

# The Plattsmouth Journal

PUBLISHED SEMI-WEEKLY AT PLATTSMOUTH, NEBRASKA  
Entered at Postoffice, Plattsmouth, Neb., as second-class mail matter

MRS. R. A. BATES, Publisher

**SUBSCRIPTION PRICE \$2.00 A YEAR IN FIRST POSTAL ZONE**  
Subscribers living in Second Postal Zone, \$2.50 per year. Beyond 600 miles, \$3.00 per year. Rate to Canada and foreign countries, \$3.50 per year. All subscriptions are payable strictly in advance.

## MANLEY NEWS

Frank H. Stander of Omaha was looking after business in Manley last Monday and Tuesday.

Mr. and Mrs. Arthur Hansen and son were guests last Sunday at the home of Mr. and Mrs. Thorbold Hansen and wife.

Charles Schilder and family moved to a farm four miles south of Manley last week and will farm there the coming summer.

H. A. Shipman, a brother of Mrs. Alice Jenkins, and Walter Jenkins, a son, were here to visit Mrs. Jenkins last Monday.

Mrs. Peter A. Muckenaupt of near Greenwood was a guest last Monday at the home of Mr. and Mrs. C. E. Muckenaupt.

Miss Teresa Rauth was visiting at the home of her friends, Mr. and Mrs. Frank Bergmann, all enjoying a very pleasant day together.

Mr. and Mrs. Albert W. Selker of near Elmwood were guests last Sunday at the home of Mr. and Mrs. John Stander. Mrs. Selker and Mr.

Stander are brother and sister.

Theo Harms was suffering from an attack of flu over Monday and Tuesday which kept him at home and George Rau was looking after business at the store.

Mr. and Mrs. Charles L. Greene of Union were enjoying a pleasant visit last Sunday at the home of Mr. and Mrs. Harry O'Brien, east of town. Mesdames Greene and O'Brien are sisters.

Mr. and Mrs. J. C. Rauth were over Sunday guests at the home of Mr. and Mrs. A. F. Rauth, who reside near York. They report everything looking nicely in the crop line as the late snow was quite heavy and melted slowly, sinking into the ground instead of all running away. The fall wheat is looking especially fine.

Observed Father's Birthday  
Robert D. O'Brien arrived at another milestone of life last Tuesday and the occasion was most appropriately observed when a supper was given at the home of his son. Those present included the families of Mr. and Mrs. Hugh O'Brien, Mr. and Mrs. Walter O'Brien and Mr. and Mrs. Harry O'Brien.

Visited Friends, Here  
Mr. and Mrs. Edward Murphy, of Lincoln, visited over Sunday at the home of their friends, Mr. and Mrs.

**Thomas Walling Company**  
Abstracts of Title  
Phone 324 - Plattsmouth

Harry Haws. On Monday the Murphys went to Omaha to look after business and Mrs. Haws, who was to go to Omaha that day to consult her physician, accompanied them.

**Moving to the Country**  
Phillip Fleming, who has been making his home in Weeping Water during the winter, with the coming of spring, is moving to the country, where he expects to have a better opportunity to secure employment. Mr. and Mrs. Fleming will make their home in the residence southeast of Manley where Harold Otto and wife formerly lived.

**Entertained Pinochle Club**  
Mr. and Mrs. Walter Muckenaupt entertained the F. D. R. Pinochle club last Sunday evening and as Mrs. Harry Haws was unable to attend, their places were taken by Mr. and Mrs. A. V. Stander. First prizes went to Frank Reister and Mrs. A. V. Stander, the consolation award went to Mrs. Theo. Harms and the traveling prize to John C. Rauth.

**Aid Society Ladies Sell Lunch**  
Mrs. Roy Coatsman's group of the Ladies Aid Society sold lunch during J. B. Elliott's sale Monday.

The ladies did a very fine piece of work and cleared over \$50 as a result of their efforts.

**Home Over Week End**  
Wesley Cook drove to Kearney on Friday to get his sister Joan so that she might spend the week end with her parents and brother. Wesley and Joan returned to Kearney Monday, where they both attended a school dance Monday evening. Wesley returned home.

**Parents of Fine Son**  
Mr. and Mrs. Arthur Roelofsz are the proud parents of a fine son born to them Tuesday, March 3. This fine young fellow has been named Arthur Dale.

Mr. and Mrs. Roelofsz have the congratulations of their many friends.

**Last All-Church Night**  
Thursday evening, March 10, was the last all-church night for the year. At 7:00 o'clock about 140 people gathered at the church basement, where they enjoyed a delicious meal.

At 8:00 o'clock L. M. Hauptman delivered the address for the evening, which was greatly enjoyed by all present. Several more came for the speaking than came for dinner.

**We can furnish you with Rubber Stamps made to order at a price considerably below that you have been paying. Prompt service. If you need stamps, see us.**

## Alvo News

Clyde Skinner has been absent from school this week because of illness. His school friends hope that he will soon be able to return.

Mr. and Mrs. Edwin Taylor and small daughter and Roscoe Bird went to Lincoln Thursday to visit Mrs. Katherine Hardnock at the hospital. Mrs. Timblin's sister of Weeping Water visited Mrs. Timblin Monday. Joe Bird became quite ill Wednesday night, but is reported feeling some better at the time this is written.

Mr. and Mrs. S. C. Hardnock called on Mrs. Hardnock's sister at Lincoln. Mrs. Hattie Lovett, who has been ill for several days. They also called on Mrs. Katherine Hardnock at the Bryan Memorial hospital.

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many more "Happy Birthdays." One hundred sixty-five friends called. Delicious cup cakes and coffee were served to all who called.

Mrs. Rouse received many lovely gifts and potted plants and lovely bouquets as well as a lot of birthday cards.

Friends join in wishing Mrs. Rouse many more happy birthdays.

**Many Attend Elliott Sale**  
A crowd estimated at 3,000 people attended the sale of John B. Elliott, Jr. Alvo implement dealer, the fore part of last week. The public address system of the Leader-Echo was used, proving very satisfactory. Many implements, some live stock and other farm equipment were disposed of at this sale. Mr. Elliott is a firm believer in advertising and every newspaper in the county and some outside the county carried the advertising announcement of the sale. It is said to have been by far the largest and most successful of all the sales Mr. Elliott has held to date, and the size of the crowd and spirited bidding gives ample proof of the pulling power of advertising. The old slogan of success is "Have something to sell, and then tell the public about it through the medium of newspaper ads." It gets results, and could prove just as successful to other dealers in all lines, if they would just see it in the right light. When business is dull (and many are complaining that it is) go after new sales and new customers by advertising your wares, and it will not be you but the other fellow who will be left sitting on the sidelines complaining.

Mr. Elliott sold some very fine horses at the sale as well as a great deal of farm machinery, etc.

He also reports the sale of a number of farm tractors during the past week, one going to Chas. Schultz, of Walton, one to Arnold Jensen, of Gretna; one to Peter Johnson of Alvo and one to R. C. Wenzel and Son of Eagle. He received and unloaded another car load of tractors a few days ago.

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## Greenwood

Willis Lambert, who underwent a sinus operation, is getting along fine.

Mrs. John Vant spent Wednesday afternoon with Mrs. Alvin Holmes of Ashland.

Mrs. Ella Marshall was operated on Tuesday at the Clarkson hospital in Omaha.

Miss Lucille Kelly spent Friday and Saturday in Lincoln last week with Irene.

Miss Dorothy Leesley spent last week with her parents, Mr. and Mrs. A. E. Leesley.

Harry Leesley and sons returned home from Loveland, Colorado, Monday evening.

The Cemetery association are making plans for their bazaar and supper on April 16.

Mrs. Harry Starnes of Franklin and Miss Dorothy Smith called on Lucille Kelly Friday.

Mrs. L. Evans of Ashland and Mrs. Harry Starnes of Franklin visited Mrs. Elsie Smith Friday.

Mr. and Mrs. Lee Knolle, of Sioux City, Iowa, spent the week end with her parents, Mr. and Mrs. L. C. Marvin.

Mrs. Robert Garcia underwent an appendicitis operation at the Nicholas-Senn hospital Wednesday morning.

Mr. and Mrs. A. T. Leesley and Mr. and Mrs. Lee Walradt called on Mrs. Harry Walradt Sunday. She is much better.

Miss Marian Anderson returned to Appleton, New York Tuesday, after an extended visit at the home of her sister, Mrs. A. J. Leadabrand.

A shower was given in honor of Miss Florence Stradley at the home of Mrs. Edd Hurlbut in Waverly on Saturday. She received a nice lot of gifts.

Mrs. Lona Schroeder of Murray, Iowa, underwent an operation at the Nicholas-Senn hospital Monday. She is getting along as well as can be expected.

Lois Ellyson, daughter of Mr. and Mrs. Warren Ellyson, underwent an appendix operation at the Nicholas-Senn hospital last Saturday. She is getting along fine.

The Brotherhood and families met at the M. E. church Thursday night. Everyone enjoyed the entertaining program. Joe Parsons of Wesleyan University gave a talk.

The Misses Evelyn, Ruth and Hazel Trunkenholz and Kenneth Muckenaupt called on Lyle Armstrong at the Lincoln General hospital Sunday afternoon. He is getting along fine now.

The I. O. O. F. lodge met at the hall for their usual meeting Monday night. After the business meeting a nice lunch of sandwiches, doughnuts and coffee was served by Jim Strand and L. J. Walradt and families. A social good time was enjoyed by all.

A large crowd attended the program at School District No. 31 Friday night. Misses Ruth and Evelyn Trunkenholz, Lois Cope and Lucille Kelly helped furnish the entertainment. Everyone had a good time and lunch was served at the close of the evening.

Thirty ladies attended the Guild entertainment at the church Tuesday. Everyone enjoyed the interesting demonstration on sandwich making by the Omar Baking company, and a delicious lunch was served. The next meeting will be with Mrs. A. E. Leesley and Mrs. John Lambert entertaining.

L. C. C. Meets  
The L. C. C. was entertained last Thursday at a tasty one o'clock luncheon by Mrs. Edna Clymer.

There were four tables of players. Mrs. Margaret Howard won high and Alice Lemon second. The next meeting will be with Mrs. Angie Lemon.

## Wabash News

Louis Schmidt, the road man, was called to Murdock Wednesday of last week to look after business matters.

Henry H. Gerbeling was dising a pasture where the grass had died out and is going to sow grass seed there for the growing of another pasture.

W. Taylor Richards of Wabash was a visitor in Murdock Wednesday of last week, looking after some business matters and visiting his many friends.

John Wood was in Elmwood last Tuesday on business, being able to get away when work at the quarry and crusher was suspended temporarily due to the rain.

With the illness of Will Murfin, he was not able to get his wood sawed and so the boys about town went and sawed it for him. They have enough piled up now, they hope, to last until Will gets well again.

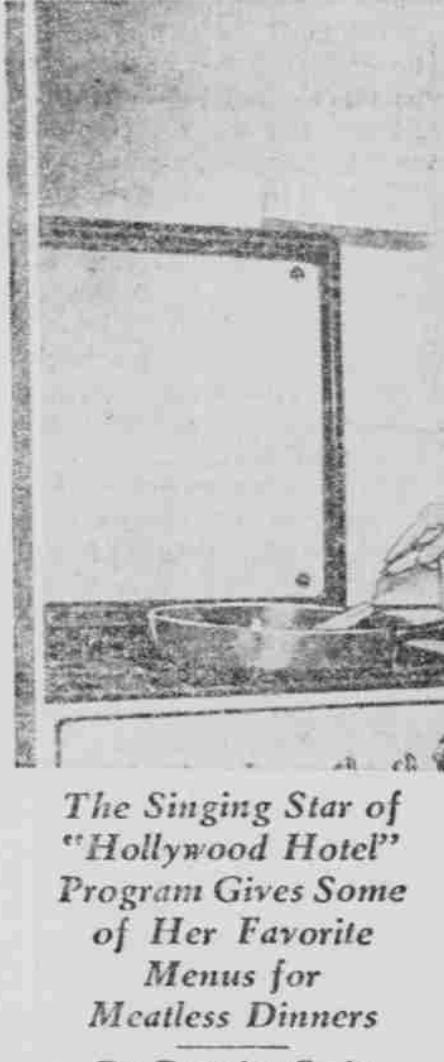
John C. Browne has been on the sick list for a number of days and has been kept to the home, but slipped out to go to the home of his next door neighbor, Sherman Hardaway, who was sick, and pay him a brief visit.

Mr. and Mrs. Wm. Otto, who were visiting here for a number of days during the past week, after having enjoyed their visit very much and looked after the business which brought Mr. Otto here and to Lincoln, departed last week for their home in the east.

W. E. Murfin, who has not been in the best of health for some weeks, was taken with double pneumonia, Guy Hinds, taking his car, took Mr. Murfin to Murdock to the doctor, who pronounced it double pneumonia and ordered him returned home and kept to his bed. Their little son was also sick before, but with his improvement returned to his studies at school.

Sherman Hardaway Very Ill  
Sherman Hardaway was taken seriously ill a week ago, suffering from pain in his head and back. He was confined to his bed from Saturday night until Tuesday, when he was able to sit up a little. The trouble was caused from a gathering in his car, and up to the time it broke, he ran a high fever. By the middle of the week, he was feeling considerably better.

### "We Often Have Meatless Dinners at Our House" says Frances Langford



FOOD is a very serious matter to girls in radio or pictures," smiled Frances Langford. "We have to eat the things that keep our vitality high, and our figures slim. That means lots of fruits and vegetables and tomato juice and things like that. I like fish, too, and especially during Lent at our house we serve fish as well as other meatless dishes."

Frances Langford is the girl who lost one voice and quite surprisingly found herself with another. She was born in Lakeland, Florida, and as a very young girl had a beautiful high soprano voice. Then came an attack of tonsillitis and the removal of her tonsils. And finally one Sunday she went to assume her accustomed soprano role in church. She opened her mouth to sing and to her and everybody's amazement a deep, husky contralto came forth. At first, Frances was dismayed but under the guidance of her mother she learned to appreciate her new voice. And now, of course, that voice has brought her fame as the singing star of the "Hollywood Hotel" hour on the air, not to mention picture contracts, too.

Frances gave us some of the menus of meatless meals served recently in her home, together with the recipes of her own particular favorite dishes.

**Celery Soup**  
**Cod Fish Cakes with Tomato Sauce**  
**Old-Fashioned Cole Slaw**  
**Buttered String Beans**  
**Wholeheart Bread**  
**Jellied Fruit with Whipped Cream**  
**Clam Chowder**  
**Escalloped Macaroni and Cheese**  
**Pickled Beets**  
**Eran Bread and Butter**  
**Deep Dish Apple Pie with Foamy Sauce**

Heat the condensed tomato soup just as it comes from the can and serve 2-4 tablespoons of sauce over each portion of fish. Serves 6-7.

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**Baked Stuffed Fish with Dill Dressing, Hot Tomato Sauce**  
**Dill Dressing:**  
3 cups soft bread crumbs  
1/2 teaspoon salt  
1/2 teaspoon pepper  
3 tablespoons onion, minced  
1/2 cup melted butter  
4 tablespoons dill pickles, chopped  
2 tablespoons parsley, chopped  
Mix the bread crumbs with seasoning and onion; add butter slowly, and toss dressing with a fork to mix. Then add the chopped dill pickle and parsley.

**Baked Stuffed Fish:**  
3 1/2 pound fish  
Salt and pepper  
Rub the inside of the fish with salt and sprinkle with pepper. Fill with Dill Dressing and sew edges of fish together. Place the fish in a well-greased baking pan or on a greased heavy paper in a shallow pan. Sprinkle salt on the outside of the fish and baste with butter or pork fat. If the fish is lean, lay strips of bacon or salt pork over the fish or baste every 10 minutes while in the oven. Bake fish in a moderately hot (375-400 degree F.) oven allowing 10-12 minutes per pound.

If the oven is opened to baste fish more time should be allowed for baking.

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**Entertained Club**  
Mrs. Joe Vickers was hostess to the Mothers and Daughters Council Friday afternoon. Mrs. Dick Fischer and Mrs. Everett Ayres were guests.

Mrs. Keller had charge of the lesson on "Friendship," which proved quite interesting.

Very delicious sandwiches, golden glow salad and cocoa were served by the hostess.

**S. O. S. Garden Club Reopens**  
The S. O. S. Garden club re-opened their club meeting Tuesday for this year with a covered dish luncheon at the home of Mrs. Carl D. Ganz. There were several guests present besides the members to enjoy the delightful hospitality of the hostess.

After a bounteous dinner, the meeting was opened by the president, Mrs. Dimmitt. A paper on "Do We Deserve the Name of Garden Club?" was given by Mrs. Dimmitt. Mrs. Timblin gave the club objectives for 1938. Several motions were carried toward the promotion of the club goals.

The club gained five new members. The next meeting will be with Mrs. Charles Edwards.

**Celebrates 85th Birthday**  
Mrs. Jennie Rouse, a resident of Alvo and vicinity for 33 years, celebrated her birthday very pleasantly at her Alvo home Sunday. At noon she enjoyed a birthday dinner with her children and their families, Mr. and Mrs. George Bobbitt, of Lincoln, Mr. and Mrs. Ralph Uley and family of Louisville, Mr. and Mrs. Orville Quellhorst and family of Elmwood, Mr. and Mrs. Mark Nickel, with whom she makes her home, Mr. and Mrs. Harold Mickel and children and Mr. and Mrs. Albert Bornemeier and son.

During the afternoon from 3:00 o'clock to 5:00 o'clock p. m. friends called on Mrs. Rouse to wish her

**Baked Stuffed Fish with Dill Dressing, Hot Tomato Sauce**  
**Dill Dressing:**  
3 cups soft bread crumbs  
1/2 teaspoon salt  
1/2 teaspoon pepper  
3 tablespoons onion, minced  
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**Severe and continually increasing inductive interference from power lines in and around Union has made it necessary for the Lincoln Telephone and Telegraph company to change the grounded or "one wire" telephone lines at that exchange to metallic or "two wire" circuits. The grounded or "one wire" circuits formerly used at Union picked up so much noise from electrical transmission lines that clear, efficient telephone service was virtually impossible.**

Metallic telephone circuits provide protection against power line interference and are used in all larger cities and towns as well as in rural telephone line construction wherever it parallels power lines. Work of converting all town and rural lines to a metallic or "two wire" basis has been completed.

At the same time that the Union lines were made metallic, a complete new dial switching system was installed on March 10 to replace the former manual switchboard. This change was made at this time not only because it could be done more economically while the outside wire construction was being completed, but also because the Lincoln company was aware that it could expect a concerted demand from Union subscribers for this type of equipment. Dial telephone service is becoming increasingly popular and this company is installing it wherever existing manual equipment is needing replacement. The new dial system will serve both town and rural patrons. Telephone patrons in Union are very fortunate to thus secure dial service in advance of its installation in many large communities.

**HERE FROM WEST POINT**  
From Friday's Daily—  
Herbert G. Grosshans, of West Point, Neb., a brother of Karl Grosshans, who resides north of town, was a brief business visitor in the city yesterday. Mr. Grosshans is a road and dredging contractor and was interested in learning the possibility of supplying equipment for dredging a new sewer outlet direct to the river across the bottom land east of the Burlington tracks.

### OWN A NEW TRACTOR

No Dow Payment, See ROSEN-NOVAK AUTO CO. Plattsmouth Ph. 230 O-K Garage

### FAST RELIEF FOR DISTRESSING SYMPTOMS OF COLDS

12 TABLETS 15c 2 FULL DOZEN 25c

**INSIST ON GENUINE BAYER ASPIRIN**

### Sentinels of Health

Don't Neglect Them!  
Nature designed the kidneys to do a marvelous job. Their task is to keep the flowing blood stream free of an excess of toxic impurities. The act of living-life itself—is constantly producing waste matter the kidneys must remove from the blood if good health is to endure. When the kidneys fail to function as Nature intended, there is retention of waste that may cause body-wide distress. One may suffer nagging backache, persistent headache, attacks of dizziness, getting up nights, swelling, puffiness under the eye—feel tired, nervous, all worn out.

Frequent, scanty or burning passages may be further evidence of kidney or bladder disturbance. The recognized and proper treatment is a diuretic medicine to help the kidneys. Use Doan's Pills. They have had more than forty years of public approval. Are endorsed the country over. Inas far as Doan's Sold at all drug stores.

### DOAN'S PILLS

### MAKE YOUR TEETH shine like the stars!

**CLEAN AND WHITEN TEETH** with Calox, the Oxygen tooth powder which penetrates to the hidden crevices between the teeth. Pleasant, Refreshing. Protects the gums and is economical to use.

**TRY CALOX AT OUR EXPENSE** What Calox will do for your teeth is easily demonstrated by you in your own home at our expense. Simply fill in the coupon with name and address and mail it to us. You will receive absolutely free a test can of CALOX TOOTH POWDER, the powder more and more people are using every day.

**FREE TRIAL COUPON**  
McKesson & Robbins, Inc., Fairfield, Conn. Dept. A. N. P.  
Send me a 10 day trial of CALOX TOOTH POWDER at no expense to me. I will try it.  
Name \_\_\_\_\_  
Address \_\_\_\_\_

### ETIQUETTE

It's bad etiquette to cough in public places. Take a Smith Brothers Cough Drop for pleasant relief. (Black or Menthol-5c.)

**Smith Bros. Cough Drops are the only drops containing VITAMIN A** This is the vitamin that raises the resistance of the mucous membranes of the nose and throat to cold and cough infections.