



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.



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

Editorial—

'Bad Bill' Introduced

We were most surprised when reading in a neighboring county paper that State Rep. George A. Prescott said that he did not like a bill that he had introduced in the state legislature concerning replacement of justices of the peace with a new lower court system.

While opposition to the bill is not surprising—as replacing justices of the peace with four or more \$20,000-a-year judges would just about bankrupt the county under Prescott's bill—it does seem strange that a sponsor would not endorse his own bill.

One of the key points in this bill was that it would allow laymen to act as judges. Another bill before the legislature limits these jobs to attorneys. Under provisions of the new state constitution, a new lower court system must be provided by 1967.

Prescott was quoted as saying that he sponsored the bill favored by the Michigan Justice of the Peace Association. "Although I believe this is a bad bill, I felt I had to introduce it for them as I am a friend of local government. These people wanted this bill introduced and certainly these jobs should not be limited to attorneys," he was quoted as saying.

While we can agree with the freshman legislator that laymen should receive consideration for these lucrative jobs, we do not believe the job, filled by laymen or attorney, warrants a \$20,000 salary or anywhere near it—whether paid by the state or the county. We also fail to see where the bill would benefit local government, with that kind of a pricetag.

CLOSED ALL-DAY SATURDAY

Regular Office Hours are as follows: Monday and Tuesday: 8:00 a. m. to 12 Noon; 1:00 p. m. to 5:00 p. m., and 6:00 p. m. to 10:00 p. m.

Wednesday through Friday: 8:00 a. m. to 12 Noon and 1:00 p. m. to 5:00 p. m.

THE TAWAS HERALD 408 Lake Street Tawas City

Observe this Sacred Time...

by attending services in one of the area's churches. Prepare for Easter by attending Holy Week services. May a steadfast faith sustain you as you travel life's way.

Advertisement for Levi's Sta-Prest Mr. Levi's Slacks, featuring a man in a suit and Pendleton Stag & Doe shops.



FOUR IOSCO 4-H LEADERS attended the 11th annual Michigan leader meeting March 4-5 at East Lansing. Seated are Mr. and Mrs. George Erickson, who are shown looking over the program with Leonard Barr, all of Whittemore area. Mrs. Barr also attended. The program was sponsored by the 4-H Club Foundation of Michigan.—Tawas Herald Photo.

Christian Science 28 Attended WSCS Meeting

Twenty-eight attended the March 2 meeting of Tawas City Methodist WSCS. Following reading of "The Purpose," Mrs. Carl Schaff presented the meditation. Mrs. Schaff introduced Mrs. Robert Erickson, who presented Miss Hetty Ramirez, exchange student from Santiago, Chile. Her interesting program was based on her home life, how well she likes this country and she answered questions.

During the business meeting, it was voted to have a mother-daughter banquet in May. A date will be announced. Members were reminded that officers will be elected and reports given at the April annual session.

THE BIBLE SPEAKS TO YOU

WIOS - 1480 kc SUNDAY 9:30 A. M. Radio Series

The imperishability of spiritual things will be a theme of this week's lesson-sermon titled "Substance" to be read in all Christian Science churches on Sunday.

Serving on the hostess committee were Mrs. Clarence Ashmore, Mrs. Leslie Smith, Mrs. William Galliker and Mrs. Geraldine Smith. A St. Patrick's Day motif was carried out in table decorations.

Charles Sabin has been staying with his mother, Mrs. Grace Sabin.

Hale Area News

Mr. and Mrs. Frank Wells came home last week from Kentucky. Mr. and Mrs. Gerald Slosser and daughter of Saginaw visited his parents, Mr. and Mrs. Earl Slosser, and grandmother, Mrs. Flora Slosser.

A pink and blue shower was given honoring Mrs. Maxine Redmond of Saginaw by her mother, Mrs. Harvey Reimer, last weekend. She received many nice and useful gifts. After games were played, a lunch of gelatin, cake and coffee was served.

Mr. and Mrs. Frank Levia of Fairbanks, Virginia, are parents of a daughter, born February 27. Mrs. Ira Scofield, mother of Mrs. Levia, flew there to be with them for two weeks.

Glenwood Streeter, Mr. and Mrs. Emil Wagner brought Mrs. Glenwood Streeter home last Friday from the hospital in Bay City.

Mr. and Mrs. Robert Arquilla, teachers at the Russian Mission, Alaska, called on Mrs. Grace Sabin last Wednesday.

Elwin Reimer, nephew of Mr. and Mrs. Harvey Reimer, who is a patient at Saginaw Veterans Hospital, spent the week-end with them. He is much improved.

Last Sunday evening, Hale Baptist Church had a baptismal service during which seven were baptized.

February 24, Roney Jo Thayer celebrated her 12th birthday. Seven girls enjoyed bowling and went to the Thayer home for supper.

Mrs. Charles Baylis is taking care of her mother in Grand Rapids for a couple weeks.

Bud Marr came home from Veterans Hospital, Ann Arbor, last Tuesday.

Sunshine Circle of Hale Methodist Church met last Thursday in the educational unit with 14 present. Mrs. Roy Curtis gave devotions. Mrs. Lawrence Schaum related the Resurrection. Readings about housecleaning and looking at seed catalogs were presented by Mrs. Thurman Scofield. Plans for a pancake and sausage supper Friday, March 17, were discussed.

Mr. and Mrs. James Arquilla of Henrietta called on Mrs. Grace Sabin one day last week.

Charles Sabin has been staying with his mother, Mrs. Grace Sabin.

bin. Charles is recovering from a recent heart attack and Mrs. Sabin from ear surgery. Mrs. Edwin Sharp was home last Tuesday until Friday. She returned to Flint to be nearer to her husband, a patient at Ann Arbor Veterans Hospital. Mrs. Frank Wells called on Mrs. Ida Iiams and Mrs. Larry Davis, both of whom were recently hospitalized. Mr. and Mrs. Richard Parrish were in the Tawas last Friday. Mrs. Ed Clark (Virginia Smith) of Lake Orion was a guest of honor at a pink and blue shower given by her grandmother, Mrs. Henrietta Little. The honoree received many useful gifts. Refreshments were served to 20 who attended. Mr. and Mrs. Clark lost their home and belongings in a fire January 16.

Bowling...

HALE CREEK LANES

Monday Night "Early"

Table with columns W, L and bowling scores for various teams like Long Lake Bar, Earl's Girls, etc.

Woman's Monday Night "Late"

Table with columns W, L and bowling scores for women's teams like Eno's Gen. Contractor, Bloomfield Resort, etc.

Minor League

Table with columns W, L and bowling scores for minor league teams like Hale Hardware, Hale Aluminum, etc.



TWO VETERAN EMPLOYEES of National Gypsum Company received their first retirement checks last week from Richard Harris (left), plant manager at National City. In the center is Clark Hinkley, Turner, who was a dryer operator for 22 years. At right is Clayton Pipesh, Whittemore, who spent 23 years at the National City plant. An ardent fisherman, he plans to hook some big ones this spring.

IN THE SERVICE—

Pvt. Killey at Fort Knox, Ky.

Army Pvt. Larry D. Killey has been assigned to Fort Knox, Kentucky, in the United States Army Training Center, Armor (USA-TCA), to company A, 16th battalion of the fourth basic combat training brigade for his initial eight weeks of military training.

He will spend the next two months learning all the fundamental skills of a soldier in today's modern, action army and will fire more than 500 rounds of live ammunition under simulated combat situations, including those encountered at night, during a three-week course with the soldier's basic weapon, the M14 rifle.

He will also be taught protective measures and first-aid for chemical, biological and radiological attacks and close-in combat and will be schooled in the use of the hand grenade, bayonet and hand-to-hand combat.

Much of this instruction will be vividly illustrated by the latest visual-aid techniques and live demonstrations and by living under actual field conditions for several days.

Interspaced with constant emphasis on proper physical conditioning, diet, rest and health habits, will be ample opportunity to utilize USATCA's many and varied recreational and religious facilities.

Following completion of his basic training, Private Killey, who is the son of Mr. and Mrs. Goyle Killey, Tawas City, will receive at least an additional eight weeks of either advanced instruction or on-the-job training to qualify him in a specialized military skill.

Return from Bermuda Tour

Aviation Structural Mechanic First Class William E. Allen, United States Navy, son of Mr. and Mrs. Austin Allen, National City, has returned to the Naval Air Station, Jacksonville, Florida, from a six-month deployment to Kindley Air Force Base, Bermuda, with patrol squadron (VP)-45.

While in Bermuda, he helped to carry out the squadron's mission of anti-submarine warfare and shipping surveillance over the vast expanses of the Atlantic Ocean.

Klinger Trained on Military Records

Army Pvt. Ronald J. Klinger, 21,

son of Mr. and Mrs. Raymond J. Klinger, East Tawas, completed an eight-week administration course at Fort Ord, California, February 24.

He was trained in the preparation of military records and forms. Instruction was also given in fundamentals of the army filing system, typing and operation of office machines.

Advertisement for HALE CREEK LANES bowling center, featuring a bowling ball and text about facilities and hours.

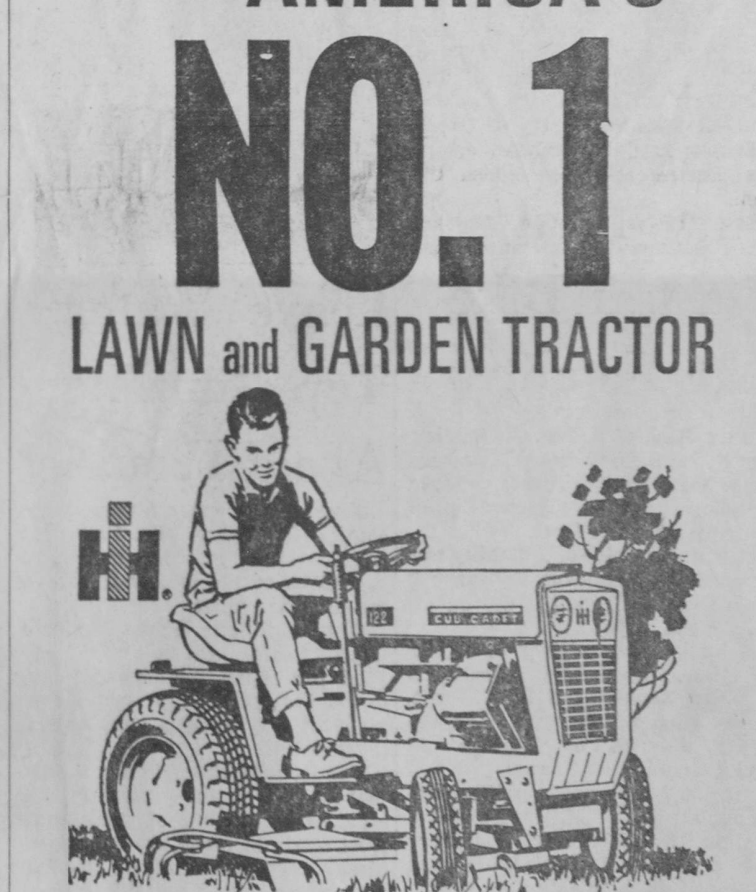
ents celebrate their 44th wedding anniversary. Mr. and Mrs. Richard Samson attended a livestock commodity meeting at the Farm Bureau Building, Lansing, Thursday. Upon their return home, they called on Mrs. Samson's mother, Mrs. Frank Pesik, at New Lothrop and other relatives. Mr. and Mrs. Will Waters and Miss Iva Latta visited the Floyd Killeys on Friday afternoon. Mr. and Mrs. Wilfred Partridge of Flint visited her parents, Mr. and Mrs. Lester Robinson, over the week-end. While here, they took a sight-seeing trip to Lake Marquette, a ski resort.

Mr. and Mrs. Walter Redmond entertained the Rev. and Mrs. Raymond Bruce of Hale, Mr. and Mrs. Basil Redmond of Marlette at dinner Friday evening. Mr. and Mrs. Albert Clemens and children, Janet, Ilene and Allen, and friend, Rhonda Bailer of Rose City, were entertained for dinner on Sunday at the home of Mr. and Mrs. Wayne Allen of Hale. Mrs. Nora Oswald, son and daughter of Flint visited her sister, Mrs. Don Armstead, one day last week. Mr. and Mrs. Leon Harpham of McKinley called on her sister, Mrs. Gene Wood, on Wednesday.

Hot Lunch Menus For TA Schools

Tawas Area Schools hot lunch menu schedule for all units is released as follows: Monday, March 13: Spaghetti with meat sauce, lettuce salad, diced peaches, chocolate cake, bread, butter, milk. Tuesday, March 14: Hamburger on a bun, potato salad, pickles, corn, apple spice cake, milk. Wednesday, March 15: Beef stew with biscuits, fruit gelatin, peanut butter cookies, bread, butter, milk. Thursday, March 16: Meat balls and potatoes, cabbage salad, applesauce, white cake, milk. Friday, March 17: Fish-wich on a bun, potato sticks, cabbage salad, applesauce, white cake, milk.

52 REASONS TO BUY AMERICA'S NO. 1 LAWN and GARDEN TRACTOR



INTERNATIONAL CUB CADET

Choose from 52 work-saving attachments for mowing in style and comfort... raking, tilling, harrowing, seeding, fertilizing, spraying, hauling, snow removal, and more. The Cub Cadet will handle tough chores every season of the year. Three new models—7, 10, and 12 hp—all feature direct drive (no belts or chains to worry about).

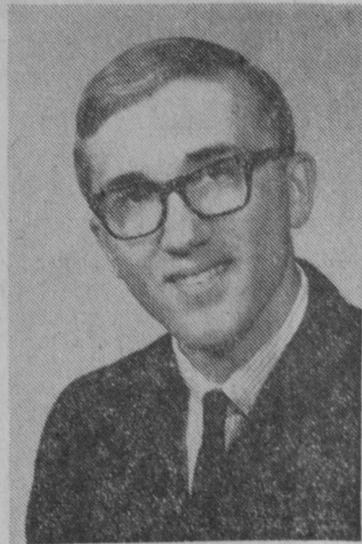
Each Cub Cadet is engineered like a large tractor, for hard work and long life. Come in and see the new Cub Cadet... financing available.

Advertisement for OTTAWA EQUIPMENT COMPANY, featuring contact information and a list of products.

# ★ NBC Names All-Conference Basketball Selections



JIM JANISCH



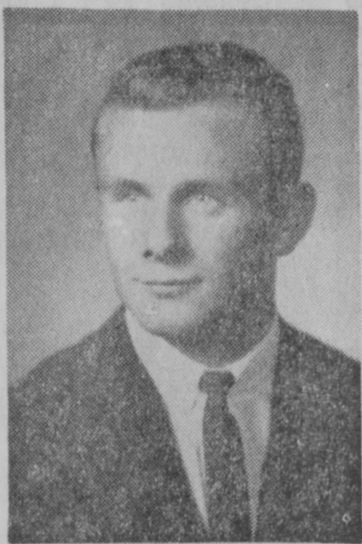
JERRY COFFELL



KEITH SIVIER



BILL FORYSTH



WAYNE FAIRFIELD

## Pick Fairfield for 1st; Koepke and Beyer, 2nd

A talented squad was announced Monday night at the Northern "B" Conference's basketball all-opponent team.

Wayne Fairfield, high-scoring guard of the Tawas Area Braves, was named among the NBC's top five. Fairfield is a five-foot, 10-inch senior.

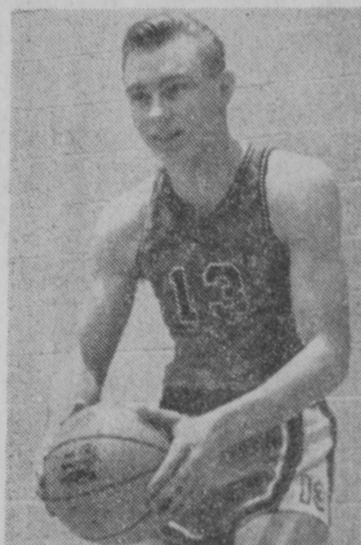
Others on the first team were Jim Janisch, six-foot, one-inch senior from West Branch; Jerry Coffell, six-foot Essexville Garber senior; Bill Forysth, the outstanding playmaker and scorer of Standish-Sterling, and Keith Sivier, another member of the conference championship team and a deadly shot.

Tawas placed two players on the second team. Juniors Dale Koepke and Paul Beyer received this honor.

Rounding out the second team were Coleman Lane, Oscoda senior who has been one of the NBC's outstanding athletes of all time;

Ron Schlatter, Pinconning senior, and Daryl Whitney, Essexville Garber senior.

Selection of coaches and players were revealed at a meeting of conference basketball coaches at the Holland Hotel. Each school nominated players felt deserving of all-conference selection and balloting was held at the close of the regular season. A school could not vote for its own candidates.



DALE KOEPKE



PAUL BEYER

## Tawas Hospital

### BIRTHS—

Born to Mr. and Mrs. Paul Harris, East Tawas, February 27, a boy, Paul Leon, weight seven pounds, 14½ ounces.

Born to Mr. and Mrs. Willie Gonzales, Turner, February 28, a girl, Betty Jean, weight seven pounds, 13 ounces.

### ADMITTANCES—

Tawas City: Richard Anderson, Mrs. Beatrice Simpson, Lisa Ulf.

East Tawas: Claude Brooks, Elmer Bischoff, Lawrence DeBeau, Albert Goff, Mrs. Patsy Kaiser, Timothy LeDuc.

County: Mrs. Leota Hess, Oscoda; Alice Norris, National City; Mrs. Ethel Jean Pavlik, Whittemore.

Other communities: Mrs. Mary Jennings, Au Gres; Mrs. Rosalie Costick, Mrs. Catherine Bruett, Greenbush; Mrs. Victoria Cisek, Mrs. Donna Procnier, Harrisville.

## Hemlock News

Callers of Mr. and Mrs. Floyd Denzer and Clara Smith last week were Mr. and Mrs. Victor Herriman, Mr. and Mrs. Jack Wehrman of Oscoda, Mr. and Mrs. Carson Wilson of Vassar, Mr. and Mrs. Chester Pierson, Mr. and Mrs. Fred Pfahl, Mr. and Mrs. Victor Kindell, the Reverend Buck and the Ronald McIvor family of Flint.

Mr. and Mrs. Hubert Klenow of East Tawas spent Wednesday evening at the Alton Durant home.

Mr. and Mrs. Frank Stoddard, Mr. and Mrs. Alton Durant enjoyed the week-end in Flint.

Mr. and Mrs. Frank Stoddard entertained her sister and husband, Mr. and Mrs. Harold Pomeroy of Wyandotte, last week. David Stoddard spent a few days with his parents.

William Denstedt is spending some time with Mr. and Mrs. Teal of East Tawas.

Edith Herriman and granddaughters were in Adrian during the week-end.



NANCY L. BRONDESTETTER



JOE TOLGO

## Arenac Eastern Announces 1966-67 Honor Graduates

Nancy L. Brondstetter, daughter of Mr. and Mrs. Robert Brondstetter of Twining, has been named valedictorian of Arenac Eastern High School. Joe Tolgo, son of Mr. and Mrs. George Tolgo of Turner, is salutatorian.

Miss Brondstetter, who achieved a 9.5 grade average out of a possible 10, has received awards in chemistry, mathematics and band. A member of the National Honor Student Society for two years, she has participated in band for eight years and was a majorette for three years. This fall, she will enter Michigan State University to major in biochemistry.

Tolgo has maintained a 9.07 grade point average. He has been a member of the National Honor Student Society for two years, is presently student council president, is vice president of his class

and business manager of the yearbook staff. He received varsity letters for sports, band and orchestra medals and several other awards. He has been accepted at Central Michigan University, Mt. Pleasant, where his curriculum will be mathematical or chemical engineering.

## Arland E. Bigelow Dead; Former ET Resident

Retired Lt. Col. Arland Eugene Bigelow, formerly of East Tawas, died suddenly February 12 at a Columbia, South Carolina, hospital. Burial was in Arlington National Cemetery.

Mr. Bigelow, who was born September 17, 1910, spent his boyhood at East Tawas and graduated from East Tawas High School. He joined the army and made it his career. During World War II, he was stationed in the Philippine Islands and Japan and later at Ankara, Turkey. He was the son of the late Charles and Zillah Hanson Bigelow.

Besides his wife, four sons and two grandchildren, he is survived by Mr. and Mrs. Allie Bigelow, Mr. and Mrs. Archie Colby of Tawas City, Mr. and Mrs. Eugene Hanson, Mrs. Arland Lundy and Mrs. Evelyn Jones of East Tawas. A brother, Hosea Bigelow, died two years ago at Rose City.

Need printing supplies for this spring? Why not order now, save precious minutes of your time later when you have so many things to do.



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<p>FRESH PICNIC STYLE PORK ROAST <b>33<sup>c</sup></b> LB.</p> <p>HOMEMADE Breakfast Sausage <b>49<sup>c</sup></b> LB.</p>	<p>SEMI-BONELESS HAM <b>69<sup>c</sup></b> LB.</p> <p>SERVE N' SAVE SLICED BACON... <b>59<sup>c</sup></b> LB.</p> <p>FRESH 3-LBS. &amp; UP ROASTING CHICKEN... <b>39<sup>c</sup></b> LB.</p>
<p>ASSORTED COLORS-SOFT WALDORF TISSUE <b>1289<sup>c</sup></b> IN 4 ROLL PACKS</p> <p>WHITE OR ASSORTED COLORS SCOTTIE TISSUE <b>489<sup>c</sup></b> 200-CT PKGS</p> <p>HALF PRICE SALE SCOTT TOWELS <b>229<sup>c</sup></b> 200-CT ROLLS</p>	<p>ALL PURPOSE FLOUR GOLD MEDAL... <b>25<sup>c</sup></b> LB. \$2.19</p> <p>16<sup>c</sup> OFF LABEL WESSON OIL... <b>\$1.97</b> GAL CAN</p> <p>CAMPBELL'S TASTY PORK &amp; BEANS... <b>12<sup>c</sup></b> 1-LB CAN</p> <p>SPECIAL LABEL COLD POWER... <b>88<sup>c</sup></b> 5-LB. 4-0Z PKG</p> <p>SPECIAL LABEL LUX LIQUID... <b>49<sup>c</sup></b> 1-PT. 4-0Z BTL</p> <p>SUN GOLD FRESH BAKED WHITE BREAD... <b>5<sup>c</sup></b> 7 1/2-LB. LOAVES</p> <p>BORDEN'S ELSIE ICE CREAM... <b>69<sup>c</sup></b> 1/2 GAL. 7-9 GAL. CTN</p>
<p>Frozen Food Specials! 5 VARIETIES-FROZEN MORTON DINNER <b>36<sup>c</sup></b> 11-0Z PKG</p> <p>COUNTRY CLUB BEEF, CHICKEN OR TURKEY FROZEN POT PIES <b>15<sup>c</sup></b> 8-0Z WT. PKG</p> <p>KROGER'S FROZEN ORANGE JUICE <b>79<sup>c</sup></b> 6 pack</p>	<p>KANDU BRAND FLOOR FINISH <b>19<sup>c</sup></b> PT CAN</p> <p>20<sup>c</sup> OFF LABEL-DEODORANT RIGHT GUARD <b>89<sup>c</sup></b> 7-LB. 0Z CAN</p> <p>EMBASSY BRAND SALAD DRESSING... <b>33<sup>c</sup></b> QT JAR</p> <p>LIGHT CHUNK DEL MONTE TUNA... <b>27<sup>c</sup></b> 4 1/2-0Z WT. CAN</p> <p>EATMORE BRAND ROLL MARGARINE... <b>15<sup>c</sup></b> 7-LB. ROLL</p> <p>KROGER GRADE "A" LARGE EGGS... <b>45<sup>c</sup></b> DOZEN</p> <p>KRAFT PLAIN VELVEETA CHEESE... <b>88<sup>c</sup></b> 2 LB. LOAF</p> <p>COUNTRY CLUB LIGHTLY SALTED ROLL BUTTER... <b>69<sup>c</sup></b> 1-LB. ROLL</p>
<p>FRESH CRISP ICEBERG HEAD LETTUCE <b>229<sup>c</sup></b> 2 1/2 SIZE HEADS</p> <p>FRESH GREEN ONIONS OR RED RADISHES <b>10<sup>c</sup></b> CHOICE</p>	<p>40 5/16 AN SIZED SUNKIST ORANGES <b>99<sup>c</sup></b> DOZ</p> <p>FRESH RED RIPE STRAWBERRIES <b>59<sup>c</sup></b> QT</p> <p>U.S. NO. 1 MICHIGAN RUSSET BAKING POTATOES <b>10<sup>c</sup></b> 59<sup>c</sup> LB BAG</p>

VALUABLE COUPON Limit One Coupon WITH THIS COUPON & 55 PURCHASE OR MORE ASSORTED FLAVORS BIG "K" Canned POP **5<sup>c</sup>** 12-FL OZ. CAN LIMIT 6 CANS

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YOUR CHOICE 3-LB COFFEE MAXWELL HOUSE **\$1.89** CAN KROGER VAC PAC **\$1.79** CAN

<p>100 TOP VALUE STAMPS WITH THIS COUPON ON PURCHASE OF ANY RUBBER PLANT <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>	<p>50 TOP VALUE STAMPS WITH THIS COUPON ON ANY PKG. RING BOLOGNA or 1-LB. SLICED BOLOGNA <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>
<p>50 TOP VALUE STAMPS WITH THIS COUPON ON 2-LBS OR MORE EXTRA LEAN GROUND BEEF OR GROUND BEEF <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>	<p>50 TOP VALUE STAMPS WITH THIS COUPON ON ANY 2 PACKAGES COUNTRY OVEN COOKIES <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>
<p>50 TOP VALUE STAMPS WITH THIS COUPON ON ANY PACKAGE COUNTRY OVEN TURNOVERS <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>	<p>50 TOP VALUE STAMPS WITH THIS COUPON ON ANY PKG. STORE CUT CHEESE <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>
<p>100 TOP VALUE STAMPS WITH THIS COUPON ON DISHTOWELS <b>3<sup>c</sup></b> FOR \$1 Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>	<p>50 TOP VALUE STAMPS WITH THIS COUPON ON 2 PKGS CUT-UP FRYERS 2 PKGS FRYER PARTS OR 2 ROASTING CHICKENS <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>
<p>50 TOP VALUE STAMPS WITH THIS COUPON ON 7.2-0Z PACKAGE SEALTEST CHIPNICS <b>3<sup>c</sup></b> Valid thru Sun., March 12, 1967 At Kroger Dept. &amp; East, Mich.</p>	

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Launch in Mid-March—

Motor Vehicle Safety Check for Michigan

Aiming for a mid-March launch of the new motor vehicle safety check program, Michigan State Police are conducting a week-long training school for 36 inspecting officers which began March 6 at East Lansing headquarters.

Instructors, in addition to department personnel, include representatives from Chrysler Corporation, Oldsmobile division of General Motors, highway traffic safety center of Michigan State University and the Uni-Royal (United States Rubber) Tire Company.

The department was authorized last year by the Michigan Legislature to set up the check lanes. The law, which becomes effective March 10, also permits city, village and county law enforcement officials to set up similar check lane inspection programs in their respective jurisdictions under the supervision of the state police.

Vehicle checking is planned to be conducted on a regular daily basis throughout the state. Inspecting officers will work highway

areas in their own districts, changing the inspection locations from time to time. Inspection sites will be temporarily established where sufficient road shoulder width, or adequate roadside parking areas, and good sight distance will assure maximum safety for motorists and inspection personnel.

The vehicle check itself will be completed in about seven minutes. Items to be inspected will include brakes, steering, tires, lights, turn signals, horn, exhaust system, windshield wipers and washers and glass area. Other items subject to checking will be the operator's license and vehicle registration.

Drivers will be given an approval sticker for display if their cars pass the inspection. Where defects are detected, the driver will be given a listing of them with instructions that they be corrected and the vehicle then returned to the nearest state police post or cooperating police agency for subsequent recheck approval. If approved, he will get the sticker to place on the windshield. Failure to have defects repaired subjects the driver to a penalty.

Service March 1 at Detroit for Clarence O. Moore

Clarence O. Moore, 71 years old, of Dearborn died February 26. He suffered a stroke two years ago and never recovered.

He is survived by his wife, Lucille, and several nieces and nephews. Funeral services were held March 1 with burial in Woodlawn Cemetery, Detroit. Attending from here were Mrs. Thomas Nelkie and sister, Mrs. James Martin, and Mr. and Mrs. Terry Bronson of Oscoda.

Mrs. Inez Collins Died at Saginaw; Funeral Thursday

Funeral services for Mrs. Inez Collins of Whittemore will be conducted Thursday, March 9, 2:00 p. m., at Whittemore Methodist Church. Burial will be in Saints Cemetery, Whittemore. Forshee Funeral Home, Twinning, is in charge of arrangements. Mrs. Collins died March 6 at St. Mary's Hospital, Saginaw.

She was born April 11, 1886, in Ionia County. Her husband, Joseph, died in 1964. Surviving are a daughter, Mrs. Marguerite O'Farrell of Saginaw; six grandchildren; 14 great grandchildren; one sister, and one brother.

Relatives Notified of Infant's Death

Mr. and Mrs. William Wolzschki of Tawas City have been notified of the death of their 17-month-old grandson, Cary Christopher Cronk, Monday evening, March 6, following a short illness. The body will be flown here from Eglin Air Force Base, Florida. Mass of the Angels will be held Friday morning at Immaculate Heart of Mary Catholic Church, Tawas City. Arrangements are being handled by Jacques Funeral Home.

Among survivors are his parents, T-Sgt. and Mrs. William Cronk of Eglin, formerly of Tawas City. Mrs. Cronk is the former Dorothy Wolzschki.

East Tawas Council received a commendation letter this week for its excellent snow removal program during several storms this winter. The letter was written by a resident vacationing in Florida—far away from the snow. The correspondent said she would be returning as soon as the snow disappears, leaving councilmen wondering about the whole thing.

Why The Christian Science Monitor recommends you read your local newspaper

Your local newspaper is a wide-range newspaper with many features. Its emphasis is on local news. It also reports the major national and international news.

THE MONITOR COMPLEMENTS YOUR LOCAL PAPER We specialize in analyzing and interpreting the important national and international news. Our intention is to bring the news into sharper focus. The Monitor has a world-wide staff of correspondents—some of them rank among the world's finest. And the Monitor's incisive, provocative editorials are followed just as closely by the men on Capitol Hill as they are by the intelligent, concerned adult on Main Street.

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VICTOR MATURE and Britt Ekland star in "After the Fox," coming to the Family Theatre, March 8 through 11. Directed by Peter Sellers of "Pussycat" fame, this picture is in Panavision with color by DeLuxe.

Bowling...

TAWAS CITY MAJOR

Table with columns W, L and bowling scores for Tawas City Major. Includes teams like Barnes Hotel, Michigan Bell Tel., Modern Woodmen, etc.

Table with columns W, L and bowling scores for Braves and Squaws. Includes teams like Apache, Mohican, Chippewa, etc.

EAST TAWAS FRIDAY LADIES

Table with columns W, L and bowling scores for East Tawas Friday Ladies. Includes teams like Graham Oil, Bayside Beauty Salon, etc.

MONDAY JUNIOR TRIOS

Table with columns W, L and bowling scores for Monday Junior Trios. Includes teams like Myles Insurance, Team No. 7, etc.

TAWAS CITY FRIDAY LADIES

Table with columns W, L and bowling scores for Tawas City Friday Ladies. Includes teams like Holland Hotel, Barkman Lumber Co., etc.

SATURDAY MORNING JUNIOR

Table with columns W, L and bowling scores for Saturday Morning Junior. Includes teams like Peoples State Bank, Lowery Northern, etc.

Individual High Series

Table listing individual high scores for Saturday Morning Junior. Includes names like Ray Higgins, John Shaver, etc.

Team High Series

Table listing team high scores for Saturday Morning Junior. Includes teams like Peoples State Bank, Lowery Northern, etc.

Individual High Series

Table listing individual high scores for Saturday Morning Junior. Includes names like Ray Higgins, John Shaver, etc.

Team High Series

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Team High Series

Table listing team high scores for Saturday Morning Junior. Includes teams like Peoples State Bank, Lowery Northern, etc.

Table listing bowling scores for Saturday Afternoon Junior. Includes teams like Tawas Furniture Center, Midway Drive-In, etc.

TAWAS CITY MINOR

Table listing bowling scores for Tawas City Minor. Includes teams like Tawas Furniture Center, Midway Drive-In, etc.

Table listing bowling scores for Saturday Afternoon Junior. Includes teams like Tawas Furniture Center, Midway Drive-In, etc.

TAWAS CITY MINOR

Table listing bowling scores for Tawas City Minor. Includes teams like Tawas Furniture Center, Midway Drive-In, etc.

Table listing bowling scores for Saturday Afternoon Junior. Includes teams like Tawas Furniture Center, Midway Drive-In, etc.

TAWAS CITY MINOR

Table listing bowling scores for Tawas City Minor. Includes teams like Tawas Furniture Center, Midway Drive-In, etc.

Advertisement for Listerine Antiseptic, White Rain Shampoo, and Polident Tablets. Includes product images and prices.

Large advertisement for Gould's Rexall Drug Stores. Features 'The March To Savings Begins and Ends at Goulds' and promotes 'ONE-A-DAY VITAMINS Plus Iron' and 'BRYLCREEM' hair cream.

Advertisement for Dippity-Do Hair Setting Gel. Includes product image and price.

Advertisement for Somnifex and Sal Hepatica. Includes product images and prices.

Advertisement for Brite Set Hair Spray. Includes product image and price.

Advertisement for Chergol D and Redi-Spray Deodorant. Includes product images and prices.

Advertisement for 59c Deck Bicycle and Playing Cards. Includes product images and prices.

Advertisement for 16 Transistor Radio Special. Includes product image and price.

Advertisement for Pj Atex Nurser Bottle. Includes product image and price.

Advertisement for Vicks Vapo-Rub. Includes product image and price.

Advertisement for FREE FOR EASTER - Gould's BUNNY GIVEAWAY! Includes promotional text.

FAMILY THEATRE EAST TAWAS

Wednesday thru Saturday March 8-9-10-11

Theater advertisement for 'After the Fox' starring Peter Sellers and Victor Mature. Includes showtimes and prices.

BARGAIN MATINEE SATURDAY AT 2:00 P. M.

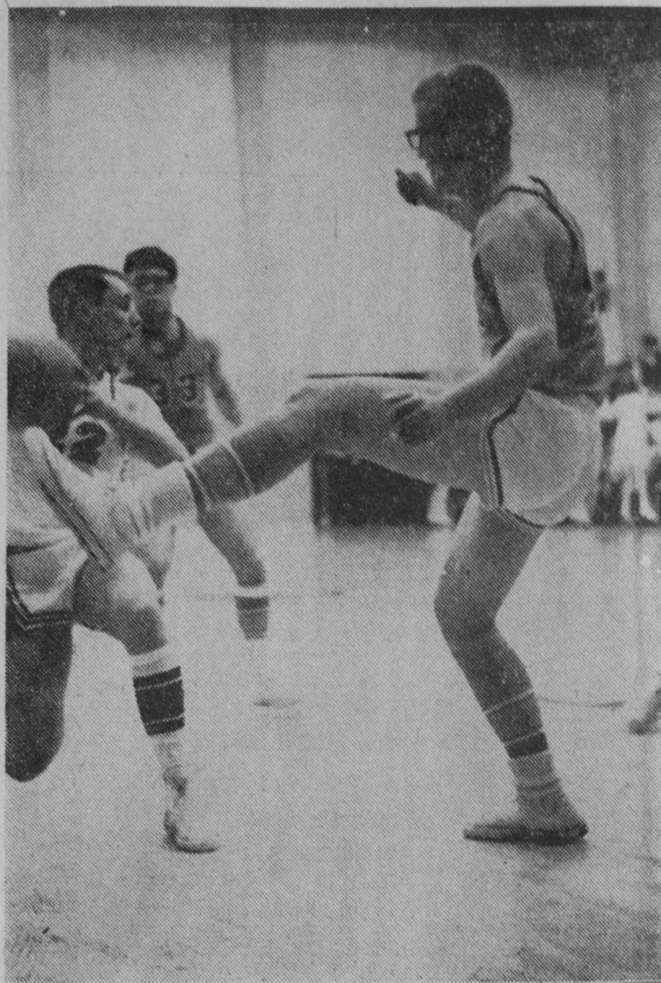
Sunday-Monday-Tuesday March 12-13-14

Theater advertisement for 'Thunderball' starring Sean Connery. Includes showtimes and prices.

Try Our Early Bird Show Every Sunday— IN EARLY — OUT EARLY CONTINUOUS SUNDAY FROM 4:30 P. M.

Advertisement for Kraft Macaroni and Cheese Dinners. Includes product image and promotional text.

Theater advertisement for 'Lake Theatre - Oscoda' featuring 'After the Fox' and 'The American Dream'.



GUARD Wayne Fairfield seems to be blocked by the foot of Dennis Saari in action against West Branch.—Herald Photo.

## Good Defensive Game, but—

# Braves Bow to Panthers in District Final

Tawas Area Braves, coming up with an impressive defense to hold Standish-Sterling's Panthers for three quarters Saturday night, finally bowed to the NBC champions, 58-46, in the district class B final at Standish.

The Panthers are to continue basketball action in the regional tournament at Central Michigan University, Mt. Pleasant.

All other Iosco schools were eliminated in the first round of tournament action Tuesday night. Oscoda lost to Standish-Sterling, 95-68; Au Gres-Sims bombed Hale, 75-38, in the class D tournament at Au Gres; Whittemore-Prescott Area lost to Alcona, 88-81, in class C action at Alpena.

FOR TAWAS, it was that same frustrating second quarter which led to the Braves' downfall, just as has been the case in other games this season. The Braves, unable to get moving in the early stages of the first quarter, suddenly came to life and were leading, 14-10, at the quarter buzzer.

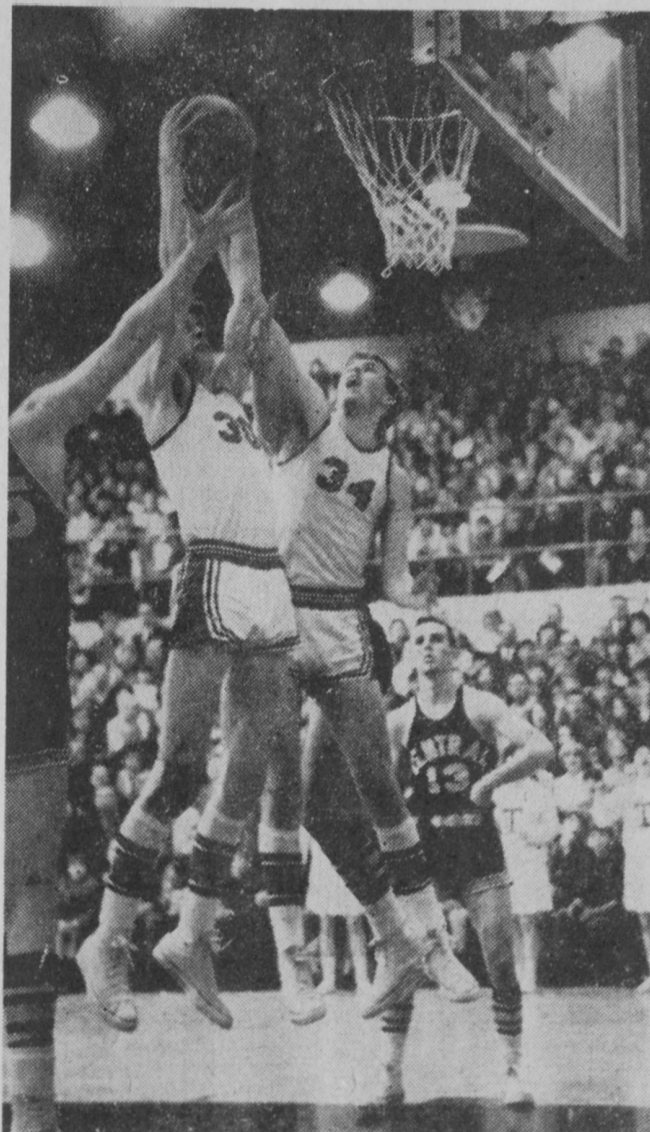
The lead did not last as Standish-Sterling's five came back with a vengeance and held a 28-24 margin at intermission. Tawas was still within striking position, but the Panthers never gave up the lead.

Scoring in both the third and fourth quarters was identical, the Panthers meshing 15 and Tawas countering with 11. The winners played control ball during the last two minutes of the game and won moving away.

BOTH TEAMS turned in impressive defensive games. The Braves held their own against a taller Standish-Sterling squad, but one of the Panthers' smallest players, Bill Forsyth, again proved to be the biggest thorn in the side of the McIntoshmen. A set shot artist from his guard position, Forsyth was quick to take advantage of nearly every Tawas mistake. He made a key steal on one Tawas pass in the third quarter and drove in for a bucket, then picked

off passes on at least three other occasions and converted two-pointers to give S-S the command.

Tawas moved the ball well but was unable to find a man in the open enough times against an airtight Panther wall. As a result, Tawas normally could get off only one shot from its pattern. The Braves missed a number of key scoring opportunities in the first half which could have meant the difference.



PAUL BEYER (30) pulls in a rebound against the Panthers. The other Tawas player is Ron Doak (34).—Herald Photo.

Sivier of Standish-Sterling was the game's top scorer with 20 points. He was followed by Forsyth with 17. Although not starting the game, Paul Beyer topped Tawas' scorers with 17 points and played a strong game on the backboards. Dale Koepke was next in line with 11 points. Guard Wayne Fairfield, the only senior in Tawas' front six, played his last game for the red and white. Tawas' top scorer all season, Fairfield was closely guarded and meshed only five points against the Panthers.

WHILE STANDISH-STERLING had little trouble in defeating Tawas in two previous meetings this season, the champions had to go into two overtimes Thursday night to defeat neighboring Pinconning. This game followed one of the Panthers' most impressive showings of the season Tuesday night against Oscoda.

Tawas reached the finals by eliminating West Branch on Wednesday night. The Braves took a 20-13 lead after the first eight minutes, but staggered in under fire to a narrow 70-67 win. West Branch closed a nine-point halftime gap to four at the end of three periods. Gary Haglund was top man for Tawas with 20 points.

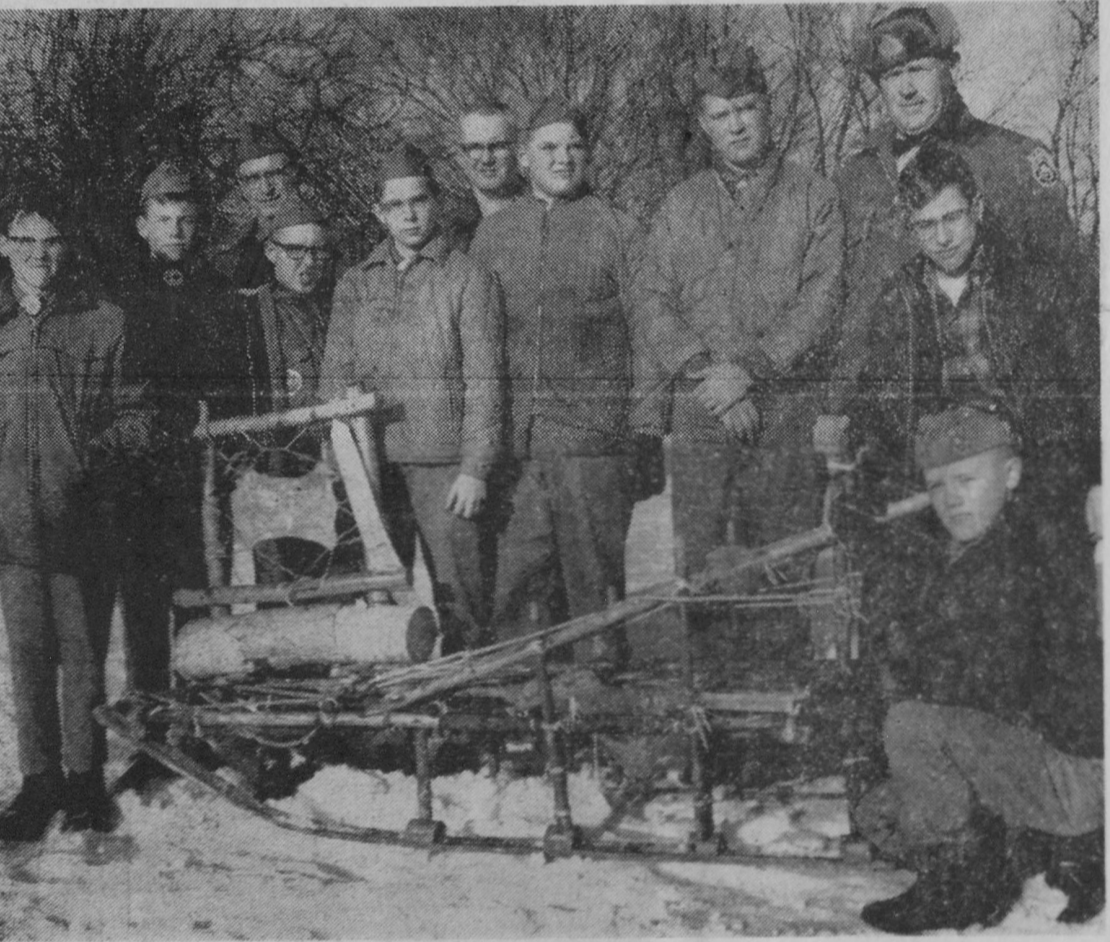
TAWAS AREA			TAWAS AREA			WEST BRANCH		
FG	FT	TP	FG	FT	TP	FG	FT	TP
2	0	4	Doak	4	4	3	5	11
4	1	9	Haglund	5	0	2	0	4
2	1	5	Koepke	3	4	7	0	14
3	5	11	Fairfield	6	1	4	5	13
7	3	17	Krish	0	0	0	2	2
0	0	0	Beyer	0	1	2	2	6
0	0	0	Lickfelt	0	0	1	0	2
0	0	0	Krish	0	0	0	0	0
0	0	0	Thunberg	0	0	0	0	0
0	0	0	Powers	0	0	0	0	0
0	0	0	Lambrecht	0	0	0	0	0
						26	6	58

In Michigan Vacationland

# THE TAWAS HERALD

Iosco County-Gypsum Producing Center of the Nation

SECTION TWO WEDNESDAY, MARCH 8, 1967 PAGE ONE



WINNING the Klondike Trophy February 25 at the derby held by Northland and Iosco Districts of the Paul Bunyan Council was the Eagle Patrol of Troop 111, East Tawas. Pictured from left are Paul French, Bruce Harris, Scoutmaster Stan Rodgers, Scott Rodgers, David Schultz, Commit-

## Hold Joint Hearing on Lower Courts Legislation Sat.

A joint senate-house public hearing on legislation to reorganize the state's lower courts in conformance with provisions of the new state constitution will be held at 10:00 a. m. Saturday, March 11, at the Doherty Hotel in Clare.

Sen. Robert Richardson, Saginaw, and Rep. Donald E. Holbrook Jr., Clare, chairmen of the senate and house judiciary committees, respectively, said the meeting has been scheduled primarily to hear representatives of the justices of the peace, probate judges, circuit judges and bar as-

sociations from the northern part of Lower Michigan. Other interested persons also are invited to appear.

Under the new state constitution, offices of justice of peace and circuit court commissioners will be abolished January 1, 1969, and action must be taken by the legislature this year to implement the change.

Bills to be discussed at the Clare meeting include senate bills No. 68, 44 and 78, house bills No. 2171 and 2312 and other related bills.

## Standish to Hold 'Community Day'

A community day is to be held May 20 at Standish. A business street is to be blocked off, allowing individuals, church or lodge groups to hold outdoor sales of baked goods, food, handiwork, an art sale or bazaar. One group plans to erect a booth to illustrate its activity and build a membership drive around the display.

## Sherman News

Mrs. Glendora Wynn visited Mrs. Roger Wood one day last week.

The Ronald Schroeder family of Pontiac spent the week-end at the Floyd Brown home.

Harvey Smith attended the Johnson Auto Supply meeting in Tawas Wednesday evening.

Gary Kerwin of Tawas called on the Floyd Browns Wednesday.

The Frank Smiths called on the Theodore Anschuetzes Friday afternoon.

The euchre tournament was held at the Victor St. James home in Whittemore Friday evening.

Mrs. Lawrence Jordan spent Thursday with Mrs. Graham Freeland in Tawas. Mrs. Freeland was in an auto accident and has a fractured knee. Friends wish her a speedy recovery.

The Cecil Warner family of Tawas called at the Walter Smith home last Sunday.

Several ladies from here attended the St. James Altar Society meeting in Whittemore Tuesday evening.

Mrs. Edward Gerard was a Whittemore caller Saturday.

Several relatives and friends gathered at the Edward Magalski home and helped Mary Lou celebrate her fifth birthday.

Mr. and Mrs. George Smith spent several days in Midland at

## Gives Support For Traffic Safety Bills

Rep. George A. Prescott, Tawas City, pledged his full support to Gov. Romney's requests this week for traffic safety legislation.

"I am especially pleased with his strong proposals for improving law enforcement as part of his program. Basically, the governor asks for legislation to provide more effective control of the drinking driver and to improve court and police procedures. An implied consent law is of prime importance to an effective control of the ever-expanding hazard of the drinking driver on Michigan roads. Implied consent legislation would be a major deterrent to the danger of intoxicated drivers.

"Another essential area covered in the traffic safety proposals is the expansion and acceleration of the police information network. Rapid communication among Michigan's police agencies would greatly improve access to information on driver and vehicle records, which is so essential to effective police work."

## 10th Dist. Liaison Man Here Mar. 16

On Thursday, March 16, Congressman Cederberg's liaison man for the 10th congressional district will be at the Iosco County Building, Tawas City, between the hours of 2:00 p. m. and 4:00 p. m. to confer with residents of the area who have comments on federal legislation or facts on their own problems with federal agencies which they wish passed on to the congressman for consideration.

# BONANZA SALE

AT

## McKAY'S

CHEVROLET CADILLAC

EXAMPLE

**NEW 1967 CHEVY - 6 CYLINDER 2 DOOR - STANDARD SHIFT**

EQUIPMENT: Padded dash, padded visors, seat belts, rear view mirror, inside non-glare mirror, back up lamps, 2-speed electric wipers, windshield washers, 4-way safety flashers and full wheel discs.

**\$65.00 DOWN \$65.32 PER MO.**

All Taxes and Transfers Included.

\* With approved credit.

SALESMEN—  
JIM HEARL  
GENE KLENOW  
SAM KUMRITS

TAWAS CITY 362-3404

OSCODA 739-5667

## Overcome by Truck Fumes

Four persons were temporarily hospitalized at West Branch last week when overcome by fumes from a concrete mixer truck operating inside the plant of West Branch Concrete Products.

Tawas Herald  
Classified Advertising  
Packs a Wallop  
At a Low Cost  
Call 362-3487  
for an Ad-Taker



## A woman gets a new Gas range and you start eating like never before.

A new Gas range is inspirational. Makes a woman want to cook things extra special, for no special reason at all. Maybe it's because a new Gas range makes good cooking so very easy. And so much more fun. No other range gives such a wide variety of heat settings. No other range has the automatic burner with the brain. Even the oven has a mind of its own. And you can broil a steak with the broiler door closed. The flame consumes the smoke. All are unique advantages found only in the new Gas ranges. See them at dealer or Gas company showrooms. Wide selection of styles. Many special values right now. Nothing down. Easy terms. Is it any wonder smart women cook with Gas?

GAS MAKES THE BIG DIFFERENCE... COSTS LESS, TOO

MICHIGAN CONSOLIDATED GAS COMPANY





# Isosco Supervisor's Proceedings

(Continued from page 2, this section.)

Edw. Nelkie, travel exp.-co. treas.	7.60	7.60
Edw. Nelkie, conv. mid winter-co. treas.	85.70	85.70
Isosco Co. Treas., replen. cash-co. treas.	7.25	7.25
Isosco Co. Clerk, replen. cash-co. clerk	10.79	10.79
A. H. Buch, Reg. Deeds, replen. cash-reg. deeds	24.06	24.06
A. H. Buch, travel conv.-reg. deeds	78.61	78.61
United County Officers, dues-reg. deeds	10.00	10.00
Douglas Bros., supplies-co. clerk	81.45	81.45
Addressograph Corp., equipment bal.	111.48	111.48
Henry Oates, equalization conv.	65.22	65.22
Recreation Research Associates, plans for AuSable River Park	500.00	500.00
Chas. E. Smith, Dist. Health, O. O. Park, State Assn.	130.20	130.20
Ed Gerard, library meeting	30.00	30.00
Lloyd S. Little, Dist. 4, State Assoc., Dist. 2 Health	109.70	109.70
Percy Jocks, O. O. Park, coop. ext.	70.00	70.00
Walter Kasischke, conservation committee meeting	10.00	10.00
R. E. McElheron, O. O. Park, coop. ext., state conv.	120.00	120.00
Richter Lixey, coop. ext., O. O. Park	100.00	100.00
A. F. Belson, state assn. of sup., coop. ext.	80.00	80.00

Signed: Stephan, Gerard, Webb, Schreck.  
**BILLS PAID BUT NOT PRESENTED:**  
 Consumers Power Co., elec. service 234.89  
 Mich. Bell Tel. Co., tel. service 308.85  
 Mich. Con. Gas. Co., service-CH&G, sheriff 563.77  
 Consumers Power Co., elec. service-airport 60.06  
 Mich. Bell Tel. Co., service-CH&G 346.32  
 Tawas City Water & Sewer, service 248.64  
 Mich. Bell Tel. Co., airport 26.60  
 Consumers Power Co., service-CH&G, sheriff 229.98 229.98  
 Signed: Stephan, Webb, Gerard, Schreck.

Upon motion by Stephan supported by Gerard, the report was accepted upon the following roll call. Ayes: Abbott, Belson, Blust, Campbell, Everett, Gerard, Jocks, Little, Lixey, McElheron, Kasischke, Weible, Mielock, Schreck, Smith, Stephan, Webb. Nays: None.

The clerk was instructed to transmit a letter to Senator Richardson to request six (6) copies of public act 261.

Mr. Nelkie, county treasurer, addressed the board concerning delinquent taxes and requested approval from the board to hire extra help to assist in preparing delinquent tax statements. He also requested permission to shop around for best interest rates for investment of surplus funds. He further recommended that the finance committee meet with the treasurer periodically to go over finances and taxes.

The chairman referred the treasurer's request for extra temporary help to the finance committee.

Mr. Smith of the finance committee moved that Mr. Nelkie be authorized to shop around for the highest return on investment of surplus funds. Motion was supported by Weible and carried unanimously.

Mr. Buch, register of deeds, reported on his attendance of the mid-winter conference of county officers held in Lansing in January.

A resolution from the judiciary committee concerning a uniform schedule of court fees was read by Mr. Lixey, whereupon it was observed by Mr. Smith that a similar resolution had been passed at the January 1967 meeting. It was ordered placed on file with the clerk.

Mr. Blust read the following report of claims and accounts No. 2: Honorable Board of Supervisors Gentlemen:

Claimant	Character of Claim	Amount Claimed	Amount Allowed
J. Harry Rapson, justice fees-jct. acct.		\$178.90	\$178.90
Roy Trafford, justice fees-jct. acct.		22.20	22.20
Carl Eckman, justice fees-jct. acct.		42.00	42.00
H. Willhite, justice fees-jct. acct.		165.45	165.45
John Bolen, justice fees-jct. acct.		59.20	59.20
Mrs. I. O'Farrell, prisoners' meals-sheriff's acct.		536.25	536.25
Consumers Power Co., constr. line dog pound-sheriff's acct.		100.00	100.00
Alpena Candy & Cigar Co., supplies-sheriff's acct.		29.95	29.95
Norman Payea, M. D., emergency service-sheriff's acct.		10.00	10.00
Isosco Co. News, supplies-sheriff's acct.		24.45	24.45
R. G. Schreck Lumber Co., supplies-sheriff's acct.		35.45	35.45
Inglis Ford Sales Inc., repair-sheriff's acct.		33.62	33.62
Gerber Mfg. Co., emblems-sheriff's acct.		42.36	42.36
Keiser's Drug Store, supplies-sheriff's acct.		22.81	22.81
Jacques & Kelly, M. D., service-sheriff's acct.		10.00	10.00
Jerry Kruse, travel exp.-sheriff's acct.		43.75	43.75
Barbier Motor Sales, services-sheriff's acct.		112.62	112.62
Amer. Lincoln Prod. Inc., switch-sheriff's acct.		4.00	4.00
Buryl Hughes, services-sheriff's acct.		8.00	8.00
Clarence Lossing, cabinet-sheriff's acct.		37.50	37.50
Motorola, Jan. and Feb. maint.-sheriff's acct.		49.00	49.00
Tawas Herald, office supplies-sheriff's acct.		61.02	61.02
Lupton Garage, parts-sheriff's acct.		33.45	33.45
I. O'Farrell, travel exp.-sheriff's acct.		24.17	24.17
I. O'Farrell, sheriff, petty cash-sheriff's acct.		20.95	20.95
Chas. Burke, travel exp.-sheriff's acct.		27.51	27.51
Lowery Northern, belt-sheriff's acct.		2.91	2.91
Andy Dolak, deputy service-sheriff's acct.		66.50	66.50

Signed: Blust, Moss, Belson, Lixey.

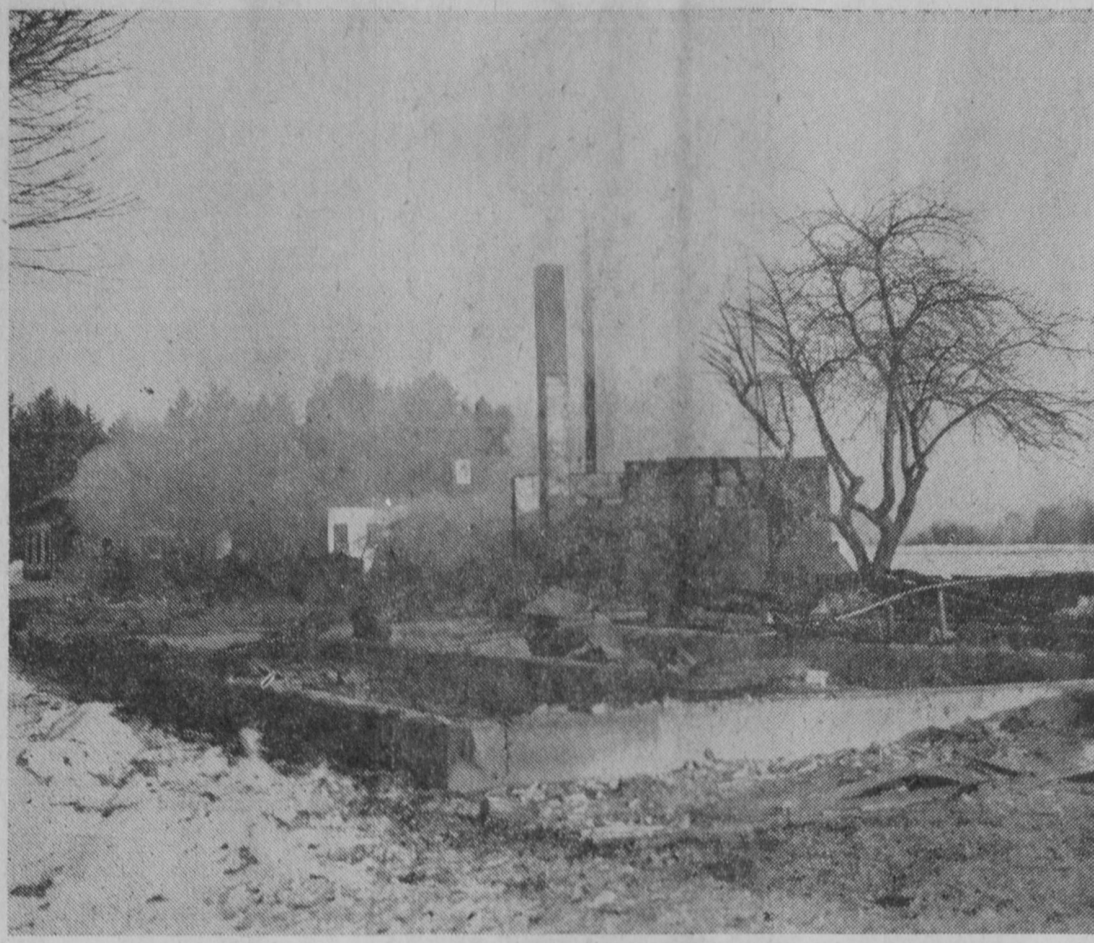
Upon motion by Blust supported by Belson, the report was accepted upon the following roll call. Ayes: Abbott, Belson, Blust, Campbell, Everett, Gerard, Hosbach, Jocks, Little, Lixey, McElheron, Moss, Kasischke, Weible, Mielock, Schreck, Smith, Stephan, Webb. Nays: None.

Mr. Abbott presented a resolution to appoint members of the county road commission for a three (3) year term instead of the current six (6) year term and moved its adoption. The motion was supported by Belson after which discussion followed. The chairman, with the approval of the members, referred the resolution to the road and bridges committee for study, to be brought up at the next meeting.

Mr. Kasischke read the following report of the roads and bridges committee: Honorable Board of Supervisors Gentlemen:

Your committee on roads and bridges, to which was referred the December 9, 1966, communication from the Isosco County Road Commission pertaining to discontinuance of township billings for snow removal costs, begs leave to report as follows:

1. The road commission, in lieu of billing townships for snow removal charges, proposes an increased township participation percentage beyond the past 50 percent on local construction costs.
2. In a way of illustration, there is presently pending a 25 percent road commission-75 percent township proposal, purportedly based on past snow removal costs. Under normal circumstances, the requirement of such a major sharing of expense on the part of a township would make it unable to proceed with many desired improvements.
3. It is felt that percentages presented by the road commission would be more or less arbitrary, rather than realistic, and would have a tendency to favor the commission.
4. Townships have not in the past been unreasonable in their local construction requests. The need for an improvement remains



A LANDMARK on M-55 at the Plank Road intersection disappeared in smoke and flames early last Wednesday morning. Only the foundation (above) remained after a fire struck the Buckhorn Inn, owned by Robert Kendall of Tawas City. Fire Chief James Lansky said that the owner closed the bar at 12:30 a. m. Wednesday and a passing motorist spotted flames shooting out of the roof about one-half hour later. Cause of the blaze was not determined. The original part of the log and frame building was constructed about 35 years ago. Ernest Cecil operated a gasoline service station at that location and it was destroyed by fire in December 1931.

A new station was constructed and then expanded into a bar and dance hall at the close of the "dry days." Cecil operated the business and named it Tawasville. The building had been used as a roller skating rink and the property once included a baseball diamond. It was also the site of a state trap shooting event one year. The Buckhorn had been operated for 22 years by Mrs. Helen (Zubek) Kepler until the business was sold last August. This was the second area bar to have been demolished by fire in the past year. The Bear Track Inn on US-23 was hit last summer.—Tawas Herald Photo.

Campbell, Everett, Hosbach, Jocks, Little, Lixey, McElheron, Moss, Kasischke, Weible, Schreck, Smith, Stephan. Nays: None.

Mr. Campbell read the following resolution of the finance committee: Honorable Board of Supervisors Gentlemen:

We, the finance committee recommend that the attached bills in the amount of \$668.38 for the law library be approved and paid.

Signed: Campbell, Weible, Smith, Everett, Kasischke

Upon motion by Campbell supported by Hosbach, the resolution was accepted upon the following roll call. Ayes: Blust, Campbell, Everett, Hosbach, Jocks, Little, Lixey, McElheron, Moss, Kasischke, Weible, Mielock, Schreck, Smith, Stephan, Webb. Nays: None.

Mr. Schreck read the following resolution of the building and grounds committee: Honorable Board of Supervisors Gentlemen:

The building and grounds committee recommends that maintenance agreements with Richter Typewriter Company for one electric Royal typewriter for prosecutor's office and one of same for probation office be approved. Contract is in the amount of \$38.50 each machine per year and terms are attached herewith.

Further, this committee recommends that the following quotations of John B. Daoust be accepted. Quotation covers annual cleaning and repairing the following machines: Manual typewriter, \$25.00; electric adding machine, \$27.50; manual adding machine, \$18.50.

Departments with these machines will request service through clerk's office. Clerk will coordinate requests so county obtains best possible service at lowest cost.

Signed: Schreck, Stephan, Everett

Upon motion by Schreck supported by Stephan, the resolution was accepted upon the following roll call. Ayes: Belson, Campbell, Everett, Gerard, Hosbach, Jocks, Little, Lixey, McElheron, Moss, Kasischke, Weible, Schreck, Smith, Stephan, Webb. Nays: None.

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

THE TAWAS HERALD Wednesday, March 8, 1967-3

Abbott	1.60	20.00	21.60
Belson	4.60	20.00	24.60
Blust	3.60	20.00	23.60
Campbell	4.00	20.00	24.00
Everett		20.00	20.00
Gerard	3.40	20.00	23.40
Hosbach		20.00	20.00
Jocks	3.20	20.00	23.20
Kasischke	4.00	20.00	24.00
Little	2.60	25.00	27.60
Lixey	1.20	20.00	21.20
McElheron	4.00	20.00	24.00
Mielock	3.80	20.00	23.80
Moss	4.00	20.00	24.00
Schreck	4.00	20.00	24.00
Smith	3.20	20.00	23.20
Stephan		20.00	20.00
Webb	5.20	20.00	25.20
Weible	.80	20.00	20.80

Signed: Belson, McElheron, Webb

Mr. Blust moved that the minutes of the January meeting be approved as printed. Supported by Smith and carried unanimously.

Prosecuting Attorney J. Richard Ernst submitted a request to the board of supervisors for their approval to protect the interests of Isosco County relative to hospital and medical expenses incurred in Tawas St. Joseph Hospital by Lieselotte Morehouse, while in detention at Isosco County Jail, as a result of injuries sustained

while working at Rolled Products Division, Thompson Corporation, Oscoda, Michigan.

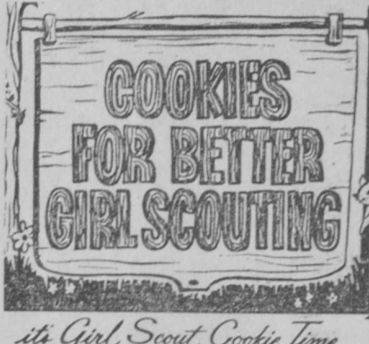
It was moved by Mielock, supported by Weible that approval be given. Carried unanimously.

The clerk was instructed by the board to contact the Isosco County Road Commission and request their attendance at the March 15 meeting of the board of supervisors.

Upon motion supported and prevailing, the board was adjourned until March 15, 1967.

Lloyd Little, chairman  
D. Keith Papas, clerk 10-1b

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To comfort you in your bereavement. We strive to lighten the burden for the bereaved in every way possible... through beautiful surroundings that bring tranquility.

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**SHEPHERD FURNITURE CASTERS**

ALL SIZES  
**\$2.95 to \$8.95**  
(PER SET)

★ **MERSCHEL HARDWARE**  
133 Newman St. East Tawas



An old and trusted name announces A NEW SERVICE

Auto-Owners marks its 50th anniversary this year — fifty dynamic years of progress. In addition to automobile insurance, other types of protection have been added through the years. Fire, Casualty, Marine and Bonds. And now, another giant stride forward. Auto-Owners LIFE!

You can now have the advantages of one insurance agent for all your insurance needs. Join Auto-Owners complete circle of protection.

**MYLES INSURANCE AGENCY**  
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**SUPPORT Your Neighborhood GIRL SCOUT TROOPS BE A LEADER!**

Help girls grow in your community.

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**We Salute... Area Girl Scouts DURING... GIRL SCOUT WEEK March 12-18**

Scouting for girls is an important participant activity during girlhood... helps make her more self-reliant. Scouting challenges her to be more than she thought she could be and develops future citizens and leaders.

Our 40th Year of Service - 1927 - 1967

**PEOPLES STATE BANK**

EAST TAWAS • TAWAS CITY

LOOKING BACKWARD—

### Retired Law Prof. 'Selling' Amendment

**15 Years Ago—**  
March 14, 1952—John R. Rood of Tawas City, retired University of Michigan law professor, returned from a tour of 10 state capitals and Washington, D. C., during promotion of a proposed amendment to the United States Constitution seeking repeal of the 17th amendment. "By this means," said Mr. Rood, "state governments would again have power to stop unconstitutional grasping of power by the national government."

T. S. (Ted) Dimmick of East Tawas was elected president of the Tawas Chamber of Commerce at a meeting of the board of directors Wednesday night. Other officers elected were James Dillon, first vice president; A. Don Anderson, second vice president; Edward Nelkie, third vice president; Charles Schreck, secretary; Hugo J. Keiser, treasurer; Cecil W. Cabbie, chairman of the board of directors.

Harbor improvements now under way and the formation of plans and improvements in the Alpena to Saginaw Bay District of Lake Huron will be a part of the business at a meeting of the Michigan Waterways Commission.

Richard Heineman, son of Mr. and Mrs. Morse R. Heineman Jr. of Tawas City, is taking the part of a pirate in Cranbrook School's forthcoming operetta, "The Pirate of Penzance."

Tawas City Elks defeated Hale, 62-43, to win district class D bas-

ketball honors Saturday night. The Elks defeated Fairview, 62-54, in the opening game of the regional tournament at Alma. All five of Tawas City's starters, Gary Humphrey, Art Anschuetz, Bill Brown, Tom Morley and Bob Scarlett, were hot during the district tournament, totaling 177 points in three games.

**25 Years Ago—**  
March 13, 1942—Carl Babcock was nominated for mayor at the Republican convention in Tawas City. Other nominations on the ticket were W. C. Davidson, clerk; Mrs. Margaret Lansky, treasurer; Michael Coyle, justice of the peace. Supervisors and aldermen named were Karl Kobs, supervisor, and Fred Landon, alderman, First Ward; Fred Brabant, supervisor, and John D. LeClair, alderman, Second Ward; William Hatton, supervisor, and Harry Rollin, alderman, Third Ward.

East Tawas Indians, last year's state semifinal team, defeated St. Ann of Alpena in the class D basketball tournament at Tawas City, 34-31. Oscoda gained a 24-18 victory over the West Branch Orioles at West Branch to win the class C toga.

At the Republican caucuses and convention held Monday night at East Tawas, Henry Klenow was nominated as candidate for mayor. Other nominations were Dorothy North Fraser, clerk; Mrs. Georgena Bergeron, treasurer; John Bolen, justice; William Look, First Ward alderman; O. W. Rowley, Second Ward alderman; Charles Nash, Third Ward alderman. This is the second ticket place on East Tawas' ballot for the spring election.

The most severe blizzard of the winter struck the area Sunday night. Apparently the hardest hit was Hale, where mail service was halted and school closed for two days owing to impassable roads.



**REPRESENTING Whittemore-Prescott Area High School in the state schoolboy wrestling finals at Lansing Eastern High School Saturday were, from left, Ed Moorhouse, Dennis Erickson and Todd Gillings. The boys are shown during a practice workout last Wednesday. All sophomores, this is the school's second year in wrestling competition and the boys are this area's only representatives in the finals. They earned the right to compete at Lansing by being**

among the four top places in their respective weight classes at the Freeland regional. Moorhouse is in the 95-pound class, Erickson is in the 112-pound class and Gillings was seeded second in the 120-pound class. There are 18 members of the school's wrestling team and matches have been held during the regular season against Freeland, Alpena, Oscoda, Bay City John Glenn and Flint Bentley.—Tawas Herald Photo.

Philip Johnson, the mail carrier, was stuck in the snow on Long Lake Road and had to have two tractors to haul his truck out. Jack Johnson has his snowmobile on the job delivering mail on his

route.  
Boys of Tawas City High School shop classes are making wooden scale models of airplanes used by friendly and enemy forces for the United States Army. The models are to be used in training troops in aircraft identification.

**35 Years Ago—**  
March 11, 1932—State Sen. Ben Carpenter said this week that he was opposed to any diversion of gas and weight taxes for any purpose other than public road building.

Winners in the public speaking contest held last week at Tawas City High School were Evelyn Frank, first place, and Lulu Robinson, second place.

Iosco County Normal students are to present their annual play, "The Red Headed Stepchild," at the East Tawas Community Building. Tickets are on sale at McDonald's Pharmacy.

East Tawas lost to Standish in the class C district basketball finals, 22-16. Payea and J. Martin had four points each for the winners. Schanback topped the losers with 10. McCoy was leading scorer with six points in Oscoda's 21-18 victory over Sterling for class D honors.

No crime in recent history so aroused the entire American public as the recent kidnaping of the



**TODAY'S TEEN** is Phil Pickett, 17-year-old senior at Whittemore-Prescott Area High School. His subjects this year include business English, United States Government, farm shop, home and family living. He plans to enlist in the air force after graduation and, after military service, hopes to join the state police. His parents are Mr. and Mrs. Lorraine Pickett.—Tawas Herald Photo.

young son of Col. and Mrs. Charles A. Lindbergh.

The residence and farm buildings of Henry Durant, Hemlock Road, were completely destroyed by fire early Monday morning. Twenty-one head of cattle, two hogs and the contents of the buildings were lost.

## Whittemore News

### Lodge Honors Veteran Members

Whittemore Lodge No. 471, F&AM, held a special meeting Saturday night, February 25, to honor four long-time members.

A gold pin was presented to Seth C. Thompson in recognition of his 50 years of membership in the order. The presentation was made by Byron Brooks, past master of Tawas City Lodge No. 302, F&AM.

Gold pins and life membership certificates were presented to Laurel D. Lawe, Arthur Musk and Arthur C. Warren in recognition of their 40 years of membership. George Spalding, district deputy instructor of district 30-A, made the presentation.

The Master Mason degree was conferred upon two candidates. A large number attended from Hale, Prescott, Rose City, Tawas City, Flint, Lapeer, Royal Oak, Troy and Midland.

Refreshments were served following the first section of the Master Mason degree.

### Former Resident Died February 24

Former Whittemore resident, John A. Hickingbottom, 87, of Flint, died Friday, February 24, at Wheelock Memorial Hospital, Goodrich. Funeral services were held February 25 at Mt. Vernon Chapel, Brown Funeral Home.

The Rev. J. R. Breckenridge officiated. Cremation was at Flint Memorial Park Cemetery.

Mr. Hickingbottom was born in Huron County, Ontario, April 28, 1879, and had resided in Flint for many years moving from Whittemore. He was a brick and stone mason for many years.

Surviving are a son, M. J. Hickingbottom, and a daughter, Miss Thelma Hickingbottom, both of Flint; sister, Mrs. Mignon Hickingbottom of Toronto, Ontario.

Mr. and Mrs. Richard Schultz and children of Lansing were week-end guests of her parents, the Octave St. James.

Thirty-six members of the three local clubs, Burleigh Rural Club,

Whittemore Young Women's League and Whittemore Women's Club, met at the Whittemore Methodist parish house Wednesday evening. Mrs. Robert Curtis showed color slides of their recent Alaskan trip. Refreshments were served by social committees of the three clubs.

Mr. and Mrs. Karl Bowsby spent Sunday at Houghton Lake. Enroute home, they enjoyed supper with his mother in Standish.

Sunday evening, Mrs. Remus Rigg visited Mrs. George Jackson. Mr. and Mrs. Leonard Barr enjoyed Sunday at Clare.

Mr. and Mrs. George Myles of Tawas City spent Sunday with Mr. and Mrs. Remus Rigg. The birthday anniversary of Mrs. Myles and Mr. Rigg was celebrated with a birthday dinner.

Sunday guests of Mr. and Mrs. Floyd Killey were Mr. and Mrs. Clarence Killey and daughter, Sheryl. Mr. and Mrs. Patrick Wenton and two children of Royal Oak; Mrs. Alma Pake; Mr. and Mrs. Goyle Killey of Tawas City.

John O'Farrell, Mrs. Elgin O'Farrell and Mrs. Harrison Snyder visited Mrs. John O'Farrell in Samaritan Hospital, Bay City, Monday.

Mrs. Celia Smith spent Sunday with the Clarence McKenzies of East Tawas.

Guests of Mr. and Mrs. Melvin Bowen over the week-end were their son, Robert Bowen, and grandchildren, Larry and Robin Bowen, of Detroit; Mr. and Mrs. Larry Worden and children of Hale.

Plans are being made by Mr. and Mrs. William Armstrong to open a restaurant in the Hall Recreation Building.

Mr. and Mrs. Stanley Drzewicki and Mrs. John Barrington enjoyed Sunday afternoon in Saginaw with the Joseph Drzewicki family.

James McMillan returned home from the hospital one day last week.

Friends of Mrs. Otto Fuerst are pleased to learn she is released from the hospital and is at her son's home in Turner. Friends wish her a speedy recovery.

Mrs. Joseph Collins is a patient in a Saginaw hospital. Her friends wish her a speedy recovery.

### 43 Holsteins Lost in Worst Fire in Arenac Co. History

In one of Arenac County's most disastrous farm fires on record, 43 head of registered Holstein cows burned with the Rufus Miller dairy barn last week near Standish. The farm has been one of Arenac's top dairy operations with a herd ranked among the top producers. All the milk cows and calves were lost and only 15 heifers and steers were outside the barn.

### Charter Change Vote at Twining

Voters of Twining are to decide March 13 on a charter amendment to provide a nonpartisan primary election system for the village. By adopting the system, party designations are dropped and expensive primary elections are often avoided.

Your own "Clearance Sale" in the Classifieds... People buy the darndest things! Try Herald Classifieds.



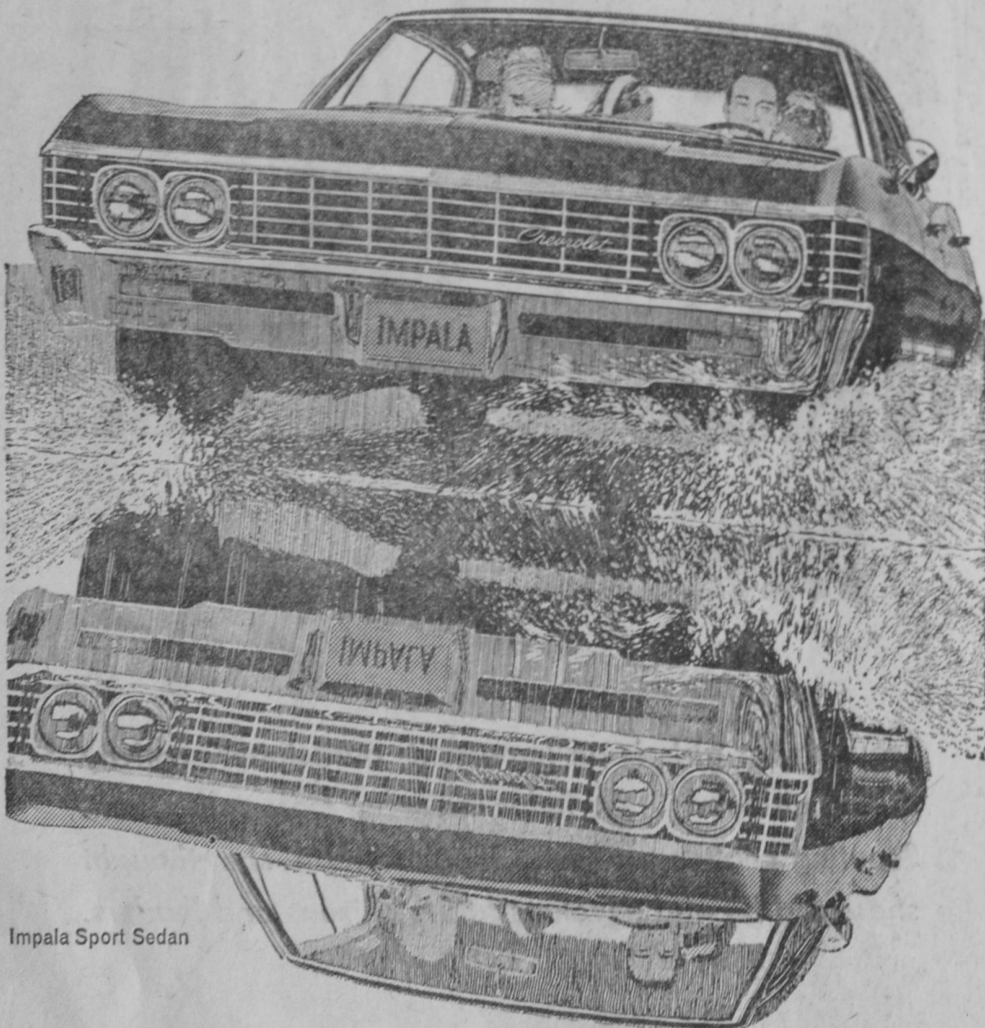
**A Gratifying Assurance**  
DIGNITY—You will appreciate the dignity and understanding that keynotes our service. It will remain a cherished memory.  
**JACQUES FUNERAL HOME**  
Tawas City Phone 362-2991  
AMBULANCE SERVICE

## You get 8 fenders on every Chevrolet

You get those four polished ones on top and an extra steel fender under each. The four you can't see shield the four you can see from road salt, water, dirt, stones—anything a tire can kick up to corrode or mar your car. It's one of the ways we make sure the new stays in a new Chevrolet.



that sure feeling



Impala Sport Sedan

### CHEVY'S BONANZA SALE

During March only at your Chevrolet Dealer's

## McKAY SALES COMPANY

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

## OUT OF SIGHT... OUT OF MIND... but always "IN" hot water!

The fast-recovery electric water heater is a silent, automatic servant you can banish to whatever location that's most convenient and promptly forget. But when baby needs a bath or daddy needs a shave, you can depend on it for plenty of hot water... Johnny on the spot. And when it comes time for dishes and laundry, you can depend on the compact fast-recovery electric water heater to provide all the hot water it takes to make your glassware glisten and your wash smell "clean as all outdoors".

The heavy demand for hot water in today's modern homes is easily met by the fast-recovery electric water heater with its high-speed units that bring water up to "hot" quickly, any time of day or night.

See your nearest electric appliance dealer or Consumers Power Company for a new, fast-recovery electric water heater.

**ELECTRIC WATER HEATERS CAN BE INSTALLED ANYWHERE!**



SEE YOUR ELECTRIC WATER HEATER DEALER



Ask your dealer about the special allowance for increasing your electric service entrance capacity

save \$25 ON INSTALLATION OF ELECTRIC WATER HEATERS

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# Forest Chats

By STUART BAILEY  
Staff Forester  
Tawas Ranger District

A few days ago, Frank Wilkusi and I were on our way out National City Road north of Guiley Pond to examine a future timber sale. We were commenting on how much paving for acorns the deer were doing under oak trees. We noticed a fresh cut stump next to the road, then another and another, until we found six stumps of ex-live oak trees.

"A trespass!" Yes, that is what it amounts to. Even though national forest land belongs to the public, trees can not be cut without first having a permit or contract.

What makes a trespass? Any negligent or illegal act that causes damage or loss to the national forest. Well then, how can someone go out and cut fuelwood without trespassing?

In answer to this, the United States Forest Service has arranged it so people can cut fuelwood, legally, without charge. All that is necessary is for the person to obtain a Free Use Permit. This permit is limited to people who live within or near the national forest. When fuelwood is obtained under the Free Use Permit, it must be used by the person in his home or cabin and it definitely can not be resold.

Where can someone get a Free Use Permit? The district ranger, whose office is in the Federal Building, East Tawas, has these permits for national forest land in Isoco County. Last year, 89 people obtained permits from our office, salvaging an estimated 415 cords of dead timber from the forest.

Why is it necessary to have a permit to cut dead wood? It is not worth anything! Well, the objective of the permit is not only to designate what wood to cut but where it should be cut. In requiring people to obtain permits,

we can inform them of areas where there is dead wood to cut. As a matter of fact, there are many areas where cutting of certain trees would assist Frank and me in our job of managing the forest. It will also enable us to prevent people from cutting trees on areas where it would be damaging.

In order to provide as many uses of the national forest as possible, the forest service must control the use of the land, such as cutting of trees. This control is a very important part in our management of your national forest.

## Real Estate Transfers

Neatus J. Crocker and wife to Andrew J. Oberla and wife, Part of Lot 27 of Elmwood Forest.

Laura J. Brownell to James R. Coleman and wife, Lot 15 of South Cedar Lake Subdivision.

Kenneth Hebler and wife to Raymond Johnson and wife, Part of Government Lot 7 in Section 5, T23N R5E.

Evelyn A. Jackson to Clayton L. Jackson, Part of Government Lots 4 and 5, Section 22, T24N R9E.

Clayton Lyle Jackson and wife to Lyle A. Jackson and wife, Part of Government Lots 4 and 5, Section 22, T24N R9E.

Pearl A. Huber to Harold R. Walt and wife, Part of the NE 1/4 of the SE 1/4 of Section 15, T23N R5E.

Marshall Field and wife to James Wilson and wife, the W 1/2 of the SE 1/4 of Section 15, T23N R5E.

Gordon White and wife to Marie Dean, et al, Parcel M of Fractional NW 1/4 of the NW 1/4 of Section 19, T24N R5E.

Marie Dean, et al, to Gordon White and wife, Parcel M of Fractional NW 1/4 of the NW 1/4 of Section 19, T24N R5E.

Leonard G. Hoshack and wife to Robert E. Werth and wife, Lot 5, Block 9 of Original Plat of Tawas City.

Federal Housing Commissioner to Glen Stover and wife, Lot 2, Block 9 of Pierce's Subdivision.

Maxine McKenzie to Lawrence L. Robert and wife, Lot 48, Block A of Sylvan Shores.

Hale Assembly of God Church to Gilbert H. Dorsey and wife, Part of Lot 1 of Brinkman's Addition to the Village of Hale.

Walter J. Watts and wife to George E. Roberts and wife, Lot No. 46 of Floyd Lake Woods.

Otto J. Newman to Charles Dane and wife, Lot No. 10 of Hazel Park Subdivision.

Roger P. Steffes and wife to Edward D. McAllister and wife, Lot No. 35 of North Ridge No. 1.

James B. Weber Estate to Joseph L. Webber, an Undivided 1/2 Interest in Parcels in Reno and Plainfield Townships.

James B. Weber Estate to Beulah B. Webber, an Undivided 1/2 Interest in Parcels in Reno and Plainfield Townships.

Joseph L. and Beulah B. Webber to Young Men's Christian Association, Parcels in Reno and Plainfield Townships.

Federal Housing Commissioner to sies, 2356; Spareribs, 2331; Alley Cats, 2319.

Team High Single: Gutter Gussies, 840; Alley Cats, 832; Bowlerettes, 823.

Individual High Series: Monica Huck, 651; Jean Blake, 636; Cory Langlois, 622.

Individual High Single: Anne Hoshack, 242; Jean Blake, 239; Monica Huck, 237.

Betty Pinkerton, 5-7-9 split.

**TAWAS CITY COMMERCIAL**

Huron Loan ..... 26 1/2 13 1/2  
Tawas Lake Assn. .... 24 16  
Myles Insurance ..... 22 1/2 17 1/2  
National Gypsum ..... 21 19  
Buckhorn Inn ..... 19 21  
Wojahn Floor Covering 19 21  
Barbier Oil Co. .... 18 22  
Jefferson Trucking ..... 18 22  
Michigan Cons. Gas Co. 17 23  
Bublitz Oil Co. .... 15 25

Team High Series: Huron Loan, 2977; Barbier Oil Co., 2933; Tawas Lake Assn., 2869.

Team High Single: Wojahn Floor Covering, Huron Loan, 10-29; Jefferson Trucking, 1009; Barbier Oil Co., 1001.

Individual High Series: H. Hatton, 669; W. Murringer, M. Warner, 649; J. Katterman, 645.

Individual High Single: H. Hatton, 271; W. Clements, 263; M. Warner, 251.

STAPLES—B121, 1/4 inch, Non-arch commercial, equivalent to Bostitch, \$1.75 per box. The Tawas Herald, 408 Lake Street, Tawas City.



WORK STARTED last week on removing this old building at Hale. Used as a gasoline service station in recent years, it was once the Plainfield Township Hall. Forward Oil Company has constructed a modern new service station to the right (north) of the building and the move into these quarters was completed about two weeks ago.—Tawas Herald Photo.

## Social Security Beneficiaries Report Earnings Over \$1,500

Social security beneficiaries who earned over \$1,500 in 1966 are required to report their earnings to the Social Security Administration before April 17, according to Paul M. Ellifritz, district manager of the Bay City Social Security Office.

The only exception is for persons who reached age 72 on or before February 1, 1966. Mr. Ellifritz said.

The report is used to see if anyone was underpaid or overpaid by the Social Security Administration, Mr. Ellifritz explained. The filing of an income tax return, which goes to a different branch of the government, does not satisfy the requirement that a special report must be made.

In many cases, depending on the size of the family, the amount of benefits payable and the regularity of employment, some social security payments can be made even if there were substantial earnings in 1966.

Only wages or income from self-employment are counted. Income from interest, rents, dividends or pensions are not considered.

A social security representative for this area will be at the Isoco County Building, Tawas City, Thursday, March 9, from 10:30 a. m. to 2:30 p. m.

The Bay City Social Security Office is located at 1099 North Madison. For the convenience of people who cannot visit the office during the day, the office in Bay City is open every Monday night from 4:45 p. m. to 7:45 p. m.

Sylvia Bell to Arthur Lloyd and wife, Part of the NE 1/4 of the SE 1/4 of Section 34, T24N R5E.

Robert L. Youngs and wife to Walter Squires and wife, Part of Lot 10, 11, Block 66 of Trustees Addition to City of East Tawas.

William D. Potter and wife to Gustave Wassmann, Lot No. 16 of VanEtan Creek Acres No. 1.

Gustave Wassmann and wife to Donald G. Wassmann and wife, Lot 16 of VanEtan Creek Acres No. 1.

Clarence Franz and wife to William Lucas and wife, Lot No. 5 of the Plateau.

Russell A. White and wife, et al, to A. V. Masters and wife, Parcel in the SE 1/4 of the SE 1/4 of Section 5, T21N R6E.

Norman E. Rathbun and wife, et al, to Edward F. Horne and wife, the E 1/2 of Lots 1 and 2, Block 45, City of East Tawas.

William F. Tracy and wife to Neal R. Miller and wife, Lots No. 3, 4 and 5, Block 19 of Newman's Addition to the City of East Tawas.

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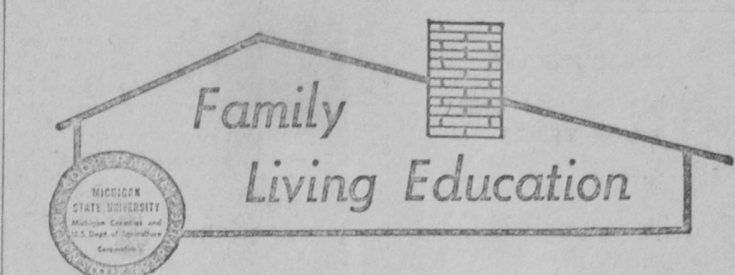
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By CLEMMMA LENEHAN  
Extension Home Economist

### A Clean House - 'Use Your Head To Save Your Heels'

You will find ways to simplify your work if you ask yourself some questions in planning your house cleaning.

I am quoting Ruth Kettunen in this series called "A Clean House." She was formerly a staff member of the department of home management at Michigan State University and did much of her teaching in relation to energy-saving methods. That should be of interest to many of you.

1. What is the job? Start by considering the job that is most tiring, that you think takes too much time or that is repetitive or boring.

2. Why is the job done? Use this question to help decide the importance of jobs or to eliminate some tasks in whole or part.

3. Where is the best place to do the job? You can relocate some jobs or arrange the work place better.

4. When should the job be done? You may find a better day or a better time of day to do a certain job than the one you are using.

5. Who should do the job? Decide who is best fitted to do the job. Get help from the family "team;" consider their aptitudes, interests, time and energy.

6. How should the job be done? Use this question to find a way to do the job satisfactorily with the least time and energy.

Mrs. Kettunen goes on to suggest you plan your cleaning jobs: A plan is a sensible guide worked out ahead of time to fit the family situation. Let the family members help plan and give them choice of the jobs they will do.

Think out or write down what

jobs must be done, who is to do them and what equipment, tools and supplies are needed.

Arrange a work schedule that is to be followed regularly but that can be changed if emergencies arise. List the daily jobs, weekly jobs and less frequent jobs. Avoid too many seasonal jobs by planning better weekly and daily cleaning. Spread out the hardest jobs to avoid peaks of overwork.

That 'Wet' Look  
Come spring rains, we could have that wet look, of course. Perhaps some of you are considering putting together some rain wear, tote bag or hat.

Choose a simple, straight-lined pattern with as little detail as possible. A raglan or kimono sleeve would be easiest to handle. An interfacing may be used in a coat front or collar (unless clear vinyl is used).

Linnings should be washable since vinyl cannot be dry

cleaned. A lining will add to the comfort of the garment.

Do not put pink in the garment, only in the seams. Pattern markings may be put on with a grease pencil.

Your sewing machine should use a sharp medium, size 14 needle and medium pressure. A long stitch is best and mercerized cotton is satisfactory.

Remember that vinyl will be a warm garment to wear since it does not "breathe" as fabrics do.



Dear Editor:  
The Tawas Chamber of Commerce would like to extend a big "thank you" for the Herald's coverage of our 1967 Perchville Festival.

Sometimes in our day-to-day efforts we tend to not notice the outstanding contributions of some of our associates. Such is not the case with you, and we are most grateful.

Very truly yours,  
Marlin G. Eaton  
President

## Notice to Bidders

Bids are now being accepted for the restaurant concession in the East Tawas City Park next to the public beach. The concession building has been completely renovated inside but has no fixtures. Park contains 186 camp sites. Filled to capacity in May, June, July and August.

Write to the East Tawas Park Commission, East Tawas, Michigan.

## Bowling

(Continued from page 6, sec. 1.)  
EAST TAWAS COMMERCIAL

**W L**

Audie Johnson Post No. 211 18 19  
Schmidt's Gifts & Sundries 16 11  
Twin Service ..... 16 11  
Goodwin Realty ..... 15 12  
State Farm Insurance ..... 13 14  
Kienow's Clothing ..... 3 24

Team High Series: Goodwin Realty, 3039; Schmidt's, 3008; Audie Johnson, 2948.

Team High Single: Schmidt's, 1120; Goodwin Realty, 1055; Audie Johnson, 1050.

Individual High Series: T. Grove, 728; G. Landry, 688; B. Bennett, 683.

Individual High Single: R. Meyers, 272; J. Austin, 270; T. Grove, 259.

**TUESDAY NITE TRIOS**

**W L**

Kendall Bros. .... 21 3  
Trio A Go-Go ..... 18 6  
Hopefuls ..... 15 9  
Cable Hardware ..... 14 10  
High & Mighty ..... 13 11  
Dots & Dashes ..... 9 15  
Canada Dry ..... 9 15  
Free's Barber Shop ..... 9 15  
Pole Cat ..... 6 18  
2 P's and A Bird ..... 6 18

Team High Series: High & Mighty, 1858; Canada Dry, 1792; Trio A Go-Go, 1780.

Team High Single: High & Mighty, 696; Canada Dry, 654; Kendall Bros., 646.

Individual High Series: George Rice, 656; Jackie Wendt, 645; Jim Hilbert, 642.

Individual High Single: Bob Kendall, 255; Jim Hilbert, 254; George Rice, 252.

**TUESDAY LADIES MAJOR**

**W L**

Sally's Shop ..... 32 8  
Singing Bridgettes ..... 25 15  
Huron Loan Co. .... 21 19  
Huron Auto Parts ..... 20 20  
Midway Drive-In ..... 19 21  
Compo's Fruit Market ..... 18 22  
Barnes Hotel ..... 17 23  
Young's Tawas Bar ..... 17 23  
Coyle's Fish & Chips ..... 17 23  
McKay Sales ..... 14 26

Team High Series: Singing Bridgettes, 2925; Sally's Shop, 2884; Midway Drive-In, 2810.

Team High Single: Sally's Shop, 1020; Singing Bridgettes, 1002; Midway Drive-In, 952.

Individual High Series: Cory Langlois, 640; Kay Killey, 625; Marge Birkenbach, 612.

Individual High Single: Cory Langlois, 256; Kay Killey, 231; Pat Knight, Helen Young, Mary Bergeron, 229.

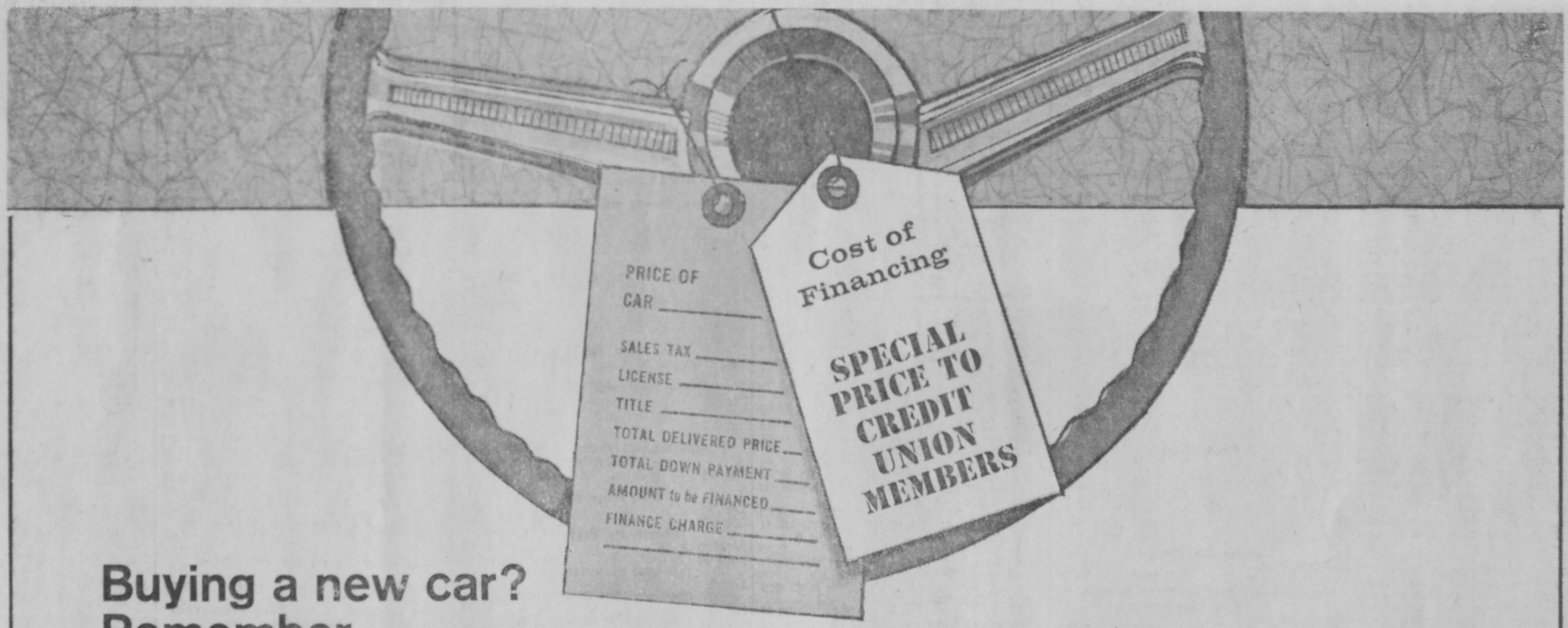
**BOWLIN' BELLES**

**W L**

Lucky Strikes ..... 22 10  
Spareribs ..... 20 12  
Alley Cats ..... 19 13  
Ninepins ..... 18 1/2 13 1/2  
Globetrotters ..... 13 14  
Balls O' Fire ..... 16 16  
Gutter Gussies ..... 16 16  
Commuters ..... 15 17  
Bowlerettes ..... 10 22  
Eager Beavers ..... 5 1/2 26 1/2

Team High Series: Gutter Gussies, 2356; Spareribs, 2331; Alley Cats, 2319.

Team High Single: Gutter Gussies, 840; Alley Cats, 832; Bowlerettes, 823.



## Buying a new car?

Remember-

financing rates are clear cut...

at your credit union

The total price you pay for your new car is determined by two things: (1) the cost of financing; and (2) the trade-in deal on your old car, or "discount" if you have no trade-in.

That first can run into hundreds of dollars — and what you pay for financing makes a BIG difference in the cost of your car.

There's a reason why the credit union rate is clear cut.

A credit union is in business to help its members. It is owned by its members. There's no point in charging yourself high interest rates.

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FARM AND HOME SECTION

WEDNESDAY, MARCH 8, 1967



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# PENNSYLVANIA DUTCH FOODS

by Betty Stern, Farm & Home Food Consultant



©1967  
Rural Gravure

## SHOO-FLY PIE (molasses crumb cake baked in a pie shell)

- 1 egg
- ¼ cup hot water
- ¼ teaspoon baking soda
- 1 9 inch pastry-lined pie pan
- ¼ cup margarine
- 1½ cup flour
- 1 cup brown sugar, packed
- 1 cup dark corn syrup



Cut margarine, flour and brown sugar together to make crumbs. Set aside. Beat egg in bowl, and syrup, hot water and baking soda. Pour this liquid into pie shell, put crumbs on top. (will float) Bake 15 minutes at 400°; reduce heat to 350° and bake 40 more minutes.

## PENNSYLVANIA DUTCH SALAD DRESSING

- 5 pieces bacon
- 1 egg
- ¼ teaspoon salt
- 4 dashes black pepper
- ½ cup sugar
- ¼ cup cider vinegar
- ½ cup water

Cut bacon in small pieces and fry. Leave bacon drippings in pan. Put remaining ingredients in a bowl and beat with a hand beater, add to bacon in pan and let simmer from 5 to 10 minutes to the thickness you desire. Serves 6 people.

NOTE: In Spring, Pennsylvania Dutch serve this over dandelion green. It also can be served on lettuce, fresh spinach, and endive.



## WALNUT STICKY BUNS (yeast-raised rolls baked in mixture of brown sugar, margarine, and syrup)

- 1 cup lukewarm milk
- ½ cup sugar
- 1 teaspoon salt
- 2 cakes compressed yeast
- 2 eggs
- ½ cup shortening
- 4½ to 5 cups sifted flour
- 2 tablespoons softened margarine
- ½ cup sugar
- 2 teaspoons cinnamon
- ½ pound margarine (1 cup)
- 2 cups brown sugar (packed)
- 1 cup California walnut halves
- 3 tablespoons dark corn syrup

Mix together milk, sugar and salt. Crumble yeast into mixture. Stir until dissolved. Stir in eggs and shortening. Mix in flour first with spoon, then with hand. Add flour in two additions, using the amount necessary to make it easy to handle. Knead dough till smooth and elastic. Place in greased bowl, turning once to bring greased side up. Cover with damp cloth and let rise in warm, draft-free spot until double. (1½ to 2 hours) Punch down and turn completely over in bowl. Let rise again until almost double in bulk (30 to 45 minutes). After second rising, roll dough into oblong 9 x 18 inches. Spread with 2 tablespoons softened margarine and sprinkle with ½ cup sugar and 2 teaspoons cinnamon. Roll up tightly, beginning at wide side. Seal well by pinching edges of roll together. Cut roll into 1 inch slices. Place cut cinnamon rolls a little apart in one 13" x 9" pan and one 9" x 9" pan wax paper lined and coated with mixture of ½ pound margarine, 2 cups brown sugar, 1 cup walnut halves, and 3 tablespoons dark corn syrup which has been cooked together in saucepan just to mix. Cover and let rise until double in bulk. Bake at 375° for 25-30 minutes. Immediately turn pans upside down on a large tray or cookie sheet. Let pans stay over rolls a minute so topping runs down over them. If some left next day, delicious if slightly warmed in oven.

On a recent visit to Berks County, Pennsylvania I found that the ancestry of the Pennsylvania Dutch people can be traced to the Rhineland of south Germany from which they fled persecution in 1683. They sailed to William Penn's Philadelphia and from there they spread fanwise through the rolling foothills and fertile valleys of Pennsylvania.

Religion is still a guiding force in this part of the country, noticeable not so much in the Gay Dutch, who look and behave much like everyone else, but in the Plain People—the Mennonites, Amish, Dunkers and River Brethren—who cling to their austere customs, sober dress and simple farm life.

Their farmers markets are something! In this age of modern packaging and transportation you would be entranced by the stalls of vegetables, herbs, flower bouquets, homemade preserves and pickles, homemade bread and smoked meats—all exuding with the flavor and freshness of just being picked or prepared within days.

Here are a few of their fine old recipes which will show you why their regional cookery is second to none.

## POTATO FILLING

- 5 pieces bread, cut in cubes
- 3 medium sized potatoes
- 1 egg
- 1 tablespoon parsley flakes or fresh chopped parsley
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ cup milk
- 3 stalks celery, chopped
- 1 large onion, chopped

Cut bread in cubes and moisten with ½ cup milk. Set aside. Cook potatoes and prepare as mashed potatoes. Cut celery and onion and saute in margarine. Add all ingredients to bread cubes and mix well by hand. Add parsley. Bake in 1 quart casserole at 375° for about 20 minutes. Serves 6-8.

## SCHNITZ UN KNEPP (combination of dried sweet apple and dumplings cooked with ham)

- 2 cups dried sweet apples
- 2 pounds smoked ham
- 2 tablespoons brown sugar
- 2 cups sifted flour
- ½ teaspoon salt
- 4 teaspoons baking powder
- 1 egg, beaten
- 2 tablespoons margarine
- ½ cup milk

Soak apples in water overnight. Next day cover ham with water and let boil for 2 hours. Add apples and sugar and simmer for another hour. Add dumplings and steam for 20 minutes. To make dumplings (knepp) sift together the flour, salt and baking powder. Stir in beaten egg, melted margarine and milk. Stir until blended, then drop from spoon onto boiling ham and apples.

## FASTNACHTS (raised doughnuts)

- 1 package active dry yeast
- ¼ cup warm water
- 1 teaspoon sugar
- 3 cups flour
- 2 cups milk, scalded and cooled to lukewarm
- 3 eggs, well beaten
- ¼ cup melted margarine
- 1 cup sugar
- 1½ teaspoon salt
- ½ teaspoon ground nutmeg
- 3½ to 4 cups sifted flour

Soften yeast in warm water. Let stand 5 to 10 minutes. Add 1 teaspoon sugar and 3 cups sifted flour to the milk, stirring until smooth. Stir in the yeast. Cover; let rise in warm place until doubled. Stir in eggs, margarine, the remaining sugar, salt, nutmeg, and enough flour so that mixture can no longer be stirred with a spoon (a soft dough). Cover; let rise until doubled. Punch down dough and divide into two portions. On a floured surface, roll out each portion about ½ inch thick. Cut dough with a doughnut cutter. Cover dough and let rise in a warm place until doubled. Fry in deep fat heated to 370°F. Fry 3 to 4 minutes or until lightly browned; turn doughnuts to brown evenly. Remove from fat; drain. Yield: 4 dozen doughnuts.

## RAISIN PIE

(served so often at funerals, also called Funeral Pie)



- 1 cup raisins
- 1½ cups sugar
- ¼ cup flour
- ¼ teaspoon salt
- 2 cups water
- 1 egg, beaten
- 2 tablespoons grated lemon peel
- 3 tablespoons lemon juice
- 1 pastry-lined pie pan (9 inch)

Rinse raisins; set aside to drain. Mix together in the top of a double boiler the sugar, flour, and salt. Add the water gradually, stirring constantly. Stir in the raisins. Bring to boiling over direct heat, stirring constantly, and cook about 1 minute longer. Remove from heat. Vigorously stir a small amount of hot mixture into the egg. Immediately stir into mixture in double boiler. Set over simmering water and cook about 5 minutes, stirring constantly. Remove from water and stir in the lemon peel and lemon juice. Cool. Pour mixture into a pastry-lined 9 inch pie pan. Cover with narrow pastry strips. Bake at 450° for 10 minutes. Reduce heat to 350°; bake about 20 minutes longer.



*Recipe:* Prepare 1 pkg. vanilla pie filling as directed on package, using 1 3/4 c. milk. Cover with waxed paper; chill. Fold in 1 1/2 c. Kraft Miniature Marshmallows and 1/2 c. heavy cream,

whipped. Slice 2 bananas into 9-inch pastry shell. Pour filling over bananas. Chill several hours. Garnish with banana slices and miniature marshmallows. So creamy-smooth, so delicious!

**Real cool! Banana Mallow Pie with  
Kraft Miniature Marshmallows. They're Jet-Puffed  
so they stay soft and  
blend smoothly  
into any recipe!**



See *The Road West*, Monday Evenings, NBC-TV

# THE EGG

## versatility of



by Pam Howard

No other article of food offers more for the inventive genius of a creative cook (that's you) than the egg. In addition to its contribution to flavor and color, the egg when used in combination with other ingredients, clarifies soups and coffee; leavens cakes, omelets, meringues, and frostings; emulsifies sauces, ice creams, and mayonnaise; thickens soups, fillings, and custards; binds meat loaves, croquettes, and cookies; and is responsible for crisp brown crusts on fried foods.

Here are some egg facts to aid you in attaining excellent results with recipes on this page and with future endeavors.

1. For best buy select eggs according to use and comparative price. Grade A is best for table use, grades B and C are just as good as grade A for cooking.

2. Whites won't beat to full volume if a speck of yolk gets in. If this happens, use shell to remove all traces of yolk.

3. Egg whites beat up better if eggs are somewhat warm. Take eggs out of refrigerator several hours before using them. Or if you forget, soak them in warm water before using them.

4. When combining egg with "hot mixture," stir hot mixture off the stove very slowly into eggs before adding them to the rest of the hot mixture. Otherwise, flecks of egg may appear in mixture.

5. Refrigerate leftover yolks with water in a covered container. They may be held 2 to 3 days. Store leftover whites in a tightly covered jar in refrigerator. They may be held a week to 10 days.

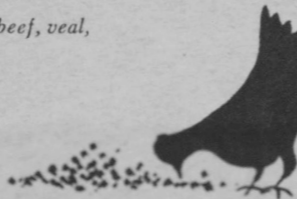
### BAKED EGGS

3 tablespoons margarine      1½ cups milk  
3 tablespoons flour          1½ cups grated American cheese  
¼ teaspoon salt                ¼ teaspoon tabasco  
¾ teaspoon prepared mustard      6 or 12 eggs

Melt margarine; blend in flour, salt and prepared mustard. Add milk and cook stirring constantly until mixture thickens and comes to a boil. Remove from heat; add grated cheese, stirring occasionally until cheese is melted. Stir in tabasco. Divide sauce into 6 individual baking dishes. Break 1 or 2 eggs into each dish. Bake in a moderate oven (350°F.) until eggs are set, about 12 minutes. Yield: 6 servings.

### MEAT CROQUETTES

1 cup thick white sauce  
3 cups ground cooked meat (beef, veal, lamb, pork, or ham)  
3 tablespoons minced parsley  
1 tablespoon grated onion  
¾ teaspoon dry mustard  
¼ teaspoon salt  
2 eggs, slightly beaten  
2 tablespoons water  
¼ cup cracker crumbs  
fat for frying



Add meat, parsley, onion, mustard and salt to white sauce. Chill several hours or overnight. Shape mixture into 12 croquettes. Chill 30 minutes. Combine eggs and water. Dip croquettes into eggs and then roll in crumbs. Fry in hot deep fat at 365° for 2-3 minutes until golden brown.

**Thick White Sauce:**  
¼ cup plus 2 tablespoons margarine  
¼ cup plus 2 tablespoons flour  
½ teaspoon salt  
1 cup milk

In saucepan over low heat, melt margarine; add flour, salt; stir until blended, smooth. Slowly add milk, stirring constantly to avoid lumps. Cook, stirring, until smooth and thickened. Makes 1 cup.

### BAKED ALASKA NEOPOLITAN

6 egg whites                      1 quart Neapolitan ice cream  
½ cup sugar                      1 layer of sponge or angel food cake

Beat egg whites until foamy. Add sugar gradually, continuing to beat until very stiff. Fold in the miniature marshmallows. Place a quart of Neapolitan ice cream on a layer of sponge or angel food cake. Completely cover the ice cream and sides of cake with marshmallow meringue. Bake in a hot oven (450°) for a few minutes until lightly browned. Serve immediately.

### WALNUT CRUNCH PIE

3 egg whites                      1 cup California walnuts, chopped  
½ teaspoon baking powder      1 teaspoon vanilla  
1 cup sugar  
11 honey graham crackers, crushed

Beat egg whites with baking powder till almost stiff. Slowly add sugar. Beat till very stiff. Add vanilla. Fold crushed graham crackers and nuts into egg white mixture. Spread into two 8" by 8" pans or two 8" pie pans heavily greased with margarine. Bake at 350° for 30 minutes or less. If glass pie pans are used, bake at 325° for 25 minutes. Cool well. Spread ½ pint of whipped cream on pies. Chill in refrigerator about 4½ hours. Serves 12.

### BAKED CUSTARD

**Topping:**  
3 tablespoons margarine, softened  
½ cup apricot preserves  
Mix together and coat inside of mold.



**Custard:**  
5 eggs  
7 tablespoons sugar  
¼ teaspoon salt  
¾ cups milk, scalded  
1½ teaspoons vanilla

In a large bowl beat eggs. Blend in sugar and salt. Stir in scalded milk gradually. Add vanilla. Pour into prepared 1¼ quart salad mold. Place mold in a pan of hot water. Bake in preheated 325° oven for 50-70 minutes. Baking time will depend in part upon the shape of the mold. A silver knife inserted in the custard off center will come out clean when it is done. Cool completely, about 2-3 hours) at room temperature. Custard may be placed in the refrigerator for a short time to speed up cooling process. When cool, loosen with knife around sides and invert on a serving plate.

**Topping Variation:** Strawberry or raspberry preserves brightened up with a little red food coloring may be substituted for apricot preserves.

### SHRIMP DEVILED EGG ASPIC

2 tablespoons unflavored gelatin      Dash of garlic salt  
½ cup cold water                      1 tablespoon dried onion soup  
2 cups tomato juice                      1 small can washed small shrimp  
1 teaspoon salt                          10 deviled egg halves  
1 tablespoon confectioners' sugar

Dissolve gelatin in cold water. Simmer together for 15 minutes the tomato juice, salt, sugar, garlic salt, dried onion soup. Cool. Stir gelatin into combined mixture. Add 1 small can washed small shrimp. Press 10 deviled egg halves into bottom of ring mold, yolk side down. Pour chilled tomato-shrimp aspic over eggs. Allow to set. Unmold on lettuce leaf.

### BATTER-WAY HERB 'N' SPICE ROLLS

½ cups sifted flour  
2 tablespoons sugar  
¼ teaspoon salt  
¼ teaspoon powdered or crumbled leaf sage  
½ teaspoon caraway seeds  
¼ teaspoon nutmeg  
¼ cup scalded milk or warm water  
2 tablespoons soft shortening  
1 egg, room temperature  
1 package active dry yeast  
¼ cup warm water



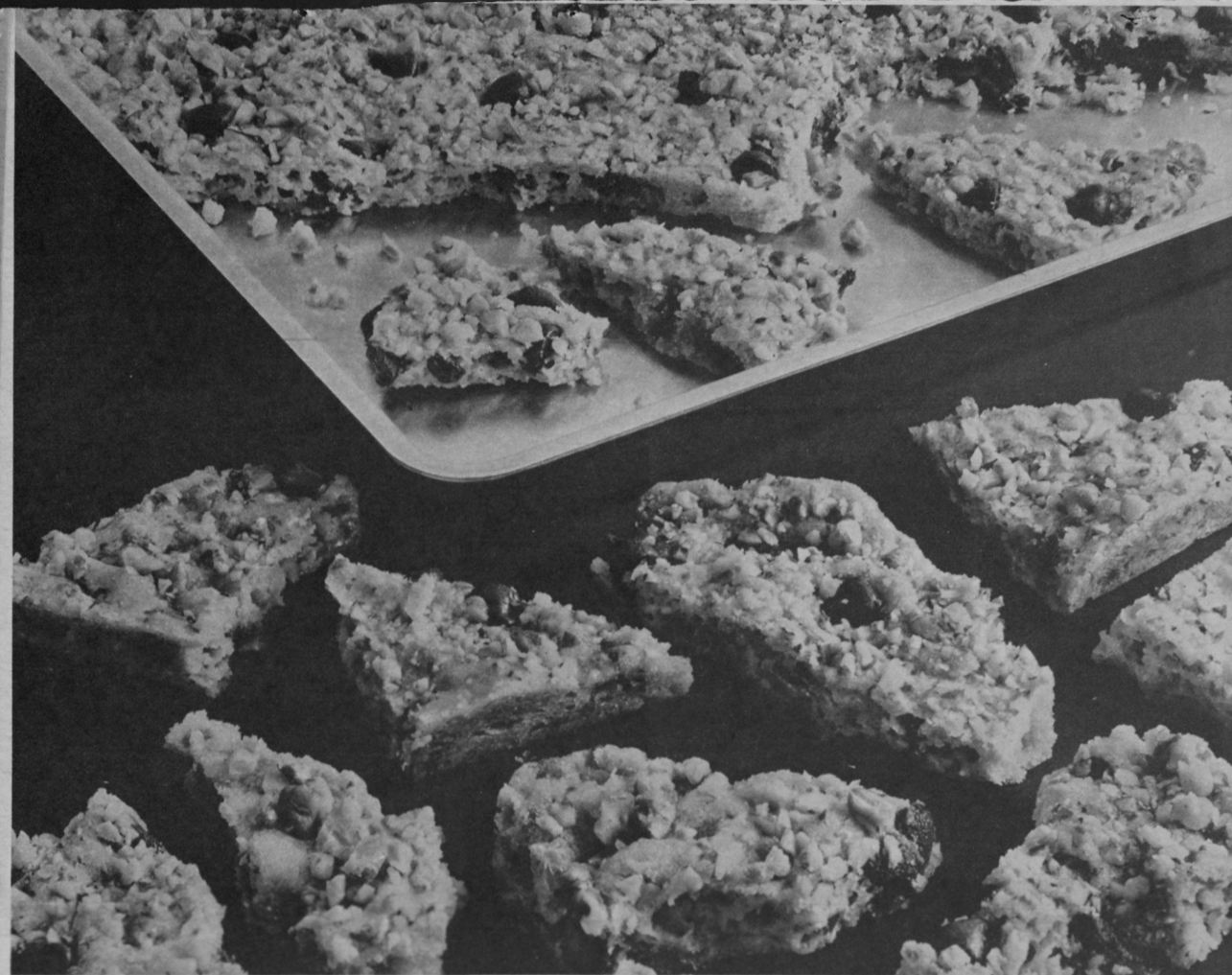
Measure first 6 ingredients together. Blend. Scald milk. Pour into a bowl with shortening. Cool to lukewarm. Stir in the egg. Pour yeast on warm water. Let stand a few minutes. Stir and add to milk-mixture with half the dry ingredients. Beat until smooth—about 50 strokes. Add the rest of the ingredients and beat again—50 more strokes.

Scrape down batter from sides of bowl. Cover. Let rise in warm place about 30 minutes, or until doubled. Meanwhile grease 12 large or 18 medium-sized muffin cups. Stir down batter. Spoon into muffin cups, filling ½ full. Let rise again until batter reaches tops of cups—20 to 30 minutes.

Bake rolls 15 to 20 minutes at 400°. Cool slightly on rack before serving.







## TOLL HOUSE® KOOKIE BRITTLE

A delicious new variation on America's favorite cookie treat

1 cup margarine	1 teaspoon salt	2 cups sifted flour
1½ teaspoons vanilla	1 cup sugar	½ cup finely-chopped nuts
1 6-oz. pkg. (1 cup) Nestlé's® Semi-Sweet Chocolate Morsels		

Preheat oven to 375° F. Combine margarine, vanilla and salt in bowl, and blend well. Gradually beat in sugar. Add flour and Nestlé's Semi-Sweet Chocolate Morsels; mix well. Press evenly into ungreased 15"x10"x1" pan. Sprinkle nuts over top. BAKE AT: 375° F. TIME: 25 mins. Cool, then break in irregular pieces and drain on absorbent paper. Makes about 1¾ pounds.



SWEET AND EASY WITH...

# NESTLÉ'S MORSELS



## GRASSROOTS GLEANINGS

by Bill Steiner

Women are always ready to forgive and forget, says the **Tri-County Truth of Churubusco, Ind.**, but they never forget what they forgive.

"They keep saying that women are smarter than men, but did you ever see a man wearing a shirt that buttoned down the back?" asks **The Huntingburg (Ind.) Independent**.

Colleges are the fountain of knowledge, and some students go there to drink, says **The Enterprise-Courier of Charleston, Mo.**

If some cities had any feelings, says the **Stark County News of Toulon, Ill.**, the first thing they would complain about is their joints.

Too many parents are not on spanking terms with their children claims the **Mason County Democrat of Havana, Ill.**

The **Kendall County News of Plano, Ill.** says that most of us display our patience best when we are waiting for someone to do something that we should have done ourselves.

Know what a SPIRIGOJEC is? The **Tipton (Ind.) Daily Tribune** informs us that it is a self propelled riding grocery cart with computer and juvenile entertainment center, and was developed recently by an aluminum company. We can hardly wait.

"Few people are ever able to keep the mind open and the mouth shut at the same time," observes **The Cannelton (Ind.) Tuesday News**.

If all the checks written in the U. S. last year were laid end to end, says **The Tipton (Iowa) Conservative**, they'd stretch around the earth 85 times—with enough left over for a side trip from Omaha to Paris.

"The smart guy is the one who knows what he doesn't know," says **The Paulding (Ohio) Progress**.

The **Macon (Mo.) Chronicle-Herald** quotes an elderly doctor who warns that long periods of just sitting can bring on serious heart clots. OK, so let's get up and move around a bit during those commercials.

The **Marshall (Minn.) Messenger** reports on a study which showed that the average man spent 15 minutes a day fixing things around the house, 10 minutes a day helping with the housework, 60 minutes primping, and 150 minutes watching television.

There must be some way to cut down on these 10 and 15 minute interruptions.

A "homely" girl, according to India's standards, is one talented in the "homely" arts of cooking and cleanliness, reports the **Northwestern Illinois Farmer**.

Now, all you fellows run out into the kitchen and tell your wife, "Honey, you get more homely every day."

"Education should not be confused with learning how to work," advises **The Garner (Iowa) Leader**.

The **Reinbeck (Iowa) Courier** tells this one: "When the other fellow states his side of the question strongly, he's bullheaded. But when I state my side of the question strongly, I'm being firm."

The **Mackinaw Valley News of Minier, Ill.**, laments that when a child is born the physician gets \$100 or so while the editor of the local paper gives the loud-mouthed baby and the happy parents a journalistic sendoff and gets \$0. At the christening, the minister gets \$10 and the editor gets \$0.

When the child grows up and marries, the editor publishes another long-winded article and tells a dozen lies about the beautiful and accomplished bride. The minister gets \$20 and the editor gets \$0.

At the time of death, the doctor gets from \$100 to \$???, the undertaker gets \$500 to \$1,500, and the editor publishes a death notice and obituary and gets \$0.

No wonder so many editors are rich.

"Nothing succeeds like the appearance of success," says the **Napoleon (N.D.) Homestead**. Who is to know how many payments are left on the new car that you drive to the class reunion?

"Winter is the season when you can't shut the window that you couldn't open all summer," claims the **Denison (Iowa) Bulletin**.

Don't cross a bridge until you have the exact toll ready, advises **The Sibley (Iowa) Gazette**.

"Folks who say they are going to do better tomorrow would if they started today," observes **The Clear Lake (Iowa) Mirror-Reporter**.

### A favorite American recipe



#### SOUTHERN FAVORITE



#### Southern Belle Pie

(Transparent Pie) — Makes 1 8-inch pie

¼ cup sugar	½ teaspoon vanilla
¼ cup light corn syrup	¼ teaspoon salt
½ cup (1 stick) Blue Bonnet Margarine	1 8-inch pastry shell, unbaked
3 eggs	½ cup jelly, melted

Blend sugar, syrup and Blue Bonnet Margarine together in a saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil. Beat eggs. Blend hot mixture slowly into eggs. Stir in vanilla and salt. Pour into unbaked pastry shell. Bake in a moderate oven (375°F.) for about 40-45 minutes. Let pie cool about 10 minutes. Pour melted jelly over top of pie. Serve when pie has completely cooled and jelly has set.

Look for additional recipe favorites on other Blue Bonnet packages.

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now BLUE BONNET is available in both whipped and soft forms, too. Get Regular BLUE BONNET, Whipped BLUE BONNET or Soft BLUE BONNET—America's favorite margarines.

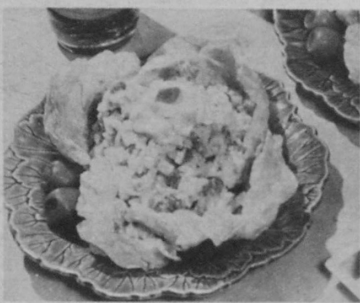
Blue Bonnet looks like, cooks like, tastes like the "high-price" spread!

Since March really belongs to the Irish, let's dedicate ourselves to serving delicious, nutritious green vegetables this month.

Vegetables don't have to be just that something that accompanies meat and potatoes. Put life in them with a touch of orange as in Orange Marmalade Limas and make them pleasing to the palate by combining them with meat or adding nuts to them. Besides wearin' the green your family will be eating the green and after one taste you'll no doubt get requests for "More please!"

#### GARDEN VEGETABLES AND RICE SALAD

- 1½ cups (5-ounce package) packaged pre-cooked rice
- ½ teaspoon salt
- 1½ cups boiling water
- ¾ cup mayonnaise
- 2 tablespoons salad oil
- 1 tablespoon vinegar
- 2 teaspoons grated onion
- ½ teaspoon dry mustard
- ½ teaspoon salt
- Dash of pepper
- ¾ cup diced celery
- 1½ cups cooked vegetables\*
- 1 cup sliced or diced ham or Luncheon meat (optional)



Add rice and ½ teaspoon salt to boiling water in saucepan. Mix just to moisten all rice. Cover, remove from heat, and let stand 13 minutes. Then uncover and let cool to room temperature.

About 1 hour before serving, combine mayonnaise, salad oil, vinegar, grated onion, mustard, ½ teaspoon salt, and the pepper. Combine celery, vegetables, and meat in a bowl. Stir in the mayonnaise mixture. Then add the rice and mix lightly with a fork. Chill. Serve on crisp lettuce. Makes about 5½ cups (with meat), or 4 or 5 servings.

\* Use 1 box (10 ounces) quick-frozen mixed garden vegetables, or peas and carrots; cook as directed on package, drain, and cool. Or use any desired combination of canned or leftover vegetables.

#### ASPARAGUS HAM BAKE

- ½ cup packaged corn-bread stuffing or packaged herb-seasoned stuffing
- 2 cups fresh or frozen cut asparagus spears, cooked and drained or one 1-pound can cut asparagus, drained
- 2 cups diced cooked ham
- 1 recipe Cheese Sauce

Place a third of the dry stuffing over bottom of 1½ quart casserole; top with half the ham, half the asparagus, and half the Cheese Sauce. Repeat layers. Mix remaining stuffing with 1 tablespoon margarine; sprinkle over. Bake in 350° oven for 30 to 35 minutes or till hot. Top with hot asparagus spears, if desired. Makes 4-6 servings.

#### Cheese Sauce

- 1 can cream of celery soup
- 1 cup milk
- ¼ cup chopped onion
- ¼ teaspoon marjoram
- Dash of rosemary
- ½ cup shredded process American cheese

Combine 1 can condensed cream of celery soup, milk, onion, marjoram, and dash of rosemary; heat just to boiling. Add shredded sharp process American cheese. Stir to melt.

#### GARDEN VEGETABLES AND RICE SALAD

- 1½ cups (5-ounce package) packaged pre-cooked rice
- ½ teaspoon salt
- 1½ cups boiling water
- ¾ cup mayonnaise
- 2 tablespoons salad oil
- 1 tablespoon vinegar
- 2 teaspoons grated onion
- ½ teaspoon dry mustard
- ½ teaspoon salt
- Dash of pepper
- ¾ cup diced celery
- 1½ cups cooked vegetables\*
- 1 cup sliced or diced ham or luncheon meat (optional)

Add rice and ½ teaspoon salt to boiling water in saucepan. Mix just to moisten all rice. Cover, remove from heat, and let stand 13 minutes. Then uncover and let cool to room temperature. About 1 hour before serving, combine mayonnaise, salad oil, vinegar, grated onion, mustard, ½ teaspoon salt, and the pepper. Combine celery, vegetables, and meat in a bowl. Stir in the mayonnaise mixture. Then add the rice and mix lightly with a fork. Chill. Serve on crisp lettuce. Makes about 5½ cups (with meat), or 4 or 5 servings.

\* Use 1 box (10 ounces) quick-frozen mixed garden vegetables, or peas and carrots; cook as directed on package, drain, and cool. Or use any desired combination of canned or leftover vegetables.

## Celebrate St. Patrick's Day With A Green Vegetable

by Susan Murphy

#### ORANGE MARMALADE LIMAS

- 2 cups large dry limas
- 1 large onion
- 12 whole cloves
- 1 bay leaf
- 1 teaspoon salt
- 1 (8-ounce) can tomatoes
- ¾ cup orange marmalade
- 2 teaspoons vinegar
- 1 teaspoon dry mustard
- Generous dash tabasco sauce
- 8 strips bacon (optional)
- orange slices (optional)



Rinse limas, add 5 cups boiling water and boil 2 minutes. Cover and let stand 1 hour. Peel onion and stick with cloves. Add to limas with bay leaf and salt. Simmer 1 to 1½ hours, until limas are tender. Drain. Blend tomato sauce, orange marmalade, vinegar, mustard and tabasco sauce. Mix with limas and turn into baking dish. Top with bacon, if desired. Bake in 325° oven about 1 hour. Garnish with orange slices if desired. Makes about 8 servings.

#### SHRIMP-STUFFED PEPPERS

- 6 medium green peppers
- 3 tablespoons melted margarine
- ¼ cup saline cracker crumbs
- 2 cups grated sharp Cheddar cheese
- 1 pound cooked shrimp
- 1 8-ounce can tomato sauce
- 1 teaspoon Worcestershire sauce
- ¼ teaspoon salt
- ¼ teaspoon oregano

Parboil green peppers for about 8 to 10 minutes. Drain on paper toweling. Combine margarine and cracker crumbs; layer crumbs, cheese and shrimp in peppers. Top with crumbs; place in 8-inch square baking dish. Combine remaining ingredients; pour over peppers. Bake at 350° for 30 minutes. Yield: 6 servings.

#### KELLY'S CASSEROLE with Lucky Muffins

- 2 tablespoons margarine
- 3 tablespoons flour
- ½ teaspoon salt
- Dash pepper
- 1 tablespoon prepared mustard
- 1½ cups milk
- 1 teaspoon vinegar
- 1½ cups corned beef (one 12-ounce can)
- 2 cups coarsely chopped raw cabbage
- Lucky Muffins

Melt margarine in saucepan. Stir in flour, salt, pepper and mustard. Gradually add milk, stirring constantly until thickened. Stir in vinegar. Add corned beef and cabbage and mix well. Pour into greased 2-quart casserole and top with Lucky Muffins.

#### Lucky Muffins

- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 egg, beaten
- ¾ cup milk
- 2 tablespoons melted shortening
- ½ cup chopped green pepper

Sift together flour, baking powder and salt. Combine egg, milk, shortening, and green pepper. Add to flour mixture, stirring only until flour is moistened. Drop by spoonfuls around edge of corned beef and cabbage mixture in casserole. Bake in moderately hot oven (400°) about 30 minutes. Makes 4 or 5 servings.

#### WALNUT BRUSSELS SPROUTS

- 4 packages frozen Brussels sprouts
- ¼ pound (1 stick) margarine
- ½ cup finely chopped walnuts

Cook Brussels sprouts as directed on package; drain. Melt margarine; stir in walnuts; pour over sprouts. Makes 8 to 10 servings.



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# let's have fresh pork

by Betty Curren

The development of leaner pork from meat-type hogs, through breeding and feeding by producer and closer trimming of fat by meat packers and retailers, means more edible pork per pound to the homemaker today.

A serving of cooked pork supplies not only a generous amount of high quality protein needed for growth, maintenance and repair of body tissues; but substantial levels of all the B vitamins.

Fresh pork includes loin, picnic shoulders, boston butt, leg, steaks, chops, and sausage.

Recent research on rib and loin pork roasts has shown that roasting fresh pork to an internal temperature of only 170°F. (shown on meat thermometer) makes it juicier and lessens cooking time and shrinkage. The new internal temperature, while 15 degrees lower than previously recommended, is still at least 30°F. above the temperature required to render rib or loin pork roast safe for eating. However, these findings are not directly applicable to other cuts of pork.

Whether you choose to roast, braise, boil, or broil fresh pork in the following recipes, you'll have delicious results.

## PORK CHOP 'N APPLE CASSEROLE

4 lean loin pork chops  
(trim partially if fat is excessive)

1 tablespoon shortening  
4 cups sliced tart cooking apples  
¼ cup raisins  
1 teaspoon grated lemon rind  
¼ cup dark molasses  
¼ cup water



Preheat oven to 350°. Sprinkle pork chops with salt; saute in shortening until brown. Mix together apples, raisins and lemon rind and place in 2 quart greased baking dish. Combine molasses and water; pour over apple mixture. Top with browned pork chops. Cover and bake 1 hour. Remove cover and bake ½ hour more. Yield: 4 servings.

## THREE WAY PORK SHOULDER ROAST

Be economy minded. Select a large pork shoulder roast (about 6 pounds). Ask the butcher to cut off four pork steaks. Have a good-sized chunk cut off the other end—about 1½ pounds to cube for chop suey. Have the meat man weigh the remaining roast so you can accurately figure cooking time.

### Pork Shoulder Steaks

To braise, brown the steaks in a little hot fat, then add a little liquid and cover. Cook over low heat 45 minutes or until steaks are tender. Suitable braising liquids are water, bouillon, or fruit juice. If the liquid cooks away add more, a small amount at a time.

### Chop Suey

1½ pounds diced pork	1 teaspoon salt
1 cup sliced mushrooms (optional)	1½ cups bouillon or water
3 tablespoons shortening	4 tablespoons cornstarch
1 cup sliced onions	3 tablespoons soy sauce
1½ cups sliced celery	1 can bean sprouts, drained
1 teaspoon ginger	

Cook pork and mushrooms in hot shortening until lightly browned. Add onions, celery, seasonings and bouillon; cover and cook until tender, about 30 minutes. Thicken with cornstarch mixed to a paste with a little water. Add soy sauce and bean sprouts and cook slowly for 15 minutes. Season to taste and serve on hot rice or fried noodles. 6 servings.

### Pork Shoulder Roast

Season with salt and pepper and roast uncovered in a 350°F. oven 50 minutes per pound.



## APRICOT PORK STEAKS



3 pork steaks  
1 tablespoon shortening

Flour  
Salt

### Apricot Sauce

2 cups dried apricots  
salt, few grains  
¼ cup sugar

2 teaspoons lemon juice  
¼ teaspoon ground cloves

Wash dried apricots, cover with boiling water and let soak for 1 hour. Add a few grains of salt and simmer until tender. Add sugar, lemon juice, and cloves, and cook 10 minutes longer. Flour 3 pork steaks and brown in a little hot fat. Sprinkle with salt. Pour apricot sauce over steaks, cover pan, and simmer 35 minutes, or until tender. (Or bake at 350°F.) Add a little more water during cooking. Serve with apricot sauce (as is, or pressed through a sieve to make a smooth sauce.)

## PORK BALLS WITH FRUITED NOODLES

1 pound ground pork	2 tablespoons melted fat
½ cup soft bread crumbs	4 tablespoons flour
¼ cup minced onions	3 cups bouillon or water
1 egg	1 teaspoon onion salt
½ teaspoon nutmeg	1 teaspoon Worcestershire sauce
1 teaspoon salt	¼ cup raisins, rinsed
¼ teaspoon pepper	4 ounces noodles, cooked
Flour	

Combine pork, crumbs, onions, slightly beaten egg, nutmeg, salt and pepper. Shape into 16 balls; roll in flour and brown in fat. Remove balls from skillet, add 4 tablespoons flour and blend well. Stir in bouillon, onion salt, Worcestershire sauce and a dash of pepper. Cook, stirring constantly, until thickened. Add balls, cover, and simmer 30 minutes. Mix raisins with noodles and serve topped with pork balls and gravy. Four servings.

## PORK TENDERLOIN STACKS

4 pork tenderloins, frenched salt

2 large baking potatoes small onion, sliced



Peel 2 large baking potatoes and cut in half the long flat way. Simmer until almost tender. Arrange potato halves, cut side up, in a greased baking pan. Salt potatoes, top each with a frenched pork tenderloin and add salt and pepper. Top with one large or several small onion slices. Bake in a 350°F. oven for 1 hour and 15 minutes, or until pork is thoroughly cooked. Baste occasionally. Serves 4.



## SPARERIBS — CHERRY RICE STUFFING

4 pounds spareribs	¼ teaspoon salt
1 teaspoon salt	¼ cup brown sugar, packed
½ teaspoon pepper	1 egg, beaten
1 can (16 ounces) red, tart pitted cherries, drained	¾ cup sugar
2 cups cooked rice	1 tablespoon cornstarch
½ cup finely chopped celery	¾ cup cherry juice

Cut spareribs into pieces of approximately 2 ribs each. Season with 1 teaspoon salt and pepper. Mix together cherries, rice, celery, ½ teaspoon salt, sugar and egg. Spread one half of the sparerib pieces with stuffing, using about ½ cup for each. Cover with the remaining sparerib pieces, turning rib ends down. Place spareribs on a rack in an open roasting pan and roast in a moderate oven (350°F.) 1½ hours.

Mix together sugar and cornstarch. Add cherry juice and cook, stirring constantly, until thickened and clear. Spoon half the cherry glaze over the spareribs and continue cooking 15 minutes. Add the remaining glaze and cook for another 15 minutes or until meat is done and glaze is set. 6-8 servings.

## PORK LOIN ROAST

4-6 pound pork loin roast  
Salt  
Pepper  
Orange Sauce

Have the backbone removed from the roast. Season. Place fat side up on rack in an open roasting pan. Insert the roast meat thermometer so the bulb reaches the center of the thickest part. Be careful that the bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a moderate oven (350°F.) 2¾ to 3½ hours or until the roast meat thermometer registers 170°F. Serve with Orange Sauce.

### Orange Sauce

1 tablespoon sugar	1 tablespoon lemon juice
2 tablespoons cornstarch	1 orange, cut in sections
2 cups orange juice	2 tablespoons drippings from roast
1 tablespoon thinly sliced orange rind	

Mix sugar, cornstarch and orange juice. Add orange rind and cook, stirring constantly, until thickened. Add lemon juice, orange sections and drippings. Cook until heated through.

## CROWN ROAST OF PORK WITH STUFFING

Have butcher prepare a crown roast of pork from rib ends of pork loin allowing 2 ribs per serving. Be sure backbone is cut off for easy carving. Cover tops of exposed bones with aluminum foil to prevent charring during roasting. Place crown, rib bones up, on rack in roasting pan. Pack stuffing lightly into center of roast. Cover stuffing with sheet of aluminum foil. Wrap strips of bacon or foil around lower part of roast to keep it moist. Roast in a slow oven (325°F.) allowing about 40 minutes per pound, or until meat thermometer inserted into center of meaty part of one chop registers 170° F. Place roast on heated platter, remove bone coverings. Decorate with chop frills or pineapple chunks. Slice by running knife next to bone of each rib and remove chops one at a time.

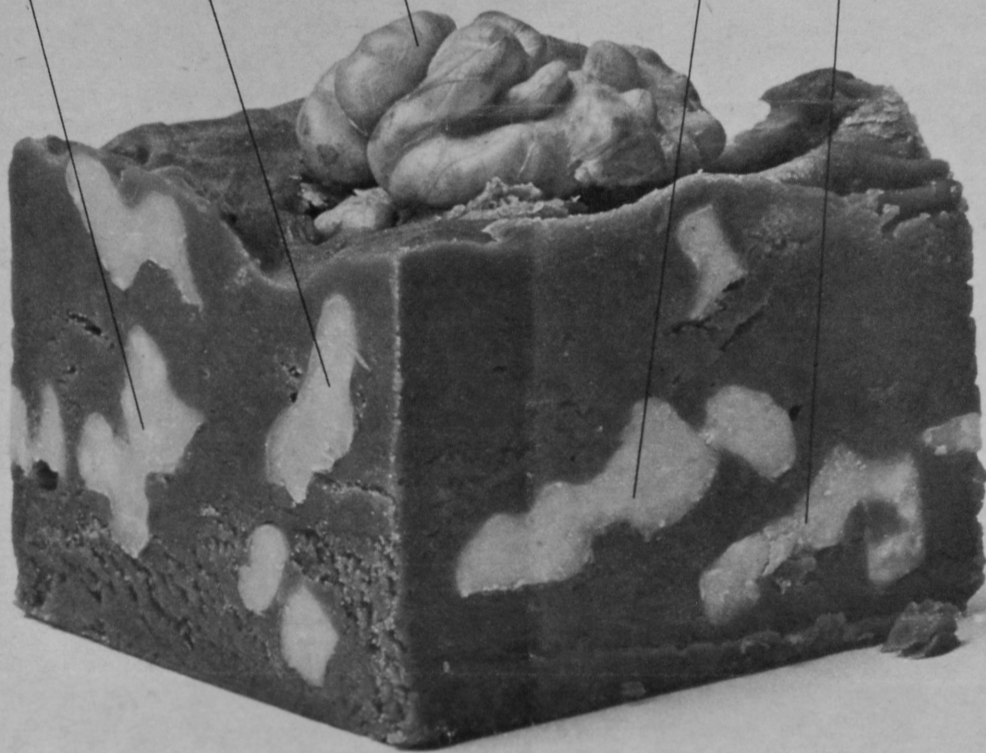
### Pineapple Stuffing

¼ cup chopped onion
¼ cup margarine
½ cup chopped celery
1 teaspoon salt
¼ teaspoon pepper
½ teaspoon paprika
¼ teaspoon cloves
1 pound, 4 ounce can crushed pineapple
½ cup raisins
1 stack pack premium saltine crackers (about 40 single saltines, crushed)



Saute chopped onion in margarine. Add chopped celery, salt, pepper, paprika and cloves. Drain crushed pineapple except 2 tablespoons syrup. Add to onion mixture, along with raisins and premium saltine crackers, crushed. Blend well, pack lightly into center of roast. Makes about 3½ cups or enough stuffing for a 4 to 5 pound roast.

Of course they're fresh! They're Diamond Walnuts—

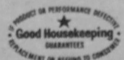


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Diamond Walnuts—the shelled walnuts with the Good Housekeeping Seal

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.

## SCOURS ARE COMMON, COSTLY AND CONFUSING.

### PERHAPS NO OTHER LIVESTOCK MALADY GIVES US AS MANY PERENNIAL HEADACHES.

In swine herds alone, scours shaves gains off close to three out of every four animals. And even though bacteria and viruses are the **pathological** cause of these costly outbreaks, the real culprit is often the "cloud of confusion" surrounding the scours complex, say animal health experts.

"Many producers believe scours is a single disease for which there should be an effective means of control. This is far from true. Different forms of diarrhea or scours may look alike, but there are many causes, both known and unknown. And the often over-looked fact is that treatment must vary with the disease." That's how a Nebraska veterinary scientist sums up the scours picture.

Over the years, many labels and symptoms have been tagged onto bacterially caused scours. The following names are the ones most often referred to by researchers.

**Swine Scours, or Dysentery.** A highly fatal inflammation of the large intestine. Bloody diarrhea is the leading symptom. Infection can spread from one animal and throughout the herd within a week.

Diarrhea shows up about the sixth day and blood a day or two later. Some pigs die suddenly, while others linger two weeks or more. Those that recover are usually unthrifty.

**Calf Scours.** Once the bacteria get into a barn, calf scours will attack nearly all new-born calves.

Animals become dull and weak, have sunken eyes, breathe fast, and have low temperatures. In chronic cases, calves lose weight, become pot-bellied and die within a few weeks. Infection usually occurs from nursing an infected udder or sucking contaminated objects in the barn or yard.

**Winter Dysentery.** This disease usually occurs among stabled cattle between December and March. The disease is usually mild and rarely causes death. Yet, milk production slips drastically in some cases, and cows go out of condition. A few herds in a neighborhood are usually hit first. Then winter dysentery spreads quickly throughout the area.

Microbes often hitchhike a ride on shoes and clothing from one farm to another.

Primary symptom is a watery diarrhea, usually brown or black. In severe cases, the diarrhea may be tinged with blood. Temperatures may go as high as 103 degrees Fahrenheit. Scouring often stops by the end of the third day and the disease usually clears up in three days to a week.

**Coccidiosis.** One-celled coccidia organism attacks are widespread among farm animals; only horses are immune. As a rule, coccidia are specific — those attacking cattle won't strike pigs, and vice versa. Outbreaks frequently hit harder where livestock are crowded together.

Overcrowding cuts down animals' resistance and makes them susceptible to the coccidia.

Bloody diarrhea, anemia, loss of weight and general weakness are most common symptoms. Animals appear constipated and feces are stringy and covered with mucous. A non-fatal form of coccidiosis, sometimes mistaken for calf scours, often hits during the second month of life.

**Transmissible Gastro-Enteritis** is a severe, watery diarrhea.

TGE has knocked out 300 to 400 pigs on a single farm. Wisconsin scientists say farmers can expect severe losses in pigs born less than a week before an outbreak and less than a week after TGE hits.

**Infectious Virus Diarrhea:** Similar to TGE, this virus was first discovered in southeast Iowa several years ago, and has now been found in most midwest states. Although somewhat less deadly, the disease closely resembles TGE.

Generally, symptoms of TGE and infectious virus diarrhea are these: Watery diarrhea, vomiting and dehydration, with greatest death loss in baby pigs. Control methods are also the same:

Proper disposal of dead pigs, isolation of infected animals, good sanitation

and controlled traffic on the farm and in hog lots, say Purdue University researchers, the first to recognize TGE. Major difference seen so far between the two look-alike diseases is that little immunity is produced in swine after recovering from infectious virus diarrhea. TGE infected hogs are usually immune to any future outbreak. Also,

older hogs appear to be more severely affected by the new virus.

#### *Preventing Scours in the Swine Herd*

1. Introduce only known healthy animals to the herd. Healthy-appearing pigs carrying harmful disease germs can introduce disaster into a healthy herd.

2. Separate pigs by age. Young pigs can become fatally sick from bacteria and viruses not affecting older pigs. House feeder pigs away from the farrowing house.

3. Rest farrowing houses at least a week between farrowings. Viruses live in a dormant state outside the animal's body. One infected pig in the barn serves as a burning ember to ignite a new fire.

4. Attempt to group farrowings in one barn within a few days. This avoids a germ buildup. Since infections are progressive, starting with one pig or a few pigs, bacteria and viruses multiply to infect other pigs. Newborn pigs farrowed later into a barn full of sick pigs may be overwhelmed by the large number of germs present.

5. Be sure all newborn pigs get immunity-producing first milk (colostrum). In large litters, smaller pigs may be continually bullied aside. Help these pigs get at least one good nursing of first milk. The pig getting no milk may be the one starting the chain reaction of diarrhea.

#### *Prevention in the Dairy Barn*

1. Dry off newborn calves, then paint navels with tincture of iodine.

Wash the cow's udder with a milk chlorine solution to kill bacteria. Be sure calves nurse within an hour. Calves usually won't be strong enough to overeat for 12 hours.

2. Make certain calves get colostrum for one to three days. Teach them to drink from a bucket during the first day.

3. Carefully regulate feeding after the first 12 hours. Overeating causes indigestion, which in turn lowers resistance and leads to scours.

4. Feed normal-sized calves twice a day, but small or weak calves three times a day for the first week. Keep utensils clean. Dirty equipment is one of the leading causes of scouring and calf losses.

5. Keep only one calf in a pen until at least a week after weaning. Allow a minimum of 24 square feet of space. If calves are raised together in one pen, they should be within two months of the same age. Each calf should have at least 30 square feet of space.

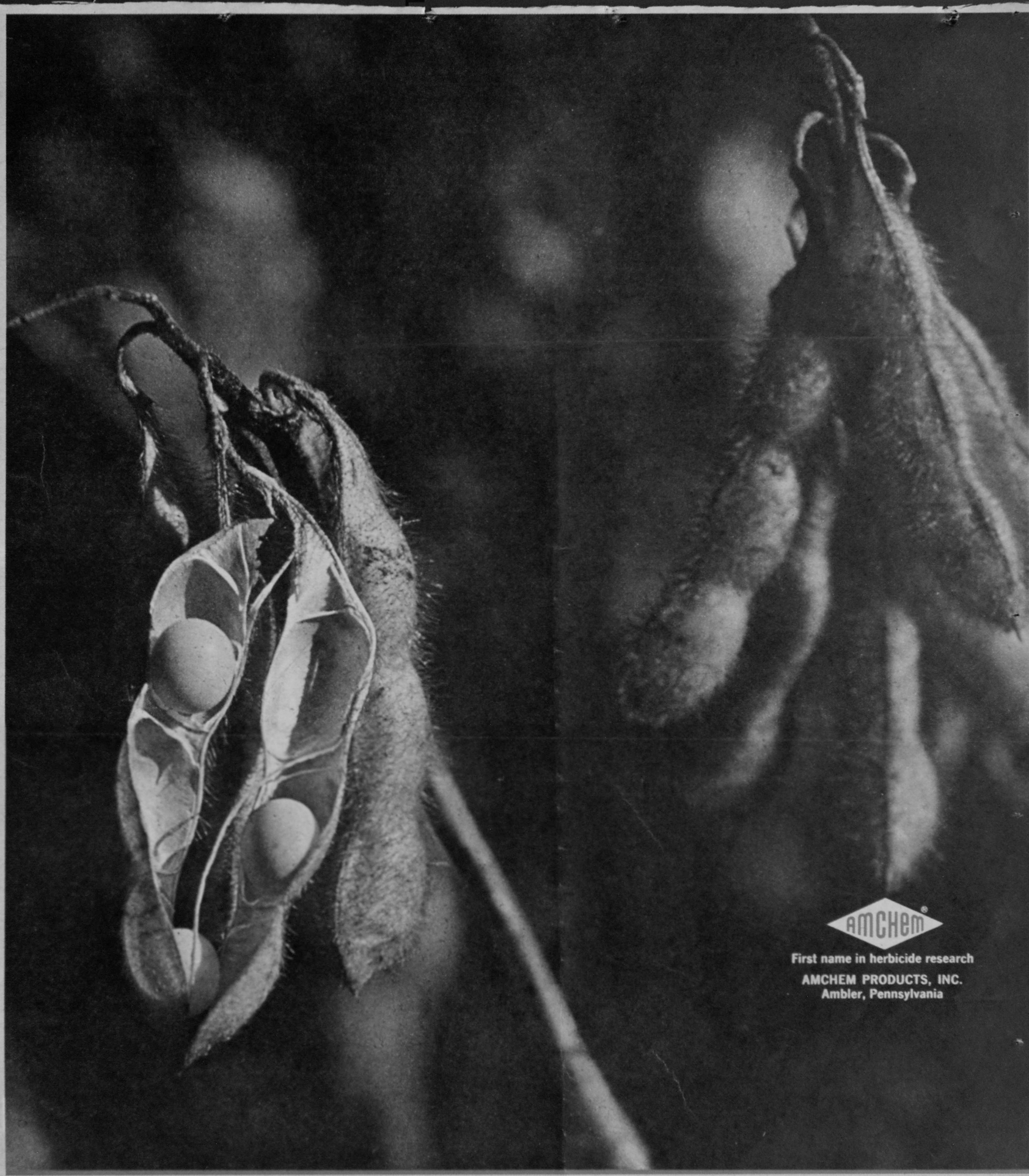
6. Use solid partitions between individual calf pens to reduce drafts.

7. Keep temperature as uniform as possible and keep pens and bedding dry.

8. Provide proper ventilation. Calves can stand cold, fresh air better than the warm, stale, humid conditions existing in tightly shut-up barns.

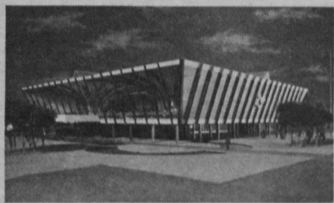
9. Clean pens with soap and water and thoroughly disinfect them to prevent spreading any infection to new calves put in the pens.

Reprint in part from Agri Dynamics

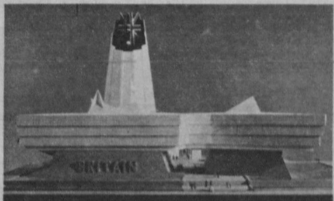


**how AMIBEN  
can help you avoid  
a shattering  
experience:**

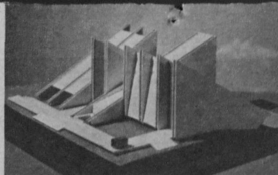
(And other harvesting losses.) A weedy field of ripe beans means trouble. **You lose** when you have to hit the bean stalks too hard with the combine reel because of big weeds or grass. **You lose** if you wait for the weeds to brown and the moisture level of the beans drops. (4 to 5 bushels per acre can end up on the ground.) **You lose** when your combine harvests so many tough weeds, that beans ride over the screen with the trash and back on the field. **Enough about what you can lose. With Amiben weed and grass control you WIN. More beans produced — more beans harvested.** Enough more to pay for Amiben many times over. **Better beans — more beans in the hopper instead of on the ground, and you get more for them.** That's the Amiben story. You get control of more weeds and grasses than with any other soybean herbicide. Dependable, full season control. **You'll never know how high your soybean yields can go until you use Amiben.**



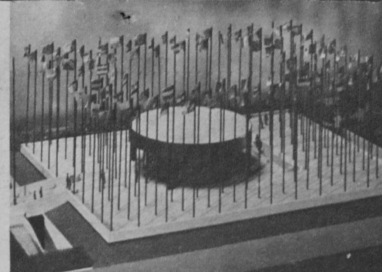
AUSTRALIAN PAVILION



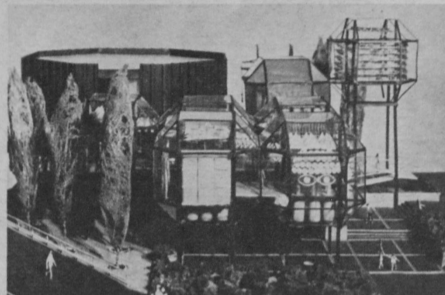
BRITISH PAVILION



YUGOSLAVIAN PAVILION



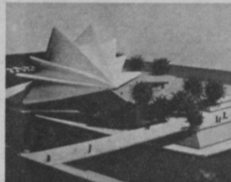
UNITED NATIONS PAVILION



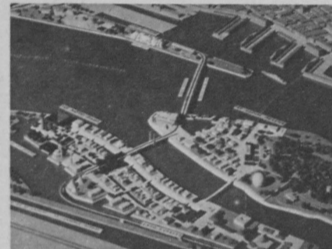
CANADIAN RAILWAYS PAVILION



FRENCH CANADIAN VILLAGE



MEXICAN PAVILION



HEART OF EXPO 67

# expo 67

## Gigantic Birthday Party Opens Next Month

North America's biggest and fanciest birthday party is taking shape in Montreal, Canada just 40 miles north of the United States border and it is taking shape on two islands and a peninsula in the St. Lawrence River.

They call it Expo 67 and it is nothing but one of the grandest frostings and one of the biggest cakes and it is celebrating Canada's 100th anniversary as a Confederation. Expo 67 Centennial Exposition will last for six months—beginning April 28, 1967 and ending October 27, 1967. It will stack up as the greatest short term tourist migration ever recorded.

Like most other world expositions, Expo 67 will carry a theme which will test the ingenuity and stimulate the intelligence of the participants. The pavilions and special events of Expo 67 will portray "Man and His World." The theme will be expressed through five major subthemes depicting man as explorer, creator, provider, producer and a member of the community. Reaffirming its long standing friendship with Canada, the United States is building one of the largest and most eye catching pavilions as a result of a \$9,300,000 appropriation by Congress. The communist world will be represented by the Soviet Union, Czechoslovakia, Yugoslavia and Cuba.

American visitors are sure to be impressed by the United States Government's bid to steal the Expo 67 show. The United States pavilion will be the tallest on the grounds—a 20-story aluminum framed plastic bubble. The exhibit will portray "Creative America."

The Soviet Union is mounting a formidable challenge to the United States pavilion. Moscow has disclosed plans to erect a pavilion topped by a cantilevered roof. It will cost some \$15 million.

Britain, France, Italy, Australia, West Germany, Japan, Israel, Brazil, India, Mexico all are preparing elaborate pavilions. At Africa Place, 22 nations of that continent will demonstrate how they are striving and striding into the modern era.

The five Scandinavian countries are joining hands in the pavilion which will show the finest in design and culture. The nations of the Arab League are sponsoring a cooperative pavilion and the Latin American nations will jointly host the exciting Plaza de las Americas.

Even the site of Expo 67 is exciting—concentrated on two largely man made islands in the St. Lawrence river, it is a scant few minutes from downtown Montreal (Canada's liveliest city and the second largest french speaking city in the world).

Those who attended the New York World's Fair will remember the long lines in front of the pavilions. Well, officials at Expo 67 are determined to make standing in line an entertaining experience. Visitors waiting in line at pavilions will be entertained by troubador units; singers, dancers, skaters, clowns and magicians. Four such troops will tour the grounds constantly as will a marching band.

To stress the international flavor of Expo 67, visitors will be issued tickets in the form of "passports" that closely resemble the genuine article. The purchase of a "passport" will entitle the visitor to the Expo 67 grounds with free admission into the national and theme pavilions and unlimited rides on the air conditioned Expo Express circulating throughout the site. Gate admission prices are \$2.50 for one day passport; 1/2 price for children aged 2 to 12; \$12.00 for a 7-day passport; \$35.00 for a season passport. These passports are already on sale at numerous banks, department stores, etc. in the United States.

Americans are sure to draw comparisons between the Montreal Expo 67 and the recent New York World's Fair. Actually the two have little in common. New York's Fair had no official sanction by the Bureau of International Expositions so only 24 foreign countries took part. Expo 67 will have three times as many participants from abroad. Expo 67's 1,000 acre site is more than 50% larger than the New York Fair site in Flushing Meadow, yet easily traveled by Expo Express, which will be free to all visitors. Expo 67 will shut down permanently after six months while New York's event spanned into two seasons. Sponsorship makes another major difference in the two. The New York event was a private undertaking while Expo 67 is sponsored by the governments of Quebec and the city of Montreal. It is not planned as a profit making enterprise. Expo 67 won't make a nickel. In fact, it will probably close its books with a deficit of \$80 million or more.

See you in Canada at Expo 67!!



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# CORN-SOYBEAN CLINICS ATTRACT THOUSANDS

## Farmers Hear Practical Applications of Look-Ahead Techniques in Today's Agriculture

Thousands of midwestern farmers have just finished attending Farm Shows, Inc.'s annual tour of Corn-Soybean Clinics. They heard some startling news on corn and soybean production.

And, they got a look ahead peek at what to expect in the future with these two crops: Planting techniques; new field equipment on the market, and just how important a factor the weather is if the farmer utilizes proper fertilization, insect control, and weed control.



Layton Burns and Clarence Freese of Gilman, Iowa, had an exciting and interesting experience with 20-inch row corn last season. In spite of adverse weather they were able to top their best previous average by more than 20 bushels per acre, because of the better soil moisture conserving ability of narrow rows.

### A Visit with J. W. Ralph Bishop, Tipton, Indiana



"You can't put a \$5,000 boar in a dirty pen and expect to reap the harvest."

"Sanitation, feeding, breeding, management—they all work hand-in-hand."

"TNT gives us the added benefits from the feed we need to avoid problems."

**"We run a tight operation  
...but we'd have  
problems without TNT."**

Ralph Bishop has been raising championship Hampshire breeding stock since 1930. Here's why he uses TNT . . . even though he doesn't have major health problems:

"We're always going to have certain bugs around. They can affect growth. And if pigs weigh 15 pounds when they should be weighing 30, they'll never make it up. They're money losers.

"We're strict on sanitation. But if we're going to get the terrific kind of growth we expect today, we've got to have added benefits from the feed.

"TNT in the feed gives us those benefits.

I'm highly pleased with the results. I don't think I could afford to go without it.

"Sure, I'd recommend TNT. Truth of the matter, I already have . . . to a party who was having problems. I highly recommended TNT to him."

TNT. It works for Ralph Bishop. It'll work for you.

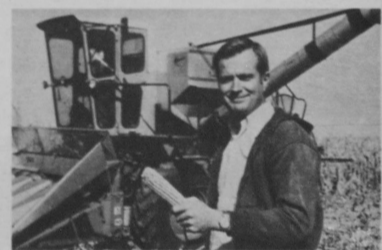


*"I'm growing strong"*

Agricultural Division, Chas. Pfizer & Co., Inc., New York, N. Y. 10017



National Soybean Yield champ, John Reiser, says there's no hocus-pocus to producing 82-bushel bean yields. "Just be on time with the right combination of ingredients," he says.



C. W. "Skip" Hammond, Nebraska City, Nebraska, switched to narrow row corn last year and netted an extra \$40 profit per acre. Narrow rows and other revolutionary crop management practices were covered by experts at the Corn-Soybean Clinics.



Narrow row corn produced a 25 bushel advantage for Dave Brewer and Warren Davidson, of Crawfordsville, Indiana last year.

For those farmers not living in an area close to one of the Corn-Soybean Clinic locations, Farm and Home Section will attempt to give a capsule report, realizing (of course) that nothing—especially not a magazine article—could ever replace the knowledge transmitted by the agricultural experts who appeared at the day long clinic sessions. Here, then, are some excerpts of what was said at the Clinics and a few case histories of farmers who had attended Farm Shows Clinics in other years and then tried to put to use the practices which were suggested.

*Narrow Corn Row Survives Weather Test in Iowa*

The weather around Central Iowa wasn't the best for corn this year. But even with a severe weather hardship, Layton Burns and his son-in-law Clarence Freese of Gilman, Iowa, managed to harvest 130 bushels per acre from 325 acres of corn.

"We didn't get the yield we had figured on because of weather and wind but we're real happy," says Burns. Then he continued, "Too, the ear size was smaller than it should have been because we had a higher population than we had planned on. However, the 20-inch row corn has a decisive advantage because it conserves the moisture quite a bit better. We also used chemicals to control weeds and didn't cultivate at all . . . which also helps to conserve our soil moisture." Burns and Freese feel that 20-inch row corn is the coming thing, and it isn't far off."

*National Soybean Champion Appeared at 25 Clinics*

John Reiser, Cass county, Illinois, who set a national soybean production record of 82.7 bushels per acre in 1965 appeared at 25 of the Corn-Soybean Clinics this winter.

He told how he produced soybean yields more than double the national average. Reiser is the first to admit that there is no hocus-pocus to growing 80-bushel soybeans. "It takes good land, plenty of fertilizer, weed control, early planting, a high-yielding variety and a good shake from the weatherman," he says. "I found that soybeans don't suffer a bit under a continuous cropping program, but you have to build up the ground to keep yields up."

*Nebraskan Makes \$40 More Per Acre*

"I think we'll eventually have broadcast corn, and harvest it with a regular reel-type combine head," says C. W. "Skip" Hammond, Nebraska City, Nebraska. Hammond is one of several hundred farmers who switched to 20-inch corn rows in 1966, and whose experiences formed the basis of a comprehensive narrow row report at the 1967 Corn-Soybean Clinics.

For a year that was far from ideal weather-wise, Hammond's 20-inch corn came through in great shape. "We had folks come out and look at our crop late in the season, see those smaller than average ears and tell us the crop was a bust. Well sir," said Hammond, "what they were looking at turned out to be a yielder of 177 bushels of 16% moisture corn."

Hammond's '66 crop grossed about \$193 per acre figuring \$1.25 corn. His expenses were \$97 per acre, leaving the operation with a net profit of about \$96 per acre. Says Hammond, "I would imagine we increased our income \$35-40 per acre by planting our corn in 20-inch rows."

*Clyde Hight, Corn Yield Holder Was Clinic Crowd Pleaser*

Clyde Hight, Moweaqua, Illinois, corn-growing sensation, spoke at a number of the 1967 Corn-Soybean Clinics. Hight is the farmer who shattered all previous corn yield records in 1965 and even did well under extremely unfavorable conditions in 1966.

*Farmers Winning The Bug Battle*

Each year insects cost corn and soybean producers hundreds of thousands of dollars in lost profits. The American Indians had a saying when they grew corn: "One for the bug, one for the crow, one to rot and one to grow." Many farmers still sit back and accept this insect loss to their crops.

Today's top profit farmers apply a soil insect "insurance plan." The cost? Less than \$3 per acre. The return? An average of an extra 10 bushels per acre. And, when soil insect damage is severe, it can mean a difference of 30 to 40 bushels per acre, or saving an entire crop which would otherwise be lost.

*Narrow Row Corn Gives 25% Increase In Drought Area*

Drought was precisely the story on David Brewer's Indiana farm last season. A total of only two inches of rain fell from the time the corn was planted until it was harvested.

Yet, his 20-inch corn rows came through with 100 bushel yields, 25 bushels more than most of the 40-inch corn in his area. His story is but one of several testimonials to modern farming methods that were documented this past season and were presented as part of the Corn-Soybean Clinics.

The preceding year was an ideal year for corn. Brewer had one of the best crops ever. He harvested 140 bushels per acre in 38-inch rows, and was waiting for the opportunity to increase yields by going to narrow rows. Last spring he made the big move and bought a new 20-inch 12-row planter. Brewer's brother-in-law,

Warren Davidson, farms adjoining acreage and made the switch to narrow rows at the same time—sharing use of the new equipment.

"We found a lot of things we like about narrow rows," the pair says. "One is the way the 8-row corn head picks up downed corn. It was really amazing how much more corn we saved," they continued.

Brewer and Davidson make no apologies for this year's "less than expected crop." They figure 20-inch rows still gave them a 25% increase in yield over 40-inch rows, even in a near-drought year. They figure also to be able to utilize nutrients applied that weren't used last year.



**There's no doubt about DEKALB XL varieties**

**Higher yields, bigger profits, proved year after year by farmers all across the country**

The remarkable yield power of DeKalb XL Corn Varieties is shown again in 1966 reports from farmers entered in the DeKalb 200-Bushel Club program. The authenticated yields below were mechanically harvested, without gleaning, from carefully measured acreages. All checks were verified by responsible witnesses, and yields\* were figured in bushels of No. 2 corn per acre.

Plant your next corn crop to DeKalb XL Single-Cross and 3-Way Hybrids. Some numbers may be sold out in certain areas, so see your DeKalb dealer today.



Name	State	Yield*
Harold E. Willet	Mich.	173.87
James W. Wade	Ill.	205.59
Devon Midkiff	Ind.	177.68
Emanuel Weibert	Colo.	217.90
Donald E. Lindell	Colo.	205.47
Duncanson Bros.	Minn.	187.16
Paul Piehl	Mich.	172.79
Gary Pylman	Calif.	213.49
Joe Wieberg	Mo.	180.57
LeRoy Thompson	Iowa	184.29
John Seefeld	Nebr.	182.91
Stanley Hoiland	Minn.	206.60
A. A. (Pat) McCaghy	Mo.	189.74
Dean Vander Heiden	Iowa	215.07
Gerhardt Immega	Wis.	166.69
Herman Danekas	Ill.	230.45
Dave Smith	Nebr.	183.67
Arthur & Tom O'Hare	Ill.	178.37



\*"DEKALB" is a Registered Brand Name. "XL" is a Variety Designation.



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