. John Webb were in Flint and Pinconning last Tuesday visiting various members of their families.

Methodist Sunshine Group met Thursday afternoon. After the business meeting, the women tied quilts.

Last Tuesday, Mrs. Dora Shellenbarger entered West Branch hospital.

Mr. and Mrs. Harold Funk entertained Mrs. Doris Thayer and family last Sunday for a birthday dinner honoring Mrs. Thayer.

Young people of the Hale Baptist Church had a skating party last Saturday evening at the Roy Redmond home. The Rev. Wayne Gassman led devotions.

Mr. and Mrs. Clifford VanWagner of Bay City were Sunday dinner guests of Mr. and Mrs. Roy Redmond.

Mr. and Mrs. Howard McKenzie are leaving Sunday for Denver, Colorado. They received a call from their son, Jack McKenzie, in the navy.

Many interesting books are available at the Hale Library and the public is invited to come in to see the varied publications.

Al Durocher spent last week-end at his Gwinn home.

Mr. and Mrs. Arthur Johnson, Mr. and Mrs. Emil Wagner were Sunday dinner guests of Mr. and Mrs. Glenwood Streeter.

Mr. and Mrs. Ami Althouse of Clarkston called on Mrs. Doris Thayer Wednesday.

Oliver Cheney of Long Lake died suddenly Thursday. He worked in Saginaw. Sympathy is extended to the family.

Mary Martha Guild met at Mrs. Fred Holzheuer's home Thursday afternoon. The pastor's mother, Mrs. Frank Boeder of Atwater, Minnesota, was a guest. Mrs. Sam Digard has become sunshine chairman. Five guild members helped at the Easter Seal workshop Tuesday.

---

# McIVOR NEWS

Mr. and Mrs. John Jordan and daughter, Marilee, and the George Rices of Tawas visited the David Parent family Friday evening.

The Richard Kaiser family of Glennie spent Friday evening at the Dale Wood home.

Tuesday, Mrs. Kenneth Pringle, Mr. and Mrs. Jack McIvor and daughter were in Whittemore.

Mr. and Mrs. George Kohn Sr. visited his sister, Mrs. Anna Halstead, in Tawas Friday.

Sunday, Mr. and Mrs. Clyde Wood were in Oscoda.

The Earl Spiker family of Bay City spent the week-end with her parents, Mr. and Mrs. Kenneth Pringle.

Mr. and Mrs. Herbert Schroeder visited Friday with his mother, Mrs. Nellie Schroeder, in Tawas City.

Mr. and Mrs. Harold Parent enjoyed the week-end in Bay City and Midland at their children's homes.

The Burton Freels, Mrs. Dale Wood and daughter were in Bay City Saturday.

Saturday, Mr. and Mrs. Clyde Wood were in Saginaw and visited relatives there.

Yesterday's Service Methods are Out-Dated too!

The best way to discover whether or not a garage or service station uses modern service methods is to let their mechanics work on your car. But don't gamble—visit us first!

We give TOP VALUE STAMPS

BILL'S FLETCHER TEXACO SERVICE
On US-23 Tawas City



As Advertised in Farm and Home Section—

START 'EM RIGHT WITH TERRAMYCIN® Poultry Formula WITH ANTI-GERM 77®

Keiser's Drug Store
Tawas City



As Advertised in Farm and Home Section—

Look Beyond the Guarantee Period And Buy... SPEED QUEEN.

the "WORK-HORSE" Automatic Washer

Simple to operate
Any part of cycle can be skipped or repeated.
You're always the "boss."

Here is living proof of Speed Queen dependability. You can have the same dependability in your home.

QUALITY — thru and thru:
AUTOMATIC LINT REMOVAL
HOT, WARM, COLD WATER TEMP. SELECTION
2-SPEED — 2-CYCLE
TRANSMISSION Guaranteed for 5 years
FLUID DRIVE For smooth operation and long life

MATCHING DRYER AVAILABLE
PRODUCT OF Thomas A. Edison LABORATORY
A47F

ON DISPLAY NOW AT

EVANS FURNITURE COMPANY
211 NEWMAN ST. — EAST TAWAS



KEISER'S

where PRICES and SERVICE are FRIENDLY

The only thing to equal the friendly atmosphere of our store and friendly helpfulness of our staff — is our FRIENDLY PRICES! YES, FRIENDLY PRICES—friendly to your budget because they help you buy MORE of the QUALITY BRANDS you want for LESS MONEY. It could happen only at KEISER'S—the friendliest drug store in town.

COLGATE 100 Oral antiseptic 69c

WILKINSON'S SWORD BLADES 79c

ICE-O-DERM Medicated astringent 1.00

COMPOZ For simple nervous tension 30 tablets 2.00

BICYCLE PLAYING CARDS ..... 53c
GILLETTE STAINLESS BLADES .... 66c
100's ASPIRIN TABLETS .. 2/19c
49c— CARTER'S PILLS ..... 37c
SM TOILET TISSUE 10 rolls 66c

COLLECTION AGENCY
Mich. Bell Telephone Company
Mich. Consolidated Gas Company
Money Orders Sold Daily

KEISER'S DRUG STORE
PHONE FO 2-3551 — PRESCRIPTIONS — TAWAS CITY

# Use Tawas Herald Classifieds

## FOR RENT

FOR RENT—Downtown furnished apartment. R. J. Richter, 362-2310. 9-tfb

FOR RENT—Two bedroom furnished house. Easy to heat. Near shopping in East Tawas. Phone 362-3098. 5-tfb

FOR RENT—Lower furnished one bedroom apartment. Year around. Gas heat. East Tawas FO 2-2581. 9-tfb

FOR RENT—Modern trailer, large living room, one bedroom, kitchen, full bath in Tawas City. Call FO 2-2611. 2-tfb

FOR RENT—Chain saws. Trinklein Marina, Tawas City, FO 2-5018. 11-tfb

FOR RENT—Two and three-room furnished apartments with utilities. $40 Per month and up. Rolls Apartments, 515 Mathews, Tawas City, phone FO 2-2317. 49-tfb

## NOTICE

I will not be responsible for debts contracted by anyone other than myself.
Carl Schmalz 9-2p

BALL POINT PENS — Pencils, plastic and metal novelties, gift items, etc. Stop and see samples and get prices. The Tawas Herald, 362-3487. 46-tfb

**DON'T WAKE UP NIGHTS**

Your 39c back in 24 hours when BUKETS are taken for nightly bladder irregularity. Functional kidney disorders can cause disturbed sleep, leg pains, backache, frequent or scanty flow and burning. After 3 tablets, if not pleased your 39c back at any drug store. TODAY at KEISER'S DRUG STORE. 9-4b

E. C. Silverthorn, O. D.
*Optometrist*
Myles Insurance Building
Tawas City
OFFICE HOURS
9:00 A. M. to 4:00 P. M.
Except Wed. and Sat.
Phone FOrest 2-2401

Your *Auto-Owners* Agent goes
*ALL-OUT* FOR YOU
COMPLETE TAILORED PROTECTION FOR YOUR CAR, HOME, PERSONAL, BUSINESS.
Call
MYLES INSURANCE AGENCY
Phone 362-3425
516 W. Lake St.—Tawas City
*Auto-Owners* INSURANCE

world news in focus

The Christian Science Monitor
One Norway St., Boston, Mass. 02115
Please enter my subscription to the Monitor for the period checked below. I enclose $_____ (U.S. Funds)
☐ 1 YEAR $24 ☐ 6 months $12
☐ 3 months $6
Name_____
Street_____
City_____
State_____ ZIP Code_____

## Classified Advertising RATES

**Three cents per word. Minimum 50c. Bold face type, four cents per word. Contract rates on request.**

**Card of Thanks, in Memoriam and Reader—three cents per word. Minimum 75c.**

**A carrying charge of 25c will be added to all accounts not paid before mailing of statement.**

## FOR SALE—Misc.

FOR SALE — Three bedroom home, carpeting, drapes, garage. 515 East State Street, East Tawas. Phone FO 2-5677. 46-tfb

FOR RAWLEIGH PRODUCTS—Call FO 2-2894, evenings. 41-tfb

NEW PATTERNS—Eaton Thank You Notes. Boxed 10 for 59c. The Tawas Herald, 408 Lake Street, Tawas City.

SEE FUELGAS COMPANY — For bottle gas and gas equipment, hot air furnace, hot water system, space heater, gas light, hot water heater and ranges. We install and service what we sell. Phone 362-3091, 620 W. Bay Street, Tawas City. 9-tfb

## LOST—FOUND

LOST YOUR TV PICTURE? Call Loeffler TV & Appliance for prompt, efficient, guaranteed service on any make. Phone FO 2-5401 7-tfb

## ANNUAL MEETING

The annual meeting for the Township of Alabaster will be held at the township hall Saturday, April 3, from 1:00-8:00 p. m.
HOPE RESCOE
Alabaster Township Clerk
10-2b

**COOLERATOR HUMIDIFIER**

*Enjoy refreshing comfort and save money this winter!*

With this beautiful humidifier, you enjoy more comfort with less heat. Fresh, properly moistened air makes you feel comfortable at 4 to 6 degrees lower temperatures. So you save fuel! It also protects your home and furnishings from damage. Come see it!

—Walnut-Grained Finish —Automatic Humidistat —2-Speed Fan —Washable Vaporizer-Filter — Water level Indicator —Automatic Shutoff —Operating and Refill Signal Lights —Easy-Rolling Casters —Evaporates up to 16 gals. of water a day.

BEN BREWER
SALES REPRESENTATIVE
CONSUMERS POWER CO.
Tawas City FO 2-3474
Open Evenings by Appointment

## HELP WANTED

WANTED—Dealer to sell Rawleigh products in Iosco County. Car necessary. See or write Werner Godt, Star Route M-72, Barton City, or write Rawleigh Dept. MCC-362-110, Freeport, Illinois. 10-2p

## CEMETERY MARKERS

MONUMENTS AND MARKERS—The best granite, lettering and carving. Andrew Anschuetz, Tawas City, Michigan, phone FO 2-3704. 4-tfb

## DANCE SCHOOL

DANCING LESSONS—75c. Ruth's School of Dancing, 111 West Tawas Lake Road, East Tawas. Phone FO 2-5773. 2-tfb

## LEGAL NOTICE

**STATE OF MICHIGAN**

The Probate Court for the County of Iosco

In the Matter of the Estate of Rhona A. Warren, Deceased.

At a session of said Court, held on February 23, 1965

Present, Honorable William H. McCready, Judge of Probate.

Notice is Hereby Given, That all creditors of said deceased are required to present their claims in writing and under oath, to said Court, and to serve a copy thereof upon Edward Burgeson of Tawas City, Michigan, fiduciary of said estate, and that such claims will be heard by said Court at the Probate Office on May 11, 1965, at 10:00 A. M.

It is Ordered, That notice thereof be given by publication of a copy hereof for three weeks consecutively previous to said day of hearing, in The Tawas Herald, and that the fiduciary cause a copy of this notice to be served upon each known party in interest at his last known address by registered mail, return receipt demanded, at least fourteen (14) days prior to such hearing, or by personal service at least five (5) days prior to such hearing.

WILLIAM H. McCREADY
Judge of Probate
A true copy:
Peggy Depuydt
Register of Probate
J. Richard Ernst
Attorney
Box 607
Tawas City, Michigan 9-3b

**STATE OF MICHIGAN**

The Probate Court for the County of Iosco

Estate of Adele K. Homberg and Joseph A. Homberg, Mentally Ill

It is Ordered that on March 29th, 1965, at 10:00 A. M. in the Probate Courtroom Tawas City, Michigan a hearing be held on the Petition of John Hosbach for license to sell real estate of said wards. Persons interested in said estate are directed to appear at said Hearing to show cause why such license should not be granted.

Publication and service shall be made as provided by Statute and Court Rule.
Dated: March 5, 1965

WILLIAM H. McCREADY
Judge of Probate
John Hosbach
Guardian for Adele K. Homberg and Joseph A. Homberg
Tawas City, Michigan 10-3b

**Check the Advs. for Everyday Bargains!**

**REAL ESTATE**

TAWAS LAKE — Attractive year around two bedroom home. Living room with fireplace, kitchen and dining combined, bath, sun room, utility and garage. Aluminum siding and nicely landscaped yard. Terms.

COAST GUARD ROAD—Year around two bedroom home on corner lot. Living room, kitchen and dining combined, bath, enclosed porch, one and half car garage, oil furnace. This home has many attractive features. Terms.

A. DON ANDERSON REALTOR
Phone 362-3701 East Tawas

## LEGAL NOTICE

**STATE OF MICHIGAN**

In the Probate Court for the County of Iosco

In the Matter of the Estate of Mae R. Hill, Deceased.

NOTICE OF HEARING AS TO SALE OF REAL ESTATE

At a session of said Court, held at the Probate Office in the City of Tawas City, in said County, on the 15th day of February, 1965.

Present: Hon. William H. McCready, Judge of Probate.

NOTICE IS HEREBY GIVEN, That all persons interested in said estate are directed to appear before said Probate Court on March 15, 1965, at 10:00 A. M., to show cause why a license should not be granted to Harold Peterson, administrator of said estate, to sell the interest of said estate in certain real estate described in his petition, for the purpose of paying expenses of administration and debts of said estate.

IT IS ORDERED That notice thereof be given by publication of a copy hereof for three successive weeks previous to said day of hearing in The Tawas Herald, a newspaper printed and circulated in said County and that the petitioner shall, at least 10 days prior to such hearing, cause a copy of this notice to be mailed to each party in interest in this estate at his last known address by certified mail, return receipt requested.

WILLIAM H. McCREADY
Judge of Probate 8-3b

**STATE OF MICHIGAN**

The Probate Court for the County of Iosco

In the Matter of the Estate of Alex McDonald, a-k-a Sandy McDonald, and Anna McDonald, a-k-a Annie McDonald, Deceaseds.

At a session of said Court, held on February 16, 1965

Present, Honorable Allan C. Miller, Acting as Judge of Probate under the provisions of Act No. 288, P. A. of 1939, Sec. 11.

Notice is Hereby Given, That all creditors of said deceased are required to present their claims in writing and under oath, to said Court, and to serve a copy thereof upon Leon Putnam of Tawas City, Michigan, fiduciary of said estate, and that such claims will be heard by said Court at the Probate Office on Monday, April 26, 1965, at 10:00 A. M.

It is Ordered, That notice thereof be given by publication of a copy hereof for three weeks consecutively previous to said day of hearing, in The Tawas Herald, and that the fiduciary cause a copy of this notice to be served upon each known party in interest at his last known address by registered, certified or ordinary mail (with proof of mailing), or by personal service at least fourteen (14) days prior to such hearing.

ALLAN C. MILLER, Circuit Judge Acting as Judge of Probate
A true copy:
Peggy Depuydt
Register of Probate
William H. McCready
Attorney
Iosco County Building
Tawas City, Michigan 8-3b

**STATE OF MICHIGAN**

The Probate Court for the County of Iosco

In the Matter of the Estate of Charlotte Mary Black, Deceased.

At a session of said Court, held on February 18, 1965

Present, Honorable William H. McCready, Judge of Probate.

Notice is Hereby Given, That all creditors of said deceased are required to present their claims in writing and under oath, to said Court, and to serve a copy thereof upon Melvin W. Black of Route No. 1, West Branch, Michigan, fiduciary of said estate, and that such claims will be heard by said Court at the Probate Office on May 24, 1965, at 10:00 A. M.

It is Ordered, That notice thereof be given by publication of a copy hereof for three weeks consecutively previous to said day of hearing, in The Tawas Herald, and that the fiduciary cause a copy of this notice to be served upon each known party in interest at his last known address by registered, certified or ordinary mail (with proof of mailing), or by personal service at least fourteen (14) days prior to such hearing.

WILLIAM H. McCREADY
Judge of Probate
A true copy:
Peggy Depuydt
Register of Probate
William P. Jennings
Attorney
Professional Building
West Branch, Michigan 8-3b

**STERLING NURSING HOME**
Licensed Practical Nurse
OL 4-3262
Supervision by Registered Nurse and Fire Proof Building
Lucille K. Utter, Owner
51-tfb

## BIDS WANTED

**NOTICE TO BIDDERS TRUCKS IOSCO COUNTY ROAD COMMISSION**

The Board of County Road Commissioners of the County of Iosco will receive sealed proposals at 204 Westover Street, East Tawas, Michigan until 7:00 o'clock P. M., E. S. T., March 10, 1965 at which time they will be read aloud for furnishing:

Item No. 1 3 - 34,000 lb. G. V. W. Trucks

Item No. 2 3 - ½ ton Pickup Trucks

Item No. 3 3 - Underbody scrapers

Item No. 4 3 - 5-7 cubic yard dump bodies

Specifications and instructions to bidders and bid forms may be obtained at the office of the Iosco County Road Commissioners, 204 Westover Street, East Tawas, Michigan.

All bids must be submitted in sealed envelopes bearing the name of the bidder and appropriately marked as to the item bid upon.

The Board reserves the right to reject any and all bids, to waive defects and to accept the bid, that in the opinion of the Board, is in the best interests of the Board of County Road Commissioners of the County of Iosco, Michigan.

BOARD OF COUNTY ROAD COMMISSIONERS OF THE COUNTY OF IOSCO
A. J. Aulerich - Chairman
Clarence Curry - Member
W. D. Nunn - Member 8-3b

**NOTICE TO BIDDERS GARAGE BUILDING IOSCO COUNTY ROAD COMMISSION**

Sealed proposals in duplicated for the construction of a garage building located on Forest Avenue, Oscoda, Michigan, will be received until 7:00 o'clock P. M., E. S. T., on March 10, 1965, at the office of the Iosco County Road Commission, 204 Westover Street, East Tawas, Michigan, at which time the bids will be publicly opened and read aloud.

Plans and specifications may be obtained at the office of the Iosco County Road Commission, 204 Westover Street, East Tawas, Michigan.

All bids must be accompanied by a certified check or cashiers check in the amount of $2,000.00 written on a open solvent bank, made payable to the Iosco County Road Commission as liquidated damages in case of failure on the part of the successful bidder to execute and furnish satisfactory Performance and Labor and Material Bonds as specified within ten (10) days after the award of the contract.

All bids shall be enclosed in an opaque envelopes. The bids shall be addressed to the BOARD OF IOSCO COUNTY ROAD COMMISSIONERS, P. O. BOX 31, EAST TAWAS, MICHIGAN 48730.

The envelopes shall be clearly marked "BID FOR OSCODA GARAGE."

No bid may be withdrawn for a period of 30 days after the opening of the bids.

The Iosco County Road Commission reserves the right to reject any or all bids, to waive defects, and to accept the bid, that in the opinion of the Board is in the best interest of the Board of County Road Commissioners of the County of Iosco, Michigan.

BOARD OF COUNTY ROAD COMMISSIONERS OF THE COUNTY OF IOSCO
A. J. Aulerich - Chairman
Clarence Curry - Member
W. D. Nunn - Member 8-3b

## LEGAL NOTICE

**STATE OF MICHIGAN**

In the Probate Court for the County of Iosco

In the Matter of the Estate of William Wilkinson, Deceased.

ORDER APPOINTING TIME FOR HEARING CLAIMS

At a session of said Court, held on February 18, 1965.

Present: Hon. William H. McCready, Judge of Probate.

NOTICE IS HEREBY GIVEN, That all creditors of said deceased are required to present their claims in writing and under oath, to said Court, and to serve a copy thereof upon Harold Peterson, of Tawas City, Michigan, fiduciary of said estate, and that such claims will be heard by said Court at the Probate Office on Monday, April 19, 1965, at 10:00 A. M.

IT IS ORDERED, That notice thereof be given by publication of a copy hereof for three weeks consecutively previous to said day of hearing, in The Tawas Herald, and that the fiduciary cause a copy of this notice to be served upon each known party in interest at his last known address by certified mail, return receipt demanded, at least fourteen (14) days prior to such hearing, or by personal service at least five (5) days prior to such hearing.

WILLIAM H. McCREADY
Judge of Probate 8-3b

Typewriter and adding machine ribbons, Nev-R-Curl carbon paper, cut bond and mimeo, adding machine tapes, etc. At The Tawas Herald, 408 Lake St., Tawas City.

## LEGAL NOTICE

**COUNCIL PROCEEDINGS**

Meeting of the Tawas City Council held at the city hall on February 15, 1965.

Meeting called to order by Mayor George Tuttle.

Roll call: Cabble, Davis, Evril, Hatton, Tanner and Ulrich and Attorney Alf C. Watson.

The minutes of the previous meeting were read and approved.

Supt. Reginald Bublitz read the minutes of the planning commission meeting of January 20, 1965.

It was moved by Cabble and supported by Ulrich, that the minutes of the planning commission of January 20, 1965, be accepted as read.

Roll call: Ayes, Cabble, Davis, Evril, Hatton, Tanner and Ulrich; nays, none.

It was moved by Cabble and supported by Ulrich that the council accept the resignations of Arthur Wendt and Gordon Hatch of the planning commission and that a letter of appreciation of services performed be sent them.

Roll call: Ayes, Cabble, Davis, Evril, Hatton, Tanner and Ulrich. Carried unanimously.

Mayor Tuttle recommended the appointment of Eugene Spica to the planning commission. It was moved by Evril and supported by Ulrich that the appointment of the mayor of Eugene Spica to the planning commission be accepted.

Roll call: Ayes, Cabble, Davis, Evril, Hatton, Tanner and Ulrich. Carried unanimously.

A statement from Alf Watson, city attorney, was read to the council for legal services on behalf of the city during the month of January 1965.

Superintendent Bublitz read two letters from the Michigan State Highway Department pertaining to sign policy and removal. These letters are to be turned over to the planning commission.

The condition of truck parking along US-23 across from the Midway Drive-In was brought to the council's attention for discussion. Chief Roti gave a report on this condition and the problems involved and some possible solutions. No action was taken at this time in order to give the councilmen an opportunity to further investigate and review this condition.

The report of the fire department activities for the year 1964 was read to the council by Superintendent Bublitz.

No further business to come before the council, the meeting was adjourned.

George Tuttle, mayor
Walter Nelson, clerk 10-1b

**STATE OF MICHIGAN**

The Probate Court for the County of Iosco

Estate of Herbert E. Dunnill

It is Ordered that on March 26th, 1965, at 10:00 A. M., in the Probate Courtroom Tawas City, Michigan a hearing be held on the Petition of Pearl Jenett Dunnill for Probate of a purported Will, and for granting of administration to the executrix named, or some other suitable person.

Publication and service shall be made as provided by Statute and Court Rule.
Dated: March 1, 1965

WILLIAM H. McCREADY
Judge of Probate
Raymond L. King
Attorney for
Petitioner, Pearl Jenett Dunnill
West Branch, Michigan.
A true copy
Peggy Depuydt
Register of Probate 10-3b

**STATE OF MICHIGAN**

The Probate Court for the County of Iosco

Estate of Elizabeth R. Taulker, Mental Incompetent.

It is Ordered that on April 2, 1965, at 10:00 A. M., in the Probate Courtroom Tawas City, Michigan a hearing be held on the Petition of Jess Shellenbarger, Guardian, for a license to sell real estate of the said Ward. Persons interested in said estate are directed to appear at said hearing to show cause why such license should not be granted.

Publication and service shall be made as provided by Statute and Court Rule.
Dated March 5, 1965

WILLIAM H. McCREADY
Judge of Probate
Paul Harvey
Attorney for Petitioner
309 N. State Street
Oscoda, Michigan 10-3b

## LEGAL NOTICE

**STATE OF MICHIGAN**

The Probate Court for the County of Iosco

Estate of Ernest Phelps

It is Ordered that on March 29th, 1965, at 10:00 A. M., in the Probate Courtroom Tawas City, Michigan a hearing to be held on the Petition of E. D. Jacques for appointment of an administrator, and for determination of heirs.

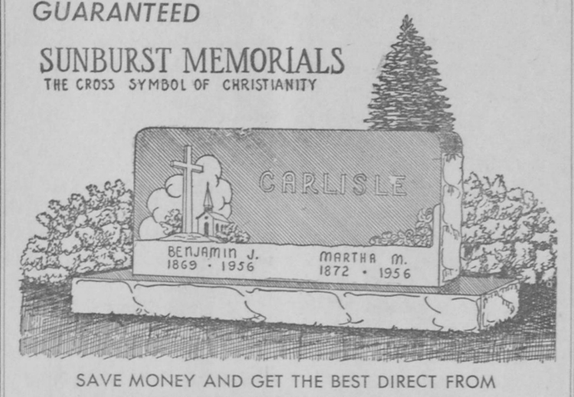
Publication and service shall be made as provided by Statute and Court Rule.
Dated: March 5, 1965

WILLIAM H. McCREADY
Judge of Probate
E. D. Jacques
Petitioner
Tawas City, Michigan 10-3b

**How to liven up a lunch box**

Meat—cheese—egg—almost any kind of sandwich tastes new and wonderful when you use Kraft Sandwich Spread. Now in a handy new wide-mouth jar!

*Known the Country Over as the Very Finest GUARANTEED*
SUNBURST MEMORIALS
THE CROSS SYMBOL OF CHRISTIANITY




SAVE MONEY AND GET THE BEST DIRECT FROM THE QUARRY AND MANUFACTURERS
SEE or PHONE
JACQUES FUNERAL HOME
416 Whittemore St.—Tawas City Phone 362-2991
SUNBURST CONTRACTOR — Company has manufactured SUNBURST MEMORIALS for more than 40 years.
*SUNBURST MEMORIALS are guaranteed*

**FARM DISPERSAL SALE**

**Friday, March 12, 1965**

4½ Miles Southeast of Holly or 10 Miles North of M-59 on Milford Road to Davisburg Road, 2 Miles East.
2130 Davisburg Road—Holly

*EQUIPMENT AT 10:00 A.M.* *CATTLE 12:30 P.M.*

**65 Head of good Registered and Grade cows.**
**53 Holsteins, 6 Jerseys, 5 Guernseys**
**1 Registered Holstein Bull**
All cows are fresh or due soon.
These are outstanding cows in size and condition. Several of these cows are milking over 70 pounds a day.

**DAIRY EQUIPMENT**
2 Bulk milk tanks, 450 Gallon and 155 Gallon
Wash Vats
4 Surge Units

**8 TRACTORS**
Massey-Ferguson (85), Gas, Good 4 plow, Late model
Massey-Ferguson (50) 1961
2 John Deere Tractors
2 Allis Chalmers-WD
Massey-Harris Diesel
Late Model Ford Tractor

**2 TRUCKS**
1—1962 Chevrolet 3/4 ton pick-up
1—1958 Stake truck, 1 ton

**CULTIVATORS**
Ford Cultivator
John Deere Cultivator

**MOWERS**
7 foot Ford Mower
John Deere Mower
Massey-Ferguson (No. 6) Roater Cutter

**PLOWS**
2 bottom Ford plow
3 bottom Massey-Ferguson plow
John Deere 2 bottom plow
Several older models

**DRILLS and PLANTERS**
1963 International 16 hoe drill
John Deere drill on steel
Oliver Drill
Ford planter
International planter, 3 point hitch

**WAGONS**
Rubber tired wagon with chopper box
Rubber tired wagon with combination grain and chopper box
Rubber tired wagon with Curdy grain box

**HARVESTING EQUIPMENT**
2 Combines
1—2 Row Corn Picker
John Deere 40 ft. elevator with grain spouts

**BALERS**
1962 New Holland, Model 65 (baled less than 2,000 bales)
Massey-Ferguson baler

**HAY RAKES**
1963 New Idea 400 rake 3 Other rakes

**ONE COUNTRY JAIL (USED VERY LITTLE)**
Jewelry Wagon and Other Articles Too Numerous to Mention

**LUNCH BY THE ROSE LADIES AID**

Financing available through Clerk, Floyd Kehrl, National Bank of Detroit, Plymouth, Michigan

Auctioneers: Edward Gottschalk, Howell — Lester Johnson, Mason

OWNERS — C. L. GORDON and SONS — HOLLY

### TAWAS CITY MAJOR LEAGUE

| | W | L |
|---|---|---|
| Barnes Hotel | 22½ | 10½ |
| Fuelgas | 21½ | 11½ |
| Midway Drive-In | 21 | 12 |
| Cliff's News | 20 | 13 |
| Thunder Bay Const. | 19 | 14 |
| Tawas Golf Club | 15½ | 17½ |
| St. James Electric | 15½ | 17½ |
| Tawas Bay Agency | 13 | 20 |
| Cadillac Overall | 9½ | 23½ |
| Lowery-Northern | 7½ | 25½ |

Individual High Series: G. Tuttle, 590; D. Coller, 585.

Individual High Single: G. Tuttle, 224; J. Hilbert, 204; D. Long, 203.

### BOWLIN' BELLES

| | W | L |
|---|---|---|
| Lucky Strikes | 20 | 12 |
| Gutter Gussies | 19½ | 12½ |
| Ninepins | 18 | 14 |
| Bowlerettes | 18 | 14 |
| Spareribs | 18 | 14 |
| Alley Cats | 17 | 15 |
| Eager Beavers | 16 | 16 |
| Balls of Fire | 12 | 20 |
| Commuters | 11½ | 20½ |
| Globetrotters | 10 | 22 |

Team High Series: Ball O Fire, 2309; Eager Beavers, 2303; Lucky Strikes, 2300.

Team High Single: Lucky Strikes, 828; Eager Beavers, 814; Bowlerettes, 794.

Individual High Series: Ethelyn Doak, 628; Jean Blake, 612; Lucy Greig, 606.

Individual High Single: Lucy Greig, 228; Dorothy Jacques, 223; Betty Miller, 220.

### FRIDAY NIGHT LADIES LEAGUE

| | W | L |
|---|---|---|
| Holland Hotel | 29 | 11 |
| Barbier Gas Oil | 26½ | 13½ |
| Collection Service | 25½ | 14½ |
| Fuelgas | 25 | 15 |
| J. Barkman Lumber Co. | 24½ | 15½ |
| Lixey's | 20 | 20 |
| Tawas Golf Club | 19 | 21 |
| Midway Drive-In | 14½ | 25½ |
| Miner's Grove | 13 | 27 |
| Town & Country Food | 3 | 37 |

Team High Series: Lixey's, 2948; Holland Hotel, 2925; Barkman Lumber, 2872.

Team High Single: Lixey's, 1064; Barkman Lumber, 1046; Holland Hotel, 1011.

Individual High Series: J. Wellna, 661; G. Krumm, 627; J. Clark, 621.

Individual High Single: R. McCready, 262; J. Clark, 255; J. Wellna, 247.

### BRAVES and SQUAWS

| | W | L |
|---|---|---|
| Apache | 25 | 11 |
| Mohican | 24 | 12 |
| Sioux | 20½ | 15½ |
| Cherokee | 18 | 18 |
| Navajo | 18 | 18 |
| Iroquois | 17 | 19 |
| Kickapoo | 16 | 20 |
| Chippewa | 15½ | 20½ |
| Blackfeet | 14 | 22 |
| Mohawk | 12 | 24 |

Team High Series: Apache, 2357.

Team High Single: Apache, 812.

Individual High Series: R. Taylor, R. Stump, 626.

Individual High Series: R. Taylor, 238; R. Stump, 223.

### EAST TAWAS FRIDAY NIGHT LEAGUE

| | W | L |
|---|---|---|
| Graham Oil Co. | 32 | 8 |
| Gould Drug Co. | 25 | 15 |
| Holland Hotel | 22 | 18 |
| Pabst Blue Ribbon | 19 | 21 |
| Drewrys | 13 | 27 |
| Bayside Beauty Salon | 9 | 31 |

Team High Series: Graham Oil, 2271; Holland, 2235; Pabst, 2218.

Team High Single: Graham, 800; Pabst, 765; Holland, 753.

Individual High Series: Loraine Haglund, 515; Margaret Cadorette, 489; Dolores Sieloff, 487.

Individual High Single: L. Haglund, D. Sieloff, 188; M. Cadorette (2), 175; S. Prescott, 171.

### EAST TAWAS COMMERCIAL LEAGUE

| | W | L |
|---|---|---|
| Mac's Sport Shop | 14 | 7 |
| Pfeiffer's | 13 | 8 |
| Audie Johnson Post | 12½ | 9½ |
| Stroh's | 9 | 12 |
| Twin Service | 7½ | 13½ |
| Blatz | 7 | 14 |

Team High Series: Mac's, 2990, Pfeiffer's, 2970; Stroh's, 2956.

Team High Single: Mac's, 1098; Pfeiffer's, 1093; Twin Service, 1068.

Individual High Series: T. Grove, 690; M. Warner, 678; G. Dubovsky, 676.

Individual High Single: E. Bassett, M. Warner, 272; Charles Pierson, 270; R. Grabow, 263.

### GUYS and DOLLS LEAGUE

| | W | L |
|---|---|---|
| Good Losers | 27 | 13 |
| Singing Bridge Grocery | 25 | 15 |
| Off & On | 24 | 16 |
| Spares & Strikes | 22 | 18 |
| Slowpokes | 20 | 20 |
| Hillbillies | 19 | 21 |
| Huron Auto | 18 | 22 |
| New Comers | 16 | 24 |
| Optimists | 15 | 25 |
| Four Jets | 14 | 26 |

Team High Series: Singing Bridge Grocery, 2452.

Team High Single: Spares & Strikes, 879.

Individual High Series: Joellen Watts, 632; Carl Helmer, 655.

Individual High Single: Liz Gracik, 232; Bob Watts, 267.

### COMMERCIAL LEAGUE

| | W | L |
|---|---|---|
| Bublitz Oil Co. | 30 | 10 |
| Huron Loan Co. | 26 | 14 |
| Wojahn Floor Coverings | *23 | 13 |
| Barbier Oil Co. | * 23 | 13 |
| National Gypsum Co. | 18 | 22 |
| Barnes Hotel | 17 | 23 |
| Jefferson Trucking Co. | 17 | 23 |
| Wilson's Mobilgas Co. | * 16 | 20 |
| Farm Bureau Insurance Co. | 16 | 24 |
| Mich. Con. Gas Co. | * 6 | 30 |

*Postponed game

Team High Series: Bublitz Oil Co., 3093; Huron Loan Co., 3076; National Gypsum Co., 3009.

Team High Single: National Gypsum Co., 1064; Bublitz Oil Co., 1055; Huron Loan Co., 1030.

Individual High Series: Jim Lansky, 735; Howard Hatton, 685; Dick Depuydt, 660.

Individual High Single: Jim Lansky, 273; Dick Depuydt, 244; John Katterman, 240.

### LADIES TUESDAY MAJOR LEAGUE

| | W | L |
|---|---|---|
| Beauty Spot | 28 | 12 |
| Barnes Hotel | 26½ | 13½ |
| Sally's Shop | 26 | 14 |
| Carling's | 24½ | 15½ |
| Blatz | 23 | 17 |
| Compo's Market | 19 | 21 |
| Ardo Bar | 18 | 22 |
| Young's Bar | 14 | 26 |
| Huron Auto Parts | 13 | 27 |
| McKay Sales | 8 | 32 |

Team High Series: Blatz, 2916; Beauty Spot, 2899; Sally's Shop, McKay Sales, 2834.

Team High Single: Blatz, 1011; Beauty Spot, 987; McKay Sales, Sally's Shop, 986.

Individual High Series: Gerry Leslie, 636; Marilyn Misener, 629; Bobbie Meyers, 618.

Individual High Single: Elsie Mills, 241; Harriet Crooker, 237; Marion Meehleder, 229.

### TAWAS CITY MINOR LEAGUE

| | W | L |
|---|---|---|
| Ander-Ett | 12 | 4 |
| Larry's Sinclair | 11 | 5 |
| Kiwanis No. 1 | 10 | 6 |
| Bopp-Busch | 9 | 7 |
| Schaaf Lumber | 8 | 8 |
| Kiwanis No. 2 | 8 | 8 |
| Johnson Auto Supply | 8 | 8 |
| Hogan's Cottages | 6 | 10 |
| Tawas Herald | 5 | 11 |
| Strauer Insurance | 3 | 13 |

Team High Series: Larry's Sinclair, 2984; Schaaf Lumber, 2888; Tawas Herald, 2885.

Team High Single: Larry's Sinclair, 1045-1037; Ander-Ett, 1015; Tawas Herald, 1011.

Individual High Series: J. Loeffler, 639; A. Miller, 636; D. Lapeer, 635.

Individual High Single: R. Johnson, 249; L. Long, 246; A. Williams, J. Roach, 242.

### JUNIOR LEAGUE

| | W | L |
|---|---|---|
| Midway Drive-In | 27½ | 16½ |
| Huron Loan Co. | 26½ | 17½ |
| Peoples State Bank | 26 | 18 |
| Schreck Lumber Co. | 20½ | 23½ |
| Wojahn Floor Covering | 18 | 26 |
| Jacques Funeral Home | 13½ | 30½ |

Team High Series: Wojahn Floor Covering, 1795; Jacques Funeral Home, 1748; Schreck Lumber Co., 1703.

Team High Single: Wojahn Floor Covering, 611; Midway Drive-In, 601; Jacques Funeral Home, 600.

Individual High Series: Elaine Krumm, 512; Tim Dillon, 498; Jeff Freeman, 492.

Individual High Single: Susan Schiell, 189; Elaine Krumm, 183; Jeff Freeman, 175.

### PREP LEAGUE

| | W | L |
|---|---|---|
| Tawas Dist. | 19 | 13 |
| Myles Ins. | 18 | 14 |
| Johnson Auto | 18 | 14 |
| Huron Auto | 9 | 23 |

Team High Series: Huron Auto, 1745.

Team High Single: Huron Auto, 635.

Individual High Series: Bill Cholger, 509.

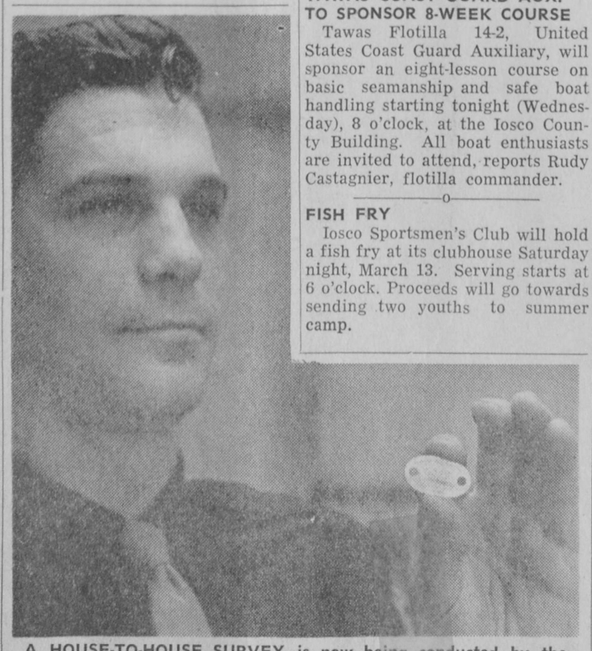
Individual High Single: David Smith, 196.

## Test

(Continued from page 1.)

of participation in the NMS program will be direct and tangible; for others, they will be indirect and less immediate.

Winners of merit scholarships in the 1965-66 program will be announced in late April and early May of 1966.



A HOUSE-TO-HOUSE SURVEY is now being conducted by the Iosco Sheriff's Department in the various townships and cities to enforce the dog license law. Deadline for obtaining a dog license was March 1 and, to obtain one of the tags shown here by Deputy Sheriff Jerry Kruse, an owner must pay double the regular fee. All dogs found running at large will be disposed of according to state law.—Tawas Herald Photo.

## Today's Teen

TODAY'S TEEN is Charlene Schaaf, 16, a junior at Tawas Area High School. Charlene's subjects this year include algebra II, shorthand I, United States History, English III and band. She is maintaining a B-minus scholastic average. She is the daughter of Mr. and Mrs. Floyd Schaaf Jr.

## Pearsall's IGA of Hale Burglarized For Second Time

Burglary of Pearsall's IGA Store, Hale, sometime Sunday is under investigation by Michigan State Police and the Iosco Sheriff's Department.

When opening for business Monday morning, Daniel Pearsall, son of the owner, found that $30 in change was missing, along with two electric drills and an electric saber saw.

Entry was made into the building by breaking out a back window.

This is the second time during the past year that the store has been burglarized. The last time, officers nabbed two men carrying loot just as they were leaving the building. They are now on probation from Iosco Circuit Court.

## TA Junior Band Received Top Rating

Tawas Area Junior Band, under Director Gene Salamony, received a first division rating Saturday in the Ninth District junior band festival at Harrison.

Selections upon which the band was judged included "True Blue," march; "Italian Masters Suite," the class B required number, and "Evangeling," a selected number.

Eight junior bands participated with Tawas. Also receiving straight "I" ratings were Gladwin and Roscommon. Clare High School received a final rating of "I," while Oscoda and Houghton Lake each received II's.

"We are all very grateful to Mr. Salamony, for without his patience and direction, we could never have done as well as we did," states Lorrie Ezo, junior band reporter.

Chaperones for the group, which made the trip by bus, were Mrs. James Roach and Harold Horning.

### JOHN SWARTZ

Graveside services for John Swartz of Bay City, a former Tawas City resident, will be conducted Thursday, 3:00 p. m., at Tawas City Cemetery. Funeral services will be at Hyatt Funeral Home, Bay City, at 11:00 a. m.

Mr. Swartz died Monday, March 8, at General Hospital following a six-month illness. He was born at East Lake September 12, 1894, and married Lorene Wilson February 11, 1921, at Tawas City. He was a retired Detroit and Mackinac Railroad engineer and a veteran of World War I.

Survivors include his wife; one son, John D. of Edgewater, Florida; one daughter, Mrs. Richard Gapske of Alpena; four grandchildren; three brothers, Fred of Tawas City, Wilfred of Saginaw, Howard of Toledo, Ohio.

### TAWAS COAST GUARD AUX. TO SPONSOR 8-WEEK COURSE

Tawas Flotilla 14-2, United States Coast Guard Auxiliary, will sponsor an eight-lesson course on basic seamanship and safe boat handling starting tonight (Wednesday), 8 o'clock, at the Iosco County Building. All boat enthusiasts are invited to attend, reports Rudy Castagnier, flotilla commander.

### FISH FRY

Iosco Sportsmen's Club will hold a fish fry at its clubhouse Saturday night, March 13. Serving starts at 6 o'clock. Proceeds will go towards sending two youths to summer camp.

## All Briefs Filed in $625,000 Law Suit Against Gypsum Co.

All briefs were filed as of last Wednesday in the $625,000 lawsuit against National Gypsum Company, which involves the firm's lake loading installation south of Tawas City. Hearings had been concluded last December after 45 days of hearings spread over a seven-month period.

A decision is expected to be given shortly by Circuit Judge Allan C. Miller.

Six attorneys were involved representing some 30 plaintiffs. Briefs filed by plaintiffs numbered 82 pages and there were 426 pages filed by the defendant company.

## *Blood Bank Workers Given Recognition*

At the Tuesday noon meeting of Tawas Kiwanis Club, Judge Allan Miller spoke on Monday's visit of the blood bank and gave recognition to the workers. Mr. Bornemisza of Saginaw will talk on life in Hungary following a 6:30 pot-luck supper Saturday, March 20. The event is being sponsored by Kiwanis Auxiliary and will be held at the American Legion Hall, Tawas City. Members are to bring table service and a dish to pass.

### JEAN A. SMITH

A former Tawas City resident, Jean A. Smith, died Thursday, March 4, at Absecon, New Jersey. She was born February 4, 1883, and was the daughter of the late Mr. and Mrs. Stephen Smith. She was buried at New Jersey.

Miss Smith had resided with a nephew, Kenneth Smith, at Absecon for the past several years.

### MRS. EUGENE PROULX

Funeral services for Mrs. Eugene Proulx of Snover will be conducted Thursday, March 11, 11:00 a. m., at St. Joseph Catholic Church, East Tawas. The Rev. Fr. Arthur Mulka will officiate and burial will be in St. Joseph Cemetery, East Tawas. She died March 8 at Marlette Hospital following a long illness.

Mrs. Proulx, the former Ida Krumm, was born January 5, 1894, at Tawas City to the late Mr. and Mrs. John Krumm and attended Emanuel Lutheran School. She married Mr. Proulx February 12, 1918. She was a member of St. Joseph Catholic Church, Argyle.

Surviving are her husband; five sisters, Mrs. Frieda Cadorette of Tawas City, Mrs. Ann Douglas and Mrs. Elsie Palmer of Lincoln Park, Mrs. Irma Pettibone of East Tawas, Mrs. Amelia Springer of Detroit; two brothers, George Krumm of Alpena and Jack Krumm of East Tawas.

Friends and relatives may call at the Jacques Funeral Home, Tawas City, tonight (Wednesday). Rosary will be recited at 8:30 o'clock.

## PUBLIC NOTICE

**Bids will be received on work to be done at the Van Etten Lake Dam, in Oscoda Township. Two projects are to be considered.**

Number 1. Reinforced concrete wall on North side of Dam beginning at upstream wing wall and continuing North approximately fifty (50) feet parallel to and five feet out from present concrete shell over the core-wall. Wall to be poured into trench one (1) foot below the surface and ten (10) inches wide. Continue the shell from present shell to top of the wall with suitable reinforcing. This new section of shell to follow contour of present installation and to be bonded to the same with approved bonding material. Concrete to be uniform standard 4 to 1 mixture throughout.

Number 2. Removing present seal belting on bottom and sides of both spill-gates and replacing with new 6 inch belting, which will be furnished by the Drain Commissioner. Bottom edge of gate 24 feet, sides 7 feet. Gates will be open for this project.

**Sealed bids will be received on either or both above projects until Noon (12 o'clock), Monday, March 15, 1965. Completion date Saturday, April 10th, 1965.**

**Commissioner reserves the right to refuse any or all bids on both projects. Bids submitted to:**

**E. H. STICKNEY, Drain Commissioner**
**Iosco County, Box 221, Oscoda, Mich.**

## SHERIFF'S SALE

The following described goods will be sold at auction to the highest bidder on

# March 16, 1965

at 9:00 A. M. at the Sheriff's Office. This sale conducted pursuant to Act 54 of the Public Acts for the year 1959.

**1 Sea King 3 HP Outboard Motor, Serial No. 478653**
**1 Deep Sea Rod and Reel 1 South Bend Automatic Reel**
**1 Bilge Pump 1 Canoe Paddle 1 Pair Swim Fins**
**1 Plastic Bait (frog) 1 Ski Pole**
**1 Bowling Ball, initials J. W. (green)**
**1 Bowling Ball, initials J. B. M. (black)**
**1 26 inch Bicycle (boy's)**
**1 Brownie Hawkeye Camera 1 Commodore Tape Recorder**
**1 Viscount Transistor Radio 1 Westclox Elec. Kitchen Clock**
**4 Shell Glasses, large size 4 Shell Glasses, small size**
**1 Silent Butler 1 Small Clever 1 Plastic Laundry Bag**
**1 Plastic Rain Coat 1 Stainless Steel Cake Pan**
**2 Bath Mats 4 Towels 2 Wash Cloths**
**1 Pair of Pillow Cases 4 Jack Knives**
**1 GI Amo Belt 1 10-inch Butcher Knife**
**1 12-inch Sliding Square 1 Blow Torch 1 12-inch Level**
**1 Duro Bench Grinder, No. 3975, ½ HP**
**1 Small Cleveland Bench Vise**
**1 Springfield 45-70 Rifle, Model 1873**
**1 12-gauge Single Bbl. Shotgun**
**1 16-gauge Single bbl. (Stevens)**
**1 12-gauge Single bbl.**
**Assortment of rifle and shotgun shells (20 ga., 16 ga., 32 spl., 35 rem., and 45-70).**

Authority: IVAN O'FARRELL
IOSCO COUNTY SHERIFF


'TIS NO BLARNEY
OTTAWA EQUIPMENT COMPANY
has the LOWEST PRICED, QUALITY
Used Trucks

*If it's "SAVIN' OF THE GREEN" you'r after . . . stop in and look over our big selection of used trucks at prices any true Irishman would appreciate. There are also plenty of fine Late-Model Used Cars to choose from!*

ST. PATRICK'S DAY SPECIAL
1959 DODGE ½-TON PICKUP
3-SPEED TRANSMISSION
6 CYLINDER
ADVERTISED LAST WEEK at $695
THIS WEEK ONLY $595.00

1962 INTERNATIONAL SCOUT—4 Wheel Drive, full metal top, heater and defrosters. $1795
1961 INTERNATIONAL SCOUT—4 Wheel drive, full top, snow plow. Priced at only $1895
1961 INTERNATIONAL—½ ton pickup, 6 cylinder, 3 speed with Power-lock $1195
1961 CHEVROLET—Corvan. '95' Panel with side opening door. $1095
1959 INTERNATIONAL — 2-ton, Long wheel base, 171 inches, cab and chassis, 6 cylinder, 2 speed rear axle. $1495
1959 CHEVROLET ½ ton. $400
1956 INTERNATIONAL—pickup. ½ Ton, rebuilt engine $550
1954 INTERNATIONAL—2 ton, 171 inch wheelbase, cab and chassis. $550

OTTAWA EQUIPMENT CO.
YOUR FRANCHISED DEALER IN
CHRYSLER-DODGE-PLYMOUTH CARS
DODGE TRUCKS & INTERNATIONAL TRUCKS
840 East Lake St.
TAWAS CITY



MARLENE MARGARINE 5 lbs. 88¢

IGA GIANT 88¢ SALE!

IGA—No. 2½ can Fruit Cocktail 3 for 88c
IGA—Cherry-Pineapple-Peach-Strawberry Preserves 3 for 88c
PILLSBURY Cake Mix 3 boxes 88c

IGA Hair Spray 14 oz. can 76¢
IGA—250 ct. Aspirin btl. 45¢
Reg. 98c Tri-Span 79¢

savings at your fingertips!

DINTY MOORE BEEF STEW 2 24-oz. cans 88¢
IGA PEACHES 3 No. 2½ cans 88¢
IGA POT PIES 6 for 88¢

Armour's—SEMI-BONELESS SMOKED HAM Whole or Half lb. 59¢

KRAFT VELVEETA 2 lb. loaf 88¢
GLADE AIR FRESHENER 2 cans 88¢
VETS—1-lb. can DOG FOOD 10 for 88¢
1-CALORIE—12 oz. size VERNORS 6 for 45¢ (plus deposit)

PEET'S—SMOKED Polish Sausage .. lb. 49c
TableRite Hamburger .... 2 lbs. 89c
Pork Liver ..... lb. 29c
TableRite Franks ..... 2 lbs. 89c

Wilson's—COTTAGE CHEESE 1-LB. CTN. 19¢
McDonald FUDGSICLE 12 for 49¢
Head—Size 24's LETTUCE each 19¢
Spy APPLES 4 lb. bag 49¢

LOOK IT'S Oven-fresh
REGULAR 12c LUNCH CAKE This Week 10¢

Brugger's Market
Corner First and Lake St.—US-23 Tawas City
More People Than Ever Are Shopping At... IGA

THE
TAWAS
HERALD

WEDNESDAY, MARCH 10, 1965

f&n
FARM AND HOME SECTION

*We're going to Hawaii - come along!*

# The many Secrets to Successful Beef Raising

*by Don Brooks*

Jack Butcher personally selects and transports his feeder calves from the Dakotas every year. "You get a 'feel' for selecting the good gainers after a while," says Jack.

There are a lot of "secrets" to making money with beef cattle. And Jack Butcher knows most of them. Even then, he's happy if he "makes it big" one year out of five.

Jack owns 200 acres of land near Alma, Michigan. He rents another 160 to provide enough acreage for the feed needed to fatten 350 head of cattle each year.

A "common sense" beef farmer, he doesn't think of fattening steers as a get-rich-quick proposition. "With cattle prices fluctuating the way they are, you've got to figure to pay your bills and break even four out of five years and then hope you hit it," he contends.

And this philosophy has held him in good stead. He produces beef for just slightly more than 10 cents a pound—and he gets a fair price for his cattle. To do this, several sound practices are combined into a single, smooth-running business operation.

First of all, Jack watches the market like a hawk. He knows that half the profit in raising beef cattle is buying and selling them at the right price.

"I figure the only way to make money is to get cattle that gain," declares Jack. "After a while you get so you can spot those animals with the best potential just by looking at them." (It's only fair to say that this "eye for cattle" takes a while to develop. Jack Butcher has been in the beef business for 12 years.)

"I like to buy cattle from the Dakotas," continues Jack, "because they are usually big boned, fast gainers with good breeding." But before every beef feeder rushes to the Dakotas to find feeders, Jack adds that Dakota cattle are only a personal preference—one that he's had good luck with over the years. He can't guarantee the same success for others.

When Jack buys calves, he wants them weaned and hay fed with no baby fat. These are the kind of animals that will put on weight as soon as they start getting some high protein feeds.

And this brings up Jack's second "secret" to success. "I don't believe in putting a lot of high priced feed into these cattle only to get them too fat for what the consumer wants," he explains. He feeds two tons of haylage and 30 bushels of high moisture shelled corn to put on about 500 pounds of beef on his steers. Figuring the haylage at $14 a ton and the corn (on a dry matter basis) at $1 a bushel, that comes to $58 for each 500 pounds of beef—slightly more than 10 cents a pound.

Young calves brought onto the farm are fed oatlage (ensiled young oats) and rolled corn to bring them from 400 to about 600 pounds. Then they are put on haylage and high moisture corn.

"This means that the cattle aren't too fat at sale time—usually around 1,000 to 1,050 pounds," explains Jack. "They grade high good to low choice. Past experience shows that these cattle often bring more money than high choice . . . and on cheaper feed."

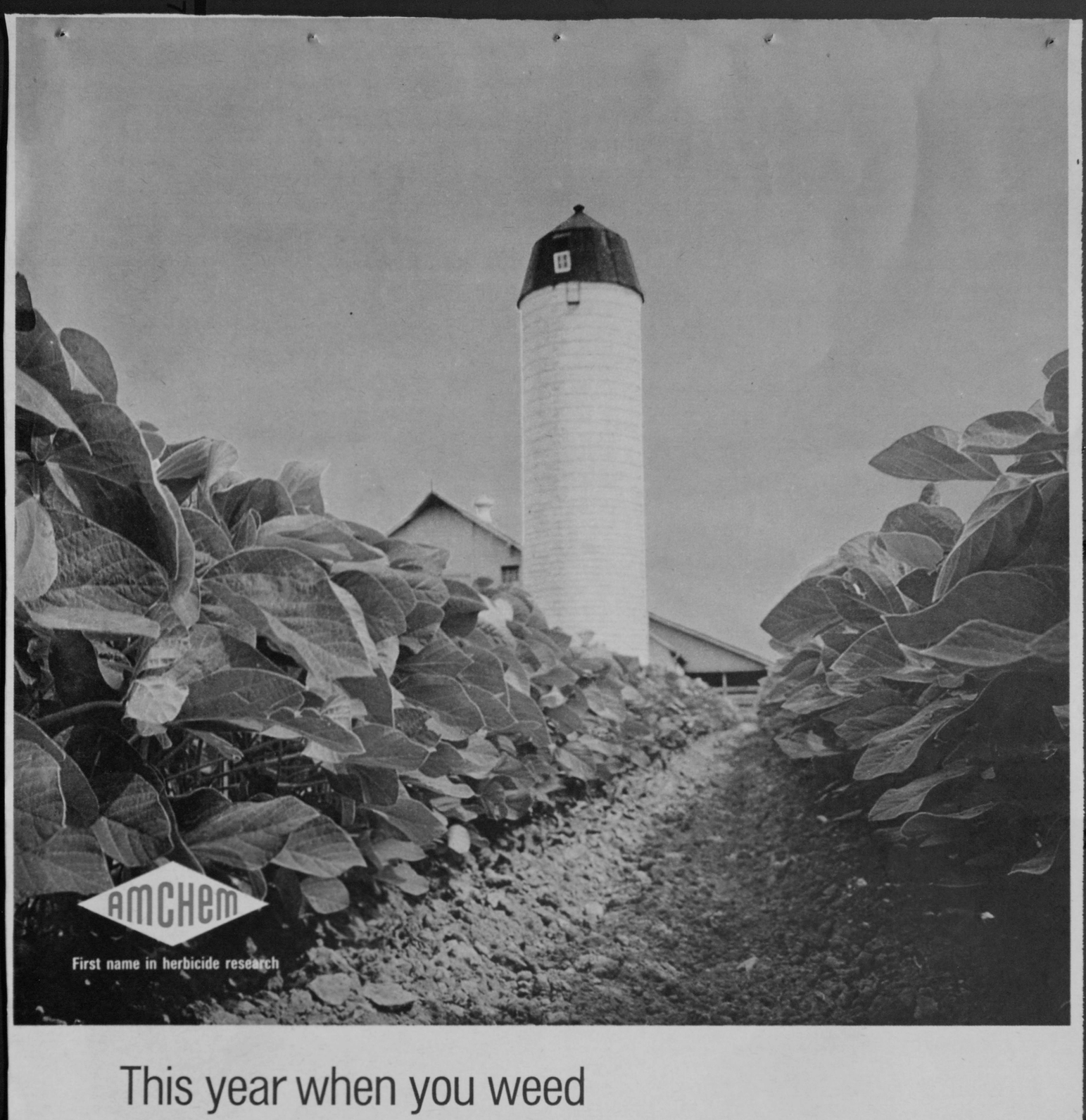
And this brings up a third "secret": good crop yields at relatively low cost. Last year, Jack averaged 150 bushels of corn on 60 acres. He had one field of hay that averaged 9-¼ tons (20 percent moisture) per acre. To get these yields, Jack depended on two things: soil testing and cattle manure.

The soil tests showed him how to fertilize his fields. As a result, he applied 150 pounds of anhydrous ammonia (gas), and 240 pounds of 6-24-24. A plant population of 24,000 plus about 30 tons of manure produced 150-bushel yields. "Then the rain helped, too," reports Jack. "We had 29-½ inches last year—not a lot above the average, but all at the right time."

But rain or no rain, a 150-bushel average on 60 acres is nothing to sneeze at. Jack's good loam soil and enough manure to cover about 90 acres each year provide him with enough feed to fill his 20 by 60 silo three times each year with haylage and another 20 by 50 silo with high moisture corn.

The cattle, which are housed in loafing barns, are fed four times a day in winter and six times daily in summer. "They like that fresh feed, and they eat more of it," explains Jack. And that's another "secret" to successful beef farming!

Good alfalfa hay and haylage, plus high moisture corn is helping Jack Butcher turn out beef for just over 10 cents per pound of gain.




# This year when you weed your soybeans with **AMIBEN** don't stop there . . . AMIBEN IS NOW CLEARED FOR CORN!

That's right—you can now use today's great soybean herbicide, Amiben, for corn on the heavy soils in Illinois, Indiana, Iowa, Kansas, Minnesota, Missouri, Nebraska and Ohio. Full directions are on the new Amiben label for 1965. ■ This means whether you grow soybeans, dry beans or corn you can get full season control of most annual broadleaf weeds and grasses—more than 70 of them—with one pre-emergence application of Amiben. You can follow a full crop rotation program. No herbicide residue remains at harvest. ■ Cost? Only $3.34 per acre, banded at the recommended rate for most soiis. Available as liquid or granules. See your farm supply dealer—reserve your Amiben **now**.

**FREE BOOKLET**—How To Weed Soybeans, Dry Beans and Corn With Amiben...8 pages, full color. Address Dept. RG-53

**AMCHEM PRODUCTS, INC., Ambler, Pennsylvania**

# Farming by Insight...

## The story of a blind Missouri farmer

He was sitting in an old wooden rocker in the living room of his home listening to a radio when I arrived. The day was boiling hot and I surmised the 71-year-old farmer might be dreading his regular 4 o'clock milking date. We chatted a few moments in the customary get-acquainted fashion before he announced it time for his chores.

"I built every fence on this place," he began, "sawed the boards and drove the nails in those two buildings over there to the right. I'm told my apples won't be too good, my wheat feels very thin and four of my cows are dry at the present time. But I imagine I'll make it again this year," he said proudly..

A much lesser man would have given up long ago. This aging farmer has never seen his small 40 acres of land, the rocking chair he sits in or the paint on the farm buildings he built. Since 1923 Ernest Rees of Neosho, Mo., has been blind. With no reservations and without self pity, he told me about his accident. He was a vocational agriculture teacher of 30 at the time, with a wife and two young daughters.

Shortly after concluding a laboratory experiment, a new test tube shattered, splattering the chemical and bits of glass into his eyes. Instantly his students and the light of day passed from his vision.

Blind Ernest Rees prepares to hook milker to one of his dairy cattle.

"A salesman had guaranteed those tubes against breakage," Rees recalled, "and I had purchased several for use in the school lab."

But a verbal agreement becomes pretty worthless to a man who has just lost his vision and vocation. A suit against the test tube company was settled out of court for $20,000, but attorney fees stripped Rees of half that amount. "I know $10,000 sounds like a lot of money," Rees continued, "but it wouldn't support a family for a lifetime. Be like trying to keep an elephant alive on peanuts," he joked good-naturedly. "I had to find some means of support and decided the only thing for me was farming. I raised poultry for about 13 years and then bought this farm shortly after the depression."

I was curious as to how a blind man could determine land value. As my eyes glanced over his spread I thought a man with normal eyesight would have had reservations about purchasing a small acreage that had never "made its taxes" and consisted of little more than rocky, sloping hillsides. What prompted him to think he could survive on this? And I wondered how he could have possibly kept the bill collectors away when he had only 40 acres — especially in the inflationary years since the War.

And even after two days of observing Rees, I almost became unimpressed by the endless number of daily chores he does so naturally. His hands are as sure and as skilled as a factory craftsman.

With an ax he chopped the end of a wooden fence post to a sharp point; he repaired a 100-yard-long fence, a chore that included renailing many new steeples, fastening a fence stretcher and pulling the wires taut; poured, milk from his automatic milker into cooling cans without spilling a drop — all of these things he performed as easily as I switched the lens settings on my camera. He delighted in telling me about his system of braille farming — how he overcame his handicap and "sees" his way around his farm, determining direction and location by the breeze on his face and the slope of the ground. With his hands and sense of smell he evaluates the quality of his pasture or grain. And he does things that seem strange to a person depending upon eyesight for everyday living. If there's no nighttime broadcast of the St. Louis Cardinals —he's an avid fan — he's apt to stroll into his garden and start weeding potato plants at 9 p.m. A sighted person does such chores in the heat of the hot sun. He "sees" this job by feeling his way on his hands and knees. What difference does it make if the sun's gone under?

# Germ "liquidator"

**Kills deadly germs in the drinking water with Anti-Germ 77®**
**Fights germs inside the chick with Terramycin**

Talk about soft touches!

Germs must really drool and smack their lips when they see those peeping, defenseless little balls of fluff you put into your brooder house.

But you can spring a big surprise on those germs. Just put Terramycin Poultry Formula with Anti-Germ 77 into your chicks' drinking water.

While it doesn't affect your chicks, Anti-Germ 77 makes their drinking water about as agreeable to germs as an acid bath. Kills germs rapidly and cuts off this thoroughfare into your chicks.

True, some bacteria can still get into chicks in other ways. Like riding in on dust particles.

But they'll wish they hadn't when they run smack into potent Terramycin.

Terramycin is murder on germs. And it doesn't leave them any place to hide in the chick.

Terramycin gets them in the intestinal tract like most drugs do. But Terramycin goes a lot further, too! It's quickly absorbed to fight germs in the lungs... the liver... the muscles... everywhere the blood goes!

Put Terramycin Poultry Formula with Anti-Germ 77 into your chicks' drinking water.

A lot fewer bacteria will get inside your chicks.

And those that do will run head on into the broadest bacterial spectrum in poultry drugs today.

That's why Terramycin® Poultry Formula with Anti-Germ 77® is the best thing you can use to keep your chicks healthy.

*Pfizer*

*Science for the world's well-being®*
Agricultural Division
Chas. Pfizer & Co., Inc.
New York, N. Y. 10017

**TERRAMYCIN® POULTRY FORMULA**

Rees and his wife, Delia, at lunchtime.

Carl Slunt, background, drives workhorse while plowing garden while Rees pulls weeds. Notice the rocky soil.

Rees "feels" his way along, searching for the door to enter his barn with a milker.

When its time to spray his 30 apple trees he'll ask for help and summon his retired farmer friend, Carl Slunt, to give him a hand. Slunt leads a tired-looking workhorse and an old wooden sled through the rows of trees and points a small-nozzled sprayer at the fruit while Rees pumps chemicals from a barrel. Slunt sometimes helps cultivate the garden and hitches the horse to an old rusty plow and turns the dry soil. Rees' 70-year-old wife, Delia, feels she can leave her husband a few moments when Slunt is around and she backs their 1948 Chevrolet — it doesn't have a scratch on it — out of the barn and drives to Neosho to buy groceries or other household items.

Rees asks no sympathy from anyone and I formed the impression any acts of charity would hurt him. He's a proud man — possibly because he's never asked for a dime from a government that oftentimes seems eager to dole out welfare. His undeniable success made me bubble with pride — and ache with compassion. When I hear of farmers of rich 200-acre plots in Illinois and Iowa claim their land holdings are too small to make a decent living and that low market prices are forcing them out of business, I wondered what the future of Ernest Rees might be. He's getting along in years and though he keeps himself physically fit with a regular program of exercises, he's not as strong as he was 20 years ago. He owns little mechanized equipment. His cattle barn is small, antiquated and would never pass Grade A standards. I doubted the 10-acre plot of wheat he had planted would yield more than two bushels. In fact it was so thin I mistook the field for an uncultivated hilltop until he advised he had "probably wasted money for the seed." His home is adequately, but modestly furnished.

Talk of the future almost brings tears to Mrs. Rees' eyes and she peers off into the distance and quietly asks, "I wonder if he realizes how much he depends on me?" (I fervently bit my lower lip to keep my own eyes dry.)


Want Higher Corn Yields?

... then get your

DEKALB® XL SEED CORN now

For the thousands of farmers who harvested DeKalb Corn—1964 was a splendid year. In normal areas, many reported new high yields on *measured acreages*. In areas hit by heat, drouth and winds, many DeKalb Hybrids showed their ability to stand and hold their ears well, and deliver surprisingly good performance.

Several DeKalb Hybrids are sold out, so plan to get your 1965 seed corn early. See your DeKalb dealer NOW.

DEKALB AGRICULTURAL ASSOCIATION, INC.,
*Commercial Producers & Distributors of DeKalb Corn, Chix & Sorghum*
DEKALB, ILLINOIS

DEKALB® CORN

MORE FARMERS PLANT DEKALB THAN ANY OTHER BRAND

"DEKALB" is a Registered Brand Name.

# All Aboard for Alaskan tour!

Farm & Home Section readers who sign up for the Alaska tour this summer will visit the 49th state at the best time of the year, June and July—AND with congenial companions, all with the same interests and backgrounds. This adds to the enjoyment, for we all know that sharing a pleasant experience is half the fun.

As announced in our February issue, the tour will depart June 27th, traveling by train with stops at lovely Banff and Lake Louise in Canada, then on to Vancouver, British Columbia, where you board the SS PRINCESS PATRICIA. The nine-day steamship cruise up the Inside Passage is the highlight of the tour.

Write immediately for your free, illustrated copy of the folder giving complete daily itineraries, rates, and other pertinent details of the tour. Don't wait another day! Join our group for a memorable vacation. Just address a card or letter to: Farm and Home Tours, 20 North Carroll Street, Madison, Wisconsin.

SATISFIED

What is she satisfied about? She is in a Speed Queen coin laundry, and she's satisfied that the Speed Queen washes extra clean . . . is simple to operate . . . and that there is plenty of evidence around that Speed Queen washers are dependable. Go to a Speed Queen laundry and try these ruggedly built washers . . . washers that must not only please the public but please the owner's pocketbook.

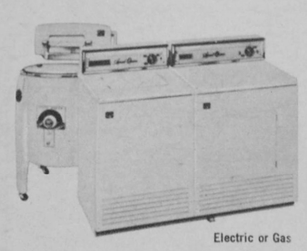
AUTOMATIC WASHER WITH STAINLESS STEEL TUB — AUTOMATIC DRYER WITH STAINLESS STEEL DRUM

GRATIFIED

You have a pocketbook, too. You don't want repair bill headaches anymore than a coin laundry owner. The guarantee period passes by fast, and then a washer (or dryer) is on its own. Remember, it's what's INSIDE a washer that counts most.

*See the Speed Queen washer and dryer line at your Speed Queen dealer — or write Speed Queen, A Division of McGraw—Edison Co., Ripon, Wisconsin.*

AUTOMATIC WASHERS AND MATCHING DRYERS AVAILABLE IN WHITE AND COLORS



Electric or Gas

McGRAW EDISON SPEED QUEEN®

Mfrs. of Commercial and Home Laundry Equipment

# GRASSROOTS GLEANINGS

*by Bill Stokes*

"The average man has two worries these days," says **The Henry (Ill.) News-Republican,** "what the government spends and what his wife spends. The only difference is that he's not afraid to attack government spending."

---

If only our minds would grow with the passage of years instead of our waistlines, sighs **The Boonville (Ind.) Standard.**

---

There are 94 million drivers in the United States, and forty-one per cent of them are women, observes **The Ogden (Iowa) Reporter.**

The observation is not followed by any comment, which makes The Reporter either cowardly or very smart. We're not going to comment either.

---

Ostriches are the world's largest birds, reports **The Macon (Mo.) Chronicle-Herald.** An adult ostrich is almost eight feet tall, weighs about 300 pounds and can run at speeds up to 30 miles an hour.

Does that sound like anyone you know? Now on my wife's side of the family . . . .

---

"People of mediocre ability sometimes achieve outstanding success because they don't know enough to quit," says **The Denison (Iowa) Bulletin.**

---

Destiny may shape our end, observes **The Herald-Tribune** of **Batesville, Ind.,** but the calorie intake is what shapes our middle.

---

Another nature note comes from **The Northwest Blade, Eureka, S. D.** This one tells us that an elephant's brain weighs thirteen pounds. It sorta makes you wonder why elephants don't go to zoos to throw peanuts at people.

---

A man is like a tack, claims **The Adair County Free Press** of **Greenfield, Iowa.** He can only go as far as his head will let him.

---

It costs $11.40 a week to feed a teenage boy, and $8.80 to feed a teenage girl, reports **The Frankenmuth (Mich.) News.**

The figures were furnished by the U.S. Department of Agriculture.

I wish the department had never furnished them. It was better not to know the financial disaster we are involved in.

---

The 1965 cars are longer and wider, reports **The Watertown (Wis.) Daily Times,** indicating that Detroit is nearer its ultimate goal—the two-garage car.

---

It happened during the last election campaign reports **The Davison (Mich.) Index.**

The politician paused during his speech. "Now ladies and gentlemen," he said, "I'd like to tax your memory a bit."

To which a voice from the audience protested, "Oh no, not that too."

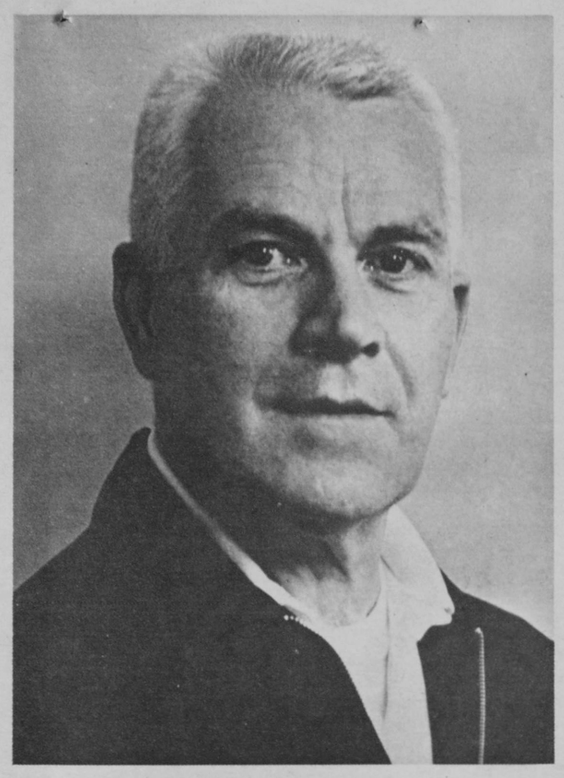
---

While we're on stories, **The Harvard (Ill.) Herald** tells this one.

The bride was anything but a tidy housekeeper. It bothered her no end, until one evening her husband called from the hall, somewhat dismayed, "Honey," he shouted, "where's the dust on this table? I had a phone number written on it."

---

The editor of **The Democrat Tribune** of **Mineral Point, Wis.,** writes, "Even the most beautiful woman when she dons hair rollers, becomes a Martian-appearing monster who tops even the most weird creations of the Hollywood horror movie make-up men."



Farm and Home readers are fast becoming fervent followers of the articles written by Pete Simone (Prison Number 87776). In this issue of Farm and Home Section, Pete tells the true story of a fellow prisoner who landed in the Michigan State Prison following a hit and run accident in which a very young girl lost her life.

We know you will read this article as you have read the other articles appearing in Farm and Home Section which have been authored by Mr. Simone—"Detour to the Stars," "Watch Out For Want Ad Artists," and "Nobody Votes In My Town."

The Editors

## Convict Author Writes Another for f&h FARM AND HOME SECTION

# the Faces of Tragedy!

*by*
*A Convicted Hit-and-Run Killer*
*As Told to Pete Simone*

Face it or not, it is a fact that every time you leave your car unlocked you are inviting major tragedy to haunt and torment some human being, quite possibly yourself. Proof lies in this reflection on the faces of tragedy in my case.

The first face is mine. Once it was a nice face; handsome, clean-cut, unmarked by lines of tragedy and hate. Indeed, two years ago it was among the happiest faces alive, especially one morning when it kissed . . .

The second face, Nancy's. We had been married 18 months and the honeymoon had only begun. "Joe," Nancy said, walking me out to our jalopy, "in spite of our bambino-in-seven-months-to-be, we can afford a better car now." Nancy knew I was hankering for a yearling hardtop. I bought one after work that evening and was almost home with it when I was stopped by . . .

The third face, Robin's. At first, all I saw was a sedan backing down a neighbor's driveway. It appeared to be driverless. But suddenly a sun of hair rose from the driver's seat. Robin was at the wheel! A fledgling of five, Robin was the undisputed darling of our block, a curlytop who delighted neighbors as readily as her namesake's song. The crash sprang a door and sent Robin flying, curls foremost, to the pavement. Her doll landed nearby. Unseen, but forcefully felt, was . . .

The fourth face—the overwhelming face of fear. It screamed these unforgettable words: "You've killed her! Turn this car around and get outta here, fast!" Prodded by panic, I obeyed and thus invited . . .

The fifth face, which belonged to a cop. Later, in a courtroom, I faced . . .

The sixth face, that of a mother who had recently interred her only child. She testified: "We were going shopping. Robin was impatient, so I told her to take Mimi, her doll, and go wait in the car. A moment later I heard Robin's last words. 'Since you're such an old slowpoke, Mommie,' she called from the car, 'I guess I'll just have to take Mimi and drive to the supermarket without you!'" Many eyes shimmered in flash-flood tears. I wept, too. "But it wasn't Joe's fault," Robin's mother continued, dabbing at her eyes. "Robin enjoyed playing in the car so much that I refused to recognize any great danger in this. Somehow, she must have shifted the car into neutral, allowing it to coast into Joe's path." Her defense of me was abetted by . . .

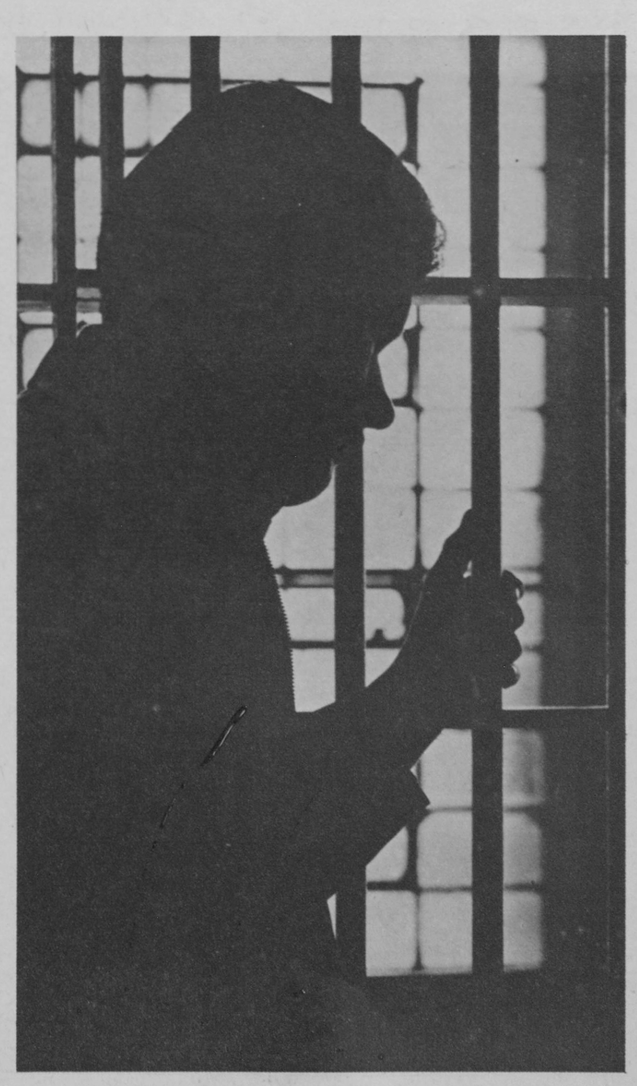
The seventh face, Robin's father's. "Joe is a fine man, a good neighbor," he said. "He loved our Robin and doubtlessly would have died himself rather than harm her. Besides, Robin is gone. What possible good can come of sending Joe to prison?" More defense came from . . .

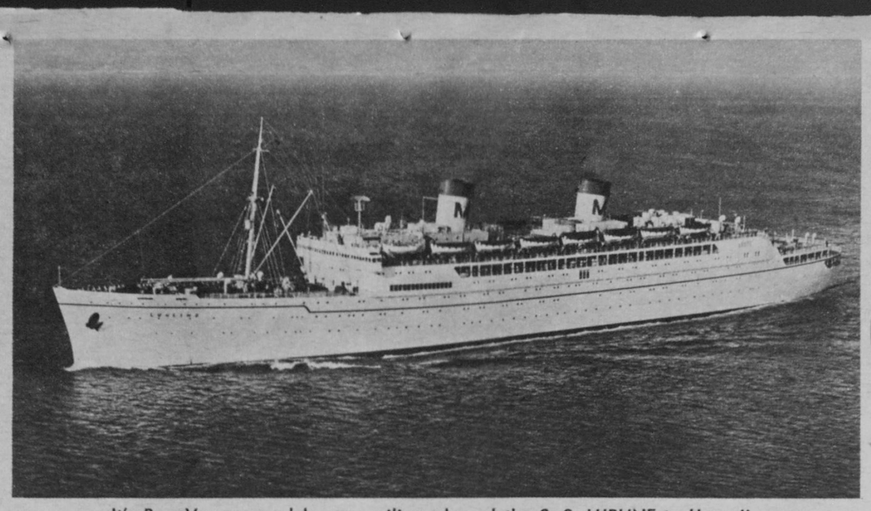
The eighth face, my employer's. "Joe is a valued asset to our company," he said. "Always eager to do more than asked, and do it well, Joe has won two promotions in three years." But all of this counted for naught, thanks to . . .

The ninth face, the judge's. "If I had my way," he began, "no driver, regardless of his standing in his community, would ever get a second chance to hit and kill and run. Unfortunately, the maximum term for manslaughter is fifteen years." That sentence eventually brought me up against . . .

The tenth face, that of my cellblock guard. He paused at my cell this morning to comment on the weather. I ignored him. Finally, turning to walk on, he remarked, "You sure got a hate hangover, ain't ya?"

Yes, I've got a hate hangover. But I knew genuine remorse—until that day, five months after my trial, when this same guard handed me a telegram. Tragic details came later. A thief was in a hot car engaging police in a wild chase when he sideswiped an oncoming car, lost control, jumped a curb and mowed down three shoppers. One shopper never got up again. In her dying move, my Nancy had reached to clutch the layette she had just bought for our baby-to be. The car that killed her had been left unlocked, keys in the ignition switch.





It's Bon Voyage and happy sailing aboard the S. S. LURLINE to Hawaii.

Hanauma Bay, Oahu, Hawaii, will be a stop for members of the Farm and Home Makahiki Cruise Tour in October.

# Come with us to Hawaii

by
**Mrs. Bess Boon**
Hawaiian Farm & Home Section Tour Director

The Farm and Home Section is sponsoring for its readers and their friends a special 15-day all-expense paid Hawaii Makahiki Cruise aboard the Matson liner LURLINE which sails from Los Angeles October 29 and returns to San Francisco November 12.

The tour includes a leisurely ride to Los Angeles aboard the famed streamliner Super Chief leaving Chicago October 26, and returning from San Francisco aboard the equally famed California Zephyr arriving in Chicago November 15. This itinerary will give participants the best of our great western scenery.

The Makahiki Cruise coincides with Hawaii's new Makahiki "welcome to winter" celebration on the four major islands—Oahu, Kauai, Maui and Hawaii.

The Makahiki, or harvest, festival will feature feasting, dancing and the pageantry of old Hawaii in each of the LURLINE's ports of call—Honolulu, Nawiliwili, Lahaina and Hilo.

The 26,000-ton LURLINE, which carries 760 passengers, will arrive right in time for the colorful Makahiki festivities at each port, including two days at Honolulu and a full day in Lahaina at the peak of the famed Whaling Spree.

The age-old traditions of thanksgiving for the harvests of land and sea and celebration of the annual return of the whales to Lahaina Roadstead off Maui have been revived by island residents as a colorful prelude to Hawaii's balmy winter season. It promises to be an unforgettable experience for Farm and Home readers and their families who take the cruise.

When asked for his opinion on planning a trip, H. Allen Smith recommended putting all your money on one bed and all your clothes on the other, then taking twice the amount of money and half the number of clothes. It is just the opposite when you go on a Makahiki cruise on the LURLINE. Your cruise fare includes first class roundtrip steamship accommodations, all means while aboard, and ship as hotel in each port, plus superb service round the clock and a sparkling program of parties and entertainment, so you don't have to worry about extras. You can take as much as 350 pounds of baggage. However, your wardrobe does not have to be a great concern to you.

On a LURLINE cruise to Hawaii last January, I encountered many amusing situations. One man complained his wife had 23 pieces of luggage and changed her attire three and four times a day. Another couple aboard the same cruise were in such a state of excitement that they left their luggage at the door of their hotel. They started the cruise with such festivity that they were at sea about four hours before discovering their plight. Later the man was giving a talk to his business club and made the remark that "this thing of needing an extensive wardrobe for the trip was not necessarily so." Their forgetfulness soon made them the best known couple aboard and had everyone aboard offering them clothes—even the crew. Matson Lines, however, came to their rescue by having their luggage flown over and waiting at the dock for them when they arrived. This is typical of the Matson LURLINE service.

After you have worked hard this coming summer gathering your harvest, why don't you come along with me on this holiday. It will be the best therapy you've ever had. I promise we can walk a beach. Hear love songs. Visit a heiau. Dance under the stars. Snorkle on a reef. Learn Hawaiian. Sip a mai tai. Paddle an outrigger. Tour a fern forest. Model a muumuu. Learn to hula. Snooze a day away. Sing in a grotto. Catch a marlin. See petroglyphs. Discover Old Hawaii. Play a ukulele. Sample poi. Ride a river boat. Watch volcanos. Feast at a luau. Walk a lava tube. Gaze at a canyon. We leave San Francisco October 28th and return to Los Angeles November 12th.

For complete details, write for a free illustrated folder to Farm & Home Tours, 20 North Carroll Street, Madison, Wisconsin, 53703.


**"JUST LIKE INVITING A GROUP OF FRIENDLY, HELPFUL HOMEMAKERS INTO YOUR HOME"**

— SO YOU'LL SAY WHEN YOU SEE YOUR FIRST COPY OF —

# women's HOUSEHOLD

*A big 48-page monthly magazine just crammed full of delightful surprises*

- Patterns to Make (Knitting, Crocheting, Sewing)
- Reader Exchanges
- Short Story Contest
- Photos, Illustrations
- All About Pets
- Readers' Hobbies
- Health Notes
- Things to Make (Handicraft)
- Sewing Circle
- Good Old Days
- Prize Parade (Contests, information)
- Golden Age Club
- Old Time Songs & Poems
- Children's Bright Sayings
- My Pet Peeves
- Readers' Recipes
- Calling Young Homemakers
- All About Flowers
- Free! (Where to get)
- Embarrassing Moments
- Illustrated Features on Home Money Making

**LOOK WHAT SATISFIED SUBSCRIBERS SAY!**

- "Enclosing $2.00 for my renewal. Women's Household is always interesting. Thanks to you for making it that way." Mrs. C. R. V., Toledo, Ohio.
- "This is my first attempt at writing to any magazine, but had to tell how much I enjoy it. I read about every word that is printed from cover to cover." Mrs. A. B., Salem, Ohio.
- "Received my first copy of Women's Household. Have read it over twice already. I enjoyed it very much and I'm eagerly awaiting the next issue." Mrs. B. C., Columbus, Ohio.
- "A couple of months ago, I discovered your magazine on a news stand—after reading it from cover to cover I immediately subscribed to it, and I do enjoy it so very much." Mrs. D. J., Green Bay, Wis.

**ALL THIS AND MORE EVERY MONTH!**

You'll be as delighted and pleased over this new and unusual magazine. Thousands of other wonderful housewives are just waiting to meet you through the pages of this friendly homemakers' magazine. It's as friendly as a club meeting—right in your own home.

You will never feel without friends after you meet the thousands of friendly "Women's Household" contributors. You will be delighted over the many new friends you will make in this magazine, believe us!

**NO PROBLEM TOO BIG FOR OUR READERS!**

Meet the thousands of wonderful housewives eager to help you with your problems or to share your good news. This is one of the very few magazines published entirely written by its readers.

**JUST $2.00 PER YEAR, $1.00 FOR 6 MONTHS**

The subscription price is LOW. Just $2.00 brings you 12 big issues or $1.00 will bring you 6 big issues, and you can have your money back if the first issue you receive isn't all that we promised.

**WE PROMISE YOU—THAT YOU WILL BE DELIGHTED**

Yes, you MUST be pleased and delighted with your first copy! We promise you that! (See our guarantee below.)

*Your money back in full—at once—if you don't find the first issue that you receive everything we said it to be—AND MORE!*

YOU be the judge of "Women's Household." When you receive your first copy, look it over carefully and if you don't find it ALL that we've said it to be, if you don't find it to be one of the most interesting and unusual and delightful publications in existence, we will be glad to return your money in full. No quibbling about it either. You have nothing to lose.

**WOMEN'S HOUSEHOLD**
**P. O. Box 591-RG, Lynn, Mass.**

Yes! I want to join the "Women's Household." Please enter my subscription as follows:

☐ 6 Months, $1.00 ☐ 12 Months, $2.00

Name .....

Address .....

City ..... State .....

(We are members of the Lynn Chamber of Commerce.)

you can forget scouring
the day you start cooking with new

# West Bend Teflon* Cookware

$19.95 complete

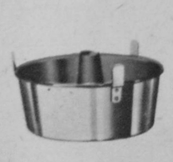
Eggs won't stick. Pancakes don't cling. Casseroles and fudgy frostings just whisk free. That's why you can forget tedious scouring and scrubbing. West Bend's Teflon* pans clean up with only a swish or two of sudsy water. DuPont's wonderful Teflon finish lets you cook without cooking-oil or fats in normal use. *Foods just don't stick.* Why don't *you* begin enjoying the delightful experience of no-stick, no-scour cooking with West Bend Teflon. Save time and effort. Save money, too, with this sparkling extra-thick aluminum set of the five most-popular utensils.

*DuPont registered trademark for TFE non-stick finishes

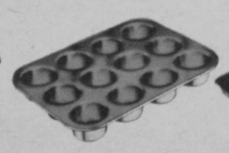
**set includes:**

1 QT. SAUCE PAN with cover
2 QT. SAUCE PAN with cover
3 QT. SAUCE PAN with cover
10" SKILLET
5 QT. DUTCH OVEN
COVER for SKILLET or DUTCH OVEN
NYLON SPOON and SPATULA
RECIPE BOOKLET

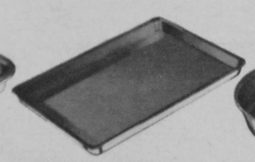
## Select a complete West Bend "Teflon Kitchen"... cookware, griddles, skillets, appliances, bakeware



10" ANGEL CAKE PAN
Sparkling aluminum. Browns cakes evenly. Uses standard package mix. **$3.69**

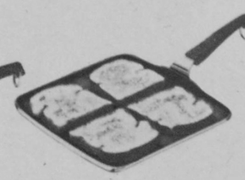


MUFFIN PANS
Teflon-coating lets muffins, buns, biscuits release effortlessly.
6 cup pan, **$1.69**
12 cup pan, **$2.49**

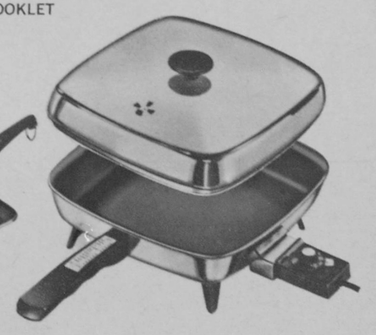


15½" x 10½" COOKIE PAN
Cookies slide right off the Teflon surface. Ideal for jelly rolls, biscuits, too. **$2.99**

10" FRY PAN
Every kitchen needs a fry pan like this—from breakfast eggs through 1,001 daily uses. **$1.99**



10½" x 11" GRIDDLE
Plenty of room for 4 slices at a time — or lots of pancakes or hamburgers. Swishes clean. **$3.99**



11" x 11" ELECTRIC SKILLET
Prepare tender pancakes, French toast, chops right at your serving counter. Teflon interior "swishes" clean. Automatic heat control. **$15.88**

West Bend

*look for West Bend at leading housewares, hardware and appliance stores*

# Let's USE THE FREEZER

*Have you noticed that some women are so efficient in the kitchen, that they fix so many good things? Well, one of the secrets is they're planners, especially when it comes to family meals. And at the top of the list for "magical" time savers is efficient use of your home freezer. The freezer is a tool for everyday food preparation. It's not merely a place for food storage. By cooking in quantity you can have second meals with "planned overs" in a matter of minutes. Here are recipes geared for your freezer — they're designed to minimize your kitchen time — give you more time for your family and friends.*

**FREEZE PASTRIES NOW – SERVE FRESH-BAKED IN SUMMER**

Everyone enjoys fresh fruit pastries during the summer months. But they take time to prepare. You'll be well ahead of the game, if you stock your freezer with these delicious desserts – either shells to be filled later with delicious berries or the traditional favorite, a two-crust pie with fruit filling, ready for the oven.

Pastry freezes especially well and should be frozen before baking for finest flavor and texture. Make up double or triple the standard pastry recipe. It may be handled in several ways that save work and time on the day you wish to serve a pastry dessert.

If time is short when making up the large batch, simply divide the pastry into balls, each the amount for a single crust. Wrap in aluminum foil and freeze. These balls of pastry take only an hour at room temperature to soften sufficiently for rolling when needed.

For easier, quicker use, roll pastry into tart or pie-sized circles and cut matching circles of foil. Stack on a cardboard circle, alternating foil and pastry circles to prevent sticking. Overwrap in foil to make a compact package, label and freeze.

When needed, circles may be removed in the number required. They soften in 5 minutes. Tart shells can be formed by turning up foil and pastry ¾ inch all around and pinching to make a firm edge. Bake them in the foil on a cookie sheet. Large-size circles can be fitted into pie pans and used for shells or 2-crust pies.

## The new way to cook is with Karo®!

What a great one-dish meal for winter! You'll love its hearty goodness and its piquant taste. What gives the extra special flavor? Karo Syrup! Karo adds delicious new flavor and appetizing texture to foods.

Karo Winter Carnival Casserole:

Heat 2 tbsp. corn oil in skillet. Add 1/4 cup each finely chopped onion and green pepper; cook until tender. Add 1 lb. ground beef; brown, stirring often. Pour out and save 1/4 cup liquid from 1 lb. 12 oz. can tomatoes. Add remainder of tomatoes, 1/2 cup Karo All Purpose Syrup, 1/2 tsp. each salt and chili powder, 1/4 tsp. pepper, 1 bay leaf to meat mixture. Bring to boil, cover, simmer 15 minutes. Blend 2 tbsp. corn starch with the 1/4 cup tomato liquid; stir into meat mixture. Bring to boil, stirring. Add 3 cups cooked macaroni or rice; pour into 2 qt. casserole. Sprinkle with 1 cup shredded Cheddar cheese. Bake in 350° oven about 30 minutes. Serves 6 deliciously! Karo is available in pint and quart bottles; in 5 and 10 lb. cans.

Large family size pastry shells, completely shaped, may be nested one on top of the other, foil-overwrapped and frozen.

If baked without filling, remember to prick the pastry with a fork before baking to prevent puffing. Bake tart and pastry shells at the usual temperature of 450°F., for 10 to 15 minutes.

Rhubarb, blueberry, cherry and other berry pies made with a top crust or with a latticed crust, and ready for the oven, freeze beautifully, without special attention to the fruit. Apple, peach and fresh apricot need only to have the fruit sprinkled with a Vitamin C preparation that prevents darkening. It is sold under various trade names at food and drug stores. Lemon juice can be used, but will not completely prevent darkening.

Pastry shells and two-crust pies should be wrapped in foil for freezer storage, but it is easier to handle them and there's less danger of injury to the delicate crust, if they are first placed in the freezer without wrapping, until they are firm. Slits should be cut in a complete top crust for the escape of steam, either before or after freezing.

Frozen pies go direct from the freezer to the oven. They are baked at the usual temperature (400°F.) and take 15 to 20 minutes longer to bake than an unfrozen pie. The bottom crust of frozen pies is sometimes difficult to brown. Although good pastry does not stick, spreading the bottom of the pan with margarine or butter before placing the crust in it and baking the pie on a lower shelf in the oven helps to brown the bottom crust.

Foil pie plates, either those saved from purchased foods, or new ones, are convenient for frozen pies and pastry shells. Their bright surface tends to lessen browning, but is also overcome to a good degree by buttering the pan and lower-shelf baking.

Both standard and heavy duty aluminum foil may be used for wrapping pastry for freezer storage. Pastry may be stored for 3 months, but we'll bet you'll not have it that long.

Here is the standard pastry recipe and suggestions for filling:

### Standard Pastry

*(3 2-crust 9" pies OR 6 11" circles OR 18 4½" circles for tarts)*

*6 cups sifted all-purpose flour*
*4 teaspoons salt*
*2 cups shortening (part butter or margarine)*
*¾ cup cold water*

Sift flour and salt together into a large mixing bowl. Add the shortening and cut in with 2 knives or a pastry blender. Sprinkle with the water, mixing with a fork until all the mixture is moistened. Gather the dough together in small amounts and press with the hands to form into 6 balls about 3 inches in diameter. Flatten balls slightly, wrap in aluminum foil.

### Fresh Cherry Filling

*(fills 1 9-inch pie OR 5 3-inch tarts)*

*4 cups pitted fresh cherries*
*1⅓ cups sugar*
*⅓ cup flour*
*1 teaspoon almond flavoring*
*1 tablespoon butter or margarine*

Combine the cherries with the sugar, flour and flavoring. Turn into pie shell or tarts and dot with butter. Bake and serve with a topping of whipped cream.

**Blueberry pie:** use 4 cups blueberries, 1 cup sugar; omit almond flavoring.

### Lattice-topped Strawberry Rhubarb Pie

*3 cups cut rhubarb*
*1 pint strawberries*
*1¼ cups sugar*
*4 tablespoons flour*
*1 tablespoon butter or margarine*
*freshly grated nutmeg*

Roll out one ball of pastry and line a 9-inch pan. Let pastry extend over edge of pan ½ inch all around. Combine rhubarb with washed, hulled and sliced strawberries, sugar and flour. Mix lightly and turn into pastry-lined plate. Dot with butter and sprinkle with nutmeg.

Moisten the outer rim of the crust; then roll another ball of pastry into ¾-inch strips and place over the fruit in lattice design. Press ends of strips to rim of crust; then turn up overhanging crust and make decorative edge with fingers. Place in freezer until firm; then wrap in aluminum foil, label and store in freezer.

### ORANGE LATTICE COFFEE CAKE

**Dough:**

*1 package or cake yeast, active dry or compressed*
*¼ cup warm water (105°-115° F.)*
*⅔ cup margarine*
*⅓ cup sugar*
*1 teaspoon salt*
*4 eggs, beaten*
*¾ cup light cream*
*4 cups flour*
*¼ cup flour, for lattice strips*
*1 egg, beaten*

**Orange Filling:**

*⅔ cup margarine*
*⅔ cup chopped California walnuts*
*⅔ cup sugar*
*⅔ cup orange marmalade*

Soften yeast in water. Cream together margarine and sugar; add salt, eggs and beat well. Combine yeast mixture with light cream. Add alternately flour, yeast-cream mixture in thirds. Mix well, but do not beat. Reserve one cup dough. Spread remainder in two aluminum foil lined 9 x 9 x 2-inch pans. (Cut foil long enough so that overlap completely covers cake; then, when coffee cakes are cool, foil can merely be folded over to seal one or both for freezing.) Lightly grease section of foil in pan. Combine margarine, nuts, sugar, and marmalade. Mix well. Spread orange filling over dough. Blend ¼ cup flour into reserved dough. Roll dough into rectangle and cut into twelve 9 x 1-inch strips. Arrange six strips, lattice fashion, over filling in each pan; brush with beaten egg. Cover with aluminum foil. Let rise in warm place until almost double in bulk (45 to 60 minutes). Bake in 400°F. oven for 30 to 35 minutes. Grasp edges of foil and remove coffee cake to serving platter; serve warm. OR cool thoroughly, seal and freeze. To use frozen coffee cake, thaw in oven at 250°-300°F. Makes 2 coffee cakes.

### FROSTED ORANGE ROLLS

*1 package or cake yeast, active dry or compressed*
*¼ cup warm, not hot water (lukewarm for compressed yeast)*
*1 egg*
*2 tablespoons sugar*
*1½ teaspoons salt*
*2 tablespoons melted margarine*
*1 tablespoon grated orange peel*
*¾ cup orange juice*
*3 cups flour*

Soften yeast in water. Beat egg in mixing bowl. Add yeast, sugar, salt, margarine, orange peel and juice. Stir in flour. Beat until smooth, adding a little more flour if necessary to make a soft dough. Turn out on lightly floured board and knead until smooth. Return to greased bowl. Grease top, cover and let stand in warm place until double in bulk (about 1 hour). Punch down, form into 2 balls. Roll each separately into a circle about ¾-inch thick, brush with melted margarine and sprinkle with a mixture of 1 cup sugar and peel of 1 orange. With long knife cut into 12 pie-shaped wedges. Starting at wide end, roll up each long, slender triangle of dough toward narrow end. Set on greased cooky sheet, making sure that the tip is under the roll. (This will keep it from unrolling as dough rises.) Cover with damp cloth and let rise again until double in size. Bake in 425°F. oven for about 15 to 20 minutes, or until nicely browned. Let cool thoroughly; wrap for freezer, label and freeze. To use, thaw in the oven at 250-300°F. Let cool a few minutes, then frost with **Orange Frosting** and serve while warm. (Or if you plan to use immediately, allow to cool a few minutes, frost and serve.) Makes 24 rolls.

**Orange Frosting:**

*1 tablespoon soft margarine*
*1 teaspoon grated orange peel*
*1 cup sifted confectioners' sugar*
*1 tablespoon lemon juice*
*orange juice (about 2 tablespoons)*

Add orange peel to margarine. Gradually work in confectioners' sugar and juice, a little at a time. Beat well until right consistency for spreading. This frosting should be fairly soft.

### CHOCOLATE CHIP COCONUT BARS

*⅓ cup margarine*
*½ cup sugar*
*½ cup brown sugar*
*1 egg*
*1 teaspoon vanilla*
*2 tablespoons water*
*1 cup flour*
*1¼ teaspoon baking powder*
*¼ teaspoon salt*
*½ cup moist coconut*
*½ cup California walnuts, chopped*
*1 6-ounce package (1 cup) semi-sweet chocolate morsels*

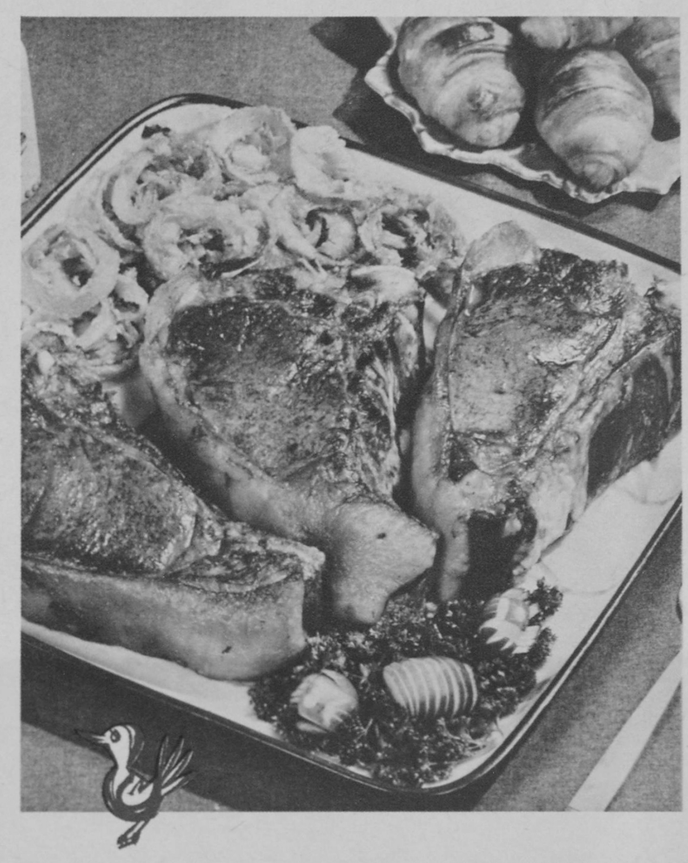
Cream margarine and sugars together. Add egg and mix well. Add vanilla and water. Continue creaming until light and fluffy. Sift together flour, baking powder and salt; add and mix well. Add coconut, chocolate morsels, and nuts. Press into greased 9-inch square pan. Bake in 350° F. oven for 20 to 25 minutes. Cut into approximately 2 dozen bars. Cool thoroughly. Wrap for freezing, seal with tape and label. When ready to use thaw in freezer wrapping.


NEW YORK'S WORLDS FAIR
singles from $8
doubles from $12
HENRY HUDSON HOTEL
353 West 57th Street
NEW YORK 19, N.Y.

Two fine hotels in
PHOENIX, ARIZ.
land of the sun!
Jokake Inn
PARADISE INN
Private 18 hole golf course, private pools. Horseback riding . . . Delicious food . . . Clublike atmosphere. Season: Dec. to May. Write for rates:
6000 Camelback Road

1500 ROOMS, all air-conditioned
. . . all with free TV. The world-famous Sherman House has set smart, new standards with its completely renovated fabulous facilities. Our owner-managers are always on the premises, ready to give you just a little bit more than impersonal chain operations. Whether you want a luxury suite or a sophisticated single, you will enjoy our entertainment-centered accommodations and world-famous restaurants.
Single Rooms From $7.50
Double Rooms From $11.50
Suites From $30
SHERMAN HOUSE
CHICAGO
Reservations: FR 2-2100

# Let's USE YOUR BROILER



*A speedy meal, that's as good as it is easy, is one you do with your broiler. No other cooking method gives your favorite steaks quite the same rich flavor. And what is better than a broiled hamburger or quarter of chicken? But are you making the most of the versatile broiler? Use it for French toast, garnish or dessert fruit, and heating canned vegetables. All take on a special taste when prepared this way. In fact, you can prepare an entire main course in your broiler. Try it soon!*

### BROILED STEAK WITH SESAME TOPPING

Select tender beef steaks cut 1 to 2 inches thick. Cut slits in the fat to prevent the edges from curling. Place steak on broiler rack so that top surface is 3 to 5 inches from heat. Broil on one side; season with salt and pepper. Turn, broil to desired degree of doneness. Season with salt and pepper. Brush steak with margarine that has been seasoned with garlic powder and sesame seeds.** Serve immediately.

### BROILING SCHEDULE

| | *Thickness* | *Approximate Minutes per Side* |
|---|---|---|
| *Beaf Steaks—Rib, club tenderloin, T-bone, porterhouse, sirloin and strip steak* | *1 inch* | *5 (rare)*<br>*6 (medium)*<br>*7 (well done)* |
| | *1½ inches* | *8 (rare)*<br>*10 (medium)*<br>*11 (well done)* |
| | *2 inches* | *15 (rare)*<br>*17 (medium)*<br>*19 (well done)* |

**Sesame Topping:

*¼ cup margarine*
*½ teaspoon garlic powder*
*2 teaspoons sesame seed*

Cream together margarine, garlic powder and sesame seeds. Prepare at least 1 hour before serving for a good blend of seasonings.

### SIZZLING SEASIDE TREAT

*2 3-ounce packages cream cheese, softened*
*1 cup flaked crab (6½-ounce can) OR shrimp*
*1 tablespoon chopped onion*
*1 tablespoon lemon juice*
*¼ teaspoon salt (OMIT when using shrimp)*
*¼ teaspoon curry powder (optional)*
*4 English muffins, split OR bread slices, toasted*

Combine all ingredients except muffins. Spread on toasted English muffins. Place in broiler about 3 inches from heat. Broil 3 to 4 minutes or until delicately browned. Makes 8 open-faced sandwiches.



### MINT-GLAZED PEARS

*1 can (1 lb. ) pear halves, drained*
*1 3-ounce package lime or lemon-lime flavored gelatin*
*1 cup boiling water*
*½ teaspoon mint extract*

Arrange pear halves in skillet. Dissolve gelatin in boiling water. Add mint extract. Then pour over pears. Broil, basting often, until glaze begins to bubble and pears are lightly tinted—about 15 minutes. Serve warm or chilled. Makes 5 to 8 glazed pear halves, or 3 or 4 servings.

### PINEAPPLE SWEET POTATOES

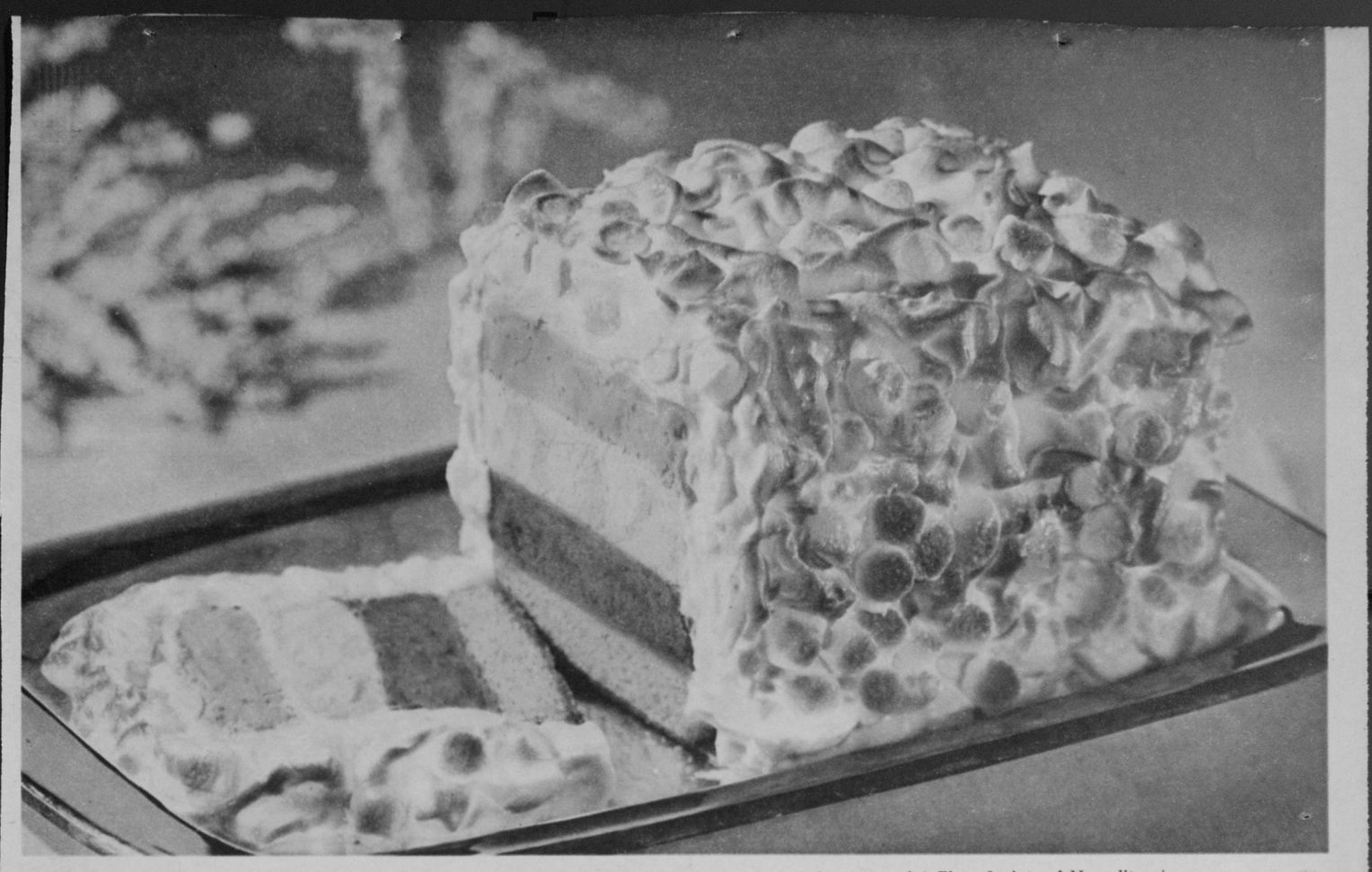
*2 cups mashed sweet potatoes*
*½ cup brown sugar*
*¼ teaspoon cinnamon*
*2 tablespoons margarine*
*⅛ teaspoon salt*
*6 pineapple rings*
*24 miniature marshmallows*

Combine sweet potatoes, brown sugar, cinnamon, margarine and salt; mix well. Place pineapple rings on broiler grid. Top each pineapple ring with a mound of sweet potato mixture. Place broiler pan about 3 inches from heat. Broil 8 to 10 minutes. Top each sweet potato mound with 4 miniature marshmallows and broil about 1 minute longer. Makes 6 servings.

### SPRING'S BEST SANDWICH

*4 frankfurter buns*
*¼ cup melted margarine*
*⅛ teaspoon garlic salt*
*1 can (1 lb.) pork and beans*
*4 frankfurters*

Split buns; spread open on a cooky sheet. Brush buns with a mixture of margarine and garlic salt; spoon beans on buns. Slit frankfurters lengthwise; arrange skinside down on top of beans. Broil slowly until frankfurters are browned. Makes 4 servings.



**Baked Alaska Neapolitan.** Beat 4 egg whites until foamy. Gradually add ¼ cup sugar; beat until stiff peaks form. Fold in 2 cups Kraft Miniature Marshmallows. (You'll want Kraft Miniatures because they're so fresh and soft—the good kind that stay soft.) Place 2 pints of Neapolitan ice cream on a layer of pound cake. Completely cover ice cream and cake with marshmallow meringue. Bake at 475°, 3 to 5 minutes, or until lightly browned.

# Instant meringue!
# Kraft Recipe-size Marshmallows
# –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 slowly 2 or 3 minutes, or until the marshmallows are lightly browned.

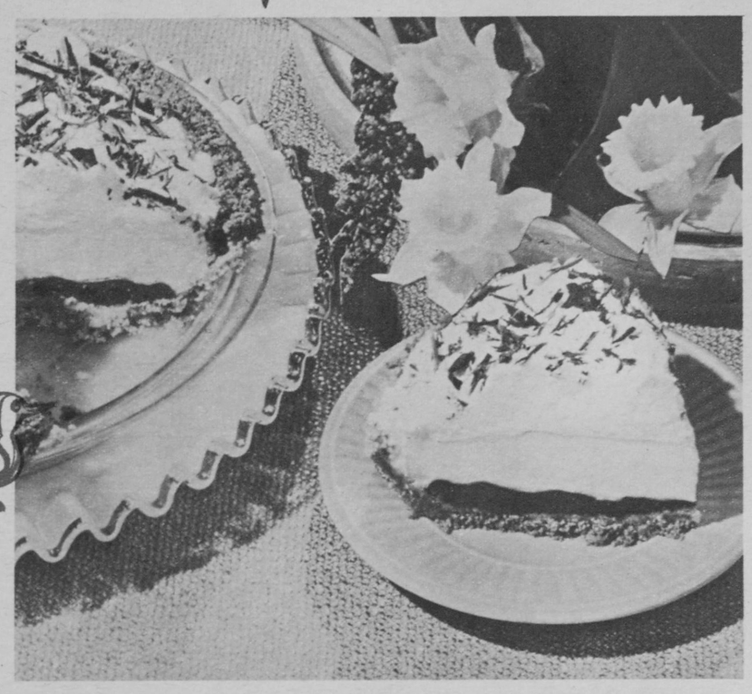
NOW TRY KRAFT FLAVORED MARSHMALLOWS, TOO

**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!

# Let's MAKE PIE

*Pie is America's favorite dessert! It's the crowning touch to a delicious meal — the top-rated afternoon or evening dessert. There is such a variety of this All-American treat that you're certain to find one to please your family or guests. And some are "easy as pie" to make. Try the Creamy Peach for example. Other pies may require more time in the kitchen. But all are taste delights. In this Farm and Home section you'll find traditional favorites with a new twist and new recipes that we hope will soon become old favorites at your house.*



### BLACK BOTTOM PIE

*½ cup sugar*
*2 tablespoons flour*
*2 cups milk*
*3 egg yolks, beaten*
*1-6-ounce package (1 cup) semi-sweet chocolate morsels*
*1 teaspoon rum or vanilla flavoring*
*1 envelope (1 tablespoon) unflavored gelatin*
*¼ cup cold water*
*3 egg whites*
*½ cup sugar*
*1 9-inch baked pastry shell*

Combine sugar and flour in saucepan. Add milk gradually. Bring to a boil. Boil 1 minute, stirring constantly. Add beaten egg yolks and boil 1 minute more, stirring constantly. Place 1 cup of hot custard in bowl. Add chocolate morsels and flavoring. Stir until dissolved. Pour into cooled pastry shell. Soften gelatine in cold water 5 minutes. Add to remaining custard mixture. Beat egg whites until frothy. Add sugar gradually and continue beating until egg whites hold a glossy peak. Fold egg whites into custard-gelatine mixture. Pile on top of chocolate mixture in pastry shell. Garnish with chocolate morsels (whole or grated). Chill at least 2 hours.


**A favorite American recipe**

MIDWESTERN FAVORITE

**Twice-Baked Potatoes**
Makes 8 servings

4 large baking potatoes, baked
¼ cup (½ stick) Blue Bonnet Margarine
¾ cup milk
1 teaspoon salt
paprika
⅛ teaspoon pepper
¾ cup grated sharp Cheddar cheese
1 teaspoon grated onion

While hot, cut baked potatoes in half. Scoop out insides. Whip potatoes; add Blue Bonnet Margarine. Gradually beat in milk. Stir in onion, salt and pepper. Spoon back into shells. Sprinkle with grated cheese. Bake in moderate oven (375° F.) 15-25 minutes or until cheese melts. Sprinkle with paprika and serve.

Look for additional recipe favorites on other Blue Bonnet packages.

**America's favorite margarine**

BLUE BONNET®

**Everything's better with Blue Bonnet in it.**

A potato banquet! And you can make this Midwestern favorite three times more delicious with BLUE BONNET Margarine. As a matter of fact—anything you cook comes out better with BLUE BONNET. And now BLUE BONNET is also available in *whipped* form, too! It spreads easier—smoother. And you get 6 sticks in every pound.

**Blue Bonnet looks like, cooks like, tastes like the "high-price" spread!**

Fine Products of STANDARD BRANDS

## PINEAPPLE MINT FLUFF PIE

*1 No. 2 can crushed pineapple*
*2 tablespoons chopped fresh mint (or few drops mint extract)*
*1 envelope (1 tablespoon) unflavored gelatin*
*¼ cup cold water*
*½ cup sugar*
*⅛ teaspoon salt*
*2 tablespoons lemon juice*
*¼ cup miniature marshmallows*
*¾ cup whipping cream*
*1 baked 9-inch pastry shell*

Drain the syrup from pineapple. To the syrup add mint leaves, if used. Simmer 1 minute. Soften gelatin in cold water. Strain hot pineapple syrup. Stir in sugar, salt, softened gelatin, pineapple, lemon juice and mint extract if fresh mint is not used. Cool until slightly thickened. Fold in marshmallows. Refrigerate until thick, but not yet firm. Whip cream stiff and fold in. Pile into baked pastry shell. Refrigerate several hours, until firm. Garnish with an extra puff of whipped cream if desired, pineapple and fresh mint leaves. Serves 6 to 8.

## APPLE PIE WITH CHEESE PASTRY

*6 to 8 tart apples, cut in eighths*
*2 tablespoons flour*
*1 cup sugar*
*¼ teaspoon salt*
*1 teaspoon cinnamon*
*2 tablespoons margarine*
*1 recipe 1-2-3 Cheese Pastry for Two-Crust Pie*

Prepare apples. Mix flour, sugar, salt and cinnamon. Divide dough about in half, use the larger part for bottom pastry. Flatten slightly and immediately roll out between 2 pieces of waxed paper. Wipe table with damp cloth to prevent paper from slipping. Peel off top paper; place pastry in pan, paper-side-up. Peel off paper and fit pastry loosely into pan. Arrange apples in pastry lined pie pan. Sprinkle flour and sugar mixture over apples. Dot with margarine. Roll out remaining pastry in similar manner for top crust. Make several slashes in crust to permit escape of steam. Place crust over apples; seal and flute edges. Bake in 425°F. (hot) oven 50 to 60 minutes or until crust is brown and apples appear to be tender.

**1-2-3 Pastry for Two-Crust Pie (9-inch):**

*2 cups sifted flour*
*½ cup shredded sharp Cheddar cheese*
*1 teaspoon salt*
*½ cup corn oil*
*3 tablespoons cold water*

Mix flour, cheese and salt. Blend oil in thoroughly with fork. Sprinkle all of water over mixture; mix well. Press dough firmly into ball with hands. If too dry, mix in 1 to 2 tablespoons more oil.

## PEACHES JUBILEE IN A CRUST

*1 No. 2½ can cling peach slices*
*1 tablespoon flour*
*¾ cup brown sugar (packed)*
*½ cup flour*
*¼ cup margarine*
*6 sugar cubes*
*Lemon or orange extract*
*Pastry for 1 (9-inch) pie shell*

Drain peaches thoroughly. Line 9-inch pie pan with pastry and rub 1 tablespoon flour in bottom. Turn peaches into pan. Blend sugar, flour and margarine together until crumbly. Sprinkle over peaches. Bake in 425°F. oven for 25 to 35 minutes, until pastry is well browned and topping crisp and browned. Arrange sugar cubes in circle on top of warm pie. Drizzle lemon extract over sugar and ignite cubes. Serve at once.

## ORANGE DREAM PIE

*½ cup margarine*
*3 tablespoons sugar*
*1½ cups flour*
*¼ teaspoon salt*

**ORANGE CHEESE FILLING:**

*½ cup undiluted frozen orange juice*
*1 envelope (1 tablespoon) unflavored gelatin*
*3 eggs, separated*
*1 cup sugar*
*¼ teaspoon cream of tartar*
*1 teaspoon vanilla extract*
*¼ teaspoon salt*
*1 cup (8-oz. pkg.) cream cheese*
*1 cup whipping cream*

Soften margarine with sugar. Add flour and salt. Mix to form a dough. Place ⅓ cup in pan for crumb topping. Press remaining mixture evenly over bottom and sides of a 9-inch piepan. Flute.

Bake at 375° until light golden brown: crumbs 8 to 10 minutes; crust 10 to 12 minutes. Cool.

**Orange Cheese Filling:** Combine ¼ cup orange juice and gelatin in top of double boiler. Add egg whites, ½ cup sugar and cream of tartar. Cook over boiling water, beating constantly, until stiff peaks form. Set aside.

Combine in medium saucepan ¼ cup orange juice, egg yolks, ½ cup sugar, vanilla and salt. Beat with electric mixer or rotary beater until light. Cook, stirring constantly, until smooth and thick. Remove from heat. Add cream cheese; beat until smooth. Fold into gelatin-egg mixture. Chill until thickened but not set, about 30 minutes.

Beat cream until thick; fold into gelatin mixture. Spoon into baked shell. Sprinkle with reserved crumbs. Chill at least 2 hours.

## CREAMY PEACH PIE

*4 cups miniature marshmallows*
*2 tablespoons orange juice*
*1 tablespoon lemon juice*
*1 cup heavy cream, whipped*
*1 cup drained diced peaches*
*1 8 or 9-inch baked pastry shell, cooled*
*Peach slices*

Melt marshmallows with orange and lemon juice in double boiler. Stir until smooth. Chill. Fold in whipped cream and peaches. Pour into pastry shell. Chill. Garnish with peach slices.

## STRAWBERRY-RHUBARB PIE

*2 cups strawberries, washed, capped and halved*
*2 cups rhubarb, cut in 1-inch pieces*
*1½ cups sugar*
*¼ cup quick-cooking tapioca OR 6 tablespoons flour*
*⅛ teaspoon salt*
*1 teaspoon grated orange rind (optional)*
*2 tablespoons margarine*
*Pastry for 2-crust 9-inch pie*

Make pastry according to directions for your favorite recipe. Roll out bottom crust and fit into a 9-inch pie pan. Combine sugar, tapioca OR flour, salt and grated orange rind. Add to fruit and toss lightly until fruit is well-coated. Place strawberry-rhubarb mixture in pan and dot with margarine. Roll out top crust and place over filling; trim and crimp edges. Cut gashes to allow steam to escape. Bake in 425° oven for 40 to 45 minutes, until crust is nicely browned.

**There's no doubt about who makes the perfect pancakes.**

**But which Pillsbury pancake has the perfect taste for you?**

This one's the lighter, faster rising pancake. So very light, it's called Pillsbury Extra Light.

This one has more buttermilk than anybody else's pancake. So much buttermilk goodness it's called Pillsbury Hungry Jack.

**Pick a Perfect Pancake. Pick Pillsbury!**

# Let's TRY FRENCH COOKING

*Petits Fours, Chocolate Mousse and Vichyssoise are but a few of the gourmet specialties that have come to us from France. French cooking is known and practiced all over the world — and it's no wonder! The French chef has always prided himself in the ornate craftsmanship of his cooking. And as a result France has the enviable reputation of having the best cooks in the world. It may be a surprise to you, but basically the recipes are simple. None of the French dishes given here require elaborate equipment or unusual cooking skill. In the eyes of a Frenchman the secret of success is to enjoy cooking. It's creative and therefore refreshing. So, "Bon Appetit!"*

### FRENCH PASTRIES
(Petits Fours)

*1 package loaf-size white cake mix*
*French Pastry Frosting***
*Chopped California walnuts*
*Toasted coconut*
*Semi-sweet chocolate morsels*
*Push-button cake decorators*

Prepare cake mix as directed on package. Pour batter into greased and floured shallow pan measuring 15½ x 10½ x 1-inch. Bake in 350°F. oven for 15 to 20 minutes, or until cake shrinks from sides of pan. Let stand in pan about 10 minutes before turning out on wire rack to cool. When cool, cut into diagonal and vertical 1½-inch strips to form diamond shapes. Remove any loose crumbs. If desired, split cakes and fill with jam or jelly. With a fork, hold each cake firm on board while you frost with **French Pastry Frosting****—white or chocolate. Decorate with cake decorators, walnuts, coconut and chocolate morsels. Makes 30 pieces.

****French Pastry Frosting:**

*½ cup margarine*
*⅔ cups shortening*
*1 tablespoon light corn syrup*
*⅛ teaspoon salt*
*1 teaspoon vanilla*
*1-1 pound package confectioners' sugar, sifted*
*Milk*
*1 6-ounce package (1 cup) semi-sweet chocolate morsels, melted*

Cream margarine and shortening until light and fluffy. Beat in corn syrup, salt and vanilla. With spoon, gradually blend in confectioners' sugar.

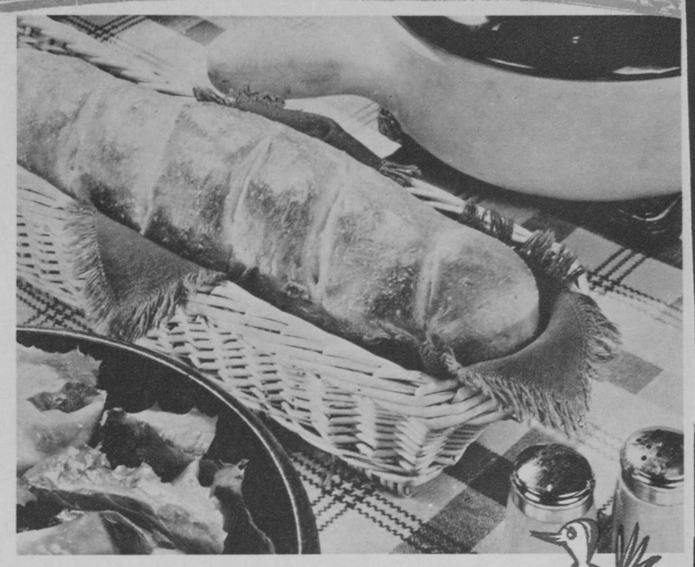
**White Frosting:** Thin 2 cups **French Pastry Frosting** with milk till of spreading consistency. Frost tops and sides of 15 cakes.

**Chocolate Frosting:** To 2 cups **French Pastry Frosting,** add the melted semi-sweet chocolate morsels. Thin with milk till of spreading consistency. Frost remaining cakes.

### BRIOCHE

*½ cup milk*
*½ cup margarine*
*⅓ cup sugar*
*1 teaspoon salt*
*¼ cup warm water (105°-115° F.)*
*1 tablespoon sugar*
*1 package or cake yeast, active dry or compressed*
*3 whole eggs*
*1 egg yolk*
*3½ cups flour*
*1 egg white*

Scald milk; cool to lukewarm. Cream margarine in large mixer bowl. Gradually add ⅓ cup sugar and salt. Cream together. Measure warm water into small warm bowl; sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk, dissolved yeast, eggs, egg yolk and flour to the creamed mixture. With a wooden spoon beat vigorously for 2 minutes. Cover; let rise in warm place, free from draft, until more than doubled in bulk, about 2 hours. Stir down and beat virgorously for 2 minutes. Cover tightly with aluminum foil and refrigerate overnight. Beat down; turn soft dough out onto lightly floured board. Divide into 2 pieces, one about ¾ weight of dough and the other about ¼ weight of dough. Cut large piece into 24 equal pieces. Form into smooth balls. Place in well greased muffin pans (2-¾ x 1-¼ inches). Cut small piece into 24 equal pieces. Form into smooth balls. Make a **deep** indentation in center of each large ball; dampen slightly with cold water. Press a small ball into each indentation. Let rise in warm place, free from draft, until doubled in bulk, about 50 minutes. Brush with a mixture of 1 egg white and 1 tablespoon sugar. Bake in 375°F. oven about 15 to 20 minutes.



### FRENCH BREAD
(Pain Ordinaire)

*2 cups warm water (105°-115° F.)*
*1 package or cake yeast, active dry or compressed*
*1 tablespoon sugar*
*2 teaspoons salt*
*5¾ cups flour*
*1 egg white, unbeaten*

Measure warm water into bowl. Sprinkle or crumble yeast over water. Stir until dissolved. Add sugar, salt and 3 cups flour. Stir to mix, then beat until smooth and shiny. Stir in 2½ cups more flour. Sprinkle remaining ¼ cup flour on bread board or pastry cloth. Turn dough out on flour and knead until satiny smooth, 5 to 7 minutes. Shape into smooth ball. Rub bowl lightly with shortening. Press top of ball of dough into greased bowl, then turn dough over. Cover and let rise until doubled (about 1 hour). Punch down. Divide into halves. Shape each half into a ball. Cover and let rest 5 minutes. Rub a little shortening on palms of hands. Then roll each ball of dough under the hands to form a long slender loaf about 3 inches in diameter. Start rolling at the center and gently work hands toward ends of loaf. Do this several times to make well-shaped loaves. Place loaves 4 inches apart on lightly greased baking sheet. With razor or sharp knife cut diagonal gashes about ¾ inch deep about 1½ inches apart into top of each loaf. Cover and let rise until a little more than doubled (about 1 hour). Bake in 425°F. oven for 30 to 35 minutes. Remove from oven. Brush with egg white. Return to oven for 2 minutes. Remove from baking sheet and cool on rack or across tops of pans. Makes 2 loaves.

### CHOCOLATE MOUSSE

*1 envelope unflavored gelatin*
*⅔ cup sugar, divided*
*½ cup water*
*1 6-ounce package (1 cup) semi-sweet chocolate morsels*
*4 eggs, separated*
*1 teaspoon vanilla*
*¼ teaspoon salt*
*1 cup heavy cream, whipped*

Combine unflavored gelatin, ⅓ cup of the sugar and water in saucepan. Place over low heat, stirring until gelatin and sugar are dissolved. Add semi-sweet chocolate morsels and continue stirring until dissolved. Remove from heat. Beat in egg yolks and vanilla. Beat egg whites and salt until stiff but not dry. Gradually add remaining ⅓ cup sugar; beat until very stiff. Fold in chocolate mixture thoroughly; then fold in whipped cream. Spoon into dessert dishes. Chill until firm. If desired, garnish with additional whipped cream, kumquats and California walnuts. Makes 8 servings.

### BREAST OF CHICKEN WITH CREAM
(Supremes De Volaille A Blanc)

*2 double chicken breasts, boned and skinned*
*½ teaspoon lemon juice*
*¼ teaspoon salt*
*White pepper*
*¼ cup margarine*

**Sauce:**

*¼ cup white or brown stock, or canned beef boullion*
*¼ cup port, Madeira, or dry white Vermouth wine*
*1 cup whipping cream*
*Lemon juice to taste*
*1 tablespoon fresh minced parsley*

Preheat oven to 400°F. (An electric skillet can also be used.) Rub the chicken breasts with drops of lemon juice and sprinkle lightly with salt and pepper. Heat the margarine in the casserole or skillet until it is foaming. Quickly roll the chicken breasts in the margarine, lay a piece of greased paper over them, cover, and place in preheated oven (or cover electric skillet). After 5 or 6 minutes, press top of chicken breasts with your fingers. If the meat is springy to the touch it is done. If not, return to oven for another few minutes. Remove the breasts to a warm platter and cover while making the sauce.

**To make sauce:** Pour the stock or boullion and wine into the casserole or skillet with the cooking margarine and boil down quickly over high heat until liquid is syrupy. Stir in the cream and boil down again over high heat until cream has thickened slightly. Remove from heat, taste carefully for seasoning, and add drops of lemon juice to taste. Pour the sauce over the chicken breasts, sprinkle with parsley. Serve at once. (It is possible to make this sauce ahead of time and reheat.) Serves 4.

# NEW BAKING DISCOVERY!

No melting.
No scraping.
No measuring.

Just snip

and squeeze.

The next time
your favorite recipe
calls for baking
chocolate,
try new Choco-bake®!
Perfect results
guaranteed by Nestlé.®
And Nestlé's makes
the very best chocolate.

Copyright 1964, The Nestlé Company, Inc.

# Let's PLAN SPRING ENTERTAINING

*Plans for spring entertaining are on everyone's mind. And every hostess wants to add a bit of excitement and glamour to her party. In springtime it's smart to turn to lighter foods. For luncheon or dinner, tangy citrus fruit desserts, minted lamb and bright green vegetables are good choices.*

### CALIFORNIA WALNUT SALAD CONTINENTAL

*1½ cups toasted California walnuts*
*1 envelope unflavored gelatin*
*¼ cup cold water*
*⅔ cup mayonnaise*
*½ teaspoon salt*
*1½ teaspoons dry mustard*
*2 cups grated Cheddar cheese*
*½ cup shredded Parmesan cheese*
*¼ cup crumbled Roquefort cheese*
*1 cup whipping cream*
*Assorted fruits and berries (spiced, canned, or fresh)*
*Crisp lettuce*

Have all ingredients for walnut gelatin mold measured out before starting to put them together as the gelatin sets rapidly after blending with the mayonnaise. Chop walnuts medium-fine. Sprinkle about ¼ cup in bottom of a lightly oiled 1-quart mold. Soften gelatin in cold water; dissolve by placing container over hot water. Mix mayonnaise, salt and mustard together until blended. Stir in dissolved gelatin. Add walnuts and cheeses. Whip cream until stiff, fold into walnut mixture. Turn into walnut garnished mold and chill firm. When ready to serve, unmold walnut-cheese salad on serving plate. Surround with assorted fruits and berries. Arrange crisp greens on each salad plate, or fill a chilled bowl with greens and allow each person to help himself to greens, walnut-cheese salad, and fruits. Makes 10-12 servings. Dressing is not necessary but if desired, drizzle lightly with a thin French dressing.

### BAKED BEANS WITH DEVILED HAM AND ONIONS

*1 cup plumped, chopped* prunes (about 16)*
*6 plumped prune halves—for garnish*
*3 tablespoons chopped onions*
*1½ tablespoons margarine*
*2 1-pound cans pork and beans*
*1 2¼-ounce can deviled ham*
*¼ teaspoon dry mustard*
*½ cup tomato sauce*
*¼ cup brown sugar*
*¼ cup onion slices*

Saute cut-up prunes and onions in margarine in skillet over low heat until onions become transparent, about 5 minutes. Pour beans into medium-sized bowl. Add sautéed prunes and onions, deviled ham, mustard, tomato sauce and brown sugar. Stir well. Pour into greased 1½-quart casserole. Place onion rings on top of beans. Also arrange prune halves, cut side down, on top. Bake in 400°F. oven for 40 to 45 minutes, until hot and bubbly. Makes 5 to 6 servings.

*The easiest way to "chop" prunes is to snip the meat from the pits with kitchen shears.

### GOLDEN ASPARAGUS PUDDING

*1 9-ounce package frozen asparagus spears or cuts*
*1½ cups milk*
*1 tablespoon margarine*
*4 eggs*
*1 cup shredded sharp cheddar cheese*
*1 teaspoon salt*
*1 teaspoon grated onion*
*¼ teaspoon paprika*
*⅛ teaspoon pepper*

Cook asparagus in a small amount of simmering water until tender. Drain well. Chop into small pieces. Heat milk and margarine in a saucepan until milk is scalded and margarine melted. Beat eggs. Stir in cheese, salt, onion, paprika, and pepper. Add asparagus and milk. Pour into a greased shallow 1½-quart casserole. Place casserole in a pan of hot water. Bake in 325°F. oven for 50 to 55 minutes or until done. To test for doneness, insert the tip of a knife halfway between center and edge. When the knife comes out clean, the pudding is done.

### BUTTER CREAM ORANGE CUPS

*½ cup margarine*
*¼ cup confectioners' sugar, sifted*
*½ teaspoon salt*
*1½ cups flour*
*2 tablespoons milk*

Cream margarine. Add confectioners' sugar and salt, creaming well. Add flour and milk gradually. Mix with fork until dough clings together. Form into a ball. Roll out on floured surface to ⅛-inch thickness. Cut 4-inch circles. Fit loosely into tart pans or over backs of muffin cups. Prick generously. Bake in 425°F. oven for 8 to 10 minutes. Cool. Makes about 10.

**Orange Filling:**

*3 egg yolks*
*¼ cup orange juice*
*1 teaspoon lemon juice*
*½ cup sugar*
*⅛ teaspoon salt*
*1 cup whipping cream*
*1 tablespoon grated orange rind*
*Quarter orange slices (for garnish)*

Beat egg yolks slightly in double boiler. Add gradually orange juice, stirring constantly, and lemon juice. Add sugar and salt. Cook over boiling water, stirring constantly, until thickened. Cool. Beat whipping cream until very thick; fold carefully into cooled orange mixture. Fold in grated orange rind. Chill. Just before serving, divide into tart shells. Garnish each with a quarter orange slice.

### MINT PIE

*2 envelopes (2 tablespoons) unflavored gelatin*
*¾ cup sugar*
*¼ teaspoon salt*
*1 12-ounce can crushed pineapple*
*2 egg yolks, slightly beaten*
*2 T. lemon juice*
*2 egg whites, stiffly beaten*
*2 cups small curded dry cottage cheese, blended or sieved*
*¼ cup cream de menthe (plus green coloring, if needed) OR 1 tablespoon peppermint flavoring*
*1 cup heavy cream, whipped*
*Crumb Crust**, baked and cooled*

Mix gelatin, sugar and salt in large saucepan. Drain crushed pineapple and add enough water to syrup to equal 1 cup. Add water-syrup to sugar mixture and mix well. Add egg yolks and cook until slightly thickened (about 3 minutes). Remove from heat and add lemon juice. Cool slightly. Add drained pineapple, cottage cheese and cream de menthe OR peppermint flavoring. Chill; stir occasionally. Fold in stiffly beaten egg whites and whipped cream. Pour into shell. Chill thoroughly; cut into squares. Serves 10 to 12.

****Crumb Crust:**

*1 cup vanilla wafer crumbs*
*¼ cup brown sugar*
*¼ cup melted margarine*

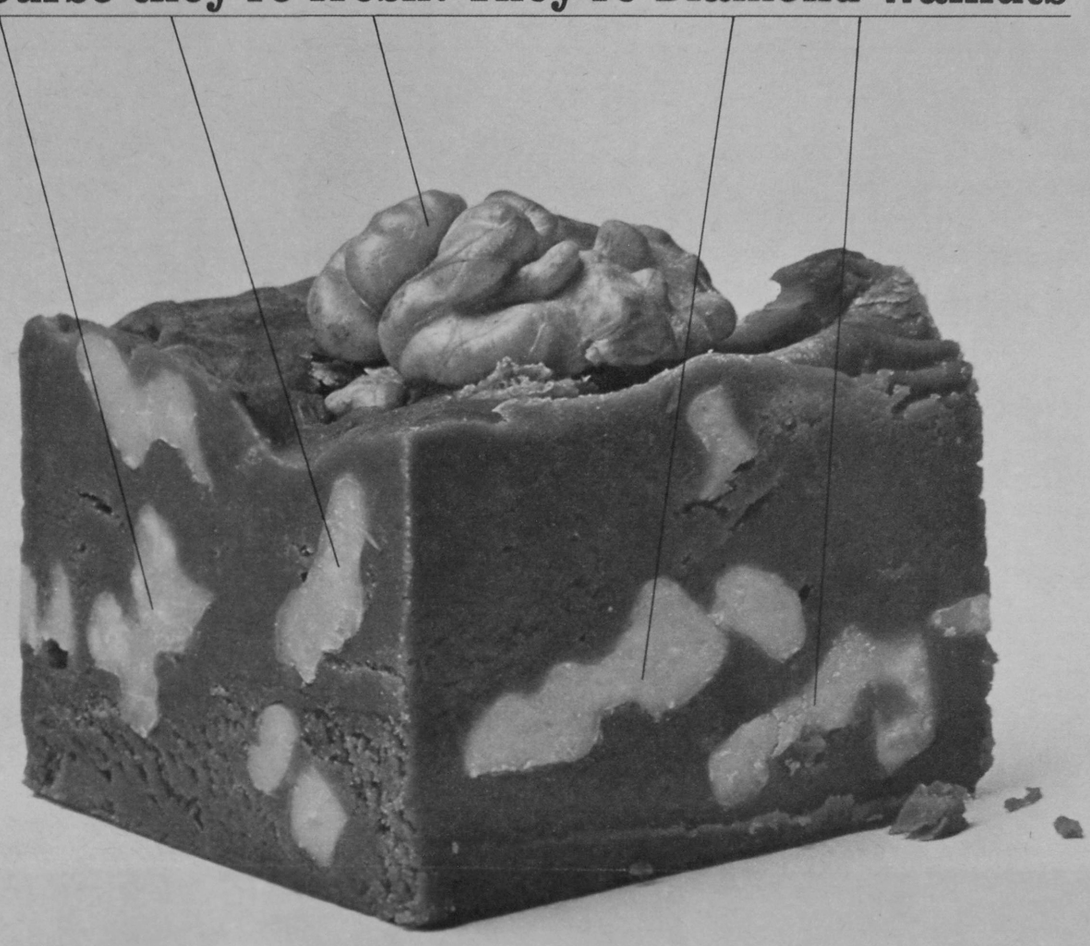
Combine and press into 9 x 12-inch pan. Bake at 350°F. for 5 minutes. Cool.

### BAKED LAMB CHOPS PIQUANT

*2 hard-cooked eggs, shelled*
*½ cup margarine*
*6 tablespoons fine dry bread crumbs*
*2 teaspoons minced onion*
*1 teaspoon salt*
*¼ teaspoon pepper*
*1 teaspoon Worchestershire sauce*
*4 loin lamb chops, 1-inch thick*

Chop whites of eggs fine; rub yolks through sieve. Melt margarine in fry pan; add crumbs, onion and cook until lightly browned. Add salt, pepper, Worcestershire sauce, eggs; blend well. Sprinkle chops with salt and pepper. Pat crumb mixture on one side of each chop; place a square of aluminum foil on top; pat mixture on second side. Wrap a square of aluminum foil around each chop. Place in a shallow baking pan; add no water; do not cover. Bake 1 hour in 400°F. oven. To serve: Unwrap chops; place on platter and garnish with spiced peaches and parsley. Makes 4 servings.

# Of course they're fresh! They're Diamond Walnuts—



## in the best stay-fresh wraps since nutshells!

**Now You Can Always Count on Fresh, Sweet Flavor.** Thanks to a new Diamond process, the kernels of these choice California Walnuts are kept as well guarded as by Nature's own protection of a shell. When you get them in Diamond's special see-through packages, you can be sure they're nutcracker-fresh!

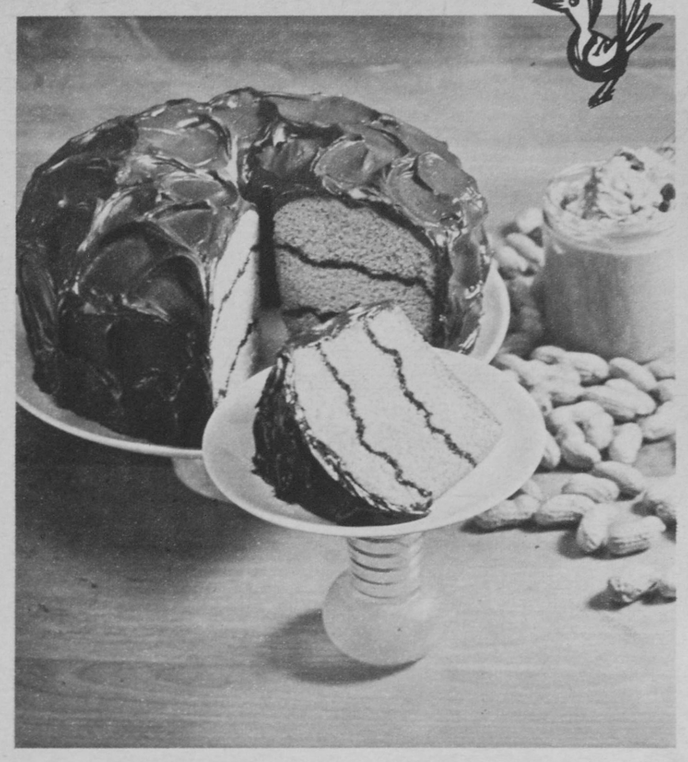
**The Economical Buy in Many Handy Package Sizes.** Compare—you'll find Diamonds your best buy with package sizes tailored to recipes. The new 2 lb. economy size (8 cups) and the 1 lb. (4 cups) size are real values for baking sprees. Also in 10 ozs. (2½ cups), 5 ozs. (1¼ cups) and 3 ozs. (¾ cup).

Good Housekeeping GUARANTEES

**Diamond Walnuts—the shelled walnuts with the Good Housekeeping Seal**

Look for Shelled Diamond Walnuts in these transparent packages at your food store. If your grocer doesn't stock them, he can get them for you.

# Let's HAVE CAKE AND COFFEE



*"Come for cake and coffee" . . . a mighty nice thought any time of year, but especially this spring. Such an entertaining venture needn't be a lot of work for you. Cake baking no longer means all morning in the kitchen. In a matter of minutes your efforts can be show-off desserts. Begin with a package cake mix. Add a bit of imagination and an individual touch here and there and your cake will be a melt-in-your-mouth fancy—sure to please.*

### ANGEL PEACH RASPBERRY CAKE

*1 package angel food cake mix*
*1 package (2 ounces) dessert topping mix*
*Sliced peaches (about 1½ cups)*
*1 cup fresh or drained, partially thawed, frozen raspberries*

Prepare cake mix as directed on package. Bake as directed in 10-inch tube pan. Prepare dessert topping mix according to package directions. Fold in raspberries. Spread over cake. Put sliced peaches around and on top of cake. Makes 8 servings.

### FUDGE FROST 'N BAKE CAKE

*1 6-ounce package (1 cup) semi-sweet chocolate morsels*
*⅔ cup sweetened condensed milk*
*2 tablespoons water*
*1 teaspoon vanilla*
*1 package white or yellow cake mix*
*½ cup California walnuts*

Melt semi-sweet chocolate morsels over hot (not boiling) water. Remove from heat. Add condensed milk, water and vanilla, stirring until smooth. Line bottom and sides of 12 x 8 x 2-inch baking dish each way with double thicknesses of waxed paper. Pour in semi-sweet mixture. Prepare cake mix according to label directions. Pour gently over semi-sweet mixture. Bake in oven temperature recommended in package directions until cake tests done (longer baking is required). Invert cake on rack. Lift off baking dish. Let stand 2 minutes. Peel off paper. Press nuts in hot frosting. Cool. Cut in approximately 2-inch squares.

**YIELD:** 15 squares.

### PRALINE FROSTING

*¼ cup margarine*
*½ cup brown sugar, packed*
*2 tablespoons cream*
*2 cups miniature marshmallows*
*½ cup flaked coconut*
*¼ cup chopped California walnuts*
*1 8 or 9-inch square cake layer*

Cream margarine and sugar; blend in cream. Stir in marshmallows, coconut and walnuts; spread on cake in pan. Broil until bubbly and lightly browned.

### PEANUT BUTTER FUDGE RIPPLE

*1 package yellow or chocolate cake mix*
*½ cup peanut butter*
*3 eggs*
*1 package chocolate frosting mix*
*3 tablespoons margarine*
*1 tablespoon peanut butter*
*⅓ cup lukewarm water*

Prepare cake mix as directed on package adding ½ cup peanut butter with water and increasing eggs to 3. Measure 1 cup of dry frosting mix. Spread about a third of the cake batter in bottom of greased and floured 10-inch tube pan. Sprinkle with half of the dry frosting mix; repeat, ending with cake batter spread on top. Swirl lightly with knife or spatula. Bake at 325°F. for 50 to 60 minutes until cake springs back when touched lightly in center. Cool 15 minutes; remove from pan. Cool completely.

Prepare remaining frosting mix as directed on package using 3 tablespoons margarine and adding 1 tablespoon peanut butter with lukewarm water. Frost top and sides of cooled cake.

### APPLE FROTHED ANGEL CAKE

*1 package vanilla pudding*
*1½ cups milk*
*2 cups canned apple sauce*
*¼ teaspoon vanilla*
*1 tablespoon grated lemon rind*
*1 cup whipping cream*
*2 tablespoons sugar*
*1 9" or 10" angel food cake*
*Candy mints—for garnish*

Prepare vanilla pudding as directed on package, using 1½ cups milk. When mixture starts to thicken, stir in 1½ cups apple sauce. Continue to cook and stir over moderate heat until very thick. Remove from heat, stir in vanilla and lemon rind; cover and chill until ready to use.

Whip cream, gradually beating in sugar; fold in remaining ½ cup apple sauce; chill until ready to use. Cut angel food cake through twice horizontally to make 3 even layers. If whipped cream has relaxed, whip again for a second or two to restore stiffness. Spread filling between layers and on sides and top of cake. Place in refrigerator until ready to serve. If desired, garnish with candy mints. Makes 8-10 servings.

### POPPY SEED CAKE

*1 package yellow or white cake mix*
*½ cup poppy seeds*
*1 cup water*
*1 package vanilla pudding mix*
*1 teaspoon unflavored gelatin*

Wash poppy seeds and soak for 1 hour in 1 cup water. Prepare a white or yellow cake mix, using poppy-seed mixture in place of water. Bake in 2 8-inch layer pans. Cool cake. Prepare filling by cooking vanilla pudding; add unflavored gelatin. Cool. Spread between cooled cake layers. Frost with a Fluffy White Frosting and sprinkle poppy seeds over top OR frost with Quick-As-A-Wink Chocolate Frosting**.

****Quick-As-A-Wink Chocolate Frosting:**

*1 package (12-oz.) semi-sweet chocolate morsels*
*4 tablespoons margarine*
*6 tablespoons milk*
*2 cups sifted confectioners' sugar*

Combine chocolate, margarine, and milk in saucepan. Stir over low heat until chocolate is just melted. Remove from heat. Stir in sugar. Beat until smooth, glossy, and easy to spread. If not glossy, stir in a few drops of hot water.

### RAINBOW DESSERT CAKE

*1 package angel food cake mix*
*2 cups canned applesauce*
*1 teaspoon grated lemon rind*
*Few drops mint extract*
*Few drops green food coloring*
*½ cup raspberry jam*
*Boiled frosting***

Prepare angel food cake mix according to directions on package. Bake in 10-inch tube pan. Cool cake. To 1 cup applesance, add lemon rind. To the other add mint extract and green coloring. Cut cake into 4 layers. Spread bottom layer with lemon-apple sauce, second layer with raspberry jam and third layer with mint-apple sauce. Chill 1 hour. Just before serving, cover top and sides of cake with boiled frosting. Makes 10 to 12 servings.

**Whipped cream may be substituted for the boiled frosting.

# Peach Ambrosia Torte

## Welcome the Spring season with this new dessert idea from Pillsbury

Here's a delicious new Spring creation by Pillsbury. A tall, moist Torte made with Pillsbury's Bavarian Creme Yellow Cake Mix and Buttercream Recipe Lemon Frosting Mix. You add your own personal touch to this Spring creation with peach slices and toasted coconut flakes.

Here's all you need to make . . .

**PEACH AMBROSIA TORTE**
*Developed by Ann Pillsbury*

**1 package Pillsbury Bavarian Creme Yellow Moist Cake Mix**
**1 cup mashed canned peaches**
**½ cup water**
**2 eggs**
**1 package Pillsbury Buttercream Recipe Lemon Frosting Mix**
**1½ cups whipping cream**
**1 cup drained, sliced peaches**
**1 cup flaked coconut**

Prepare cake mix as directed on package adding mashed peaches and reducing water to ½ cup. Bake in 8 or 9-inch layer pans as directed. Cool.

Combine frosting mix and whipping cream. Chill 10 minutes. Beat until thickened. Fold in diced peaches and coconut. Split cake layers. Spread filling between layers and on top. That's that. Just chill until served.

Bake up a Peach Ambrosia Torte for your folks tonight. It'll be as welcome as Spring itself.

Pillsbury

MOIST BAVARIAN CREME YELLOW CAKE MIX
BUTTERCREAM RECIPE LEMON FROSTING MIX

# Let's CELEBRATE A GOLDEN ANNIVERSARY

*Wedding anniversaries are joyous occasions to be remembered. They're happy reasons for parties. And that once in a lifetime event — the golden anniversary — deserves special recognition.*

*Most 50th anniversary couples celebrate the big day in some special way. It might be a family dinner, a reception in the church parlors or a quiet "at home." Whichever is selected, decorations and food naturally carry out the golden motif. All the recipes on this page are keyed to the golden tone. If they are too small for your anniversary event, more than one can be made or recipes can be doubled.*

### FROSTY GOLDEN PUNCH

*2 cups sugar*
*1½ cups fresh mint leaves OR ⅓ cup dried mint*
*2 cups boiling water*
*¾ cup lemon juice*
*1 12-ounce can (1½ cups) apricot nectar, chilled*
*1 6-ounce can frozen limeade concentrate*
*1 6-ounce frozen orange-juice concentrate*
*1 6-ounce can frozen pineapple-juice concentrate*
*2 large bottles (7 to 8 cups) ginger ale, chilled*
*1 quart lemon sherbet*

Combine sugar, mint leaves and boiling water; stir to dissolve sugar. Cool. Chill. Strain into chilled punch bowl.

Add lemon juice, apricot nectar, the concentrates, and ginger ale. Top with scoops of lemon sherbet.

Garnish with mint leaves, or float thin slices of lemon or orange atop, if desired. Makes 20 to 25 servings.

### CHEESE SURPRISE PUFFS

*3 cups flour*
*1 tablespoon sugar*
*1 teaspoon salt*
*¼ teaspoon celery seed*
*2 teaspoons instant onion (or 2 tablespoons finely chopped fresh onion)*
*2 tablespoons soft margarine*
*1¼ cups warm water (110-115° F.)*
*1 package or cake yeast, active dry or compressed*
*1 egg*
*¼ lb. (1 cup) shredded or grated cheese—Cheddar OR American*
*Black pitted OR stuffed green olives, if desired*

Blend flour, sugar, salt, celery seed, onion and margarine in a bowl. Pour warm water into second bowl; sprinkle or crumble yeast on top. Let stand a few minutes; stir until dissolved. Blend in egg. Add about ⅝ the flour-mixture and the cheese to the yeast-mixture. Beat by hand or with mixer on medium speed for 2 minutes, or until smooth. Pour in remainder of the flour-mixture and beat again with a spoon until smooth, 1 to 1½ minutes longer. Scrape down batter from sides of bowl. Cover bowl and let batter rise in warm place until doubled—about 30 minutes. Beat batter hard—50 strokes. (Batter is thin and somewhat sticky.) Spoon into greased muffin cups, filling no more than half full. Press one olive into the center of each cup. Tap pans on table to settle the batter. Let rise in warm place until batter reaches the tops of the cups—15 to 20 minutes. Bake puffs in 425°F. oven for 10 to 15 minutes, or until well browned on sides and tops. Remove from pans to rack to cool. Makes 24 to 32 small puffs, about 1½ dozen medium-sized rolls.

**Note:** These puffs are excellent with any meal, as an appetizer bread or as a salad accompaniment.

### GOLDEN GLAZED HAM

*½ cup margarine*
*⅓ cup maple-blended syrup*
*¼ cup orange or pineapple juice*
*4 or 5 pound cooked boneless ham*

Bake ham according to directions on package. To prepare glaze, melt margarine. Add syrup and juice; blend. Baste ham with glaze during last half-hour of baking. Slice ham while still warm. Makes 16 to 20 servings.

### GOLDEN TWIST RINGS

*1 cup milk*
*¼ cup sugar*
*1½ teaspoons salt*
*1 cup margarine*
*¼ cup warm water (105-115° F.)*
*3 egg yolks, well beaten*
*2 packages or cakes yeast, active dry or compressed*
*3½ to 4 cups flour*
*Confectioners' sugar frosting*
*Finely chopped nuts*

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Add lukewarm milk mixture and well beaten egg yolks; stir to blend. Add flour; beat until well blended. Cover tightly with aluminum foil. Refrigerate at least 4 hours or overnight.

Divide dough into 6 equal parts. Roll each on a lightly floured board into a strip about 18 inches long. Twist 2 strips around each other. Place on greased baking sheet. Form into a ring; tuck end pieces under ring and seal. Cover. Repeat with remaining strips of dough. Let rise in warm place, free from draft, until doubled in bulk and very light, about 1 hour. Bake in 400°F. oven for 15 minutes. Cool. Ice with confectioners' sugar frosting. Sprinkle with finely chopped nuts.

### ANNIVERSARY PARTY CAKE

*1 recipe 7-minute frosting, tinted pale yellow*
*Tiered layer cake*
*Flavored miniature marshmallows*
*Miniature marshmallows*
*Large marshmallows*
*Fresh or artificial ferns*
*Marshmallow Daisies*

Fill and frost cake layers; press flavored miniature marshmallows around base of each tier. Arrange Marshmallow Daisies on top and sides of cake; decorate base and top tier with ferns.

**To make Marshmallow Daisies:** Cut across flat side of a large marshmallow to form daisy petals. Each marshmallow makes 4 petals. For each daisy, arrange 6 petals on waxed paper in flower design, slightly overlapping tips. Cut flavored miniature marshmallows in half; press, cut side down, in center of each daisy.

### TART VEGETABLE CREAM SAUCE

*1 head cauliflower*
*½ cup pitted ripe olives*
*1 egg, beaten*
*½ cup dairy sour cream*
*2 tablespoons sugar*
*2 tablespoons lemon juice*
*½ teaspoon salt*
*¼ teaspoon paprika*

Separate cauliflower into large flowerettes. Cook until tender in boiling salted water. Drain. Meanwhile, slice olives into rings. In a saucepan combine all ingredients except cauliflower and olives. Heat gently, stirring; do not boil. Stir in olives and pour over cauliflower. Makes 6 servings. (Equally good with broccoli or green beans.)

**Don't think of it as losing a coffeecake. Think of it as gaining big sticky smiles from little boys you love. And a feeling you've done something special. Very special—when you bake it by hand... bake it by heart... bake it with Fleischmann's Yeast.**

**FROSTY RAISIN-PECAN CAKE**

½ cup milk ½ cup sugar
½ teaspoon salt
½ cup (1 stick) Fleischmann's Margarine
2 packages Fleischmann's Active Dry Yeast
½ cup warm water (105°-115°F.)
2 eggs 4 teaspoons grated orange peel
3¾ cups unsifted flour
1 cup cooked chopped raisins (see below)
½ cup chopped Planters Pecans
Confectioners' sugar frosting

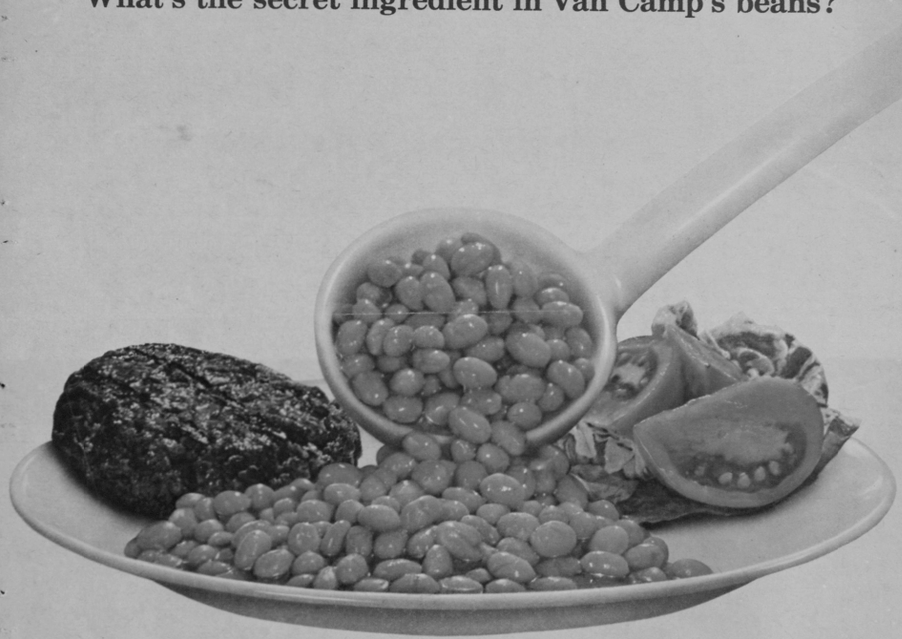
Scald milk; stir in sugar, salt, margarine. Cool to lukewarm. Dissolve Fleischmann's Yeast in warm water. Add lukewarm milk mixture, eggs, grated orange peel, 2¼ cups flour. Beat until smooth. Measure off 1 cup of batter; to this add prepared raisins (see below) and pecans. To rest of batter beat in 1½ cups flour. Cover both mixtures; let rise in warm draft-free place until doubled, about 1 hour.

Turn out larger portion of dough onto a well-floured board; roll to 10 x 16-inch rectangle. Spread with fruit-nut batter. Roll up dough to form 16-inch roll; seal edge. Place, sealed edge down, in greased 10-inch tube pan. Cover; let rise in warm draft-free place until doubled, about 1 hour. Bake at 350°F. 35 minutes, or until done. When cool frost with confectioners' sugar frosting. Makes 1 high handsome cake.

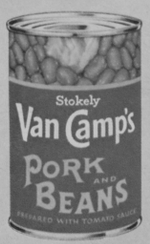
**To prepare fruit:** Place raisins in pan with 2 cups cold water. Cook until water boils rapidly for 1 minute. Drain and chop. (Dates may be substituted for raisins. Remove pits from dates before chopping.)

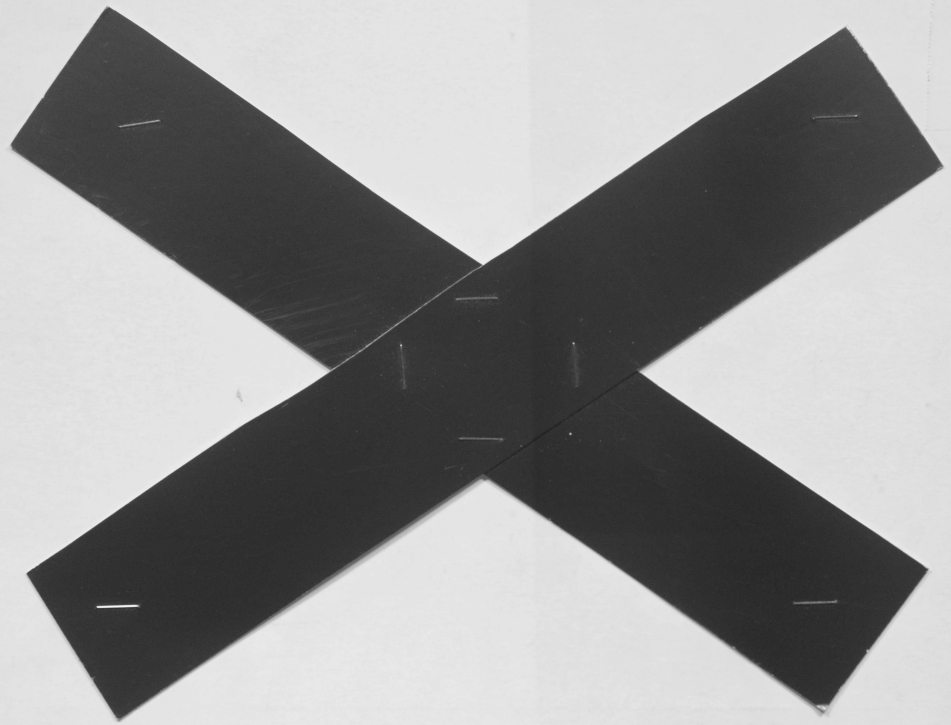
ANOTHER FINE PRODUCT OF STANDARD BRANDS

**What's the secret ingredient in Van Camp's beans?**



**s-a-u-c-e.** (The secret sauce in Van Camp's Pork and Beans is the difference you'll taste, remember and come back for.)




*America's first, finest and favorite pork and beans.*