

THIS SCENE probably will not be repeated Sunday—showing last year's close race—but plenty of excitement is in store for persons attending the annual Tawas River Canoe Race.—Herald Photo.

14th Annual—

# Tawas River Canoe Race Slated Sunday

Fourteenth annual running of the Tawas River Canoe Race is slated to be held Sunday, June 11. Cash prizes and trophies await winners in two divisions.

## Reappointed



WALLACE D. (MIKE) NUNN, East Tawas businessman, has been reappointed to a six-year term on the state highway commission by Gov. George Romney. Nunn was one of the original members of the commission when it was formed in 1965, pursuant to the new constitution. Terms of the commissions are staggered and Nunn had one of the shorter terms. He is a Republican member of the commission, which is divided equally—two Republicans and two Democrats. Confirmation of the state senate is necessary.—Herald Photo.

## Veteran Oscoda Teacher—

# Mrs. Myrtle Smith Ends 28-Year Career

After 28 years of teaching in schools of Michigan, Mrs. Myrtle Smith is retiring. Her present position is fourth grade teacher in the River Road Elementary School, Oscoda.

gaged to teach the seventh and eighth grades in Oscoda at \$50 a month. She made her home with her parents, who had lost everything in the fire.

graduated with a life certificate and was engaged to teach in Highland Park at \$80 a month. During the year, the salary was raised to \$100 per month due to the skyrocketing war prices.

music and to travel. When school is out, she and her friend, Mrs. Dorothy Hull, are traveling to New York to be with a group from Central Michigan University studying art and next winter hopes to spend a few months in California.



MRS. MYRTLE SMITH

Mrs. Smith's other interest is music. She owns her home on West River Road and a sister, Mrs. D. B. Lake, lives with her. She hopes to continue to enjoy

EIGHTY-THIRD YEAR RATES: \$2 per year in Iosco County \$3 per year outside Iosco TAWAS CITY, MICHIGAN, WEDNESDAY, JUNE 7, 1967 Phone (517) 362-3487 NUMBER 23

# Whittemore-Prescott Area Electors to Decide on \$170,000 Bond Issue

Voters of Whittemore-Prescott Area School District are to decide on a \$170,000 bond issue June 12 for the expansion of elementary and high school classroom facilities.

board of education cannot issue bonds without approval of the electorate. At the present time, Whittemore-Prescott School is levying three mills for debt service. It is not planned to increase this millage beyond the present three mills, as part of this would be used to pay off the issue and the rest to retire the existing issue.

The above figures are estimates and are based upon information supplied by Manson, Jackson and Kana, registered architects of Lansing. Actual cost would depend upon bids for the projects.

regulations, is badly in need of repairs and is expensive to heat. It does not serve well as a community meeting place and these facilities are not comparable to those at Prescott.

# Law Cracks Down on Teen-Aged Drinking

As a means of curbing the drinking of alcoholic beverages in automobiles by minors, Iosco law enforcement agencies are to commence immediate enforcement of special provisions of a state statute.

Pros. Atty. J. Richard Ernst said Tuesday that upon conviction of possessing alcohol in a motor vehicle, automobiles involved in the arrest of minors are to be impounded for 15 to 30 days.

# Grant Voters Approve Two Tax Proposals

Voters of Grant Township approved two special millage propositions at an election held last Wednesday.

The prosecutor said that ownership of a vehicle would not be material to impoundment. In other words, even though automobiles are owned by parents of the convicted minors, or by some other adult, such vehicles would be impounded by authorities.

# Election Next Monday Names Board of Education Trustees

Annual school election June 12 finds two incumbents seeking reelection to the Tawas Area Board of Education. No other candidates filed nominating petitions.

In other Iosco schools, Whittemore-Prescott Area has a slate of six candidates seeking two vacancies on the board of education for four-year terms.



LEONARD SARKI



CLARE HERRIMAN

# R. L. Benson Was Iosco's 8th Fatality

Funeral services for Richard L. Benson of Tawas City, who was killed in an auto accident Wednesday, May 31, on M-55, were conducted Saturday, June 3, at Jacques Funeral Home, Tawas City.

The Rev. William Lindholm officiated and burial was in Whitney-Sims Cemetery.

Benson was fatally injured when his car drove off the road near the intersection of M-55 and Fifth Avenue, Tawas City. A passenger, Richard Nixon, Turner, was injured and taken to Tawas Hospital.

# Tawas Area Seniors to March Thursday in Commencement

One hundred twenty-nine seniors of Tawas Area High School will march down the aisle to the traditional music of "Pomp and Circumstance" during the 1967 commencement program June 8.

admissions at Central Michigan University, is to deliver the principal address at Thursday night's program.

# Sewer Plant Contract Goes to Low Bidder

Hill and Thomas Contractors, Lansing, was awarded a \$320,050 contract Monday night for constructing East Tawas' new sewage treatment plant.

The Lansing firm was low bidder for this work at the April 17 bid opening, at which time the city council rejected all other bids for constructing sewer mains. Total cost of the two bids was \$110,000 higher than engineering estimates.



NEW POOL—Donald Watson of Sunset Motel is shown adjusting an underwater light at the Tawas City motel's new 20 by 44-foot pool, which was used for the first time this week. Judging from the recent warm weather, its installation seems very timely. It is the second area resort to offer pool facilities and should prove to be an attraction for visitors.—Herald Photo.

# Summer Math. Program Near

A summer mathematics enrichment program for interested students of Tawas Area School starts June 19, according to John Breece, instructor.

# 23rd Anniversary Observed by Sis's

Sis's Dress Shop, East Tawas, is celebrating its 23rd anniversary this week. Customers who register during this anniversary event, Thursday, Friday or Saturday, will be eligible for door prizes.



















**TAWAS AREA CLASS OF 1967**—Top row from left: Stephen Klenow, Cheryl Hayes, John Herrick, Diane Dimmick. Second row from left: Jean Mielke, David Thunberg, Carol Holsbach, Gregory Moe. Third row from left: Norman Payea, Ruth LaVonne Nash, Raynald Powers, Debra Katterman. Fourth row from left: Elsie Osborne, James Nestell, Sandy Toland, Leonard Race. Fifth row from left: George Kohn, Gloria Killey, William Inglis, Lola Birkenbach.

**Supervisors Proceedings**

(Continued from page 3.)

recommend that the preliminary state equalized valuation for 1967 be accepted by this board.

Signed: John H. Weible  
John Holsbach

Mr. Higgins read the following resolution from the judiciary committee and moved its adoption. Supported by McEltheron and carried.

Honorable Board of Supervisors Gentlemen:

We, the judiciary committee, recommend the sheriff's department to conduct a dog census along with their annual check for dog licenses, and file a report to comply with the Act No. 287-276, C. L. 1948.

Signed: Holsbach  
Higgins

Mr. Chrivia read the following resolution from the drains and ditches committee and moved its adoption.

Honorable Board of Supervisors Gentlemen:

We, the drains and ditches committee recommend that Mr. Prince be granted permission to construct a dam creating an eight-acre pond on Little Johnson Creek in Section 30, T21N, R5E, Iosco County. Permission has been granted by conservation department.

Signed: Chrivia  
Jocks  
Belson

Upon support by Belson, the resolution was adopted on the following roll call. Ayes: Belson, Blust, Campbell, Chrivia, Everett, Gerard, Hester, Higgins, Jocks, Little, Lixey, McEltheron, Mead, Mielock, Smith, Stephan. Nays: None.

Mr. Belson reported for the "rules of order" committee and recommended several revisions and additions to the "rules and regulations governing the board of supervisors," a copy of which is attached hereto. Inasmuch as several items require study by the finance committee, the matter was referred to same by the chairman, for action at the next meeting.

**RESOLUTION**  
We of the rules of order committee recommend the following revisions and additions to the rules and regulations governing Board of Supervisors of Iosco County:

Rule No. 1: Change "Official Bonds" to "Officers Bonds." Change "Finance and Apportionment" to "Finance." Change "Coordinating Zoning" to "Zoning."

Rule No. 2: Delete the portion beginning with "cause the journal etc." to the end of the paragraph, and insert in its place "proceed in session."

Rule No. 13: Delete "5 year basis" and substitute "1 year basis."

Rule No. 14: Substitute the word "his" for "her" in two places.

Rule No. 18: Delete entire wording and substitute the following: "Claim for animal damage

caused by dogs shall be allowed at market value."

Rule No. 23: Delete "\$600.00" and substitute "\$400.00."

Rule No. 30: Change mileage allowance to read "ten (10) cents per mile."

Rule No. 36: (New): Any resolution pertaining to an expenditure of money shall be referred to the finance committee before presentation to the board of supervisors.

Rule No. 37: (New): Following is fee schedule for Addressograph Department: 50 or less - 10c per plate; Over 50 - \$10.00 per hour plus 5c per sheet paper. (All to be remitted to county.)

If work done during other than regular hours, following to be remitted to county: 50 or less - 5c per plate; Over 50 - \$7.50 per hour plus 5c per sheet paper.

**Rules of Order Committee**  
Aubrey Belson, chairman  
Edward Gerard  
H. Ray Mead  
Edward Higgins

Mr. Mielock reported for the tax allocation study committee, advising that a meeting has been scheduled with the school administrators for June 6 and requested that the clerk be instructed to send notices to persons concerned.

Mr. Jocks moved that the April minutes be approved as printed. Supported by Campbell and carried.

Mr. Blust read the following report from the conservation committee and moved it be accepted. Motion supported by Jocks and carried unanimously.

Honorable Board of Supervisors Gentlemen:

At the meeting at Old Orchard Park, the salaries of the laborers were raised to \$2.00 per hour with foreman receiving \$2.25 per hour. Mrs. Jesse Bolin to receive \$500.00 for the year for book-keeping. Wage raise to start June 1.

There is to be a cement basketball court built. The area to be just big enough for one basket.

The Old Orchard Park help are cutting trees along the roads, making them wider. A road grader has been in and graded the roads which will be oiled before May 30.

New toilets and tables are built and will be put in place. Three walkie talkies are being ordered to cut down on the time spent going after the help.

Signed: Jocks  
Lixey  
McEltheron  
Blust

Mr. Jocks read the following report from the May 17 meeting of the conservation committee and moved its acceptance. Supported by Blust and carried unanimously.

Honorable Board of Supervisors Gentlemen:

Meeting of the conservation committee. Moved by Lixey seconded by McEltheron that Norman Felske be paid \$350.00 for appraising land at mouth of AuSable River for county park fund from Old Orchard Park.

Moved by McEltheron, seconded by Lixey, that no advertising be allowed in the outside area of Old Orchard Park except for Consumers Power Company and Old Orchard Park.

**Cornerstone Ceremony Set for T. Hospital**

15 Years Ago—

June 6, 1952—Formal cornerstone laying ceremonies for Tawas Hospital will be held Saturday afternoon. The hospital came about through a meeting held August 12, 1946, at which a number of citizens of the Tawas decided to take action. Several \$1,000 pledges were secured and a fund-raising drive was on the way. Gifts and pledges amounted to over \$300,000 and a federal grant was approved. A portion of the hospital site on Lynn Street was secured through a gift and purchase from R. E. McEltheron and the remainder was a gift from Joseph Barkman.

Harness racing has been revived in Iosco County, according to an announcement this week by directors of the Iosco County Fair. A series of racing events are to be held during the summer at the Hale fairgrounds.

Harvey C. McMurray, an employee of the Detroit and Mackinac Railway since May 2, 1906, made his last trip from Alpena to Bay City as a conductor on a D&M freight train. He had been a passenger conductor and brakeman for 26 years.

Michigan State Police arrest activities slumped sharply during April due to the assignment of troopers to the Jackson prison riot. The department mobilized 250 officers from posts throughout the state and another 50 men were mobilized for possible trouble at Ionia reformatory.

Dedication of a new plaque honoring veterans was held during Memorial Day services at Whittemore Women's Club.

Cpl. Dale Landon, now stationed in Japan with the United States Army's 24th Division, is playing right field and pitching for the division baseball team.

25 Years Ago—

June 5, 1942—Peoples State Bank announces that the interest rate on time and savings deposits will be one percent effective July 1.

Tawas City Water Board warns that an ordinance regulating outside use of water taps is still in force. The ordinance forbids use of outside taps during a fire and restricts use on lawns or gardens between the hours of 6:00 and 9:00 p. m.

Due to transportation shortage, the Alabaster School will hold its annual picnic at Alabaster.

The basis for closer economic cooperation between the United States, Soviet Russia and Great Britain both during and after the war has been laid in a proposal for a master lend-lease agreement presented by the state department to the Russian government.

Whittemore City Council passed an ordinance requiring owners of dogs to keep their pets tied at all times. Many complaints have been heard concerning dogs ruining gardens.

35 Years Ago—

June 3, 1932—As part of Memorial Day services at Hale, a committee visited J. A. Rogers, Plain-

Signed: Jocks  
McEltheron  
Lixey  
Blust

Mr. Campbell read the following report of the mileage and per diem committee and moved that it be accepted and an affirmative roll call be attached. Motion supported by Little and carried unanimously.

Belson	4.60	20.00	24.60
Blust	3.60	20.00	23.60
Campbell	4.00	20.00	24.00
Chrivia	5.20	20.00	25.20
Everett		20.00	20.00
Gerard	3.40	20.00	23.40
Hester	4.00	20.00	24.00
Higgins	4.00	20.00	24.00
Holsbach		20.00	20.00
Jocks	3.20	20.00	23.20
Kasischke	4.00	10.00	10.40
Little	2.60	20.00	22.60
Lixey	1.20	20.00	21.20
McEltheron	4.00	20.00	24.00
Mead	2.60	20.00	22.60
Mielock	3.80	20.00	23.80
Smith	3.20	25.00	28.20
Stephan		20.00	20.00
Weible	.90	20.00	20.90

Signed: Belson  
Campbell

Upon motion by Campbell supported by Higgins and carried unanimously, the board adjourned to the third Wednesday in June.

Charles Smith, chairman  
D. Keith Pappas, clerk 23-1b

**Real Estate Transfers**

Charles S. Hennigar and wife to Tommy J. Argent and wife, Lot 61 of Supervisor's Plat No. 1.

Charles S. Hennigar and wife to Tommy J. Argent and wife, Lots 57 and 62 of Supervisor's Plat No. 1.

Amelia Oates to Harry Avery and wife, Lot 22 of Hyde Park Subdivision.

Roy Povish and wife to Frank Lin Biscoff, the E<sup>1</sup>/<sub>2</sub> of the W<sup>1</sup>/<sub>2</sub> of the SE<sup>1</sup>/<sub>4</sub> of Section 14, T22N R7E.

Margaret E. Webb to Earl N. Webb, et al, Lots 10 and 11, Block D, of Huron Pines Beach.

Opal Bielby, et al, to William G. Boyl and wife, Lot No. 44 of Woodland Glen.

William G. Boyle and wife to Donald Frank Boyle, et al, Lot No. 44 of Woodland Glen.

Ralph E. Beseg and wife to Richard D. Walker and wife, Lot 341 of Lake Huron Sand Beach Subdivision No. 2.

The Township of Plainfield to D. D. Pearsall Company, Part of the NE<sup>1</sup>/<sub>4</sub> of the NE<sup>1</sup>/<sub>4</sub> of Section 22, T23N R5E.

William Ludwig and wife to Raymond F. Beeson and wife, the E<sup>1</sup>/<sub>2</sub> of Lot 6, Block 31 of Village of East Tawas.

Phil Koffman and wife to William J. Markovich, et al, Part of Lot 10, Block G of Supervisors Plat of Coast Guard Ville.

Delbert Hewitt and wife to Dorothy Rosenberger, Lot 22, Block 2 of Louis O'Connor's Resort.

Roy E. Spahnower and wife to Ira Scofield and wife, Part of the E<sup>1</sup>/<sub>2</sub> of the SW<sup>1</sup>/<sub>4</sub> of Section 19, T22N R7E.

Richard William Colbath and wife to Harry J. White and wife, Part of Government Lot 4, Section 3 and Part of Government Lot 4, Section 4, T23N R9E.

Anthony Arrigo and wife to Paul J. Dulman Jr. and wife, Part of Lot 1, Supervisors Plat of Stuart's Chrysler Subdivision.

Fred C. Weldon and wife to John P. Kehrer and wife, Lot 25, Block 1 of Supervisors Plat of Stuart's Subdivision.

Martha A. Golphort to Lytle Golphort Jr., Lot 5 of Jack's Subdivision.

Leland Remender and wife, et al, to Jerry L. Morse and wife, Lot 3, Block 5 of Footsite Subdivision.

Walter A. Browning and wife to Dolge W. Powers Jr. and wife, the NW<sup>1</sup>/<sub>4</sub> of the NE<sup>1</sup>/<sub>4</sub> of the SW<sup>1</sup>/<sub>4</sub> and the NE<sup>1</sup>/<sub>4</sub> of Section 23, T24N R5E.

David L. Bethel and wife to Bernard Bowman and wife, Lot 17 of Supervisors Plat of Merchantville.

Robert W. Cashman and wife to William R. Farrand and wife, the SW<sup>1</sup>/<sub>4</sub> of the NW<sup>1</sup>/<sub>4</sub> of Section 29, T23N R6E.

Clara Werner, et al, to Leslie H. Krug, et al, Lots No. 4 and 5, Block 9 of Footsite Subdivision.

Federal Housing Commissioner to Thomas E. Kline and wife, Lot 5, Block 10 of Pierce's Subdivision of Lot 6.

Lottie May Putnam Estate to Leon F. Putnam and wife, Part of the SE<sup>1</sup>/<sub>4</sub> of the SE<sup>1</sup>/<sub>4</sub> of Section 15, T23N R5E.

Merton Bissonette and wife to William M. Pulver, Part of the S<sup>1</sup>/<sub>2</sub> of the S<sup>1</sup>/<sub>2</sub> of the NE<sup>1</sup>/<sub>4</sub> of the

field Township's only surviving veteran of the Civil War.

Philip Matthews of Bay City was seriously injured Sunday night when his car hit a rut in the Hemlock Road and overturned in the ditch. He was thrown out of the vehicle and pinned underneath. He was treated at a farmhouse and then taken to Mercy Hospital, Bay City, the following day.

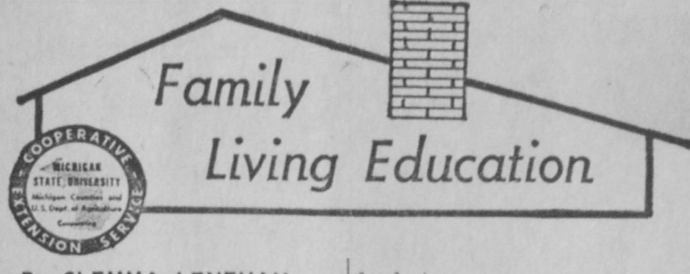
Two Grant Township residents and one from Tawas Township were arrested in a series of liquor raids made Thursday evening by Sheriff Charles Miller.

R. E. Beebe Dairy announces that, in view of present hard times, the firm is lowering its milk prices.

George A. Prescott Jr. has been named by Gov. Wilbur M. Bruckner as a delegate to represent Michigan at the National Rivers and Harbors Congress to be held at Chicago, Illinois.

Mrs. Emma Anschutz has been elected president of the Iosco County Normal Alumni Association. Miss Clara Bolen is vice president.

Annual encampment of Jesse C. Hodder Post, American Legion, to be held June 18, will be attended by Leslie F. Kefgen, state commander of the American Legion. This is the post's 10th annual outing on the AuSable River and members of Audie Johnson Post, East Tawas, are to be guests. No formal program has been arranged, but there will be music, singing, telling of campfire war stories and dinner is to be served "army style."



By CLEMMMA LENEHAN  
Extension Home Economist

**What Charcoal To Buy!**

When you buy charcoal for the family's favorite cook-outs, look for the word, hardwood, on the label. The best quality charcoal is made from hardwood. It is possible to buy lower grade charcoal made from coal or lignite but they sometimes spit and spark when lit and they also have been known to give an off-flavor to the food. In charcoal, hardwood is the key to quality.

**We Are Back With the General Store!**

Looking at our bill at the check-out counter, we may not realize that we have included higher-priced, nonfood items which are being increasingly offered at

food stores. The pioneer usually made a one-stop trip to the general store. Now, the trend is back to the convenience of one-stop shopping instead of stops at the drug store, dime store, baker, butcher shop and hardware. During the past 10 years, food sales have increased 51 percent while nonfood sales in food stores have increased 140 percent.

Yes, our food money is sneaking into much nonfood buying. Actually, 23 cents of each dollar spent in the food store goes for uneatable items. Alcoholic beverages, household supplies, tobacco products, health and beauty aids, soft drinks and pet products mount high in the food store carts.

**Let Us Eat 'Grass'**

Now is the time for Michigan asparagus. So get out your spring-time asparagus recipes and enjoy it while it lasts. The season is short—too short.

Asparagus growers tell us that the shoots grow as much as eight to 10 inches in a single day when the temperature is warm and sunny. Mechanical harvesters are the news in asparagus fields these last two years. The machines are equipped with electric eyes which scan the rows as they move along. When the light beams are broken by spears of the desired length, a knife swings down and cuts off those stalks at ground level. The shorter stalks are bypassed and given time to grow to full size and flavor.

Color is the quality clue to asparagus picking. Asparagus stalks should be bright green with a minimum of light colored portion on the butt end.

The tips should be tightly closed and very dark green to purplish-green in color. Asparagus with open, feathery-appearing tips is past its prime of life and the delicate flavor is gone. Thicker stalks usually prove more tender than thin, spindly stalks.

Buy asparagus which has been kept cold. The sugar turns to starch with heat and time. Rush the asparagus to your refrigerator and use very soon.

One pound of fresh asparagus gives about four servings, but cook it gently. As with all vegetables, cook in the smallest amount of water the shortest possible time—until just fork tender and no longer.



**TAWAS AREA CLASS OF 1967**—Randall Rollin, Darlene Rempert, Gerald Reckman, Kathryn Roach. Second row from left: Carol Rempert, Greg Reinke, Barbara Sanford, Rick Helmer. Third row from left: William Shover, Susan Schaaf, Ronald Rousse, Ferol Selby. Fourth row from left: Robert O'Neill, Cathy Shover, Michael Anderson, Jean Schroeder. Fifth row from left: Diane Schreiber, William Solomon, JoAnn Smith, Robert Eklund.

**Director Explains—**

**Utilization of Interlochen Arts Academy**

James Reed, associate director of Interlochen Arts Academy, addressed the Iosco County Schools Planning Committee at a meeting held at Roscommon. Topic of discussion was the utilization of Interlochen Arts Academy, its staff and FM radio station to serve Iosco County School District and other selected rural areas.

standing educators who are serving as consultants for Iosco County school districts in a 10-county region in Northern Michigan. This project, entitled Polaris-Apollo, is a new concept in planning creative and innovative education programs which will serve school children in Iosco County.

Ernest Jordan Jr., intermediate superintendent of Iosco County, and Robert Hodges, administrative assistant at Oscoda Area Schools, serve on the Polaris-Apollo executive committee.

**PAPER CLIPS**—Jumbo, \$0 cents per 100; No. 1, 15 cents per 100; No. 3, 15 cents per 100. The Tawas Herald, 408 Lake Street, Tawas City. 4-tfb

**Chevrolet**

**Lowest priced convertibles. Lowest priced hardtops. Lowest priced V8 models.**

(And that low price brings you a road-sure ride, Body by Fisher quality, and a traditionally higher resale value. You also get wider front and rear tread for greater stability and handling, foam-cushioned seats, and extra fenders inside the regular ones to help inhibit rust. Most everything more expensive cars give you!)



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**See your Chevrolet dealer during his Camaro PaceSetter Sale**  
Special buys on Camaro Sport Coupes and Convertibles specially equipped with: 250-cubic-inch Six, 155 hp • Deluxe steering wheel • Bumper guards, front and rear • Whitewall tires • Wheel covers • Wheel opening moldings • Stripping along the sills • Extra interior brightwork • And, at no extra cost during the sale, you can get the special hood stripe and a floor shift for the 3-speed transmission! SALE SAVINGS, TOO, ON SPECIALLY EQUIPPED HALF-TON FLEETSIDE PICKUPS (Model CS 10934).

**Chevrolet's greater value is another reason you get that sure feeling**



**McKAY SALES COMPANY**

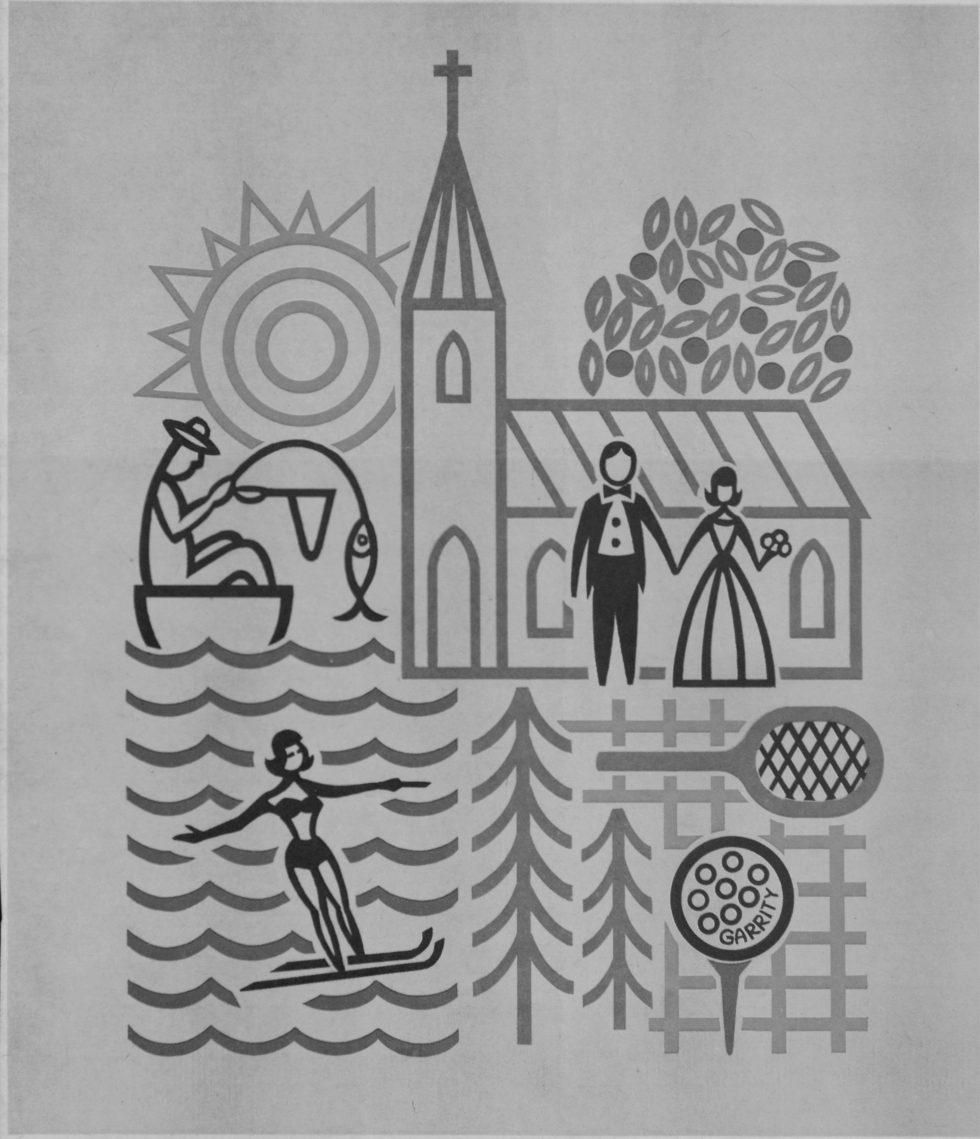
325 LAKE STREET TAWAS CITY, MICH. FOrEst 2-3404

THE  
TAWAS  
HERALD

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FARM AND HOME SECTION

WEDNESDAY, JUNE 7, 1967



12x18L  
11x17L

©1967  
Rural Gravure

# season favorite STRAWBERRIES

BY BETTY STERN  
FARM & HOME FOOD CONSULTANT



## RING AROUND STRAWBERRY SHORTCAKE

- 3/4 cup cream or 1/2 cup milk
- 2 tablespoons sugar
- plus 1/4 cup margarine, melted
- Vanilla ice cream
- Fresh strawberries
- 2 cups bisquick

Heat oven to 450°. Add 3/4 cup cream (or 1/2 cup milk plus 1/4 cup margarine, melted) to 2 cups bisquick. Add 2 tablespoons sugar, if desired. Mix thoroughly with fork. Keep dough soft; if too sticky, add bisquick. Knead 10 times on floured surface. Pat or roll dough to half the thickness desired for shortcake. Shortcake doubles in volume in baking. Spread dough in a greased 8 or 9-inch ring mold. Bake 10 to 15 minutes. Unmold on serving plate. Cut cooled shortcake in half and spread with ice cream. Place fresh strawberries in center of ring and serve immediately. 6-8 servings.



## STRAWBERRY-PINEAPPLE ICE CREAM PIE WITH UNIQUE CRUST

- CRUST
- 3 cups corn flakes
  - 1 6-ounce package semi-sweet morsels
  - 1/4 cup corn syrup
  - Dash of salt
  - 1 1/4 cup miniature marshmallows

Measure corn flakes and pour into mixing bowl. Combine morsels, syrup, and salt in top of double boiler. Place over hot water and melt chocolate. Stir until smooth. Add marshmallows and stir until marshmallows are half melted. Add chocolate to corn flakes and mix carefully until chocolate is evenly mixed through flakes. Turn into greased 9-inch pie plate and carefully spread (without packing) over bottom and sides of dish pulling mixture up over edge.

### FILLING

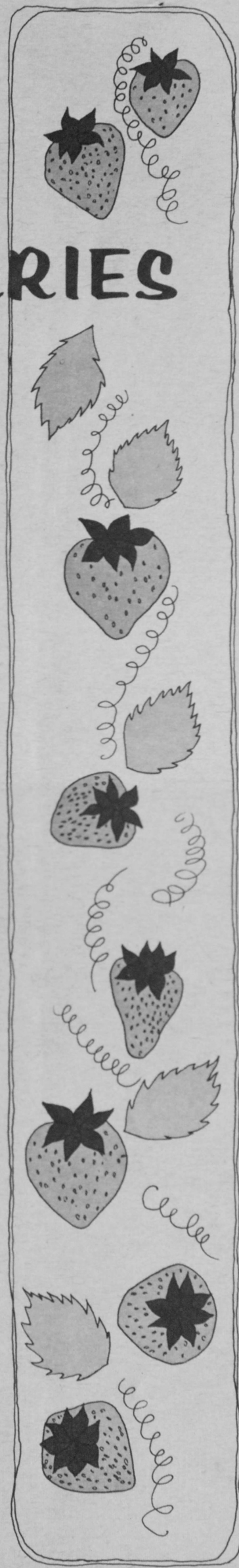
- 1 cup well-drained canned crushed pineapple
- 1 10-ounce package frozen, sliced and sweetened strawberries
- 1 tablespoon grated orange rind (optional)
- 2 quarts vanilla ice cream

Mix and chill pineapple and orange rind. Cut or chop frozen strawberries into small pieces. Soften ice cream slightly. Mix in chilled pineapple, orange rind, and strawberries quickly and pack into crust. Place in freezer to become firm. Serve plain or with strawberries, or garnish top with sliced pineapple, whipped cream, and strawberries. Yield: 1 9-inch pie.

## STRAWBERRY HONEYDEW RINGS

- 1 package lemon flavored gelatin (3 ounces)
- 1 pint fresh strawberries
- 2 cups hot water
- 1 large honeydew melon

Dissolve gelatin in hot water; chill. Wash, hull and slice strawberries; save a few for garnish. When gelatin is slightly thickened, fold in strawberries. Remove rind and seeds from melon; pour gelatin mixture into hollow. Place in refrigerator to set. Slice to serve.



## AL FRESCO PUNCH

- 2 cups pineapple juice
- 1 10-ounce package frozen strawberries, thawed or 2 cups fresh strawberries, sweetened
- 1 1/2 quarts water
- 1 6-ounce can frozen lemonade concentrate, thawed
- 5 tablespoons instant tea sweetened

Combine juice, strawberries and lemonade. Let stand 1 hour. Combine water and instant tea in punch bowl. Stir briskly. Add fruit mixture and block of ice. Garnish with twists of fresh lime peel or fresh mint leaves. Ladle into punch cups. Makes about 20 1/2-cup servings.

## GRAHAM TROPICANA

- 1 cup honey graham cracker crumbs
- 1/4 cup flaked coconut
- 1/4 cup coarsely chopped California walnuts
- 1 1/2 tablespoons sugar
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground mace
- 1/4 cup margarine, melted
- 1 cup sliced strawberries
- 1 cup blueberries
- 1 cup sliced seeded or seedless grapes
- 1 cup fresh or canned pineapple chunks
- 1/2 cup sugar
- Grated rind and juice of 1 lemon
- Vanilla ice cream

Place first six ingredients in a bowl. Add margarine; toss lightly with a fork. Cover; set aside at room temperature. Place fruits in a second bowl. Thoroughly blend sugar with lemon rind; add juice. Sprinkle over fruits; toss. Cover and chill. Just before serving, drain fruits thoroughly. Combine with crumb mixture and toss lightly until fruits are coated with crumbs. Serve topped with ice cream. Makes 6 servings.

## STRAWBERRY PARTY PIE

### CRUST

- 1 package vanilla wafers
- 1/4 cup margarine, melted

Combine melted margarine and crushed vanilla wafers and pack in a deep 9-inch pie pan.

### FILLING

- 2 cups miniature marshmallows
- 1/2 cup strawberry juice
- 1/2 cup milk
- 1 pint heavy cream, whipped
- 1 10-ounce package frozen strawberries

Melt marshmallows, strawberry juice, and milk in double boiler. Cool. Add 1/2 pint whipping cream whipped and package frozen strawberries. Whip other 1/2 pint of heavy cream and put on top. Refrigerate overnight.



## ROYAL STRAWBERRY PARFAIT

- 1 package custard flavor dessert mix
- 2 1/4 cups milk
- 1 cup heavy cream, whipped
- 1/2 cup sugar
- 1/4 teaspoon vanilla
- 1 box fresh or frozen strawberries

Blend custard flavor dessert mix with milk and cook over moderate heat, stirring constantly. Bring to a boil. Remove from heat. Pour into bowl. Chill until firm. Beat with rotary egg beater until smooth. Pour into refrigerator freezing tray. Set cold control for fast freezing. Chill about one hour. Turn into chilled bowl. Beat until smooth. Fold in whipped cream flavored with 1/4 cup sugar and vanilla. Return to freezing tray and freeze 3/4 hour. When frozen, set cold control to normal for storage. Reserve several large strawberries for garnish. Crush remaining fruit with 1/4 cup sugar and chill. Serve frozen custard flavor dessert in parfait glasses, sandwiched with layers of crushed strawberries. Garnish each parfait with a teaspoon of whipped cream (optional) and a strawberry. Yield: slightly over 1 quart parfait.

11x17P

LGLP

LGLP

11x17P

12x18L  
11x17L

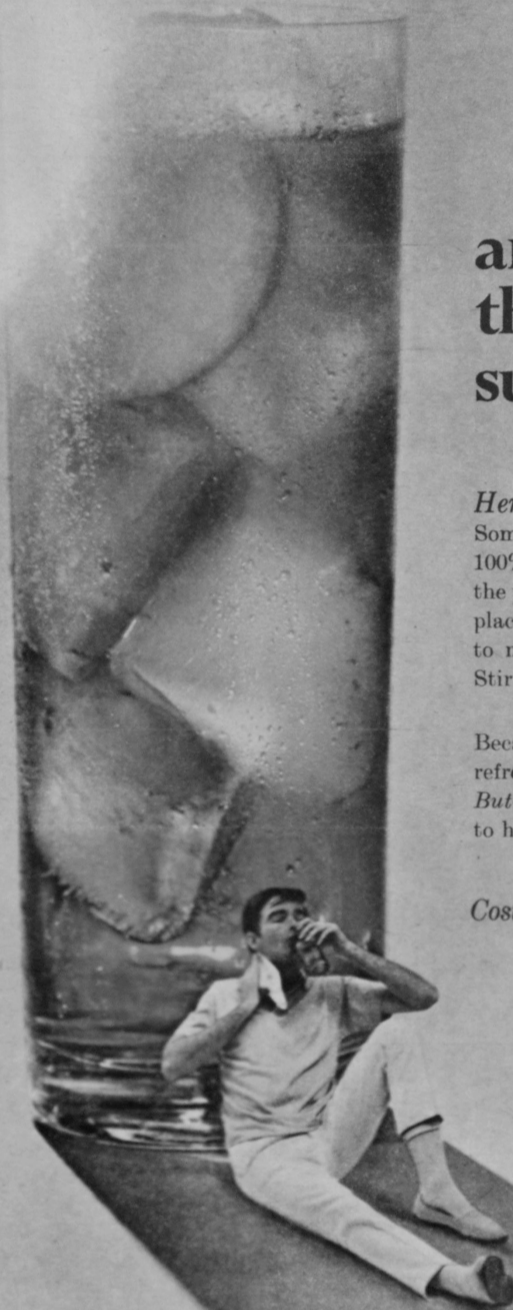
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If you're trying  
an instant tea for  
the first time, be  
sure it's 100% tea.

*Here's why:* Not all instant teas are 100% tea. Some are half-tea, half-additive. But Nestea is 100% tea. You see, Nestea didn't want to change the pure tea flavor that made tea great in the first place—we just wanted to make it easier for you to make tea at home. And that's what we did. Stir up a frosty glass and see how good it tastes.

Because Nestea is 100% tea, it gives you all the refreshing lift of the best tea bags and loose teas. *But*—no dripping tea bags, no strainers, no water to heat for iced Nestea. It's *instant*.

*Costs about a penny a glass*



# NESTEA



Instant tea that's 100% tea

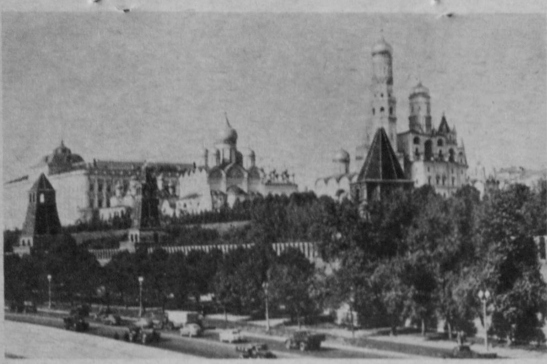
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# CHOPIN LENIN GYPSIES REMBRANDT THE KREMLIN

by Jerry C. Curren

Farm and Home Tours  
20 North Carroll Street  
Madison, Wisconsin 53703

Yes, I'm interested in going to Eastern Europe with Farm and Home. Send me (under no obligation, of course) your Eastern European tour folder.

Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_  
Phone Number \_\_\_\_\_



**NOW!** amazing new scientific breakthrough!  
new KILL-RAY black-lite insect killer  
100% SAFE • EFFECTIVE • COMPLETELY HARMLESS TO PEOPLE & PETS • NO CHEMICALS, ODORS OR SPRAY!

**KEEP UP TO 3/4 ACRE  
FREE OF FLYING  
INSECTS ALL SUMMER  
LONG!**

USE FOR LESS THAN 1 CENT PER DAY!  
NEW DISCOVERY BY GENERAL ELECTRIC  
NO MORE FLIES... NO MORE MOSQUITOES... NO MORE FLYING INSECT PROBLEM WHATSOEVER!  
SAVE \$5 - PRE-SEASON OFFER!

WAS \$19.95 NOW \$14.95 ONLY  
2 for \$27.50  
SEND FOR FREE BROCHURE

Now at last this all-new bug trap can give you insect-free, carefree living this year and for years to come. Your first investment is your only cost. Just plug in this amazing new black-lite electronic ray bug killer and it goes to work instantly. This new insect trap is one of the most powerful of its kind on the market today. Its black-lite, developed by General Electric, attracts scores of insects like a magnet, from grass, gardens, foliage and shrubbery. The high-frequency electric grid kills these pests instantly. In no time at all, the entire area, up to 3/4 of an acre, has been cleared of annoying flies, mosquitoes, moths and other flying insects which have always made life miserable for you.

The action is completely automatic. Once you have switched on this electronic insect trap, it continues its silent operation, 100% effective, with no further attention. Compare this with expensive, time-consuming sprays and vile-smelling insecticides; you spray & spray the air only to find, minutes later, you're back to swatting & scratching at the swarms of annoying bugs again. Modern electronic technology has now come up with this new answer to an age-old problem.

**100% SAFE**  
FOR ADULTS, CHILDREN, PETS  
BIRDS AND PLANTS

Black-lite insect traps were originally developed for commercial use. These were huge traps used at ballparks, racetracks, picnic grounds, etc. They cost \$1,000 to \$2,000 each; expensive, but they did the job. A number were installed at the N.Y. World's Fair where they proved their amazing effectiveness over a 2-year period. Now a smaller model for home use has been developed, and has proved its effectiveness in over 100,000 homes, hospitals, restaurants, motels, universities, etc. It has been used successfully on farms, shopping centers, golf courses, at swimming pools, and most of all, in homes like yours, inside and outside - on porch, patio & garden areas. You and your loved ones can now enjoy a quiet, restful night's sleep. Your customers or friends can now

enjoy the pleasure of outdoor living & dining in comfort, free of the annoyance of flying insects & pests.

Effective both indoors & outdoors. Sprays & chemicals swiftly lose their effectiveness when used outdoors. Kill-Ray insect killer constantly remains 100% effective both inside your home and outdoors as well. Outside, Kill-Ray has an effective range, in all directions, of up to 30,000 sq. feet. Insects within this huge zone are irresistibly attracted by the black-lite rays as though by magic. Once they have homed in on the rays, the instant killing power of the electric grid will dispose of them for ever. We wish to quote in part an article from a nationally distributed garden publication with the largest circulation in its field. "We put our trap into operation about mid-July of last year. We were amazed at the effects. We covered our windows, no moths or mosquitoes entered. We could sit out-of-doors & truly enjoy it. Our trap captured from a post to a quart of flying insects every night. Even our neighbors remarked about the decrease in insects, so we knew the effects were far-reaching enough to cover our own property. All night-flying moths and many destructive day flies as well are attracted to light. We kept ours in operation until after freezing weather, a period of 5 months. The decrease in insect damage in just this short time was noticeable. By putting it into use in early spring, we are hopeful of even better results. Recent tests at the University of Kentucky Agriculture Experiment Station showed experiments since 1962 in other southern states have had very promising results."

Our new 1967 model will give you many years of trouble-free service. There are no moving parts to fail. It is completely silent, and is transformer-operated for maximum safety, featuring solid-state circuitry. This unit, designed for a lifetime of service, consumes only 10 watts and operates for less

than 1 CENT PER DAY. Additional Black-lite bulbs are available in local stores or shipped from factory for \$2. Shaped like a beautiful lantern, it can also be used as an attractive night light. While the Kill-Ray unit weighs only 3 lbs. and is a compact 17" high x 9" dia., its tremendous blitz-like action has the amazing ability to destroy thousands of insects daily, never getting a chance to lay their destructive eggs. In most cases it is their larvae which causes the damage to your plants, trees, clothing, etc.

You no longer need to spend a small fortune for moth-proofing your home. Just figure up how much you spend yearly for insect sprays & moth-proofing products and you will realize what a great bargain our Kill-Ray really is, especially at this pre-season low price. There is no other product in the U.S. today which can offer you this 100% protection at a cost of less than one cent per day. We urge you to give our Kill-Ray a fair 30-day test. Unless it does everything we claim, to your satisfaction, you may return the unit for full purchase price refund and it costs you absolutely nothing!

This insect trap is manufactured by a reliable, well known maker. It is a quality product designed to give many years of trouble-free service. Similar units have been sold for \$25 to \$35. Take advantage now of our pre-season offer and save \$5.00 on one unit and \$12.40 on the purchase of 2. This is the first time we have been able to offer our Kill-Ray for sale to the public by mail-order. Our supply is very limited. Orders will be filled on a first-come, first-served basis. We anticipate far more orders than we will be able to fill. Orders for more than 2 units per customer will not be accepted; orders, however, from hospitals will be given priority. The sooner you start, the more effective the results. Destroy these pest in the spring before they are able to lay their damaging eggs. Order now as this offer may not be repeated.

**New 1967 Model with Insect Killer Grid**

**NOVEL PRODUCTS CORP.**  
31 Second Ave., Dept. T-37 N.Y., N.Y.  
Please print clearly.

1-KILL-RAY Insect Killer @ \$14.95 + \$1 PP & Hdg.  
 2-KILL-RAY Insect Killers @ \$27.50 + \$2 PP & Hdg.

Please print clearly. All orders filled promptly. Please enclose \$5.00 deposit on all C.O.D. orders. Dealer inquiries invited.

Name \_\_\_\_\_  
Street \_\_\_\_\_  
City \_\_\_\_\_  
State \_\_\_\_\_ Zip \_\_\_\_\_

Last month you read about Farm and Home's newly announced tour for next Fall . . . to Eastern Europe. The itinerary is arranged, the tour folders are ready—have you sent for your folder yet?

Departure date is set for Monday, October 2. You'll leave New York for 21 days in Poland, Russia, Hungary, Czechoslovakia, East Germany and Holland. (Originally, it was thought that Bulgaria and Rumania would be included in the travel itinerary, but further consideration by Farm & Home resulted in eliminating those two countries and adding Czechoslovakia and East Germany instead.)

For only \$1,280 from New York and back to New York, you'll visit the most talked about, the most exciting, the most unforgettable countries in the world!

And, for that \$1,280, your air arrangements are handled by KLM Royal Dutch Airlines . . . you'll stay at First Class and Deluxe Hotels with private baths . . . you'll get continental breakfast and table d'Hote throughout except in the Soviet Union where all meals are included. And, there will be a multilingual tour conductor traveling with the group who is familiar with the local customs and will handle all of your needs.

Of all of the tours which Farm and Home has conducted, this one to the Eastern European countries promises to be "the best ever!" You'll spend time in Berlin, Amsterdam, Moscow, Warsaw, Leningrad, Kiev, Budapest and you will visit collective farms, Chopin's birthplace, the Kremlin, Lenin's tomb, Gypsy dancers will entertain you in Hungary and in Amsterdam you will see Rembrandt's works.

To make certain your seat on this Farm and Home Tour to Eastern Europe is assured, clip and mail the coupon appearing elsewhere on this page. Read over the tour folder which will be sent to you by return mail, and then we ask you to make your \$50 deposit early because space is limited! Because a limited number of accommodations have been granted Farm & Home, reservations will undoubtedly close early on a "first deposit, first get" basis. Send for your Eastern Europe tour folder today!

# Summer Picnic

BY BETTY CURREN



## ONION-MUSTARD BUNS

1 package yeast, compressed or dry  
 1/4 cup water (lukewarm for compressed, warm for dry)  
 2 cups milk  
 2 tablespoons sugar  
 1 tablespoon dry mustard  
 1 teaspoon salt  
 1/4 teaspoon pepper  
 2 tablespoons instant minced onion  
 2 tablespoons shortening or oil  
 6 cups sifted flour  
 2 tablespoons instant minced onion  
 1/4 cup water  
 Poppy seed

Dissolve yeast in water. Heat milk until almost simmering. Into large mixing bowl measure sugar, mustard, salt, pepper, 2 tablespoons instant minced onion and shortening or oil. Stir in milk until sugar dissolves and shortening melts. Cool to lukewarm. Stir in about 2 cups flour and beat until smooth. Beat in yeast. Stir in enough more flour to make a moderately stiff dough. Onto lightly floured board or pastry cloth turn out dough and knead until smooth and satiny, 5 to 8 minutes. Shape into ball and place in lightly greased bowl, turning to grease all sides. Cover and let rise in warm place (80-85°) until doubled, about 1 1/2 hours. Punch down. Divide dough into 2 equal portions; shape into balls. Let rest 10 minutes. Meanwhile, grease two large baking sheets. Roll or pat each half of dough into 9-inch square. Using sharp knife, cut each into 9 squares. Tuck corners under to form buns. Place on baking sheet and flatten with palm of hand. Let rise in warm place until doubled, about 30 minutes. Meanwhile, preheat oven to 400°. Combine 2 tablespoons instant minced onion and 1/4 cup water; allow to stand five minutes. Just before baking, sprinkle with onion and poppy seed, pressing lightly into surface. Bake 25 to 30 minutes, or until golden brown. Yield: 18 sandwich buns.

## SALAD AND DRESSING IN A BAG

4-5 cups crisp, freshly-washed lettuce in plastic bag  
 1/2 cup (small can) evaporated milk  
 1/2 cup salad oil  
 2 tablespoons lemon juice  
 1/2 teaspoon salt  
 3-4 tablespoons crumbled bleu cheese

Combine evaporated milk, salad oil, lemon juice, salt and bleu cheese. Shake to blend well. Carry to picnic in covered jar. Yield: 1 1/4 cups dressing. At eating time, pour this dressing over the lettuce, knead the bag lightly and you're ready to serve.

## EASY CREAMY POTATO SALAD

1 envelope White Sauce Mix  
 2 tablespoons sugar  
 1 teaspoon salt  
 1 teaspoon celery salt  
 1 1/2 cups milk  
 1 egg, beaten  
 2 tablespoons prepared mustard  
 1/4 cup salad oil  
 1/4 cup cider vinegar  
 2 tablespoons minced onion  
 6 cups cubed (1/2 inch) potatoes  
 1 1/2 cups slant-sliced celery  
 1/2 cup chopped sweet pickle  
 6 hard-cooked eggs

Combine white sauce mix, sugar, salt, celery salt in a small saucepan. Blend in milk, then beaten egg. Heat just to boiling, stirring constantly. Add mustard, salad oil, vinegar, and minced onion. Pour hot mixture over cubed potatoes, toss to coat potatoes with dressing. Chill. Add celery, pickles and 5 of the eggs, diced. Slice remaining egg for garnishing top. Yield: 2 quarts salad.

A really up-to-date picnic menu can be as interesting and nourishing as a meal served at home. Chilled fresh fruit and crisp green vegetables, as well as hot foods, may appear on the picnic table along with the traditional sandwiches, potato salad and pickles—even though the food isn't served for hours after it is prepared.

Proper packing is the secret. Vegetables such as celery, carrots, and crisp freshly-washed lettuce will keep fresh in plastic bags. Kept on ice, they retain their crispness still better.

Deviled eggs, sliced meat, chicken salad—in fact, any protein food, in sandwiches or packed separately—which should be kept **cold**, not merely **cool**, can be added safely to the picnic meal, if kept on ice until time to eat.

For the iced food, insulated containers, which can be bought in various shapes and sizes, help solve the refrigerating problem. However, picnic foods can be kept cold successfully without special equipment. A kettle, for example, or other cooking vessel with a lid, makes an effective picnic "ice chest". Select one large enough to accommodate all the foods which must be kept chilled. Cover the bottom thickly with crushed ice. Then place the food, in plastic bags or glass jars, in the vessel and pack with more crushed ice. Wrap thick layers of paper or towels around the kettle to act as an insulator. Now that you have everything packed properly and ready to go, what are we waiting for?

## "PAR" CHEESY FRANKS

90 cheese tid-bit crackers, crushed (about 1 cup crumbs)  
 2 tablespoons prepared mustard  
 2 tablespoons finely chopped parsley  
 1 teaspoon crushed oregano leaves  
 1/2 teaspoon onion powder  
 8 to 10 frankfurters  
 16 to 20 bacon slices (about 1/4 pound)  
 8 to 10 frankfurter rolls

Combine first five ingredients. Split frankfurters lengthwise and stuff with cracker mixture. Wrap 2 strips of bacon around each stuffed frankfurter and secure with toothpicks. Grill over hot coals, turning occasionally, until bacon is crisp. Remove toothpicks and serve in warm rolls. Makes 8-10 servings.



## PICNIC BASKET BUNWICH

1 package active dry yeast (or 1 cake compressed yeast)  
 1/4 cup warm water  
 1/4 cup shortening  
 1 tablespoon sugar  
 1 teaspoon salt  
 3/4 cup hot scalded milk  
 2 1/2 to 2 3/4 cups flour  
 Cream

Soften yeast in water. Combine in mixing bowl shortening, sugar, salt, and milk. Cool to lukewarm. Add softened yeast. Gradually add flour to form a stiff dough. Knead on floured surface until smooth and satiny, 3 to 5 minutes.

Roll out to an 18x12-inch rectangle. Cut into 3-inch squares. Brush centers with melted margarine. Place 2 tablespoonfuls of Ham Filling in center of 6 squares; top with remaining squares. Seal edges and prick with fork. Brush with cream. Place on greased cookie sheet. Let rise in warm place (85° to 90° F.) until light and doubled in size, about 45 minutes. Bake at 400° for 15 to 20 minutes.

## HAM FILLING

3 cups (1 pound) ground cooked ham  
 2 tablespoons chopped stuffed olives  
 2 teaspoons prepared mustard  
 1 beaten egg  
 1/4 cup cream

Combine all ingredients and mix well.



## RASPBERRY LEMON PIES

(Six 9-inch pies)

2 1/4 pounds honey  
 graham cracker crumbs  
 1 pound margarine, softened  
 1 pound (2 cups) brown sugar, packed  
 1/2 #10 can frozen raspberries OR  
 5 (10-ounce packages OR  
 6 1/2 cups  
 1/2 cup cornstarch  
 1 1/2 cups lemon juice  
 1/2 cup lemon rind, grated  
 6 quarts vanilla ice cream  
 24 egg whites  
 3 cups sugar  
 1 1/2 cups flaked coconut

Mix graham cracker crumbs with margarine and sugar. Divide mixture equally into six 9-inch pie plates. Press firmly against bottoms and sides of pie plates. The easy way is to press crumbs into place using an 8-inch plate. Heat frozen raspberries with cornstarch, lemon juice, and rind. Simmer until juice is clear and slightly thickened. Cool. Make very thin layers of sauce and ice cream in pie crusts, using about 1/2 of the sauce. Freeze pies. Beat egg whites until foamy. Continue beating, gradually adding sugar until stiff. Spread over ice cream, sealing to edges of crust. Sprinkle coconut over tops of pies. Freeze until serving time. Just before serving, place pies in a preheated oven (500° F.) for two to three minutes or until meringue is slightly browned. Serve immediately or return to freezer and cut as needed.

Note: Recipe can be cut in half to make 3 9-inch pies.



SPECIAL LIMITED ENROLLMENT! EXPIRES MIDNIGHT, JULY 16, 1967

## A board of doctors creates a new kind of health plan for people over 40 only!

Gives you extra cash\* over and above your present hospital insurance for the "danger years" ahead and — for the first time — actually pays money to help keep you well!

If you are over 40, you can qualify for the new 40-PLUS BENEFIT PLAN, if you mail your Enrollment no later than July 16, 1967—and you can enroll for only \$1 00!

This, surely, is among the greatest values, as well as the most unusual health insurance program, ever offered to men and women over 40! Think of it. Simply by the stroke of your pen, you can now get the valuable "extra cash" protection you've wanted at the very time when you are most apt to need it... all at a cost substantially less than you might expect!

### How the 40-PLUS BENEFIT PLAN Differs from Ordinary Health Insurance

The 40-PLUS Benefit Plan has been created by an insurance company run by doctors, the Physicians Mutual Insurance Company, which has specialized in health and accident protection for physicians, surgeons and dentists exclusively for more than 65 years. Now this fine old "doctors company" offers a wonderful new "extra cash" plan to men and women over 40! And you may enroll during this Limited Enrollment Period—without having to see a company representative and without any red tape.

In short, if you are over 40, you can now qualify for 40-PLUS. No other qualifications are required—provided you enroll during this Limited Enrollment Period.

### How 40-PLUS Helps Your Doctor Keep You Well

Your doctor will tell you... people who have regular physical examinations have a better chance to stay well and live longer. For example, if cancer is discovered in its early stages there is a much better chance of curing it. To encourage you to see your doctor regularly, 40-PLUS will pay up to \$10 to help pay the cost of an annual routine physical check-up. You see your own doctor any time within 60 days after you receive your notice—but only if you want to.

But, of course, even if you see your doctor regularly, you can still be struck by sudden accident or illness and land in the hospital tomorrow. This is especially true during the dangerous "over 40" years when cancer, heart attack and other serious diseases are most apt to strike. That's why 40-PLUS also pays you extra cash benefits—in addition to any

other insurance or Medicare—to use any way you wish.

### 40-PLUS and the "Danger Years"

Of course, like most people over 40, you probably have some hospital insurance. But, as everyone knows, the most complete hospital insurance—even Medicare—simply doesn't cover everything. The fact is, you need more protection.

But now that you're over 40, and in the "danger years," it may be difficult to obtain the extra protection you need at a price you can afford—or, because of the condition of your health, you may not be able to obtain it at any price!

That's why the new 40-PLUS Benefit Plan is so important—it brings you the hard-to-obtain "over 40" protection you need, at remarkably low rates. For only pennies a day, it helps fill the "financial gap" probably not covered by your present insurance or Medicare.

And remember—even if your basic hospital expenses are covered—you'll still need help with your household expenses!

Think for a moment—if you're a husband, father and breadwinner, and you're suddenly hospitalized, what happens? Your income stops. Your expenses go up. Even if you have some kind of "salary insurance," it probably won't come close to replacing your full-time pay. It's quite likely that you and your family will never fully recover the tremendous financial loss!

If you're a wife, mother and homemaker, and are suddenly hospitalized, what happens? Who will look after your family, see that the children get hot meals, are properly clothed? Who will do the laundry, the marketing, the cleaning? Your husband may lose time from his job... friends and relatives may have to help out temporarily... you may even have to hire domestic help! Everything will be upset. Debts may be incurred, savings lost—worse still, peace of mind may be shattered, and even recovery seriously delayed!

If you're over 65, and are suddenly hospitalized, what happens? Medicare won't pay all of your hospital expenses or any of your household expenses. Most senior citizens won't

want to dip into savings it may have taken a lifetime to accumulate... or become a "burden" to their children or community. Surely you wouldn't want to become "dependent" after all the years it has taken you to become independent.

Now you can stop worrying—now that you can obtain the remarkable two-way protection of 40-PLUS.

Actually, important as all these extra cash benefits are, they are far from the only advantages you can now enjoy... if you act before the enrollment deadline. For example:

### Benefits Tax-Free—Can't Be Reduced

■ For as long as you live and continue to pay premiums, we will never cancel or refuse to renew your policy for health reasons—and we guarantee we will never cancel, modify or terminate your policy unless we decline renewal on all policies of this type in your entire state. Furthermore, your benefits will never be reduced—and all your benefits are tax-free!

### Pays In Addition To Your Other Insurance

■ Yes, the 40-PLUS Benefit Plan pays you extra cash in addition to any other company's health insurance you may carry, individual or group—even pays you in addition to Medicare! Of course, you may have only one like policy with Physicians Mutual.

### Surprisingly Low Cost

■ With these wonderful "keep well" and "get better" benefits, you might expect 40-PLUS to cost much more than other health plans—but, in fact, it costs considerably less than you might expect! Only \$3.95 a month from age 40 through age 64—only \$6.95 a month when you are 65 or over—no additional premiums can ever be assessed—and, regardless of your age, your first month is only \$1.00!

### A Respected Company

■ As important as all the valuable benefits, the low cost, and ease of enrollment is this vital fact: Your policy is backed by the resources, integrity and reputation of the Physicians Mutual Insurance Company, "the doctors company," specializing in health and accident protection for physicians,

## \*\$100 a week paid direct to you in addition to any other hospital insurance—even Medicare!

Here's how this valuable "extra cash" protection pays off in your time of need: \$100 a week (\$14.28 a day) will be paid directly to you from the very first day of hospital confinement, for as long as 52 weeks, each time you are hospitalized for a new sickness or accident! You get paid for every day—even if you are hospitalized for only one day—as much as \$5200 for a full year! Even if you are hospitalized for a full year and have received your full \$5200 in benefits, you are still entitled to all benefits all over again, as long as you have been out of the hospital for at least six months between your hospital

confinements.

Important: Here is a real "plus" for you if you have been told you are uninsurable. Even if you have suffered from chronic ailments in the past—ailments that come back again and again or are likely to recur—40-PLUS will cover you for these pre-existing conditions after your policy has been in force for two years.

Naturally, 40-PLUS will cover you for any new accident or sickness. Accidents are covered immediately as soon as your policy is in force. After your policy is 30

days old, you are covered for sicknesses which begin thereafter. There are only a few usual exceptions: war, military service, mental disorder or alcoholism, or if something happens "on the job" and is covered by Workmen's Compensation or Employers Liability Laws. You are free to go to any hospital of your own choice that makes a charge for room and board, with these exceptions only: nursing homes, convalescent or self-care units of hospitals, Federal hospitals, or any hospital primarily for treatment of tuberculosis, alcoholism, drug addiction or mental disorder.

surgeons and dentists all across America, for more than 65 years. Doctors *right in your own community* know about us and may actually be insured by Physicians Mutual. Serving hundreds of thousands of policyholders throughout the United States direct by mail, Physicians Mutual has its headquarters in Omaha, Nebraska, and is licensed and incorporated in that state. Its Board of Directors is composed *entirely* of respected members of the medical, dental and insurance professions.

**How Can They Offer So Much For So Little?**

The question is sensible; and the answer makes good sense, too: By encouraging our members to see their doctors for routine check-ups each year... we hope to keep more people *out* of the hospital. This means *lower claims costs*.

In addition, we have *lower* total sales costs. 40-PLUS is a mass enrollment plan. *All* business is conducted *directly* between you and the company by mail. *No salesmen are used*.

It all adds up to real savings we share with you by giving you *high* quality protection at *low* cost.

**Easy to Enroll—No Red Tape—  
No Salesman Will Call!**

Simply fill out the short Enrollment at right and mail it with \$1.00 for your first month's coverage! We will issue your 40-PLUS Benefit Policy (Form P302 Series) *immediately*—the same day your Enrollment is received. This automatically puts your policy in force. Along with your policy, you will receive an easy-to-use Claim Form. When you *need* your benefits, you can be *sure* that your claim will be given "top priority" treatment. In addition, we'll send you special forms yearly to take to your doctor for your physical examination.

**\$100 NO RISK  
ENROLLMENT OFFER**

**There's No Risk or Obligation—  
Read Your Policy Before You Decide!**

When you receive your policy, you'll see that it is direct, honest, easy to understand. But—note this—if for any reason you change your mind, you may return your policy in 10 days and we will promptly refund your dollar!

**URGENT:  
WHY THIS OFFER HAS  
A DEADLINE AND WHY  
YOU SHOULD ENROLL NOW**

This plan is offered to people over 40 *without any qualifications* only during this limited enrollment period. (Two Enrollments are provided so that husbands and wives may both enroll. In that case, please be sure to enclose \$1.00 for each Enrollment.) Your Enrollment must be postmarked no later than Midnight of the date on the form at right—otherwise it cannot be accepted.

Your policy will be issued the day we receive your Enrollment. You can't gain; you can actually lose by waiting for the last minute. Sickness or accident can strike without warning—and you will not be covered until your policy is in force.

You are wise to play it safe by enrolling now. Only \$1 pays for your first month. Since there's no obligation and you risk nothing, why not mail your Enrollment today?



**PHYSICIANS  
MUTUAL  
INSURANCE  
COMPANY**

115 South 42nd Street, Omaha, Nebraska 68131

**17 Important Questions Answered**

**ABOUT THE NEW 40-PLUS BENEFIT PLAN**

The New Plan That Pays You Extra Cash When You Are Hospitalized—Plus Extra Benefits To Help Keep You Well

- 1. What is the 40-PLUS BENEFIT PLAN?**  
It is a new health insurance plan for people over 40 only—that pays an extra cash income direct to you when you are hospitalized and, in addition, provides a physical examination benefit each year to help your doctor keep you well.
- 2. Why do I need 40-PLUS in addition to my regular health insurance or Medicare?**  
Probably your present hospital insurance—even Medicare—won't cover *all* your hospital expenses. But even if it did, you would still need help to pay all your regular household expenses while you are hospitalized.
- 3. Can I collect in addition to any other health insurance or Medicare?**  
Yes. 40-PLUS pays you *in addition* to any other company's health insurance you carry, group or individual—even in addition to Medicare! Of course, you may have only one like policy with Physicians Mutual.
- 4. Is there a lot of red tape to qualify?**  
No. The *only* qualification is that you be 40 or over—even people over 65 are welcome.
- 5. If I become hospitalized, when do my benefits begin?**  
\$100 a week (\$14.28 a day) will be paid directly to you from the very first day of hospital confinement.
- 6. How long will I be paid?**  
For as long as 52 weeks (as much as \$5200.00) while you are hospitalized for each new sickness or accident. If the full 52 weeks has been used, and the same condition recurs, a new 52-week period will be provided if 6 months has elapsed between hospital confinements.
- 7. When does my policy go into force?**  
It becomes effective on the date your Enrollment is received. Accidents are covered on that date. After your policy has been in force for 30 days, you are covered for sicknesses which begin thereafter.
- 8. What if I have had a health problem that may occur again?**  
Pre-existing conditions are covered after your policy has been in force for two years.
- 9. What conditions aren't covered?**  
Only the usual exceptions: war, military service, mental disorder or alcoholism, or any condition covered by Workmen's Compensation or Employers Liability Laws.
- 10. Does 40-PLUS pay in any hospital?**  
You will be covered in any hospital anywhere in the world that makes a charge for room and board, except nursing homes, convalescent or self-care units of hospitals, Federal hospitals, or any hospital primarily for treatment of tuberculosis, alcoholism, drug addiction or mental disorder.
- 11. Can I drop out any time? Can you drop me?**  
No matter how many claims you make or how much you collect, we will *never* cancel or refuse to renew your policy for health reasons—for as long as you live. We guarantee that we will never cancel, modify or terminate your policy unless we decline renewal on *all* policies of this type in your entire state. You, of course, can drop your policy on any renewal date.
- 12. Will my claims be handled promptly?**  
Yes. With your policy, you will receive a simple, easy-to-use Claim Form. Your claims will be processed quickly and your checks will be sent directly to you.
- 13. How do I get my "physical" each year?**  
40-PLUS actually pays your *own* doctor up to \$10 annually toward your routine physical examination (but only if you want it). You receive special forms yearly to take to your doctor, so that he can give you your check-up within 60 days.
- 14. Why are the premiums so low?**  
Because this is a mass enrollment plan—and no salesmen are used—our volume is higher and our total sales costs are lower.
- 15. How much does my first month cost?**  
Only \$1.00, regardless of age. After your first month, you pay only \$3.95 a month until age 65; only \$6.95 a month from age 65 and over.
- 16. Why is there a "deadline" date?**  
In order to offer the Plan to people over 40 without any qualifications and still maintain our low rate, we can only make the Plan available on this basis during a limited enrollment period. The deadline date is firm—we cannot accept your Enrollment unless postmarked on or before that date.
- 17. Why should I enroll right now?**  
Because an unexpected sickness or accident could strike without warning—and you will not be covered until your policy is in force. Remember, if for any reason you change your mind, you may return your policy within 10 days and your \$1.00 will be refunded immediately.

**SPECIAL LIMITED ENROLLMENT! EXPIRES JULY 16, 1967**

Fill out and mail to Physicians Mutual Insurance Company, 115 South 42nd Street, Omaha, Nebraska 68131. BE SURE TO ENCLOSE \$1 FOR EACH ENROLLMENT.

**40-PLUS BENEFIT PLAN** E-302

LIMITED ENROLLMENT FORM NO. 3111

EXPIRATION DATE: JULY 16, 1967

NAME (Please Print): First Middle Initial Last

ADDRESS: Street City State Zip No.

I have enclosed my first monthly premium of \$1.00 and hereby apply to PHYSICIANS MUTUAL INSURANCE COMPANY, Omaha, Nebraska, for a 40-PLUS Benefit Policy, Form P302 Series. I understand that the policy is not in force until actually issued.

Date: Signed: Sign Name in Full—Do Not Print

AGE: DATE OF BIRTH: Month Day Year

SEX:  Male  Female

Do you carry other insurance in this company?  No  Yes (If "Yes," Please List Policy Numbers.)

Please make check or money order payable to PHYSICIANS MUTUAL

Note: If both husband and wife are enrolling, fill in information on spouse below and enclose \$1.00 for each enrollment.

**40-PLUS BENEFIT PLAN** E-302

LIMITED ENROLLMENT FORM NO. 3111

EXPIRATION DATE: JULY 16, 1967

NAME (Please Print): First Middle Initial Last

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Date: Signed: Sign Name in Full—Do Not Print

AGE: DATE OF BIRTH: Month Day Year

SEX:  Male  Female

Do you carry other insurance in this company?  No  Yes (If "Yes," Please List Policy Numbers.)

Please make check or money order payable to PHYSICIANS MUTUAL





Post Office at Amana reflects somber, brick style prevalent in older buildings in the Colonies. Amanas are located in east-central Iowa in some of the best farm land in the nation.

Amanas are still basically an agricultural settlement, although industries have helped the villages attain a new height of prosperity.

The modern appearance of Amana Refrigeration Plant contrasts with older homes. Amana today is a delightful blend of the old and new.



## Iowa's quaint amana villages

BY WILLIAM C. NELSON

Amana, Iowa—Three decades ago, an air of gloom hung over the seven villages comprising the Amana Colonies. The communal society had slipped to the brink of bankruptcy; and the financial muddle was badly compounded by the depression.

Today, the 2,500 descendants of the German craftsmen who started this quaint little community on the Iowa prairie live comfortably in an aura of prosperity.

Row upon row of shiny, late-model cars are parked outside the Amana Refrigeration plant in Middle Amana. The steady hum of a factory turning out its wares at near capacity pierces the stillness of the quiet country.

In another village (Amana), the clackety-clack of weaving machines at the Amana Woolen plant is almost deafening to the tender ears of an outsider. Inside, women working busily over the looms scarcely notice the din.

At the Amana Furniture factory, skilled workers labor painstakingly over walnut and cherry wood, turning out beautifully fashioned furniture.

On the farms surrounding the villages, Amana farmers watch over herds of well-fed beef cattle and hogs.

What brought about the 180 degree financial turnabout?

It began in 1932 when, with heavy heart, villagers voted to abandon religious communism. A modified capitalism was adopted, and it immediately pumped new life into the mainstream of Amana life.

Each adult in the community received one share of common stock in a joint stock corporation, which included all the Amana industries. Additional shares of non-voting stock were issued in proportion to a person's years of service in the society.

Products of the Amana Society were sent out into the competitive markets.

The shares of voting stock, worth only \$50 apiece in 1932, skyrocketed in value as Amana businesses prospered. Today, they're worth more than \$3,500 each.

The change is doubly impressive in view of the fact that few "utopian" societies, such as Amana professed to be, possessed the qualities of adaptability and flexibility.

It is a remarkable change from the 75-year era when Amana wanted little to do with the outside world. Then, everything was provided for the Amana people. The community assumed all their cares and responsibilities—medical and dental care, schooling, funerals, clothing, food, shelter.

Villagers dressed alike (in somber clothes), worked alike, ate in communal kitchens in each village, and worshipped God alike. Sensual frivolities of the outside world were frowned upon. Jewelry was forbidden; as was music, poetry, dancing or any of the arts which did not relate directly to the Bible.

The drab existence, though, was not unpleasant, at least not to the older generations. There was little bitterness or selfishness. There was no want or loneliness. Amanites enjoyed the comradeship resulting from daily prayer meetings and eating dormitory style in communal dining rooms.

But, as is so often the case under communism, lack of incentive began to affect the quality of work. The younger generation (caustically referred to as the 'drones' by some older men) began to slide away from Old Order ideas, and did not want to ignore the exciting, dynamic ways of the outside world. The automobile and radio brought increased exposure to a faster-paced life.

Then came the depression and the need to join a nation evolving around capitalism, competition and rugged individualism.

When Amana changed its way, it went about the job with a flourish. New techniques were integrated into every industry.

Today, Amana, High Amana, Middle Amana, East Amana, West Amana, South Amana and Homestead are a primary Iowa attraction on the newly created Hiawatha Pioneer trail for tourists.

Each of the villages, situated "one hour apart by oxen", radiates a quiet prosperity. Their crooked streets are lined with neat lawns, small vegetable gardens and somber, well-kept two-story homes of brick and stone.

But the Amana of the 1960's is a blend of the old and the new.

A startling contrast to the older homes, for example, is in the village of Amana where expensive split-level homes dot the south section of town. The homes belong to Amana men who fought in the wars and were given the land upon their return.

Despite its swing to contemporary life and tourist promotion, Amana still retains many of its cherished traditions. Religion and industriousness remain the guideposts of Amana life. German is still spoken by elder Amanites and the language is taught in schools.

Amana residents have few regrets that 33 years ago they relinquished the distinction of being the oldest and most successful communal society in the United States.

### ARTHRITIS

Please write for my free information

I am an arthritic. I tried so many things. Then one day a friend in pharmaceutical circles told me about a wonderful medicine. I am so grateful I want to tell everyone about Norlon, the wonderful medicine for temporary relief in easing the minor pains and aches of arthritis, rheumatism, sciatica, neuralgia, neuritis, lumbago or beriberi.

Write for my remarkable experience and how thousands of others are now praising Norlon, too. It costs nothing and you may win so much. No obligation whatsoever. Just send your name and address to:

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### HOME CANNING?



**You can't go wrong for a penny a pound.**

You get perfect results with Fruit-Fresh every time. It preserves the natural color and flavor of fruits when canning and freezing—keeps fresh-cut fruits appetizing for hours before serving. One can of Fruit-Fresh does up to 75 lbs. of fruit for about 1¢ per pound. Look for it at drug and grocery stores, and wherever you buy Kerr jars, caps and lids.



1. There comes a day when little Faunteroy must be weaned away from his mama's protective side.

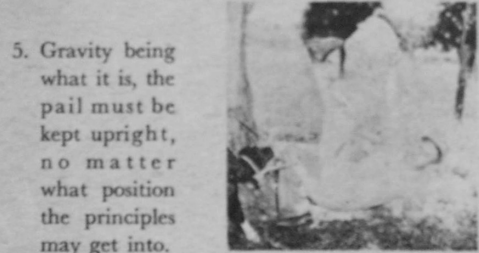
2. A thumb dripping with sweet, warm milk should taste familiar. So, easy boy—just take your time.



3. GET down in there, you ornery little critter! —



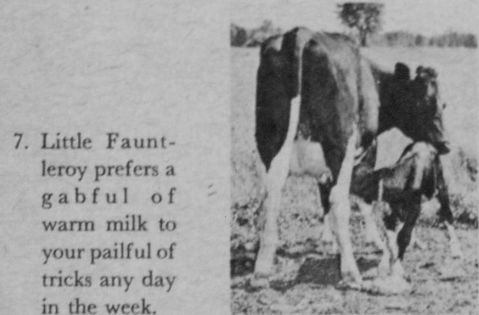
4. Up-ending the whole bucketful of milk might just possibly get a few drops down where they'll do some good.



5. Gravity being what it is, the pail must be kept upright, no matter what position the principles may get into.



6. A stalemate calls for a sit-and-glower situation until the commotion brings mama to the scene.



7. Little Faunteroy prefers a gabful of warm milk to your pailful of tricks any day in the week.

## THERE COMES A DAY..

## Have you counted the bales you tie?



Farmer Glenn Fritz, of Lennox, South Dakota, is one of many farmers who report tying extra bales of hay per bale of Eastman Baler Twine. That's "Scoops" going along for the ride. He's Eastman's expert on twine. Look for him at farm shows.

With EASTMAN Baler Twine, farmers report tying many extra bales of hay after switching from natural fiber twines. There's no doubt—you always get more than 9,000 feet of uniform twine, bale after bale. And there are no thick or thin sections to break or foul baler knotters. Means every foot of Eastman twine is usable.

Added advantages: ideal for outdoor hay storage; resistant to rot, insects, and weather; tough yet soft and flexible; has outstanding knot strength. Eastman Baler Twine is produced in the U. S. A., always available.

Look for the twine with the FARM JOURNAL Family Test Group Seal on the distinctive yellow-

and-black label—EASTMAN Baler Twine. It's the original and best-selling black plastic twine.



If your dealer doesn't have it in stock, write:

Eastman Baler Twine  
EASTMAN CHEMICAL PRODUCTS, INC.  
Kingsport, Tennessee 37662  
Subsidiary of Eastman Kodak Co.



Summertime is vacation time for adults as well as children. What a perfect time to gather relatives together from the far or near corners of our country. Good food will add to the day as you exchange memories of yesteryear. The recipes below are in quantity to take care of many appetites. Add these to Mom's favorites and you'll find this to be one of those "remember when" occasions you'll be talking about for years to come.

# FAMILY REUNION



BY SUSAN MURPHY

Switch to



## SPEED QUEEN

Quality and Dependability Since 1908

... the Quality Washer with the

# Silver Lining\*

Lifetime Stainless Steel Tub



Protect your clothes with rust-proof, chip-proof, smooth Lifetime Stainless Steel

All-Fabric washing selections including a Durable Press cycle

Keeping the "Durable" in new Durable Press Fabrics requires special washing and drying controls. That's why Speed Queen makes it easier for you to launder these clothes by building in special Durable Press cycles on both washers and dryers.



## SPEED QUEEN

Quality and Dependability Since 1908

A Division of McGraw-Edison Co. Ripon, Wisconsin

### BAKED HAM WITH RAISIN SAUCE

Since ham shrinks during cooking, about one-third pound uncooked boneless or one-half pound uncooked whole ham must be purchased for each portion to be served. To roast ham, follow directions on wrapper or can or place fat side up on a rack in a shallow roasting pan. Bake in a slow oven (325° F.) for about 15 minutes per pound. Garnish with whole cloves, if desired.

#### RAISIN SAUCE FOR HAMS

10 ounces (2 cups) raisins, light or dark	
¼ cup cornstarch	
1 tablespoon dry mustard	
2 teaspoons salt	
¼ cup ham drippings	
1 quart water	2 tablespoons vinegar
1 cup (packed) brown sugar	3 tablespoons lemon juice



Rinse and drain raisins. Blend cornstarch, mustard and salt into ham drippings. Add water, sugar and raisins. Cook and stir until clear and slightly thickened. Blend in vinegar and lemon juice. Serve hot.

#### GLAZED SWEET POTATOES

(24 servings)

3 cups maple-blended syrup	and cut up or four cans (1 pound, 1 ounce each) vacuum-packed whole sweet potatoes
1 cup margarine	
6-8 pounds sweet potatoes, peeled, cooked,	

Simmer syrup and margarine in skillet 2 minutes. Add sweet potatoes. Cook over low heat, uncovered, 10 minutes, turning potatoes frequently to glaze.

#### PERFECTION SALAD (FOR 25)

Three 3-ounce packages lemon gelatin	3 cups finely shredded cabbage
3 cups hot water	3 cups diced celery
6 tablespoons lemon juice	6 pimientos, chopped fine
1 tablespoon salt	18 small sweet pickles, chopped fine

Dissolve gelatin in hot water. Add lemon juice. Chill. When partially set, add remaining ingredients. Pour into lightly oiled pans. Chill. Cut into diamond shapes or as desired. Can use one 20x12x2 ½-inch pan.

#### GERMAN'S CHOCOLATE CAKE

(two 12x18 inch cakes)

2 packages sweet cooking chocolate	2 teaspoons salt
1 cup boiling water	2 teaspoons vanilla
1½ cups shortening	2 teaspoons soda
3½ cups sugar	2 cups buttermilk
8 egg yolks, unbeaten	5 cups sifted flour
	8 egg whites

Melt chocolate in 1 cup boiling water. Cool. Cream shortening and sugar for 1 minute, or until light and fluffy, using flat paddle at medium speed. Add egg yolks, salt, vanilla, and melted chocolate. Beat at medium speed for about 1 minute, or until well blended. Dissolve soda in buttermilk. Then add sifted flour alternately with buttermilk to egg mixture; beat after each addition at low speed, scraping bowl as needed, until batter is smooth—takes about 2 minutes. Beat egg whites with mixer, whip until stiff peaks will form. Then using whip at low speed, beat egg whites into batter until just blended. Pour into two 12x18x1-inch pans, greased and floured on bottoms only; allow about 3 pounds of batter a pan. Bake in 350°F. oven about 25 minutes, or until cake springs back when lightly pressed. Cool before frosting.

#### COCONUT-WALNUT FROSTING

2 cups evaporated milk	1 teaspoon vanilla
2 cups sugar	2½ cup flake coconut
6 egg yolks	2 cups California walnuts, chopped
1 cup margarine	

Combine milk, sugar, egg yolks, margarine, and vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add coconut and walnuts. Beat until thick enough to spread.



# GRASSROOTS GLEANINGS

by Bill Stokes

"The moon must be made of wonderful stuff," speculates the **Burlington (Wis.) Standard-Press**. "It not only pulls the ocean back and forth to cause tides but it also often stops cars along side roads."

"When a man gets too old to set a bad example, he starts giving good advice," comments **The Morris (Minn.) Tribune**.

"Long hair music isn't what it used to be," says **The Ogden (Iowa) Reporter**.

**The Ripon (Wis.) Commonwealth-Press** advises: "A hair in the head is worth two in the brush."

"Sandwich spread" is what you get from eating between meals, claims **The Review of Plymouth, Wis.**

**The Wabasha (Minn.) County Herald** reports this sign on the door of a marriage license office: "OUT TO LUNCH — THINK IT OVER."

According to **The Times Record of Aledo, Ill.**, nothing makes people go into debt like trying to keep up with people who already are.

"Anybody who thinks the automobile has made people lazy, has never had to pay for one," claims the **O'Brien County Bell of Primghar, Iowa**.

On the same subject, the **Lake Mills (Iowa) Graphic** says: "Here's a toast to your new car and mine — may they never meet."

"Don't borrow trouble," advises **The Clear Lake (Iowa) Mirror-Reporter**, "be patient and you'll soon have some of your own."

**The Weekly Valley Herald of Chaska, Minn.**, reminds readers of the sign which was posted at a public school: "In case of atomic attack, the federal ruling concerning prayer in this building will be temporarily suspended."

Last year, every person in the United States made 620 telephone calls, reports **The Herald-Tribune of Batesville, Ind.**

No wonder the confounded line is always busy.

"The man who wants a girl who is good, clever and beautiful may need a trio," says **The Sisseton (S.D.) Courier**.

It obviously helps to worry, claims **The Reinbeck (Iowa) Courier**, because so many of the things you worry about never happen.

In a related vein, **The Angola (Ind.) Herald** advises, "If you really want to get your wife home from a vacation, just send her a copy of the local newspaper with one item clipped out."

**The Salisbury (Mo.) Press-Spectator** tells about the beaming father who brought the news to his six-year-old son that the stork had brought him a lively baby sister.

"Aw," the lad said, "I wanted an older brother."

"Old Bookkeepers never die, they just lose their balance," claims **The Marshall (Minn.) Messenger**.

It is indeed the age of the computer, according to the **Steuben Republican of Angola, Ind.**, which reported the following entry made in a computer-oriented firm's ledger: "This correcting entry is to correct an incorrect correction made incorrectly in January."

An egotist is defined by the **Adair County Free Press of Greenfield, Iowa**, as "One suffering from I strain."

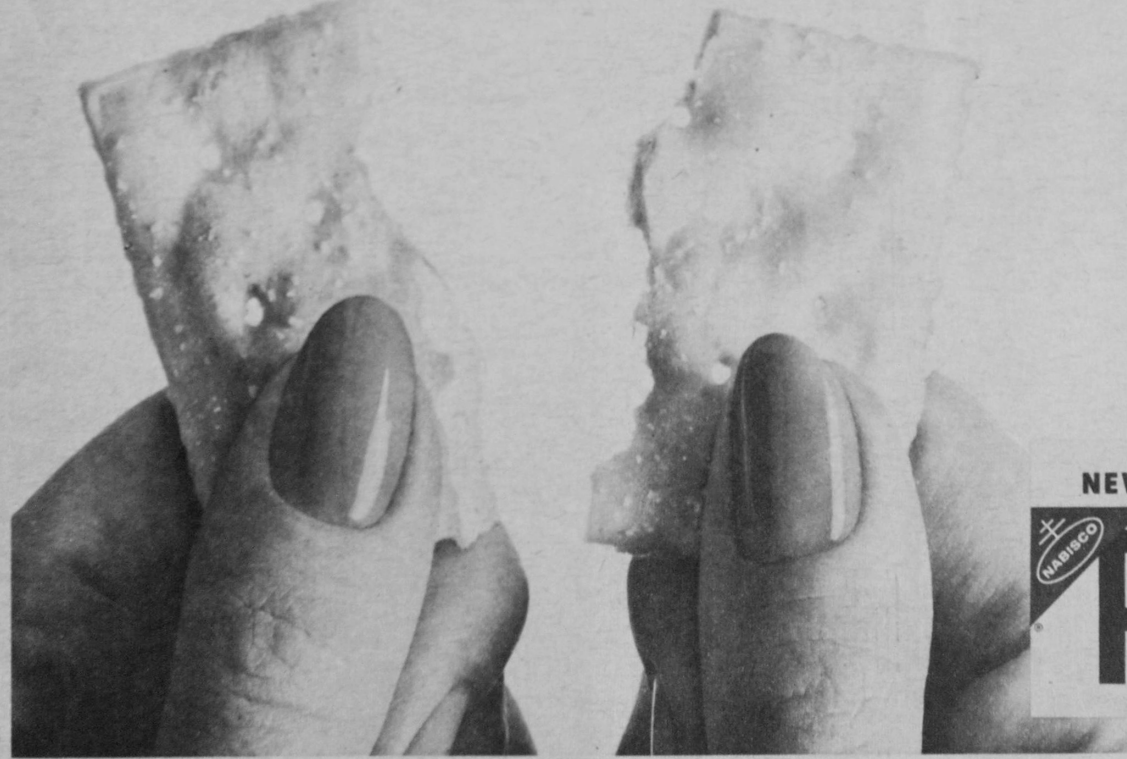
**The La Crescent (Minn.) Echo** says that about the three toughest things in the world are to climb a fence that is leaning toward you, kiss a girl leaning away from you, and land a customer leaning toward your competition.

"The fellow who is his own best friend always has to be blind to a good many faults," claims **The Herald of East Moline, Ill.**



YOU'LL FIND QUALITY IN OUR CORNER

# Eat crisp



PREMIUM Saltine Crackers from Nabisco. We make 'em crisp. And we wrap 'em to stay that way. In a recloseable Stack Pack. Look for them now in the new box with an "EASY-LOCK" top. Get the great taste of crispness with PREMIUM Saltine Crackers.

NEW! "EASY-LOCK" CARTON **Slim style!**  
**PREMIUM**  
SALTINE CRACKERS

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# Black Forest

Genuine & Original  
BAVARIAN

Weather House  
tells you the weather  
every morning  
and eve!



LIMIT:  
2 HOUSES  
PER READER

**WAREHOUSE  
CLEARANCE**  
**DEEP  
CUT  
PRICE** **2.69**

NOW...try one in your own home  
-without any risk or obligation

**Restricted Quota Offer**  
(subject to conditions below.)

1. No more than 2 weather houses to a reader at these prices.
2. None offered to stores or jobbers for resale. No phone or C.O.D. orders.
3. When ordering one weather house by mail, buyer must include 29 cents in delivery shipping. NOTICE: 2 weather houses (limited) shipped prepaid to ONE address for only 4.95—an extra savings of over \$1.00 to buyer.
4. This Quota Offer for readers of this publication is RESTRICTED. No exceptions permitted to these conditions. This limited offer ends on the date shown below.

July 28, 1967

Since 1794, generation after generation of craftsmen, from the Schwarzwald in Western Germany, have been making these wonderful little "Wetterhäuschen". For over 2 centuries, they have been imitated, but never equaled. Their ancient art, jealously guarded, has been passed on down through the years, from father to son. Each little house is fashioned with quality components and the rich dark woods of the Black Forest. Every one is put together by hand—piece by piece—with typical German precision. Now—for a SHORT TIME ONLY—readers of this publication may get this genuine, original Wetterhäuschen at a DEEP SLASHED PRICE by following the conditions shown above.

**Fascinating Go-Go Action**

Grumpy Herr Hans and his flaxen haired daughter Brunhilde "live" in this Black Forest cottage. When grumpy Hans sallies forth with his diminutive umbrella, be on guard! Rain, snow or sleet may be on the way! But when Brunhilde goes for a stroll, be cheerful! Clear, dry weather and sunny skies are ahead. These tiny little "persons" look so real, they almost seem alive! Their go-go movements are controlled by an ingenious yet simple mechanism based on the principle of hydrometrics. In fact, it is depended upon to help forecast local weather conditions in scores of countries 'round the world. This genuine Wetterhäuschen will thrill and fascinate you and your friends, year after year.

**Every Little House a Masterpiece  
of Famous German Woodcrafters**

Please do not confuse this finely made Weather House with the cheap, plastic imitations selling for a dollar or

two. This is the genuine-original "WETTERHAUSCHEN"—imported direct from the Black Forest factory in Western Germany. Truly a product of fine artistry and skill! The dark stained woods are carefully mounted—by hand—piece by piece! Interior walls are covered in velvety green. A Bavarian balcony is adorned with tiny overhanging flowers, hand painted in lovely colors. A Dual Thermometer gives you the correct temperature in Fahrenheit and Centegrade too!

**Marvel of Miniature Art!**

You will be delighted at the miniature water pump... the proverbial toadstool... the nightingale poised to warble its glorious song... the Lilliputian flowers and bushes! Everything is perfectly shaped and meticulously fitted together, by nimble fingered craftsmen. The figurines, flowers, pump etc., are hand painted with great care. You'd expect to pay a tidy sum for this little marvel, but for a short time it can be yours at an incredibly low price!

**You are Invited to Take One  
for Free Home Trial!**

No risk. No obligation. We ask you to put this lovely little marvel in your own home on FREE TRIAL. Compare it! Notice the fine, precision detailing... the rich sepia-stained woods... the lovely hand painted figurines and flowers. Then see it in operation for an entire week. You must be thrilled and satisfied in every way. Otherwise return and get your money back by return mail! Please send only 2.69 plus postage for one. **SAVE MORE**—2 weather houses to one address cost only 4.95—a savings of over \$1.00. **LIMIT: 2 per reader.** Please rush your order today to be sure to get yours. Orders mailed after expiration date will be returned to sender. Send trial coupon below to the "friendly gift store" known from coast-to-coast. Copyright 1967-Foster-Trent Inc.

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**Precision Made by Proud Artisans  
in famous German Black Forest**

Genuine, Original Wetterhäuschen are made only in the Schwarzwald (Black Forest) of Germany. In tiny hamlets of this fairy tale region, the art of making weather houses was refined and perfected. The secrets of staining, moulding, cutting, mounting, were passed from generation to generation. They were never revealed to outsiders. Down through the centuries these little weather houses have been imitated but no one has ever equaled the quaint charm and precision workmanship of the originals. In fact, every genuine wetherhäuschen is hand assembled, hand finished and hand painted. When you receive the genuine-original, you will agree that it is truly a little masterpiece of miniature craftsmanship.



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Rush genuine Wetterhäuschen as checked below—at closeout discount price. Payment enclosed with this condition: If I am not satisfied and thrilled, I may return for my money back by return mail. (LIMIT: ONLY 2 HOUSES PER READER)

Send 1 House. I enclose 2.69, plus 29c post. Total: 2.98.  
 Rush TWO at extra savings. Enclosed 4.95 for both—postpaid.

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