

Nehawka

Carl Wessell has purchased a new Ford V-8.

Harry M. Knabe purchased a new Ford V-8 last week.

Nels Anderson was in Omaha on Tuesday of last week, where he was looking after some business matters.

James M. Dunbar and family of near Auburn spent the day last Sunday at the home of Mr. and Mrs. James Palmer, of Nehawka.

Miss Dorothy Opp was taken with measles early this week, she being the

lact of the family to have the malady, but is getting along very nicely.

Marion Tucker and Stewart Rough were looking after some business in Omaha last Thursday afternoon, making the trip in the car of Mr. Rough.

James Palmer was looking after business at the elevator last Monday afternoon, while Mr. Rough was looking after business matters in Omaha.

Mr. and Mrs. Fred Guede, of Palmyra, and Mr. and Mrs. George BrockheT, of Unadilla, were guests here last Sunday at the home of Lyle Kruger and family.

Fred Nutzman is reported as being very sick at his home south of Nehawka, being confined to his bed. He is well known over the county and his many friends will be sorry to learn of his illness.

Albert Anderson and family were guests last Sunday at the home of Fred Weber and family at Cook. J. H. Steffen and family were also guests there that day, all enjoying a splendid visit together.

Clarence Hansen, the garage man, was in Omaha Monday afternoon to arrange for the removal of his tonsils on Wednesday. He has been having trouble with them of late and thought it best to have them removed.

Last Monday was pay day at the quarries and also a rainy day so the men could not work, thus giving them an opportunity to get around and settle their bills, which made it very convenient for the business men of the community.

Enos Plunkett and wife, who reside north of Weeping Water, were visiting at the home of John Opp last Sunday. On their return home, they were accompanied by Gerald Opp, who is a guest at the Plunkett home this week and enjoying life on the farm.

Home from Hospital Saturday

W. T. Schlichtemeier, who has been at the hospital in Omaha for the past week, where he has been receiving treatment for his health, was able to return home Saturday. While he

is not yet feeling the best, he is much improved, which will be good news to his many friends.

Installs New Refrigerator

Nels Anderson, who operates the amusement and refreshment parlor in Nehawka, in order to keep the beverages he handles in the best condition, has had installed a new refrigerator, which will enable him to take care of a large quantity of 3.2 beer, even in the hottest weather. Mr. Anderson is well pleased with the new cooling system and the efficient manner in which it operates.

United Brethren in Christ

Rev. Otto Engebretson
NEHAWKA CHURCH

Bible church school 10 a. m. Evening gospel service at 7:30. Mid week prayer meeting Wednesday evening.

The Woman's Society will meet at the home of Mrs. Krecklow Wednesday. Each one bring covered dish for lunch.

Remember our Week Day Bible school at the school house beginning Monday, May 27 at 8:30 a. m. Classes for all ages and a fine staff of teachers to serve you.

OTTERBEIN CHURCH

Bible church school 10 a. m. Morning worship service at 11. The Woman's Society met with Mrs. Christmann on Thursday.

The school bus will come and gather the children for Bible school Monday morning. Be ready to come.

Your pastor is in attendance at an International Bible conference in Chicago this week. May we continue to pray that the blessing of God may continue with us.

Corn stalks are made into wall board, rayon silk and numerous other articles for which there is a good demand. Why not factories to process this abundant product of Cass county farms? If the answer has been high shipping cost, river navigation should help to solve that drawback.

Cass County Farm Bureau Notes

Copy furnished from Office of County Agent Walmscott

1935 Home Accounts Have Been Summarized

Miss Mabel Smith, home management specialist of the College of Agriculture, will be in the county May 28 and 29 to meet with the thirty-six women keeping home account books this year. Twenty Cass county women completed home account books in 1934 which were summarized with books from other counties. Miss Smith will assist the Home Agent in returning the 1934 books and summaries to these women and will discuss with them personal or family summaries and explain the use of the revised price guide for fruits and vegetables. Meetings are planned tentatively for Murdock, Elmwood and Myard. Letters will be sent to the women notifying them of the exact hour and place. The new account keepers for 1935 are being asked to come for the second hour of discussion at which time any questions they have on account keeping will be taken up.

4-H Club Enrollment Climbing

With June 1st, the last date for the filing of applications for 4-H clubs, only a few days away, blanks are being received almost daily indicating the organization of new clubs, and the reorganization of many of last year's clubs. Clubs which have been organized since the printing of the last list four weeks ago are:

- Nehawka Rope Club, Mrs. Nelson Berger, leader.
 - Blue Ribbon Girl, Ruth Warden, Union, leader.
 - The Nehawka Ropers, Billy Pierce, leader.
 - Mothers Cookers, Mrs. John Klamm, Union, leader.
 - Clever Cooking Club, Florene Schaefer, Nehawka, leader.
 - Kitchen Queens, Mrs. Ivan Balfour, Union, leader.
 - Merry Mixers, Mrs. H. G. Penton, Cedar Creek, leader.
 - How's & Whys for Young Cooks, Plattsouth, leader not chosen.
 - Canning Club (Name not chosen) Mrs. John Root, Eagle, leader.
 - Winter Clothes for 4-H Girl (Name not chosen) Evelyn Wolph, Nehawka, leader.
 - Mandalay Club, Mrs. F. L. Stahl, Winter Clothes for 4-H Girl (Name not chosen) Mrs. Ernest Norris, Weeping Water, leader.
 - Learning to Sew Club, Plattsouth, leader not chosen.
 - Learning to Sew (Name not chosen) Mrs. Ernest Norris, Avoca, leader.
- Any one interested in joining one of these clubs, or in organizing one in their own community, should get in touch with either the club leader or the extension agents. Remember the applications must be in the Farm Bureau office by June 1st.

Science in Canning Fruit

With the berry and fruit season not far away, it is time to turn our thoughts to the task of home canning. The canning of food is an application of the principles of three branches of science—bacteriology, physics and chemistry. Though you do not have to be a scientist to succeed with it, you do have to follow those scientific principles if you want your canned foods to keep. So it may be well to brush up on our canning science and look again at the principles that underlie the process by which we may stock up the pantry shelves with canned foods for next winter.

Fruits and vegetables spoil because of certain natural changes that go on inside them and also because they are contaminated from without. Canning stops both these processes. It ends the ripening process, of course, it kills the contaminating organisms and so sterilizes the food, and keeps the food sterile by sealing it away from the air so that no other organisms can get in.

There is some difference, however, between canning fruits and canning most of the vegetables and meat. For canning purposes, foods are divided into two classes, the acid foods, including fruits and tomatoes, and the non-acid foods such as corn, beans, peas, the rest of the vegetables and all meats. The reason for this division is that in fruits and tomatoes, boiling temperatures are necessary to kill the organisms which cause the food to spoil, whereas much higher temperatures are required to kill such organisms in corn, beans, peas and all non-acid foods. In fact, you cannot be sure of getting the high temperatures you need to sterilize the non-acid foods unless you have a steam pressure cooker.

The canning job before us now then, that of berries and fruits, is the easier one. All of these are in the acid class and we do not need a steam pressure or cooker for them,

although it is convenient if you have one.

The first step in the fruit canning process is to get good fruit, cull out the bruised and imperfect fruit, and use the good fruit without delay. Then you heat the fruit, if you are using the hot-pack method, which the Bureau of Home Economics recommends. You heat slowly and thoroughly, either with sugar or in syrup, not to cook the fruit but to drive the air out of it and shrink it so you can put more into the can. Then you pack the hot fruit into the can, or fruit jar. Before filling the jars you wash, rinse, and sterilize them by boiling them in water. You have them hot when the fruit goes into them, and seal them quickly before they begin to cool. You do not fill them quite full, but leave a little "head space."

The filled jars are then "processed"—that is, you give them a final heating to kill any bacteria or other organisms that may be left in the fruit which may sooner or later cause them to spoil. For this, if you do not have a ready-made water-bath canner, you can use a wash boiler, or some other container partly filled with boiling water, with a rack on the bottom to hold the cans. You put the hot, sealed cans on the rack, with the water covering them and keep the water boiling. How long to keep the cans in the water bath depends on the kind of fruit, the size of the jar, etc. The Bureau of Home Economics tells you, in Farmers' Bulletin 1471-F, how much time is needed for each fruit.

When the processing, or sterilizing is done, you take the cans out of the hot water bath and let them cool. But here again, it is necessary to remember your physics and chemistry. If you set hot glass jars of fruit where a draft of cold air strikes them, they will break. And if, when they are cool, you store them where the light strikes them, the color of the fruit will fade. So you put glass jars away in a cool dark place.

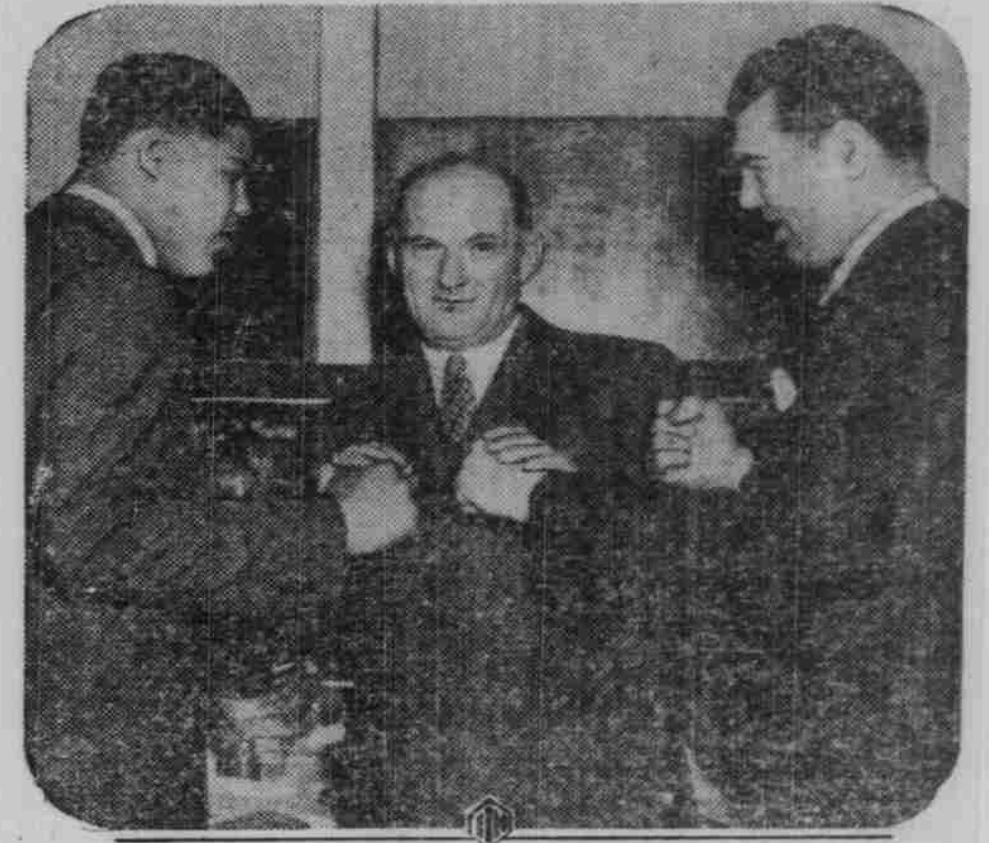
1935 Corn-Hog Contracts Ready to Sign About June 1st

The office will start typing 1935 corn-hog contracts next week and they will be in the hands of precinct committeemen about June 1st for final signatures of producers. Notices will be sent to those that have made applications of when and where to go to affix their signature to the contract.

Who Is Getting the Consumer's Dollar

The following table gives a comparison of the average family of five

Challenger Meets Former Champ



Joe Louis Mike Jacobs Jack Dempsey

Joe Louis, left, sensational Detroit Negro heavyweight, and Jack Dempsey, right, greeted each other in alarming fashion when they were introduced in New York by Mike Jacobs, promoter. Louis meets Primo Carnera, June 25, in New York.

persons expense of living and what the farmer gets for his share of the family's dollar:

	April, 1935	1933	1914
Monthly food expense	\$21.41	\$17.00	\$16.61
Share farmer gets	7.77	6.25	9.38
Share that?	11.64	10.75	7.23

4-H Club Camp

Camp Brewster, which is located one mile south of Omaha on Bellevue boulevard, has been selected as the site for the 1935 4-H camp for Cass, Otoe, Douglas and Sarpy counties.

Camp Brewster is located on the hills overlooking the Missouri river and affords a wonderful playground for hikes and camp fires. The outdoor pool and tennis court add much to the camping facilities.

Club members will be housed in cabins which are screened and electrically lighted, with accommodations for ten to twelve members in a cabin. Camp Brewster will be entirely different from former camps. Watch the papers for more details as to time and price and start making your plans to attend.

A busy season ahead in canning industry as moisture assures good crops in all lines.

4TH GRADE PENMANSHIP AWARDS MADE

The fourth grade under the supervision of Miss Diehm have received recognition in their penmanship awards.

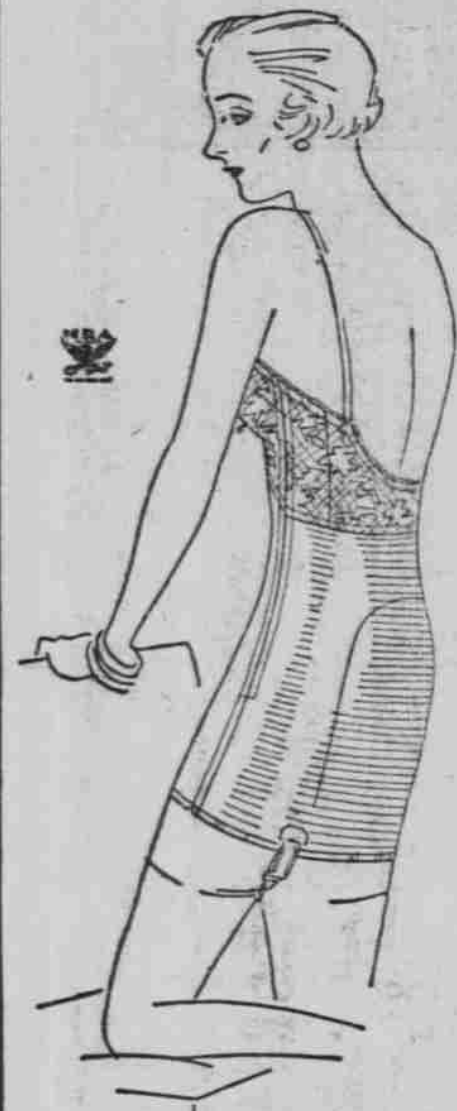
The following pupils have made outstanding progress and have received the bronze pin award: Clarolla Farnham, Sterling Hopkins, Kenneth Lovless, Joan Tiekotter, Frederick Lindeman, Robert Grassman, Matilda Taylor, Miriam Fricke, Betty Ann Thomas, Georgia Carey, Helen Hough, Betty Reed, Mary J. Matt, Milford Bates.

IMPROVES BARBER SHOP

The interior of the Cozy barber shop of Arnold Lillis, has been given a thorough renovation and redecorating and presents a most attractive picture in the new paper on the walls and the newly painted ceiling as well as the general cleanup of the shop. The work was done Sunday and the shop ready to open in spic and span condition today as usual.

Ten million more for river development insures new contracts and a navigable channel to Sioux City within the coming two years.

LADIES TOGGERY



"All-Way" Stretch, but It Will NOT Allow Hips To Spread

The all-way-stretch elastic back has a center panel of one-way-stretch elastic for extra hip control. The front of the garment is fine cotton batiste, while the uplift top is of lace. Perfect for the "little woman" type. Model 3650 \$5.00

GOSSARD

Mohawk Tires

We are Wholesale Distributors for MOHAWK TIRES and have an attractive proposition for Independent Dealers in Cass county. Mohawk Tires are built by an Independent Manufacturer and have been on the market for 22 years. They deliver mileage far beyond expectation, carry a 15-month guarantee and cost no more than The Big Four Tire Trust first line tires.

WE CAN MAKE EXCLUSIVE DEALER CONTRACTS TO RESPONSIBLE PARTIES

We invite you to look them over at our Dealers' Service Stations at Eagle, Elmwood, Murdock, Nehawka, Avoca and Union and write or phone our Lincoln office, 940 North 16th, Lincoln, Neb. Phone B3600.

Trunkenholz Oil Co. INCORPORATED

You'll Be Seeing Them on the Beach Soon



Wool bathing costumes that should please the most discriminating. At the left, a halter neck swimsuit of bright green wool jersey has a skirt buttoning over a maillet-worn unbuttoned for swimming or active sports on the beach. The halter tie, crossing in the back to form the belt, is of wool jersey embroidered with navy white dots. In the center, a swimsuit of novelty knit wool has a halter neck, front laced closing, and belt made of flatknit wool in contrasting shade for decorative trim, and is moulded to the figure for freedom in swimming and diving. At the right, a tricky soft wool knit swimsuit in a geometric all-over design has a separate coat of self fabric the same length as the bathing suit to complete a smart ensemble. The twisted cord belt with pom pom ends add a decorative note.



MAKE THIS SUMMER MODERN

Do you prefer to bask this summer under a beach umbrella or to broil in a hot kitchen over a blazing stove? Do you prefer to invite your soul in some dewy glade in the mountains or to sweat over cooking meals when everyone else is having a good time? These are not idle questions because we have an answer to them. Whether you go to the seashore or the mountains you can go modern and minimize your time in the kitchen by a judicious use of canned foods.

Think back to the seashore and mountain resorts you have gone to in previous summers. Didn't they know this trick if you went to a boarding house or hotel? It's just as true for you in a bungalow or cottage. Canned foods will save you enough time to have a good time. Arrange to have them on hand, and to have more shipped to you when the voracious summer appetites of your family have gobbed them up.

What to Provide

The main vegetables you should provide yourself with are corn, peas, tomatoes and beans, but you should also include spinach for the children, and such "treasures" as artichokes, asparagus, Brussels sprouts, a delicate combination of carrots and peas, celery, mushrooms and sauerkraut will make a hit with the grown-ups, too. There is no reason why you can't have a varied table on your vacation

as you ever have at home. Then you should have more fish, especially if you are going to the mountains where the supply of iodine is apt to be small. You can have anchovies, clams, codfish cakes and flakes, herring, lobsters, mackerel, salmon, and of course you will want some sardines for picnics and tuna fish for refreshing salads. You can even have caviar, shad roe, shrimps and turtle if you want to be an epicure.

Good Milk Essential

Milk is, of course, the mainstay of the children's diet, and it has to be good milk or you'll know the reason why. You can have good but cheap by using the evaporated kind that comes in cans.

As to its goodness there is no question, and as to its cheapness Miss Lucy Gillett, nutritional director of the New York Association for Improving the Condition of the Poor, stated recently that in New York City where Grade B milk is eleven cents a quart and unswetened evaporated milk costs six cents a can for a can which is equivalent in food value to a quart of pasteurized milk, mothers where families use three or four quarts each day save as much as \$5.00 a month through the use of evaporated milk.

Take Fruits Along, Too

You should also have a supply of the principal canned fruits and

fruit juices for summer drinks. There may be a few local fresh fruits where you go, but never any such variety as you can get in cans. This includes apples, apricots, blackberries, cherries, coconut, currants, figs, gooseberries, grapes, grapefruit, loganberries, peaches, pears, pineapple, plums, prunes, raspberries, rhubarb and strawberries with a number of combinations of several fruits. Have you ever been to a summer resort that could provide all these, or even a small proportion of them, fresh?

And meats. The local supply is not apt to be too good in a remote country resort, but the meats that come in cans are government inspected from hoof to sealed can. If you take along some corned beef, roast beef, beef steak, frankfurters, ham, deviled ham, spiced or whole, sausage, tongue and veal, you can laugh at the local butcher and provide for yourself.

An Easy Method

You are the only one who can calculate the food needs of your family. Jot them down and select from the foregoing suggestions what you think you'll need for a week or two. You'll find that as easy method. When supplies run low you can replenish them by simply mailing a post-card to your grocer. In these days he'll appreciate not losing your summer trade.