

Greenwood

Connie Osburn
Journal Correspondent

The entire Greenwood community was shocked Thursday morning when word came that George Schroeder, oldest son of Mr. and Mrs. Harvey Schroeder, had passed away in Lincoln. Death was due to carbon monoxide from a truck. The community wishes to extend sincere sympathy to Mr. and Mrs. Schroeder and family.

The Happy Home Makers club met with Mrs. J. C. Hoenshell Wednesday afternoon.

The Eastern Star met Friday, February 5th. Mrs. Jones, State Supervisor of Mitchell, Neb., was present and held a School of Instruction in the afternoon. The evening was spent socially.

Mr. and Mrs. Emil Meisinger and Mr. A. L. Todd were Sunday dinner guests of Mr. and Mrs. Joe Leesley and family.

Mr. and Mrs. Charles Card returned from a two-month's trip to California.

The Deal-A-Deck club held a night party at the home of Mrs. H. Brehm with Mrs. Daisy Wright assisting.

Mr. and Mrs. Urvan Kyles left for their home in Kansas City, after having spent a week with relatives in the Greenwood community.

Mr. and Mrs. Emil Meisinger, Mrs. Dorothy Green and sons and Mrs. Joe Leesley and children were in Lincoln Thursday.

Mr. and Mrs. Oscar Lind of Ashland spent Saturday with Mr. and Mrs. J. C. Hoenshell.

Mr. E. L. McDonald and Mrs. Rose McDonald were guests of Mr. and Mrs. John McKeon and family of Lincoln to a six o'clock dinner Sunday.

Sunday visitors at the Bernard Grady home were Mr. and Mrs. John Grady, Mr. and Mrs. Wm. Rosenerans and Jackie and Mr. and Mrs. Buzzy Gakemeier.

Mrs. Boyd Claycomb was a Lincoln shopper Thursday.

Mr. and Mrs. Kenneth O'Rourke and daughters were in Lincoln Friday.

Mr. and Mrs. Emil Meisinger and Mrs. A. L. Todd called on Monday.

Mr. and Mrs. Clinton Green and sons Sunday afternoon.

Mr. and Mrs. Wm. Meyers were Sunday dinner guests of Mr. and Mrs. Boyd Claycomb and family.

Sunday dinner guests at the J. C. Hoenshell home were Mr. and Mrs. Harold Shaffer of Plattsmouth, Mr. and Mrs. M. O. Hoenshell of Lincoln and Mr. and Mrs. Elza Winget of Ashland.

Mrs. Rose McDonald was a Lincoln shopper Thursday.

Mr. and Mrs. Wm. Meyers called on Euben Schulte in Ashland Sunday.

South Bend

Mrs. Glen Kuhn

Mrs. Diana Bushnell celebrated her birthday Sunday with her children and families calling on her.

Mrs. Emma Hofmeister called Friday on Mrs. Dora Richards.

Mr. and Mrs. Bill Haynie and children called Sunday evening on Dora Richards and girls.

Mrs. Dick Rocky and baby returned home the first of the week from the hospital in Lincoln.

Mr. and Mrs. Valgene Ewing spent the week end at the Vernon Ewing home in Ashland.

Mrs. F. J. Knecht accompanied Mr. and Mrs. John Gakemeier, Sr., to Lincoln Monday.

Mr. and Mrs. Clyde Jones were Sunday dinner guests at the Albert Holiday home in Omaha.

The Friendly Circle met with Mrs. F. J. Knecht Thursday.

Mrs. Stella Fosberg called Monday afternoon on Mrs. George Vogel.

Mrs. Glen Kuhn called on Mrs. George Vogel Thursday evening.

Mr. and Mrs. Dave Campbell spent Tuesday visiting the Chester Campbell home near Greenwood.

Mr. and Mrs. Crawford Bushnell of Dallas, Texas, came Friday for a few days visiting with their mother, Mrs. Diana Bushnell. They left for their home Monday.

George Vogel spent Tuesday in Lincoln on business.

Mr. and Mrs. Oscar Dill spent Wednesday in Lincoln.

Mr. and Mrs. Clyde Haswell spent Wednesday at the J. L. Carnicle home.

Mr. and Mrs. Paul Campbell, Mr. and Mrs. Leonard Parrish spent Friday night at the Bernard Hill home.

Mrs. Cora Campbell called Monday afternoon on Mrs. Dave Campbell.

Mr. and Mrs. Craig Moller spent the week end at the Tyler Nunn home.

Mr. and Mrs. Jason Streight, Miss Norma Bushnell and Mr. and Mrs. Crawford Bushnell were Friday evening guests at the Jess Fidler home.

Mr. and Mrs. Corbin Cox and children of Ashland, have moved to a farm near South Bend.

Mr. and Mrs. Leonard Parrish attended the Hull implement show at the Ashland high school Thursday evening.

Mr. and Mrs. Wm. Rosenerans spent Sunday evening visiting Mr. and Mrs. Cecil Fosberg.

"EASY DOES IT"

By HELEN HALE

A BOWL of steaming hot cereal is an excellent food that sticks to the ribs on chilly mornings. For a flavorful treat, try cooking farina in apricot whole fruit nectar.

Bread that has become somewhat dry and old can be given "oven fresh" appeal by leaving it in its own wrapper and then heating it in a slow oven (300°) for five to 10 minutes. If the bread is very dry, sprinkle it with a little water first, then heat in the same fashion.

Hot sage biscuits are a good combination with pork pie, made, of course, from shreds of the leftover roast. To make the biscuits, add one-half teaspoon sage to your biscuit recipe.

RECIPE OF THE WEEK

Salmon Cakes
(Serves 5-6)
2 cups canned salmon
1 large onion, minced
1 (8-ounce) can tomato sauce
1/2 teaspoon salt
Pepper
1 teaspoon thyme
3 eggs, separated
1/4 cup butter
Flake and bone fish. Mix with tomato sauce, onion and seasonings. Add beaten yolks and fold in stiffly beaten whites. Drop from tablespoon onto a hot buttered griddle and fry until brown on both sides. Serve with canned tomato sauce, if desired.

Try spiced peach halves on greens next time you serve lamb or ham. Fill the centers of the fruit with whipped cream cheese seasoned with horseradish. Sprinkle with paprika.

When you're cooking prunes, use pineapple juice in place of water if you want to add delicious flavor to this dried fruit.

If you want to serve a real, old-fashioned treat with pork chops, give the family buttered turnips.

Here's an idea for a deviled ham loaf, made with leftover meat: grind the ham, mix with egg and bread crumbs and seasonings such as prepared mustard, horseradish, diced onion, tabasco and catchup. Serve the slices of baked loaf with a spoonful of cold sour cream.

Split pea soup can be made more flavorful and tempting if you add a few slices of sausages to it before serving.

Takes on a Load
SPRINGFIELD, Ill. (UPI)—Angry because a bartender wouldn't serve him a drink, Paul Geer tried to drive off with a whole truckload of beer. Police arrested him.

CASS

Last Time Thursday, March 3
Judy Garland and Gene Kelly
— in —
"THE PIRATE"
Leon Errol Comedy and Sport Reel

Friday and Saturday, Mar. 4-5
— Double Feature —
George O'Brien in
"GUN LAW"
Action and Adventure in the Old West!
— and —
William Lundigan and Jacqueline White
"MYSTERY IN MEXICO"
Daring intrigue below the border!
— also —
"CONGO BILL" Serial
Mat. Sat. 2:30 - Nights 7:00-9:30

Sunday and Monday, Mar. 6-7
Jane Powell and George Brent
"LUXURY LINER"
All in Technicolor — Tropic nights of Romance and Revelry!
Color Cartoon and News
Mat. Sun. 2:30 - Nights 7:00-9:15

FOOD VALUES

TO FILL YOUR PANTRY

SAVINGS GALORE!

BUY THE LARGE SIZE . . . SAVE MORE!

APRICOTS De Anzo Halves Pie Packed	No. 10 Can	49c
APPLES For You Brand Heavy Pack, Pie Sliced	No. 10 Can	89c
CHERRIES Cherry King Red Pitted	No. 10 Can	1.29
PLUMS Tradewell Oregon Purple Plums	No. 10 Can	49c
APRICOTS Leadway Choice Whole Syrup Packed	No. 10 Can	69c
PEACHES Old Ranger Pie Pack	No. 10 Can	59c
PEACHES Red Crest Freestone Sliced or Halves	No. 10 Can	49c
GOOSEBERRIES Firefly For Pies, Etc.	No. 10 Can	1.09
PINEAPPLE Santa Rita Crushed	No. 10 Can	1.19

NEW LOW PRICE!
FOOD CLUB MILK 3 Tall 35c
Approved by American Medical Association
Dozen \$1.37 Case of 4 Dozen \$5.45

Food Club "Quality Controlled"
COFFEE Drip or Reg. 51c
1-Lb. Can

HINKY-DINKY COFFEE
A distinctive, mild blend of fine-roasted coffee, 2 lbs. 87c

Sunrise Coffee
Mild, Flavorful, Economical, 2 Lbs. 79c

PERCOLATOR
8 Cup Size, 22 Gauge Aluminum. Special Offer 98c

For a Delicious and Different Dessert
Try Food Club "Quality" Controlled
BOYSENBERRIES
Fancy, Top Quality Berries Packed in Heavy Syrup
No. 1 Tall Can (Doz. 2.75) 23c
2 8 oz. Cans 25c
Doz. 1.50

Hinky-Dinky's Golden Crust BREAD Enriched 16-oz. Loaf 10c
Sliced White 12c
Whole Wheat or Rye, 16-oz. Loaf 19c
Doughnuts Fresh, with Powdered Sugar, Ctn. One Doz. 19c
COFFEE CAKE Deliciously Iced, Each 20c
SPENCER, Fancy Packed in Heavy Syrup No. 2 1/2 15c
PRUNE PLUMS No. 2 1/2 15c
SEEDLESS GRAPES Fancy quality, Ballerest or Sacramento 8-oz. Packed in heavy syrup No. 1 Tall Cans 10c
All Good No. 2 1/2 Can 25c
Ballerest 2 for 35c

PEARS Fresh Choice Halves Packed in Heavy Syrup, No. 2 1/2 Cans 39c	Chili Con Carne With Beans, Ellis Quality 15 1/2-oz. Can 23c
TOMATOES Pinecone Full Standard Quality 2 No. 2 Cans 25c	Tomato Juice Del Monte Fancy Quality Dozen 3 for 79c No. 2 Can 1 1/2 3 for 37c

Smoked, Sugar Cured Sliced Bacon 1 lb 39c	Bacon Squares lb. 25c
Hickory Smoked — Sugar Cured Tasty Meats lb. 69c	Beef Roast lb. 49c
E.V.T. Blade or Arm Cut, Corn Fed	

Rib Boil lb. 25c	Beef lb. 43c
Freshly Ground Pork	Sausage lb. 33c
Sliced Boston Butt	Pork Roast lb. 45c

Nebr. Wash. Red Triumph lge. size A Potatoes, 10 lbs. 39c	Florida Marsh Seedless, lge. size Grapefruit, lb. 8c
100 lb bag (when pkd) \$2.98	U. S. No. 1. Colo. Yellow—mesh bag
50 lb. bag (when pkd) \$1.75	Onions, 8 lbs. 39c
Idaho Russets, U. S. No. 1, lge size "A" 10 lb. mesh bag .65c	50 lb. bag (when pkd) \$1.49
Fancy Black Ben Davis Apples, 2 lbs. 25c	Fresh Tender, Florida Golden Heart Celery, lge. stalk, each 25c
Ring Pack Full Bus. Basket \$3.98	U. S. No. 1 Louisiana Porto Rican Yams, 2 lbs. 27c
Fancy and Extra Fancy Wash. Rome Beauty, 2 lbs. 27c	Firm Red Ripe Tomatoes, cello carton 29c
Fey. Florida, Sweet, Juicy Valencia Oranges, 8 lb. bag 59c	

• FOR LENT •

Haddock Fillets, cello, lb. 45c	ARMOUR'S MEAT ITEMS	Pitted Sair DATES 25c
Sole Fillets, cello lb. 45c	Deviled Ham, 3 1/2 oz. Can 19c	Fresh Calif. DATES 15c
Perch Fillets, cello lb. 33c	Vienna Sausage, 4 oz. Can 19c	8 oz. Cello 29c
Cod Fillets, cello lb. 35c	Corn Beef Hash, 16 oz. Can 33c	1-Lb. Cello 29c
	Tamales, 16 oz. Can 25c	FLOUR
	TREE 12-oz. Can 41c	Hinky-Dinky 25-lb. bag 1.69; 50 lb. Pillsbury's Best 3.29
		25-lb. bag 1.89; 50 lb. 3.69

HOLIDAY
Macaroni or Brownie Mix, for Delicious Cookies
12 oz. Can 44c

Soilax
Formula A or B
Reg. Pkg. 25c

PONDS
Tissue Pkg. of 300
2 for 53c

BROOKS
Jumbo Butter Beans
No. 303 Can 17c

SURF
For Every Household Need
Lge. Pkg. 29c

WOODBURY
Facial Toilet Soap
3 Reg. Bars 27c

EVERBEST
Pure TOMATO PRESERVES
14 oz. Jar 29c

Keep Fresh the Clock Around With
DIAL
America's Newest Favorite Bath Soap
Lge. Bar 25c

Duette
Toilet Tissue Facial Tissue Quality Regular Rolls 2 25c

HINKY-DINKY

AJAX Cleanser Reg. 11c
Can

Crystal White Lge. Bar 8c

Super Suds Lge. Pkg. 29c

VEL Lge. Pkg. 28c

For Fabulous Suds BOTH
FAB 1 Pkg. 29c Price 44c

Cashmere Bouquet
The Aristocrat of Toilet Soaps 2 Reg. 19c

PALMOLIVE
Toilet Soap 3 Reg. 25c
2 Bath Bars 25c

Super Suds

VEL

Butternut BREAD'S GOOD IDEAS

KITCHEN TRICK
SNACK SUGGESTION—Roll tiny Vienna sausages in slices of fresh bread that have been brushed with melted butter; fasten with toothpick. Broil until lightly browned.

HOUSEHOLD HINT
WHEN YOUR candy recipe says "pour out on a marble slab," don't despair. A glass baking dish is just as usable.

RECIPE
FROSTED LAMB LOAF
1/2 lb. ground lamb
2 tsp. salt
1/4 clove garlic, minced
1/4 c. chopped onion
1 c. milk
3/4 c. bread crumbs
1 egg
3 c. well-seasoned hot mashed potatoes

Combine all ingredients except potatoes; place in loaf pan. Bake in moderate oven (325°) about 1 hour and 20 minutes. When baked, turn out onto oven-proof platter, frost with hot mashed potatoes, place loaf under broiler until potatoes are lightly browned. Serves 6.

ENCORE
LISTEN to the calls for "more bread, please," when you serve good Butternut Bread. Always deliciously fresh and tasty, Butternut Bread is enriched for extra nutrition. Look for Butternut in the gay blue and white checked gingham wrapper.

Tut, tut nothing but Butternut Bread