

# Death Penalty for Slayers of Federal G Man

### Jury in Federal Court at Topeka Gives Verdict After Only a Short Consideration.

Topeka, June 25.—The death penalty was assessed against Robert J. Suhay and Glen Applegate, paroled New York convicts, by a jury in federal district court here tonight for the murder of Federal Agent Wimberly W. Baker in a gun battle in the Topeka post office last April 16.

It required the jurors, half of them farmers, less than four hours to hold that the two gunmen shot Baker because he sought to arrest them for a bank holdup in New York.

Suhay, accused by the government of "cowardly" sneaking up behind Baker, had no comment to make after the verdict but Applegate said to his attorney, H. D. McHale:

"You can't win 'em all the time, Mac. I didn't give you anything to fight with."

### Both Must Hang.

Both stood gloomily as the verdict was read. The first degree verdict, without recommendation of mercy, made a gallow sentence mandatory.

Judge Richard J. Hopkins deferred sentence until Tuesday. Defense counsel indicated they would file motion Monday for a new trial.

The government used 60 witnesses. The defense attorneys did not use a single witness, basing their case solely on the question of who fired the first shot. They contended Suhay and Applegate thought they were being held up, and that Baker fired on them first.

Baker was hot down as he sought two men for the \$18,400 robbery last March 12 of the Northern Western branch bank at Katonah, N. Y.

As he approached one of the pair who called for mail at the general delivery window, another man stepped up from behind and fired a bullet into his back. Another bullet struck him in the abdomen.

### HOLD ROUNDUP

From Thursday's Daily—The members of the Masonic lodge at Nehawka staged their annual "round up" last night at the auditorium at that place.

There was a very large attendance of the membership of the lodge and their ladies, these representing a large number of the Union and Nehawka communities. Charles Adams, master of the lodge, presided.

There was a very extensive program offered and which furnished an unusually fine evening of entertainment of music, readings and stunts that were enjoyed.

Mr. and Mrs. A. L. Becker, of Union, who celebrated their fiftieth wedding anniversary Wednesday were honor guests of the "round up," Mr. Becker being a long time member of the Nehawka lodge.

Mrs. Roy Cole, pianist and Frank A. Clout, vocalist, were Plattsmouth people heard on the program.

Herman Thomas, Missouri Pacific agent at Nebraska City, a member of the Nehawka lodge was in attendance at the meeting and had a part on the program.

Refreshments of ice cream and cake were served at the close of the program.

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Abstracts of Title  
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### HINTS ABOUT SHRIMPS

By Betty Barclay

Do you have a few glass jars of shrimps on your emergency shelves? You should, for this tasty sea food lends itself to many very delicious "company" dishes. Through the clear glass of the container you can see that your shrimps are in good condition. That's why I advocate stocking the emergency shelves with bottles and jars made of glass. Try these recipes this month:

#### Shrimp a la Newburg

- 1 pint shrimp meat
- 2 yolks eggs
- 1 cup cream
- 2 cups milk
- 2 tablespoons flour
- 4 tablespoons butter
- 1 teaspoon anchovy essence
- 1 teaspoon lemon juice
- Salt and paprika.

Melt two tablespoons butter and cook the shrimps in it, adding the seasonings. Scald the milk, melt the rest of the butter, add the flour, stir and cook together; add the hot milk, beat until smooth, then add the cream. When it reaches the boiling point, draw aside and add the yolks of the eggs, stirring as it thickens without allowing it to reach the boiling point again or it may curdle. Add the shrimps, blend all together, taste to see if seasoning is right and serve on toast, or in ramekins with toasted crackers.

#### Creamed Shrimp

- 1 cup shrimps, cut up
- 1 1/2 cups milk
- 1/2 cup cream (or canned milk, undiluted)
- 3 tablespoons butter
- 4 tablespoons flour
- 1 teaspoon Worcestershire sauce
- 1/2 cup grated cheese
- Salt and paprika

Heat the shrimps in half a cup of boiling water. Scald the milk, melt the butter, add the flour, stir and cook together; then add the hot milk all at once and beat vigorously until it has become very smooth. Add the seasonings and the cheese, stirring until well blended in, then add the cream and the shrimps. May be served on slices of dry, cold toast which have been quickly dipped in and out of boiling water, then buttered. Or serve in ramekins with thin slices of toast or toasted crackers.

### MANY ENJOY DOG SHOW

From Saturday's Daily—There was a very pleasing attendance this morning at the Athletic park to enjoy the dog show that had been arranged by the Recreational Center.

It was truly "dog days" at the park and the pooches from large to small, in all kinds of breeds and colors were on hand with their owners to enjoy the event.

There were twenty-five dogs entered in the various classes and the first prize winner owners were:

Longest tail, Terry Bennett; longest hair, Hamilton Martin; smallest dog, Leslie Niel, largest dog, James Duddy; longest ears, Louis Egenberger; best trick dog, Judge C. L. Graves; prettiest color, Paul Vandervoort; ugliest dog, Leroy Covert; oldest dog, Alice Bennett; youngest dog, George Wurtzler; racing special event, Dale Jackson.

The judges were Clyde Jackson, Judge C. L. Graves and Anton Bajek.

### PURCHASES HOTEL RESTAURANT

The restaurant in the Hotel Plattsmouth building, which has been owned and operated by George Mullican, Tuesday evening was sold to E. P. Stewart and who at once started in on the operation of the restaurant and coffee shop.

Mr. and Mrs. Stewart and son, Donald, arrived Monday from their former home at Springfield and are now to again become residents of the community where they will find a hearty welcome from the many friends in the community.

Mr. and Mrs. Stewart are experienced restaurant people, having been here several years in this line of business as well as at Louisville and they will be able to give the city an excellent place of business.

### Miss Louisiana



Gussie Short

First state-wide winner selected to enter the annual national beauty pageant at Atlantic City in September is Gussie Short, striking brunet who will represent Louisiana. She is a sophomore at Louisiana State Normal, 18 years old and is from Winnsboro, La.

### FLOOD BENEFITS CHANNEL

The high water in the Missouri river is very beneficial to the creation of a new season channel in the Missouri river, the goal of the army engineers who have been directing the river work for the past three years.

Captain H. B. Loper, in charge of the work in the Omaha district, has been making a trip by launch over the territory where the water is now overflowing and has been pleased to find that the overflow will aid in the building of the new channel. All re-ventments and piling dikes are standing the heavy flow in excellent shape the engineers found.

Finishing up work by the contractors at points along the Missouri will be at a standstill until the water recedes.

### GERALD JOHNSON INJURED

Gerald Johnson, 14, 525 South Twenty-sixth street, Omaha, a former Plattsmouth boy, was injured when he was struck by a truck while riding a bicycle near 2605 St. Mary's avenue.

The accident occurred at 1:40 p. m., and the driver of the truck was Charles Blake of Omaha. Blake and a passerby, Earl Triplett, took the injured boy to the Clarkson hospital where his injuries were dressed and he will be kept under observation. Blake was booked on a charge of reckless driving.

Gerald is a son of Mrs. Olive Johnson and made his home here prior to the removal of the family to Omaha a year ago.

### VISIT IN THE CITY

Mr. and Mrs. Henry Kaufmann of this city have been entertaining a number of the relatives at their home in a very pleasant family gathering. Those who were here for the event were Mr. and Mrs. John Bloom of Chicago, Mr. and Mrs. W. J. Vallery of Lincoln and Mr. and Mrs. Delmond Smith of Omaha. Mrs. Bloom and Mrs. Vallery are sisters of Mrs. Kaufmann and Mr. Smith a nephew.

# Flying Ocean May be Dull for the Passengers

### What to Expect When Spanning the Atlantic Becomes a Regular Thing Few Years Hence

New York, June 27.—Flying the Atlantic on those big commercial transports promises to be pretty dull unless the whales blow. The whales do blow sometimes and everybody stretches his neck to see, like the crowd around a hawk on 42nd street. But outside of that the citizenry probably will be a bit bored when the big winged boats start shuttling to Europe.

The newly inaugurated New York to Bermuda service supplies an index to what spanning the Atlantic will be like in the comparatively near future. The boats are big, impersonally sophisticated. Here and there is a hint of a woman's touch, on the interiors—such as in the linen curtains at the portholes—but for the most part they are merely great winged flying machines built to a purpose.

They are not spectacular either in performance or in the conduct of the personnel. They are efficient products of a mechanical age, and the bridge, up forward, looks vaguely like the cabin of a sleek, high wheeled steam locomotive. The hull is as wide as a Pullman coach. Five bulkheads divide it into compartments in which eight persons can sit comfortably. Each compartment makes up, at night, into four berths, two upper and two lower. The aisle, amply wide, is carpeted, and on the cabin walls and ceilings are lights for night reading.

### Can Stroll at Will

Both forward and aft are passenger loading hatches. The traveler strolls around at will, once the ship is under way, and as the load shifts from bow to stern, the men on the bridge "trim" the ship with an ingenious device which increases the lift of the tail assembly. There are storage compartments fore and aft for baggage, express and mail. Either near the bow or the stern, depending on the type of boat used, are the lavatory and the kitchen. On the Bermuda run the kitchens measure about 5 1/2 by 3 feet. Let a housewife try serving more than 30 persons from a workbench of that size. The kitchens look much like those in city kitchen apartments. Some

have electric heaters, but for the present, at least, hot meals will issue from insulated jugs.

Aluminum shelves with slots for securing tumblers, silverware and dishes range about the steward as he stands in his cubicle. The handles of cups slip over spring traps above him. Over him, too, are fruit cocktail glasses, their bases caught in aluminum slots. In front of him is an icebox holding 75 pounds and to his side is a five gallon water tank. His work table measures 3 1/2 by 2 1/2 feet. Below his feet, their covers swinging up at the touch of his shoe, are two compartments with storage space for 200 pounds of non-perishable food. He serves dinner for 30 odd persons, soup to nuts, in a little more than an hour.

### Takeoff Uneventful

The takeoff of the ship is uneventful. You settle into your seat. The ship taxis for the takeoff. The motors turn up. Just forward of the ship's midsection the great wings spread, and by peeping out a porthole you can glimpse a three bladed propeller thrashing the air.

Salt water thrown up by the hull under the impetus of four motors spews against the porthole windows. Then the ship lifts to its "step," the under portion of the hull which rides on top of, instead of in the water. For a brief moment foam whips from the snout of the boat. Water drains from the porthole windows. Abruptly the spray ceases flying. You are up.

Below are trees, homes, inlets which dissolve in a moment in the gray of the open sea, flecked with white. The sun transforms the ocean into hammered silver. Clouds drift by. Some pile up towerlike skyscraper fashion.

The pursur and steward fuss about, distributing magazines, preparing meals, answering calls of bridge players for collapsible tables. There is little or no sensation of motion. You get acquainted with a fellow passenger across the aisle only if you borrow a cigaret. Perhaps an officer will stroll back from the bridge to volunteer information as to altitude speed and position.

The navigator unscrews a porthole cover and tosses out an aluminum powder bomb to determine drift. The atmosphere is that of an ocean surface liner, even to the presence of the camera fends who train their sights on anything, including the man across from you who has gone to sleep.

Persistency is what gets results in advertising.

# Nebraska Pastures Worst in State's History

### Fall Sowing of Rye for Pasture Recommended, With Bromegrass, Alfalfa.

D. L. Gross, agricultural college extension agronomist, labeled Nebraska's pasture conditions "the worst in history." He urged greater attention to a reserve supply of supplemental feed and temporary pasture as part of a necessary longtime pasture program.

"The destruction of pasture stands by excessive heat, drought and overgrazing has left few pastures outside the sandhills in a condition for grazing this spring," he said. "Overgrazing and excessive tramping have resulted in surface condition which promotes the maximum amount of rainfall runoff, thus making it difficult for grasses to make any headway and endangering the land from the standpoint of sheet and gully erosion."

Gross advised the use of well sown rye to carry livestock well toward the first of June and permit pasture grasses and root reserves to attain vigorous growth.

During the hot, dry summer periods, he pointed out sudan may be used to relieve permanent pastures. Following the calendar thru late fall pasture, the agronomist listed first year sweet clover and early sown fall rye. In addition, an extra trench silo full of corn or sorgho silage could be held in readiness, he said.

Gross was not optimistic about pastures plowed and re-seeded this spring. The lack of a subsoil moisture reserve makes survival of these seedlings doubtful, he said, unless normal or better rainfall is received.

For the eastern third of the state, he recommended a mixture of bromegrass and alfalfa to furnish early and late pasture which remains de-

pendable during the hot months. Bromegrass seeded alone is not as successful, lacking the nitrogen supplied by alfalfa.

### HEAT KILLS HOGS

The intense heat of Thursday caused the death of two hogs at the farm of Mike Vitesnek just west of the city. The hogs were over 200 pounds in weight each and the loss to the owner is quite heavy. Mr. Vitesnek is having the remainder of the large hogs taken to the South Omaha market to avoid any further losses from the heat wave among the hogs.

### GOES TO NORTH DAKOTA

Dr. J. J. Stibal of this city, accompanied by his brother, Dr. Gerald Stibal of Gibbon, departed Friday for Lidgerwood, North Dakota, where they will visit their mother, Mrs. Joseph Stibal for a short time. Mrs. Stibal has not been in the best of health for some time and the two sons will enjoy the opportunity of spending a short time with her.

### RETURN FROM SOUTH

From Saturday's Daily—Mrs. Pete Carr and Misses Tillie and Martha Summers returned this morning from a trip through the south. The Misses Summers visited relatives in Missouri and Mrs. Carr drove on into Arkansas and Oklahoma.

Two nieces, Virginia and Barbara Marzoff, returned with Mrs. Carr.

### STORES TO CLOSE HALF-DAY

Members of the Ad club voted to have a half-day holiday July 5. The stores will remain open during the morning. During the business session a radio broadcast was discussed and laid on the table until the next meeting.

Club and Social news are being featured in the Journal.

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## Black & White

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### Hot Weather Specials

Salad Dressing Qt. Jar .	29c
Sandwich Spread Qt. Jar .	29c
Tomato Juice	Campbell's 3 No. 1 Cans. 25c
Dill Pickles Full Qt. Jar.	19c
Pineapple Juice No. 2 Can	15c
Blended Ice Tea Qt. Jar.	19c
Pink Salmon	Tall Can 2 for . . 25c
Apple Butter Full Qt. . .	19c
Cake Flour	Swansdown Large Pkg. 25c
Catsup 14 oz. Bottle . .	10c
Root Beer	Shurfine Makes 40 Quarts 15c
Shrimp Dunbar Wet Can	15c
Success Flour	48-lb. Bag \$1.49

### MEAT DEPARTMENT

WHERE QUALITY PREVAILS

Ask for CLIX, 2 lbs. for . . . . .	32c
A 100% Pure Lard Shortening	
Shoulder Beef Steak, lb. . . . .	25c
Corn Fed—Choice Quality	
Dold Sterling Bacon, 1-lb. layer .	32c
Lean—Mild Sugar Cure	
Pork Steak, lean slices, lb. . . . .	27c

**Luncheon Meats of All Kinds**

## HINKY DINKY

Plattsmouth, Tues., Wed., June 29-30

Country Boy Evergreen CORN or Junior Brand PEAS 3 No. 2 Cans. . . . .	29c
Cereal Bowl FREE with Kellogg's CORN FLAKES Large Pkgs. . . . .	2 for 21c
Del Monte Sliced or Half PEACHES No. 2 1/2 Can . . . . .	19c
Del Monte PEARS, No. 2 Can. . . . .	21c
STEAK, choice, tender Beef Shoulder, lb. . . . .	23c
HAMBURGER, freshly ground Beef Cuts, 2 lbs. . . . .	29c
BACON, Hinky-Dinky Sliced, 1/2-lb. Pkg. . . . .	15c
BEEF LIVER, choice, tender, lb. . . . .	15c
MINCED LUNCHEON or Frankfurters, lb. . . . .	15c
BEEF TENDERLOINS, choice, no waste, lb. . . . .	30c
FILLETS OF FISH, fancy boneless, 2 lbs. . . . .	25c
KIPPERED SALMON, ready to serve, lb. . . . .	25c
BACON SQUARES, Swift's sugar-cured, lb. . . . .	20c
Sunlight Margarine 2 1-lb. Cartons. . . . .	35c
BUTTER CASCO Dinky, lb. . . . .	32c
CASCO 1-lb. Ctn. . . . .	33c
Sunrise Brand COFFEE 3 lbs., . . . . .	55 19c
CANTALOUPEs, extra large Jumbo size, 2 for . . . . .	25c
Fancy Calf. Vine Ripened Pink Meats.	
PLUMS, quart basket, 19c; large square basket. . . . .	49c
Fancy California Red Beauty.	
PINEAPPLE, medium size, 3 for . . . . .	25c
Fancy, Fresh Ripe Cuban.	
NEW POTATOES, U. S. No. 1, 10 lbs. . . . .	23c
Washed California Shafter White.	
CUCUMBERS, fancy Texas, 3 for . . . . .	10c
Long Green for Slicing.	
CAULIFLOWER, Calif. White Snowball, lb. . . . .	9c
Fine Granulated Beet SUGAR 100 lbs., \$5.15 . . . . .	52c
10 lbs. . . . .	
10-lb. Cloth Bag, 54c	
Pure Cane, 100 lbs., \$5.36. 10-lb. Cl. Bag. . . . .	56c
CERTO, for Jams, Jellies. Bottle. . . . .	23c
Red Jar Rubbers, 6 pkgs. . . . .	25c
Mason Jar Caps Carton of 1 Doz. . . . .	23c
Pen-Jel or Sure-Jell 2 Pkgs. . . . .	25c
Parowax or Texwax 1-lb. Pkg. . . . .	10c

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400 Leghorns - 300 White Rocks  
500 Rhode Island Reds - 200 White Wyandottes

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