

Traffic Accidents in July Kill 22 Persons

July traffic accidents in Nebraska claimed 22 lives, bringing the state's highway fatalities for the first seven months up to 167 as compared to 28 for July of last year and 142 for the first seven

months of last year, Captain C. J. Sanders, Nebraska Safety Patrol, reported last week.

With a thought of last August, in which more people were killed than in any other month of 1946, and the steady increase in deaths this year, Captain Sanders urged motorists to keep their speed down and avoid passing when cars are approaching from the opposite direction. These violations along with the heavy tourist traffic have accounted for a large number of traffic accidents.

Mr. and Mrs. Ambrose Claus returned Monday from a trip to Duluth.

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"Title Insurance"
Abstracts of Title
105 North Fifth Street
Plattsmouth, Nebr.

OUR GREATEST VALUES IN WORK CLOTHES

Big Smith OVERALLS
8-Oz. Sanforized Blue Denim
Sizes 32 to 50
\$3.29

JACKETS TO MATCH
Sizes 36 to 50 — **\$3.29**

"LEE"
9-Oz. Sanforized
Felt Denim—Sizes 32 to 50
\$3.79

"Red Ball" OVERALLS
8-Oz. Sanforized
Blue Denim. Sizes 32 to 50
\$2.69

BIG INDIAN
Blue Chambray
Sanforized Shrunken
Flap Pockets—Full Cut
\$1.79

"Yard Long" Grey Covert WORK SHIRTS
Extra Full Cut. Flap Pockets
\$1.95



Work TROUSERS
Suntan
KHAKI \$2.49

Soennichsen's

DRUG NEEDS

- \$1.00 Jergen's Lotion
2oz Jergen's Cream
BOTH FOR 79c
- 50c Jeris Hair Tonic
50c Jeris Cream Oil
BOTH FOR 51c
- 35c PREP
2 for 49c
- \$1.38 Lady Eather
FACE CREAM
ONLY 98c
- Naylon Nail Polish 60c
- Naylon Lipstick \$1.00
- ANACIN TABLETS
100 for 98c
- IMPERIAL
Dry Cleaner
Gallon 89c
- Pure
TURPENTINE
Quart 35c
- Phillip's
MAGNESIA TABS.
200 for 79c
- SALT and DEXTROSE
TABLETS, 100 for 50c
- \$1.25 Size
ABSORBINE JR., 89c
- BAYER ASPIRIN
100 for only 59c

Delicious Fairmont's
ICE CREAM
At Our Cool Fountain or Home
Seven Flavors with
Peppermint and Fruit Salad
Pint Pkg., 25c. Hand Pack, 35c

Feldhousen Drugs
"YOUR FRIENDLY DRUG STORE"
DRUG STORE SERVICE AT ITS BEST

Weeping Water

Mrs. Thomas Murty

H. CLINTON WILKINSON

Weeping Water (Special)—Death called another Weeping Water citizen, early Monday morning, H. Clinton Wilkinson, 61, a native of Weeping Water, and the son and the grandson of pioneers, died suddenly, soon after eating his breakfast. He had been an invalid for the past three years, following a stroke which left him almost helpless. He was born April 23, 1886, in Weeping Water and had a large part in the community life. He was deputy postmaster under J. I. Corley, and then postmaster for several years. He was City Clerk for several years, also.

He was the son of Robert S. Wilkinson who was cashier of the Nebraska State Bank during the eighties, later a merchant. His grandfather, Rev. Wilkinson, was a Methodist minister and well known in this community. He was a graduate of the Weeping Water High School, with the class of 1903 and after graduating, was employed in the Weeping Water Republican office.

He married Edith Dobbins, of Lincoln, and to this union one son, Clinton Robbins Wilkinson, was born. Both survive him. He is also survived by two brothers, Ned of Omaha, Frank of California, and three sisters, Mrs. Alice Vaughn, of Arizona; Mrs. Leonard Wells, and Miss Florence Wilkinson, of California.

Funeral services were held Wednesday morning at ten o'clock in the Congregational Church, of which he was a member, and where he sang in the choir for many years. Rev. Wipf of the Mennonite Church officiated at the service. Burial was in Oakwood Cemetery, with Hobson's Funeral Home in charge of all arrangements.

Union

Mrs. L. G. Todd

Ervin Fintel attended a meeting at Ashland last Tuesday evening for Frank Wagon, salesman. A fine banquet preceded the meeting.

The Youth Fellowship group of Young People held a picnic at Riverfront park last Friday evening. They met at the Methodist church at 6 o'clock and loaded the cars and went to the park where they built a huge fire and roasted wieners, marshmallows, and one of the party tried roasted olives — and reported "they tasted fine." After taking care of their appetites, a short service was led by the leader, Miss Stubbendeck, after which Rev. Williams read a Scripture lesson and offered prayer. To finish up a perfect day, the group attended a show at Nebraska City.

Mrs. Ollie Atteberry and three children of Kansas City, Kans., are visiting Mrs. Atteberry's parents, Mr. and Mrs. Jesse Dysart over the week-end.

Mr. and Mrs. Frank Atteberry of Kansas City, Kans., have been visiting Mr. and Mrs. Charles Atteberry and family for the past few days.

The food sale given at the Snodergrass store by the ladies of the Methodist church last Wednesday evening was well patronized and the ladies netted a neat sum, which will help toward paying for new tables they have bought for the basement dining room.

Rev. Williams and wife and Mrs. L. G. Todd drove to Lincoln last Thursday evening where they attended the consecration service of the National Methodist Rural Life Conference.

Mr. and Mrs. Donald McQuinn and family drove to Lincoln last Thursday morning. Donald attended the rural conference, while Mrs. McQuinn and the three daughters visited Rev. McQuinn and wife.

The W.S.C.S. met at the home of Mrs. Orndorff last Thursday afternoon. Twenty ladies attended and after the business and lesson period were finished, Mrs. Orndorff assisted by Mrs. L. B. Mougey served cooling refreshments.

Navy Opens S. Omaha Sub-Recruiting Office
The Navy Recruiting Service has opened a sub-office in the Post Office, South Omaha, with Chief Machinist's Mate Rudolph P. Dyba, USN, in charge. Chief Dyba said that the Navy is stepping-up its drive for new enlistments to obtain replacements for more than 200,000 sailors who will be discharged during the next 12 months.

Recent directives permit enlistments for a minimum of 3 years, reduction in physical standards and reenlistments in previous rating structures for certain ex-Navy men.

Cass County Extension Notes

Jelly Making

Fair time is coming! That means you'll want to exhibit your very best glasses of jelly. Nothing recalls the beauty and fragrance of an orchard or vineyard like the aroma and delectable flavor of a good glass of jelly. A clear, tender, sparkling, quivering mould has a subtle appeal to the appetite and is second to nothing in beauty. A good jelly is a clear, tender, sparkling, fruit-flavored substance, firm enough to hold its shape when turned from the glass, yet soft enough to be sliced with a knife. It should quiver when the plate is moved and so tender that it cuts easily yet breaks with a sharp cleavage line leaving clean-cut faces.

Fruit juice for jelly making must contain pectin. This pectin, when combined with the right proportion of sugar and acid forms jelly. Pectin is found in greatest abundance in slightly underripe fruits chiefly in the pulp near the skin, in the cores, and around the seeds. You can easily make your own pectin extract at home from either apples, oranges or lemons. When using apples, select firm ones; culls or those with surface blemishes can be used, but summer apples do not have sufficient pectin for use. Scrub the apples and cut out the imperfect spots, then slice thin, retaining skins and cores. For each 4½ pints of prepared fruit use 4½ pints of water for the first extraction. Place in a large pan, cover, and boil rapidly twenty minutes. Strain through 4 thicknesses of cheesecloth until juice stops dripping. Repeat the process, adding the same quantity of water and boiling and straining as before. Yield 3 quarts. A little lemon juice added to the water increases the amount of pectin obtained. Place this juice in a run large enough so that the liquid will be 2 inches deep and boil rapidly 30-40 minutes until juice is reduced to ½ its original volume. This yields 1½ pints concentrated pectin extract.

When using oranges or lemons, follow this method. Select fruit with thick skins, wash and remove the yellow rind using a stainless steel knife in order not to discolor the peel. Use 2 quarts water and 1 tsp. tartaric acid per pound of fresh white peel. Add the acid to the water and stir until dissolved. Put the peel through a meat grinder, using the coarse plate. Place the peel in a large pan, cover with acid solution, and allow to stand for an hour or two. Boil rapidly, stirring constantly, until volume is reduced to ½. Strain through 4 thicknesses of cheesecloth. Make 2 more extractions, using the same amounts of water and acid each time. It is not necessary for the mixture to stand after the first time. Yield, 2½ pints.

In preparing the fruit select a mixture of slightly underripe and ripe fruit for best results. The riper the fruit the less acid it contains. Wash the fruit thoroughly, discarding any spoiled parts, and cut into uniform pieces. Prepare only small quantities at a time for best results: 8 pounds is a good quantity. Boil the fruit in a broad, flat bottomed kettle, stirring to prevent scorching. Count time only after the fruit begins to boil. The time varies with the firmness of the fruit. Strain the hot, cooked fruit at once, pressing the jelly bag to obtain all the juice. Clarify the juice by straining through a fresh jelly bag wrung from hot water.

When combining the sugar and juice, use three-quarter to 1 cup sugar to each cup of juice. Heat quickly to boiling in a large, flat bottomed pan stirring only until the sugar is dissolved. If too little sugar is used, the jelly is tough, and too much sugar makes it sirupy. Sugar when used in the proper balance with pectin produces a jelly of the most desirable texture, so measure accurately. Boil rapidly until jelly stage is reached. To test for this stage, dip a large spoon into the boiling sirup and lift the spoon so that the sirup runs off the side. When the sirup separates into 2 distinct lines of drops which "sheet" together, stop the cooking. Let the hot sirup stand in the kettle while the glasses are lifted from boiling water, drained, and placed on a tray. Remove the scum from the sirup and pour directly into the glasses to within one-fourth inch of the top. When jelly is firm and well set seal with paraffin, making sure that the paraffin runs up to the rim to form a good seal.

D. EULA WINTERMOTE
Home Extension Agent

Mr. and Mrs. Don Cotner are vacationing in Minnesota. After a few days at Lake Okoboji they went on to Dorset, Minn., from where they expect to go on into Canada before coming home.

Mr. and Mrs. Clarence Akeson visited with relatives several days last week in Falls City.

The LIGHTS GREEN!
GO STRAIGHT TO YOUR IGA STORE
SAVE LOTS OF MONEY

Dear Friends:
I am saving plenty at my IGA store. Prices surely have come down. My husband Frank thinks I am the greatest buyer in the world. But it's no trick at all—it just so happens that I buy everything for my table at IGA. I divulged my secret to Frank last night and he said IGA's doing a lot for this country to which I heartily agreed.

Clara Jefferson

NO. 10 TIN Solid Pie Pastry **Apricots . 67c**
NO. 10 TIN Water Pastry **Prunes . 58c**
NO. 10 TIN Yellow Cling Halves **Peaches . 68c**

'IGA. Preserve Your Own Pickles for the Family
CIDER VINEGAR Qt. 15c
IGA Brand. For Making Jellies. Guaranteed
FRUIT PECTIN Pkg. 9c
Uniform Size. Dependable Canning Jars
BALL MASON JARS . Doz. Qts. 79c
Do Six eite Jars Are Sealed Air Tight
JAR RUBBERS Doz. 5c
Tons in Quality at a NEW LOW PRICE
IGA SALAD DRESSING, Qt. Jar 52c

NO. 2 CAN Stokely's Finest **Apple Sauce 13c**
NO. 10 TIN Sturgeon Bay **Cherries . \$1.30**
NO. 2½ CAN Fancy Grade **IGA Kraut . 9c**
NO. 1 CAN Oreo Prepared **Spaghetti . . 9c**
NO. 2 CAN IGA Quality **Cut Beets . 11c**
NO. 2 CAN Linko Cut **Grn. Beans . 13c**

Fancy, Tender, Mixed Sizes
IGA SWEET PEAS . . . No. 2 Can 18c
Whole Grain, Tender Luscious
IGA GOLDEN CORN . . No. 2 Can 18c
IGA Unseeded in Heavy Syrup
WHOLE APRICOTS, No. 2½ Can 27c
Van Camp's in Tomato Sauce
PORK & BEANS . . 2 1-Lb. Cans 25c
2-POUND CAN—For Finer Cakes and Pastries
SNO-KREEM SHORTENING, \$1.15

CAMAY SOAP
The Soap of Beautiful Women
3 for 26c
IGA SOAP GRAINS
Helps make your laundry Doves a little easier.
LARGE PKG. **26c**
"JUNKET" RENNET POWDER
For Making Delicious Rennet Custards
PACKAGE **9c**
Crisp Crunchy Cereal Reg. Pkg. Post's
Grape-Nuts 17c
Reg. Pkg. Post's — Ton with Sugar Cream, Milk
Bran Flakes 17c
Reg. Pkg. — Buy and Save at IGA'S Price
Post-Tens . 24c
RIN SO
Rich suds in soft or hard Water. Fine for laundry days.
LARGE PKG. **29c**

This Is the Time for Iced Tea
Blended From the Finest Teas to Make the Best Meal Taste Better
Royal Guest 4-Ounce Package 23c
Reg. Pkg. Royal Guest **Tea Bags . 13c**
Reg. Pkg. Lipton's **Tea Bags . 18c**

Save yourself time and labor when waxing your floors. — So Fast — PINT BOTTLE
Wilbert's No-Rub Floor Wax . . 25c
Keep white shoes that glistening white with WILBERT'S — 2-OUNCE BOTTLE
Wilbert's No-Rub Shoe White . 10c

Krispy Crackers
Makes soups, salads and cheeses taste much better
POUND PKG. **23c**

BIRD'S EYE PEAS
SHELLED READY-TO-COOK
PEAS

BACON SQUARES lb. 42c
"A" Grade **SHOULDER BEEF STEAK . lb. 53c**
Pork **LOIN ENDS ROAST lb. 37c**
Fresh Ground **BEEF AND PORK lb. 39c**

THE BLACK AND WHITE STORE OFFERS THE COFFEE THAT SUITS YOUR TASTE AT LOWEST PRICES!

ROYAL GUEST Coffee 41c
SUNNY MORN Coffee . lb. 44c
MAXWELL House . lb. 45c

Enjoy This Wholesome Beverage
IGA DE LUXE Coffee . lb. 44c
Unvarying Fresh Flavor and Aroma
Save Money with Sunny Morn
Not days fresh, but Hours Fresh

TALK ABOUT SAVINGS
SEE WHAT YOU CAN GET FOR A DOLLAR

IGA TOMATO SOUP No. 1 Can
CARNATION MILK Tall Can
LUNCHEON MEAT IGA Spiced 12-oz. Can
PEANUT BUTTER IGA Creamy, 1-lb. Jar
FRESH BREAD Lge. Loaf

ALL FOR \$1

IGA SOAP GRAINS 24-oz. Pkg.
S. O. S. PADS Pkg.
VANISH Lge. Can
IGA CLEANSER Lge. Can
IVORY SOAP Lge. Bar
SPICK & SPAN Lge. Pkg.

ALL FOR \$1

2 LARGE BARS **Swan Soap . 33c**
3 MEDIUM BARS **Swan Soap . 33c**
3 CAKES **Lux Soap . 26c**
LARGE PKG. **Tide 29c**
Oxydol Lge. Pkg. **29c**

1-Lb. Can Delicious **Cocoamalt . 43c**
1-Lb. Pkg. Nebia **Macaroni . 16c**
12-Oz. Pkg. IGA Pure Egg **Noodles . 19c**
1-Lb. Pkg. Italian Cafe **Spaghetti . 18c**
Lge. Pkg. Cut Rite **Wax Paper . 19c**
IGA Fancy Grade **Tomato Jce. 22c**

YOU'LL SAVE
ON IGA'S FRUITS & VEGETABLES

Finest for Eating and Canning
BARTLETT PEARS 2 Pounds 25c
Big, Luscious Red Bunches—Sweet and Flavorful
MALAGA GRAPES Pound 21c
Slice for Summer Desserts—Fine for Canning
ELBERTA PEACHES 2 Pounds 25c
Vine-Ripened—Pink Meat—Jumbo 27 Size
CANTALOUPE Pound 9c
Selected, Ripe—Buy by the Basket and Save
TOMATOES Pound 18c
Green Top **CARROTS 2 Large Bunches 17c**
Michigan **BLEACHED CELERY Pound 14c**

BLACK AND WHITE
Phones 23 and 24