

**FIRST CLASS**  
**Permit No. 39600**  
**Chicago,**  
**Illinois**

**BUSINESS REPLY MAIL**

No Postage Stamp Necessary if Mailed in the U.S.

Postage will be paid by

**FABRICON COMPANY**

**1555 HOWARD STREET**

**CHICAGO, ILLINOIS 60626**



Mail this card for Complete Details . . . **FREE**

No stamp necessary—we pay postage

Yes, I'm interested in learning more about making money at home with the Fabricon Course. Please send me more free information by return mail. I understand I am under no obligation and no salesman will ever call on me. Send me complete FREE information at once.

D

38

Print  
Name

---

Print  
Address

---

Print  
City

State

Zip

---

2719 Cook St

Denver, Colo

June 5, 1964

Dear Aunt Blanche

I received your lovely cards was really glad to hear from you, but you didn't say if you got your rain spray or not for Mother's Day I sent you. The kids are all fine, the boys really love their little sister I was very happy it was girl maybe it won't make me feel so alone with the boys cause they probably be like my brother and Uncle I never hear from them. Well dear I will try to come home this year it will be

2

in Aug. I am sorry you  
& Uncle Farmer aren't doing  
so hot - but just take it  
easy. Button's school is out  
today Well I guess I had  
better close for now

Love Bertie + Boys  
and the little girl

Her name is Melinda  
Haye

2719 Cook St  
Denver, Colo  
80205



Mrs. Blanche White

Route 1 Box 49

Byrne

Kansas

62625





---

## THIS SLIP

Is a duplicate of our memorandum of money or checks you have left in our care.

You are always cordially invited to this bank and we hope to be of frequent service to you and your business associates and friends.

---

**Capital and Surplus - - - \$100,000.00**

## The Farmers State Bank

JESSIE LEA M. WILLIAMS... Ch. of Board and Pres.

M. C. KIRKPATRICK..... Vice-President

REX C. THOMPSON..... Cashier

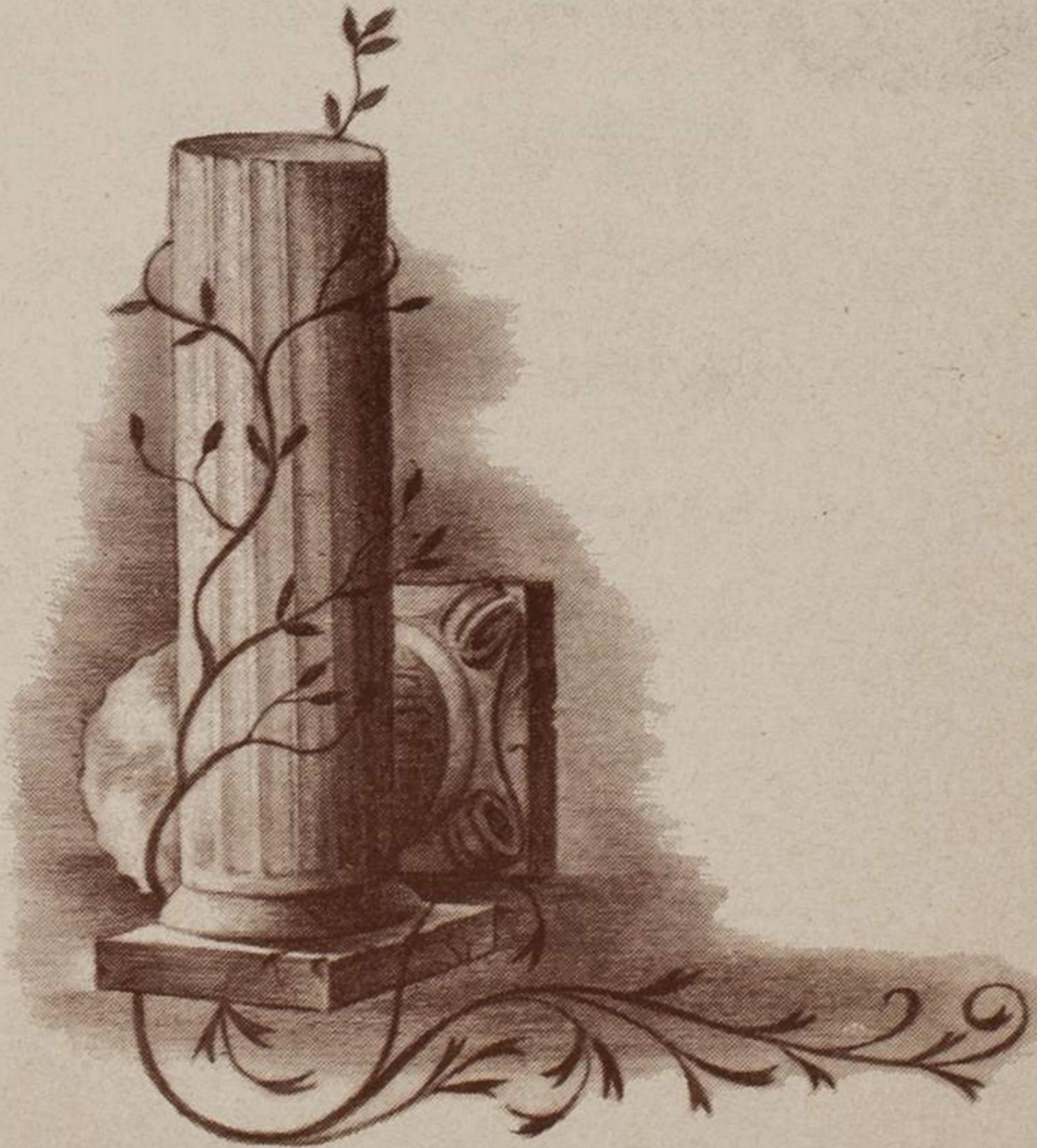
**BOGUE, KANSAS**

---

### SPECIAL

### Interest Paid on Time Deposits

In  
Loving  
Tribute





*I am the resurrection and the  
life, Saith the Lord: he that  
believeth in me, though he were  
dead, yet shall he live: and  
whosoever liveth and believeth  
in me, shall never die."*

*John 11—25:26*

*Spencer Chapel  
Hill City, Kansas*

**In Memory of  
Leonard C. Vanderwall**

**Born**

**February 12, 1882  
Dowagiac, Michigan**

**Departed This Life  
September 27, 1964  
Plainville, Kansas**

**Services**

**Wednesday, Ten O'clock  
September 30, 1964  
Spencer Chapel**

**Clergyman**

**Reverend B. R. Stephens**

**Music**

**Organ Selections**

**Casket Bearers**

**Louis Thyfault  
Clark Reece  
Earl Alexander  
Norman Normandin  
Guy Redd  
Raymond Groves, Sr.**

**Interment**

**Nicodemus Cemetery**

The family of  
Morris J. Mathews

acknowledges with deep  
appreciation your kind expression of  
sympathy

Mr + Mrs E. J. Robinson  
711 Jefferson

Ellis Kansas.



*Mr & Mrs Horner White*

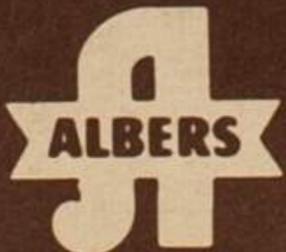
*Bogue Kansas*

*R. F. H. I.*

**SELECTED**  
**RABBIT**  
**RECIPES**

*delicious  
dishes from  
nutritional  
domestic  
rabbit*



an  **ALBERS** service bulletin



### GOLDEN BROWN FRIED RABBIT

2 to 3 lbs. young Rabbit (fryer)

½ cup flour                      ¼ teaspoon pepper  
1½ teaspoons salt              Butter or fat

Moisten rabbit meat, drain, but do not dry. Shake pieces in paper bag in mixture of flour and seasoning. Place pieces in ½ inch of hot butter or fat in heavy skillet, turning to brown evenly on all sides. Reduce heat, cover and cook slowly 40 to 50 minutes or until tender. For crisp crust on rabbit meat, uncover for the last 10 to 15 minutes.

### BRAISED RABBIT FRYER

1 Fryer rabbit cut in serving pieces  
1 can Carnation milk  
2 2 oz. cans mushrooms  
Salt to taste

Dredge rabbit pieces in flour; brown on all sides in hot fat in frying pan. Transfer to roasting pan; add Carnation milk and mushrooms. Bake at 350° for about 1 hour or until well done.

### ITALIAN RABBIT WITH SPAGHETTI

One Rabbit (fryer or roaster) cut in serving pieces.

Sauce:

1 large onion  
2 8 oz. cans tomato paste  
½ teaspoon garlic salt  
½ teaspoon oregano  
2 bay leaves  
½ teaspoon sugar  
Salt and pepper to taste  
Spaghetti, 8 or 9 oz. pkg. boiled

Put rabbit in salted boiling water and simmer until tender. When cooked, remove meat from bones if desired. Combine all other ingredients, except spaghetti with rabbit broth and simmer for one hour. Return rabbit to sauce. Serve on a bed of spaghetti.

### HASENPFEFFER

2 to 3 lbs. young or mature Rabbit (fryer or roaster)

1½ cups cider vinegar  
1 medium onion, sliced  
1½ cups cold water  
1 tsp whole cloves      2 tsp sugar  
3 bay leaves              ⅛ tsp allspice  
2 tsp salt                  1/3 cup flour  
¼ tsp pepper              ¼ cup shortening

Combine vinegar, water, spices, seasonings and onion. Marinate rabbit pieces in covered crock or china bowl in the refrigerator for at least 12 hours—preferably 1 to 2 days. Remove rabbit and drain well. Coat pieces in flour and brown well in hot shortening in skillet. Add marinating liquid; cover, simmer about 45 minutes or until tender. You may wish to strain gravy before serving.

### STEWED RABBIT WITH RICE

1 Rabbit (fryer or roaster) cut in serving pieces  
1 medium sized onion, chopped fine  
4 strips bacon, cut fine  
2 cups rabbit stock  
2 peeled tomatoes, cut fine (or 1 cup canned tomatoes)  
1 tablespoon green pepper  
½ cup uncooked rice (washed)  
1 tablespoon minced parsley, if desired

Put rabbit in salted boiling water and simmer until tender. When cooked, remove meat from bones, and cut into small pieces about 1" long. Saute onion with bacon until onion is golden brown. Stir in the rabbit meat, tomatoes, pepper, and stock. Let boil and add the well washed rice. Cover skillet tightly and simmer until rice is tender, stirring just enough to prevent sticking. Add minced parsley, if desired.

### RABBIT SALAD

2 to 3 lbs. young or mature Rabbit (fryer or roaster)

1½ cups diced              ½ cup mayonnaise  
celery                      2 tbsp lemon juice  
½ cup diced sweet      1 tsp salt  
pickle                      ⅛ tsp pepper  
¼ tsp msg powder

To cook rabbit meat, follow directions given in Rabbit Pot Pie. Combine diced rabbit meat, celery and pickle; mix with remaining ingredients. Chill thoroughly and serve on crisp lettuce leaves with a garnish of hard cooked eggs.

### BAKED RABBIT WITH SESAME-THYME STUFFING

1 Fryer rabbit cut in serving pieces  
¼ cup each sliced onion and celery  
1 tablespoon melted margarine  
1 tablespoon sesame seed  
½ teaspoon dried thyme  
¼ teaspoon salt  
2½ cups toasted bread crumbs  
½ cup melted margarine or salad oil  
½ teaspoon paprika  
¼ teaspoon each salt and garlic salt

Saute onions and celery in margarine until limp. Remove from heat and stir in sesame, thyme and salt. Pour mixture over bread crumbs; toss together and spread in bottom of greased baking dish. Mix together melted margarine (or salad oil), paprika, salt and garlic salt. Dip rabbit pieces in this mixture and arrange over stuffing. Cover with aluminum foil and bake in a moderately hot oven (275°) for 30 minutes; remove foil cover and continue baking 1 hour, or until rabbit is tender. When you take the dish from the oven, the rabbit should be golden brown and the stuffing buttery and slightly crisp.

### WHAT YOUR MEAT DOLLAR BUYS

Comparative nutritive value of the commonly used meats:

BEEF .....	55%	MUTTON .....	65%
PORK .....	75%	CHICKEN .....	50%
RANCH RAISED RABBIT	83%		

## HELPFUL HINTS

Rabbit meat must be well-done to be its tasty best. Allow ample time for cooking.

For best results, select a rabbit to fit the recipe. A table-ready fryer rabbit averages 2½ lbs. — never over 3 lbs. A rabbit over 3 lbs. must be considered a steamer or a roaster and prepared accordingly.

Domestic, ranch-raised rabbit meat is extremely low in calories and high in protein content.

U. S. Department of Agriculture Statistical Breakdown

	Protein	Fat	Moisture	Calories per lb.
Rabbit	20.8	10.2	27.9	795
Chicken	20.0	11.0	67.6	810
Veal (med. fat)	18.8	14.0	66.0	910
Turkey (med. fat)	20.1	20.2	58.3	1190
Beef (good)	16.3	28.0	55.0	1440
Lamb (med. fat)	15.7	27.7	55.8	1420
Pork (med. fat)	11.9	45.0	42.0	2050

an  service bulletin

Courtesy of

KANSAS FOOD PRODUCTS, INC.  
HILL CITY, KANSAS

## RABBIT POT PIE

2 to 3 lbs. young or mature Rabbit  
(fryer or roaster)

Celery tops	½ cup celery
1 tsp salt	sliced
¼ tsp pepper	2 tsp salt
3 tbsp margarine	½ tsp msg powder
3 tbsp onion chopped	2 tbsp pimento,
½ cup green pepper	chopped
diced	½ recipe for
3 tbsp flour	pie crust

Cover rabbit pieces with boiling water in stew pan with celery tops, salt and pepper. Cover and simmer one or two hours or until tender. Drain and cool, saving broth for gravy. Remove meat from bones and dice. Saute onion, green pepper and celery in margarine. Remove from heat and blend in flour, salt and msg powder. Stir in 3 cups broth, return to heat and bring to boil, stirring constantly. Add rabbit meat and pimento, heating well. Pour into a casserole. Top hot mixture with crust made from half a standard recipe. Bake at 450 degrees for 15 minutes or till crust browns.

## BAKED RABBIT FRYER

1 Fryer rabbit cut in serving pieces  
¼ cup butter or margarine  
¼ cup grated Parmesan cheese  
¼ cup cracker crumbs

Salt to taste

Roll rabbit pieces in melted butter. Mix cracker crumbs and Parmesan cheese together; roll rabbit pieces in mixture. Place on ungreased cookie sheet and bake at 350° about 1 hour or until well done. Turn once during baking.

## RABBIT WITH HUNTER SAUCE

2 to 3 lbs. young Rabbit (Fryer)

3 small white onions,	2 cups beef stock
chopped fine	Flour
1 tbsp olive oil	Pinch: garlic powder
6 pieces uncooked,	(or mashed garlic
cut-up bacon	bud), pepper,
1 bay leaf	organo, saffron
1 cup red wine	1 No. 2 can tomatoes
1 cup rice	¼ lb. butter

Brown chopped onions in olive oil, and bacon with bay leaf. Add garlic, pepper, oregano, canned tomatoes and a little butter.

Flour rabbit meat pieces and brown in butter in separate pan. Add wine and simmer for five minutes.

Add the sauce, thinned to taste, to the rabbit meat, cover and simmer for 45 minutes. Serve with rice cooked in beef stock seasoned with saffron.

## RABBIT IN DEVIL SAUCE

2 to 3 lbs. young Rabbit (Fryer)

3 tbsp butter	1 cup beef stock
6 shallots, finely	1 pinch dry mustard
chopped	1 tsp butter
1 cup white wine	½ lb. button mush-
1 cup heavy cream	rooms
2 cups croutons	

Melt 3 tablespoons butter in pan until brown. Place rabbit meat pieces in butter and saute thoroughly (about 25 minutes each side). Add more butter as necessary.

Sprinkle finely chopped shallots over the rabbit. Simmer for five minutes and add white wine.

Remove the rabbit meat from the sauce. Add dry mustard and cream. Thin to desired consistency.

# SELECTED RABBIT RECIPES

*delicious  
dishes from  
nutritional  
domestic  
rabbit*



an  service bulletin

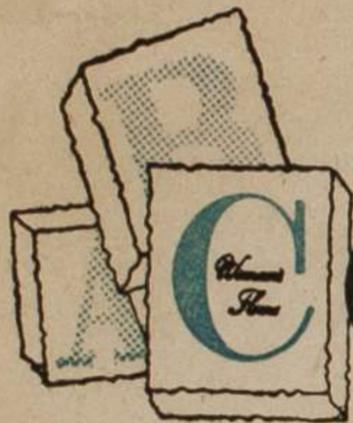
AFTER FIVE DAYS RETURN TO

Blanche White

R.R. No. 1, Box 49

Boquehan, 67625

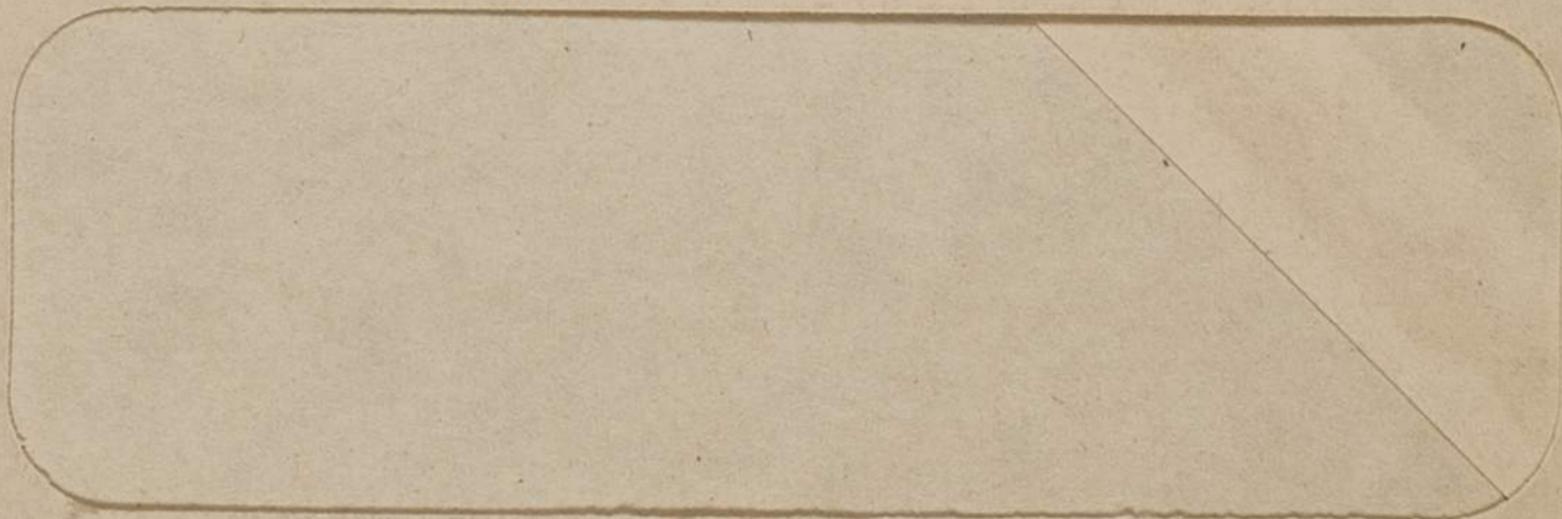
ZIP CODE



202 WEST HIGH STREET

**COMPANION**

SPRINGFIELD.. OHIO



PULL OUT FOR POSTAL INSPECTION

Sept. 5 - 5<sup>3</sup> 28  
12 Doz Eggs, - - - 47

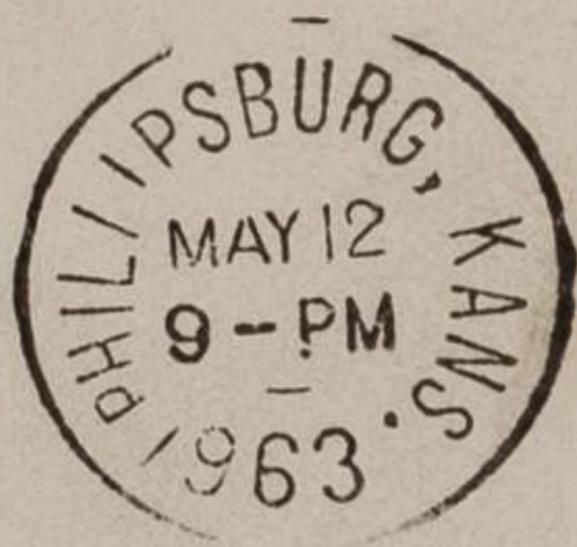
Mr & Mrs Jerry Hill  
request the honor of your  
presence at the wedding  
reception of their daughter

Betha

Mr & Mrs Wesley

Friday, May 14<sup>th</sup> 8:00 P.M.

Community Club Room

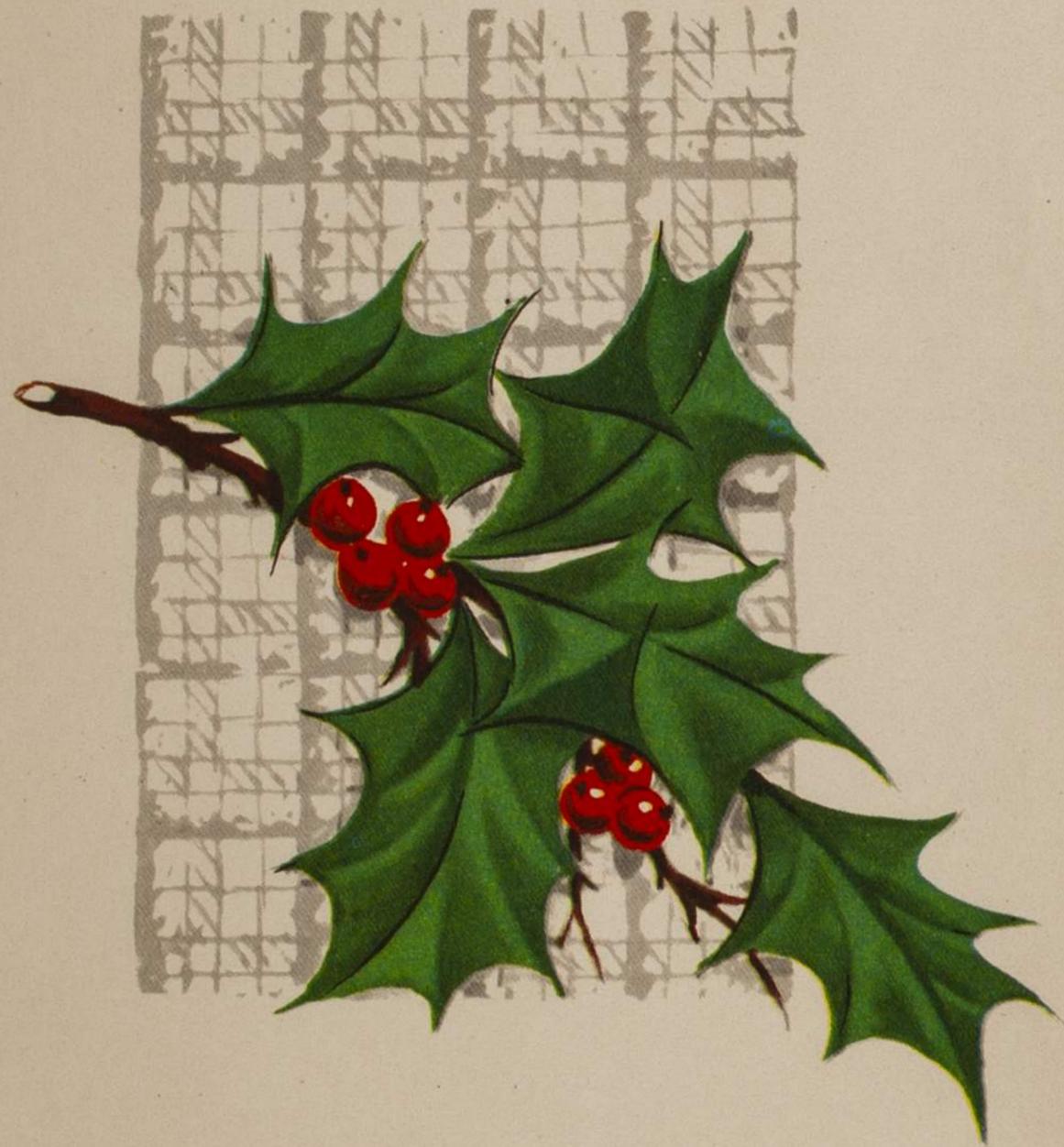


Mr. & Mrs. Homer White

Pogue, Kansas

Merry  
Christmas





*Best Wishes  
for Christmas  
and the New Year*

Los Angeles Calif

March 14-67

Dear Folks: —

I had not heard  
from <sup>you</sup> I was wondering how  
you all were better I hope.  
I had been under the weather  
had the flu three different  
times. The last time I  
was awful sick doctor  
said I had old time flu  
so I am just getting over  
it. We have some cool and  
cloudy with a very little  
rain. Janet is fine. Best  
of folks only Bruce not  
well. Bright sun since  
this morning I guess  
its pretty cold there now.

How is the weather serving  
 you. How are you feeling  
 by now? Sorry I could  
 not be of some benefit  
 Only prayer for you.  
 Well no news I don't go  
 any place. Church once in  
 a while, walking in park  
 or etc. Hoping for better  
 Good luck to both  
 Good bye

Fussell

Francis

Answer when you can

S. Briscoe  
330 W. 47 St



Mr. & Mrs. Homer White

Boque Kansas

Box 49

Hackensack N.J.

5/3/69

Dear Uncle Homer - I enjoyed your letter so much. Hope Aunt Blanche is home by now and doing good - yes I sent a \$1.00 to get her some fruit or ice cream or what ever she wants - and the stamps I had got a book and just sent you some - any objections? I was so happy to hear of Aunt Emma having some one with her - she feels pretty good - I usually call

her up - once & a while - I hear from  
 Bernice often & she keeps me posted -  
 I do not know about this summer yet -  
 in the way of vacation - I may go back  
 to Indiana - My children here are going  
 to tour Vermont & up that way - and  
 they want to go to Orleans Ga - when they  
 come back from the East - So for me so  
 far life is uncertain - Weather here has  
 been so rainy & damp - no spring yet  
 at all - we still have heat on and still  
 wearing our winter coats - I do hope  
 Aunt Blanche is much better and you  
 are feeling good. Charlotte sends love to  
 you also my husband - He doesn't keep too  
 well - on the 23<sup>rd</sup> of April we celebrated his  
 84<sup>th</sup> birthday - So keep well & write to me  
 soon again - "God" Bless all of you as  
 Ever Ada -

ADA B. KYZER  
393 Second Street  
Hackensack, N. J. 07601



Mr. Homer White  
Bogue Kansas -

P

POSTAGE AND FEES PAID

U. S. DEPARTMENT OF AGRICULTURE  
AGRICULTURAL STABILIZATION & CONSERVATION SERVICE  
GRAHAM ASC COUNTY COMMITTEE  
303 WEST MAIN STREET  
HILL CITY, KANSAS  

---

OFFICIAL BUSINESS

*Handwritten mark*

*Blanche White*

BLANCHE WHITE

BOGUE KANS 67625

# MAY

Mother dear,

In childhood days, when I began  
To know the pressure of your hand,  
Clasping firmly 'round my own,  
When cares first came to frighten,  
I know you stood so stolidly  
Between a world of hurts and me.  
You rounded off each jagged stone,  
My tiny load to lighten.

In youth my life seems much involved:  
So many problems yet unsolved;  
The wrong desire; the weakened will,  
And then the steps I must retrace.  
But you, the saint of motherhood,  
Did not condemn, but understood,  
And subtly, with unerring skill,  
With me transgressions would erase.

And since I've come to man's estate,  
I realize 'tis not too late  
To tell you, with humble heart,  
How bright you've made the paths I trod.  
For though I've known heartache and tears,  
Have traveled valleys dark with fears,  
So perfectly you played your part,  
You prove the verity of God.

For "God is love," and every act  
Of yours proclaims this thought a fact  
And so there isn't anyone  
More proud than I, to be

Your Son.

Poem from May, 1959 issue  
"What's New in Home Economics"

\*\*\*H D U\*\*\*



COOPERATIVE EXTENSION WORK  
IN  
AGRICULTURE AND HOME ECONOMICS  
STATE OF KANSAS

KANSAS STATE UNIVERSITY OF AGRICULTURE  
AND APPLIED SCIENCE  
U.S. DEPARTMENT OF AGRICULTURE AND  
GRAHAM COUNTY AGRICULTURE  
EXTENSION COUNCIL COOPERATING

APRIL 1963

EXTENSION SERVICE  
COUNTY WORK  
HILL CITY, KANSAS



Dear Homemakers;

Before you get real busy and involved in your day's activities, won't you take just a few minutes to relax and chat?

Grab your calender and pencil so you can circle the Extension Events Coming up in May.

DISTRICT HOME DEMONSTRATION MEETING

To climax Kansas Home Demonstration Week, which honors Unit members all over the state, there will be a special meeting and program in Phillipsburg Friday, May 3. Do make sure you try to attend and bring a guest. Homemakers from Norton, Rooks, and Phillips Counties will also be attending. The meeting begins at 9:30 a.m. with a coffee at the South Grade School.

Featured on the program will be Unit Presidents Recognition and Special speakers. Mrs. Ethel Self, Home Management Specialist, will speak during the morning session. Mrs. Kay Arvin, a Wichita lawyer, will be the guest speaker for the afternoon.

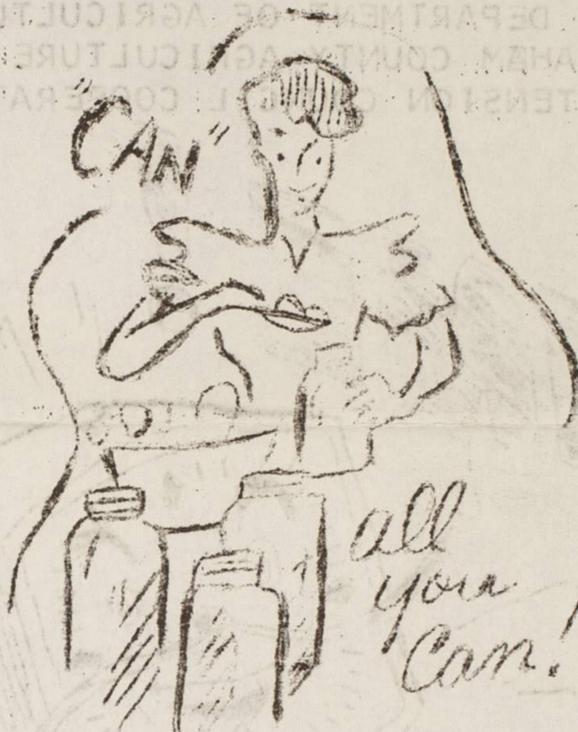
Since the unit presidents will be recognized at the District Meeting in Phillipsburg I hope all of you will be able to attend. For the afternoon session please sit with Mrs. Carl Zohner, our Home Economics Advisory Chairman. She will seat you alphabetically by units so please report to her after lunch and let her seat you according to her list.

HOPE TO SEE YOU AT PHILLIPSBURG!

COOPERATIVE EXTENSION WORK  
PUBLIC MEETING  
IN  
AGRICULTURE AND HOME ECONOMICS  
STATE OF KANSAS

Have you been thinking about yummy foods which can be successfully preserved and canned in your own home? Daisy Atkinson, our Extension Specialist in Foods and Nutrition, will conduct a public meeting May 9 from 1:30 to 3:30 p.m. at the fair building on SUCCESSFUL HOME CANNING. We are extending a special invitation to the 4-H Food Leaders too. I think you will find this demonstration very helpful in instructing your 4-H girls.

I know you won't want to miss this and your friends won't either, so bring them too. Daisy will show recommended procedures in canning fruit and acid and non-acid vegetables and discuss the reasons for their use based on information that research has given us.



Where does your money go? Don't let those dollars escape! Does your family take time to prepare a yearly financial plan or budget? This is a fine policy and also helps teach children in the family how to manage money. Does it seem like you spend a good share of your money for groceries? Probably so. A study performed on a group of farm families revealed that food costs exceeded all others averaging 27.6 per cent of the disposable income. Expenditures for family living were categorized under 10 headings. Household operation ranked next, 13 per cent. Clothing and transportation costs accounted for 11.5 and 11.8 per cent. Health care required an expenditure of 9 per cent of the income. As a group, families set aside 8.2 per cent of their disposable income for direct savings. Those consisted of investments in life insurance, in social security payments, other retirement funds and bank savings. How does this compare with your family savings?



April 28----May 4: Kansas Home Demonstration Week

May 3-----District Kansas Home Demonstration Week Meeting  
(Phillipsburg)

May 9-----Public Foods Meeting with Daisy Atkinson, Foods Specialist

May 12-----Mother's Day

May 13-----Home Economics Advisory Committee Meeting--1:30 p.m.

May 15-----Kansas Farm Electrification Council Program--Topeka, Ks.  
(for HEA)

May 16---4-H Council

May 26--4-H Sunday at Penokee

May 30--Memorial Day

June 4-8 4-H Round-up and State Music Camp at Manhattan, Ks. and  
Rock Springs Ranch

## LIFE

Let's oftner talk of nobler deeds,  
And rarer of the bad ones;  
And sing about our happy days  
And not about the sad ones.

We were not made to fret and sigh,  
And when grief raps to wake it,  
New happiness is standing by-  
For life is what we make it.

-Scrapbook-



In a  
Stew?

## BLEACHES

Many homemakers today consider bleaching an essential part of the laundry process. Surveys show that four of five women use a bleach in machine laundering of white clothes. One of three use it in washing colored clothes.

Confronted with the wide array of bleaches available, the homemaker may ask, which type will do the best job of keeping or getting clothes white? Will the use of bleach week after week harm the fabric and make it wear out quickly? Also, what will happen to the wear life of the fabric if double the amount recommended by the manufacturer is used?

Investigations of whitening effects of bleaches shows that detergent alone only removes approximately 60 per cent of the soil from cotton. An increase in whitening results when perborate bleach is used. The addition of liquid chlorine bleach gives 75 per cent whitening power which is significantly better than detergent alone.

An investigation of the weakening of fabrics caused by using bleach revealed that clothes washed with detergent and perborates bleach suffered only 4 per cent loss of fiber strength, while those washed with chlorine bleach lost 23 per cent. Homemaker: It looks like this is our choice:--Dingy white garments with strong fibers or sparkling white clothes with bleach deteriorated fibers!



Compare your homemaking with that of yesteryear. What's happening to the business of homemaking these days? It's changing--many changes are the forward type, but some are the going-back kind.

A generation ago, the emphasis was on production of materials--food, clothing, curtains, knitting, and rug hooking, and--surprise--it still is, but in different ways. For example, homemakers buy more of these materials now--food ready canned, frozen, mixed, even cooked, clothing, curtains, draperies ready made.

Grandma spent an average of 27 hours a week in her kitchen; Daughter now spends only 20 hours there. Reasons: More prepared food, better kitchen equipment, and faster methods of preparing, cooking, and serving. Of course, Grandma now enjoys the same 7 hours of release from her kitchen duty, too. Men often ask, "What do women do with all their extra time"?

Actually, some of it goes right back into the kitchen via study of--and more attention to--better nutrition, balanced diets. There's more emphasis now on low-calory food preparation, for sound health reasons. And Mama uses her time to inform herself on local events, world affairs, too. She's better posted.

#### THOUGHT FOR MOTHERS' DAY:

God could not be everywhere, and therefore he made Mothers.

-Jewish Saying-

## FABRIC, COLOR, AND STYLE TRENDS

While in Wichita last week attending the Homemaker's Recognition program Mrs. Carl Zohner and I learned some new things about color, fabric, and fashions for summer. Of course the shift or unbelted sheath dress is all the rage. Since it is unfitted it is suppose to do much to hide and minimize figure problems. Wrap around skirts made from denims is another popular style for casual and sportswear. The trend in style is toward stark simplicity leaving much to the fabric texture and design. Long shirt sleeves are recommended even for summer. The over-blouse is here to stay too.

As for fabrics, linen has taken a new up-swing in popularity. It is available now in a variety of stripes, plaids, and designs. Much has been done to make linen crease resisting. Many attractive garments are being made from seersucker (dacron and cotton combination).

New exciting colors for summer are a frosty yellow, blue, and cranberry. Black is even highly recommended.



BE WISE! MARK NOW THE DATES COMING UP IN MAY THAT YOU PLAN TO ATTEND. WRITE IT DOWN SO YOU WON'T FORGET. O.K.? WE'LL SEE YOU THEN.

UNTIL NEXT MONTH!

Your Home Economics Agent

*Doris M. Imhof*

Doris M. Imhof

EXTENSION SERVICE  
U. S. DEPARTMENT OF AGRICULTURE  
KANSAS STATE UNIVERSITY  
MANHATTAN, KANSAS

OFFICIAL BUSINESS

PENALTY FOR PRIVATE USE TO AVOID  
PAYMENT OF POSTAGE, \$300 .

Mrs. Homer White  
Bogue, Kansas

Name \_\_\_\_\_

Address \_\_\_\_\_

Dr. \_\_\_\_\_

Date \_\_\_\_\_

Rx No. \_\_\_\_\_ Amt. 3.00

Rx No. \_\_\_\_\_ Amt. \_\_\_\_\_

Rx No. \_\_\_\_\_ Amt. \_\_\_\_\_

TOTAL \_\_\_\_\_

TAX \_\_\_\_\_

TOTAL Dec 3, 1962 \$6.08

Save this envelope as a receipt for medical expense records

FROM THE PRESCRIPTION DEPARTMENT OF



THE



DRUG STORE

Learn to rely upon us for courteous service and accurate compounding of all your prescriptions. We use only those ingredients of tested therapeutic potency and purity.

*Good health to all from Rexall*

S 1212

## PRESCRIPTION COSTS AND YOUR GOOD HEALTH

**YOUR GOOD HEALTH IS OUR MOST BASIC CONCERN. WE FILL EACH PRESCRIPTION WITH PAIN-TAKING CARE TO HELP YOUR DOCTOR INSURE YOUR RETURN TO GOOD HEALTH.**

**IT IS TRUE THAT YOU, OUR VALUED CUSTOMER AND FRIEND, PAY MORE FOR PRESCRIPTIONS TODAY THAN YOU DID 10 OR 20 YEARS AGO. THIS INCREASE IS VERY SMALL HOWEVER, WHEN YOU CONSIDER THAT NEW DRUG DISCOVERIES ARE COMPOUNDED INTO THE MAJORITY OF OUR PRESENT DAY PRESCRIPTIONS.**

**THE MODERN "WONDER DRUGS" DESIGNATED BY YOUR DOCTOR AND USED IN YOUR PRESCRIPTIONS ARE MORE EXPENSIVE—AND MANY, MANY TIMES MORE EFFECTIVE—THAN THE DRUGS AVAILABLE FOR PRESCRIPTIONS ONLY A FEW YEARS AGO. THESE DRAMATIC MEDICAL ADVANCES ARE THE RESULT OF MANY YEARS OF COSTLY RESEARCH. YOU CAN EXPECT MANY MORE LIFE-GIVING ADVANCES IN DRUGS TO BE DERIVED IN THE FUTURE FROM EXTENSIVE RESEARCH PROJECTS NOW IN PROGRESS.**

**MOST OF OUR CUSTOMERS ARE HAPPY TO PAY A LITTLE MORE FOR PRESCRIPTIONS COMPOUNDED WITH LIFE-EXTENDING MIRACLE DRUGS THAT HAVE CONTRIBUTED TO EXTENDING LIFE EXPECTANCY BY 10 ADDITIONAL YEARS WITHIN OUR LIFETIME. THEY REALIZE THAT MODERN PRESCRIPTION INGREDIENTS ARE DESIGNED TO ASSIST YOUR DOCTOR IN ELIMINATING MANY EXPENSIVE HOSPITAL COMMITMENTS.**

**WE VALUE YOUR PATRONAGE. IT IS OUR GOAL TO COOPERATE WITH YOUR PHYSICIAN TO EXTEND YOUR LIFE AND INSURE YOUR GOOD HEALTH. WE PLEDGE TO CONTINUE TO USE ONLY THE HIGHEST QUALITY INGREDIENTS IN EVERY PRESCRIPTION. THIS IS OUR WAY OF CONTRIBUTING TO YOUR FULLEST ENJOYMENT OF LIFE. IT'S THE BASIS OF OUR CREED:—**

**"GOOD HEALTH TO ALL FROM REXALL"**

With  
Best Wishes



POST CARD

made in Germany

Miss B. G. McKe

Bogue Hans

R. F. Hill #1 Box #3

James A. Reed Rally -  
Wassat Rally -

Dr. Laura Bates

Rally - Nov 11 1969

\$150 Dollars



Please put five cent for  
each inch waist measure  
in this little apron poc-  
ket and return to us for  
the 1st Baptist Church.  
Men and women's Day Sun.  
Nov. 16th.

Mrs Juanita Redd & Mr.

Delano Bates, Chairmen.

Name.....

*332 Ave  
J-G  
\$1.95 inches  
J. J. White*

# Big Colorado Mob Cheers Space Hero

BOULDER, Colo. — (UPI) Astronaut M. Scott Carpenter was given a tumultuous, unscheduled hero's welcome by his fellow Coloradoans Monday, and wound up the evening playing the guitar after a quiet dinner at the home of the president of the University of Colorado.

The 37-year-old Boulder, Colo., native, who was supposed to get a "good night's rest" at his home town before celebrations planned today and Wednesday on his Colorado visit, found little quiet most of the day.

From the time he stepped off President Kennedy's personal plane at Denver after a four-hour trip from Cape Canaveral, he was cheered with such enthusiasm by such numbers that a state patrolman said he was "amazed."

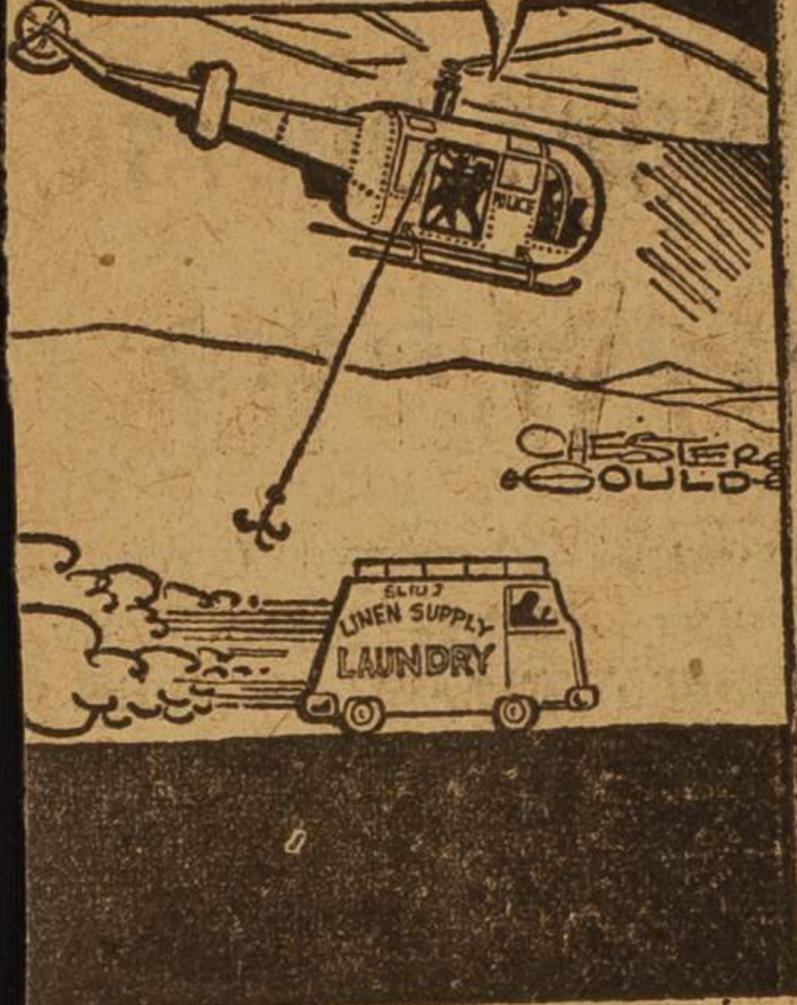
**HIS FELLOW** Colorado residents turned a 30-mile automobile ride from Denver to Boulder into a cheering, wildly enthusiastic triumphal procession.

But after the astronaut's party had arrived at Boulder and checked into their hotel, they paid a call on university President Quigg Newton and were invited to stay for dinner.

They wound up the evening feasting on buffet-served chicken and spiced tea. Then Carpenter sat on the floor with Newton's daughters and played guitar and ukelele music.

Boulder Mayor John P. Holloway, and Dr. Walter Orr Roberts, one of the university's most distinguished scientists who directs the university's high altitude observatory in the Colorado Rocky Mountains, also attended the dinner.

THIS WILL BE FUN.



There's still  
closing costs,  
taxation, extra  
utilities—



Reg. U.S. Pat. Off.  
© 1962 by  
The Chicago Tribune

In other  
words you  
don't think  
we should  
buy it?

HE  
FOUND  
IT



© King Features Syndicate, Inc., 1962. World rights reserved.

DOESN'T LIVE FAR FROM  
FACE... AND I'M DRIVING MY  
CAR HOME!... I'LL DROP IT OFF!



AN  
Easter  
Wish

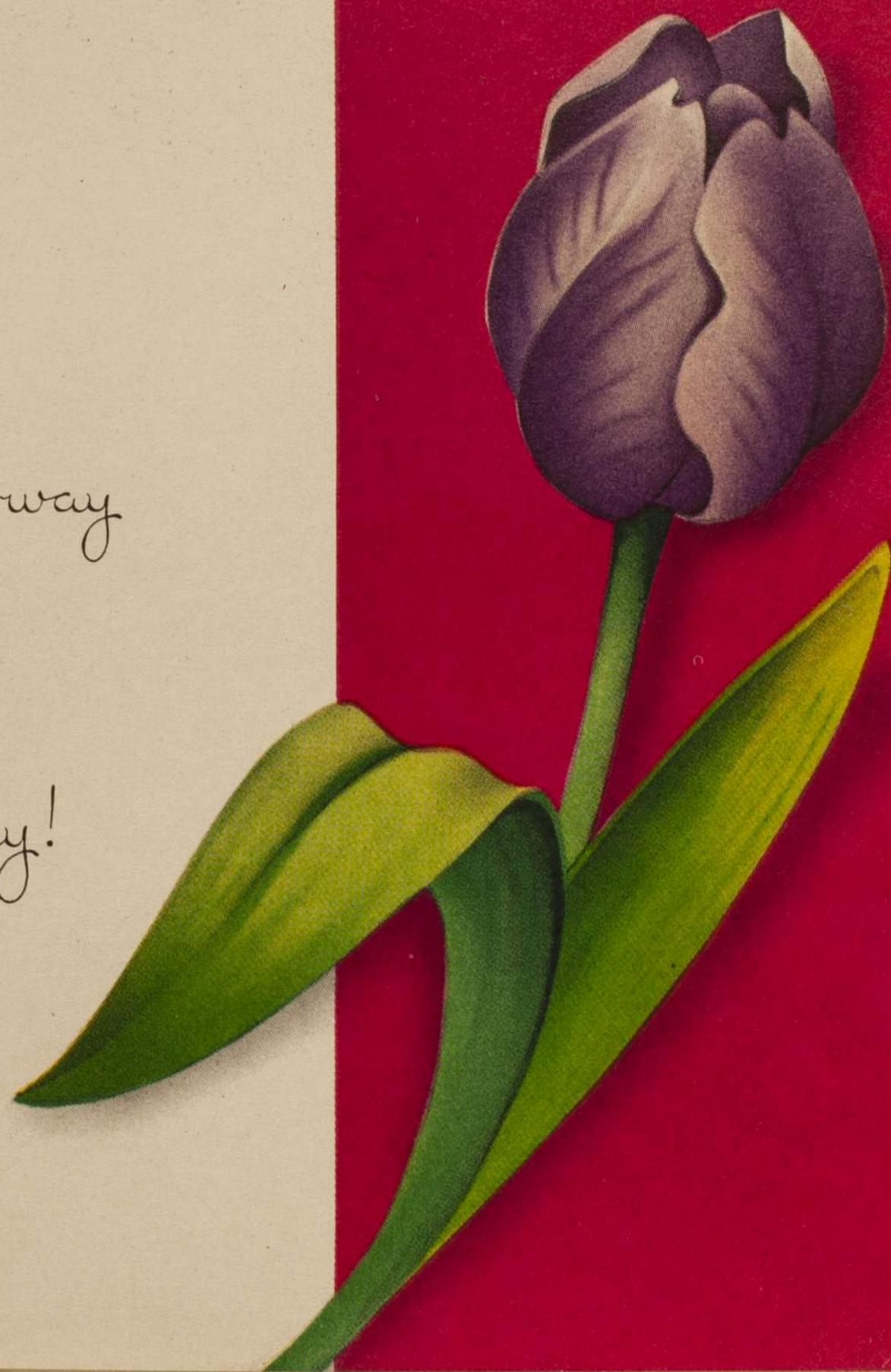


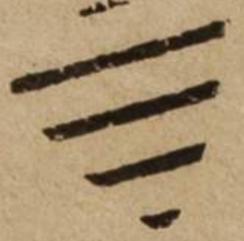
Wishing you  
In a friendly way

The joy of a  
Pleasant Easter Day!

FROTH

CAPSHEI, PAI





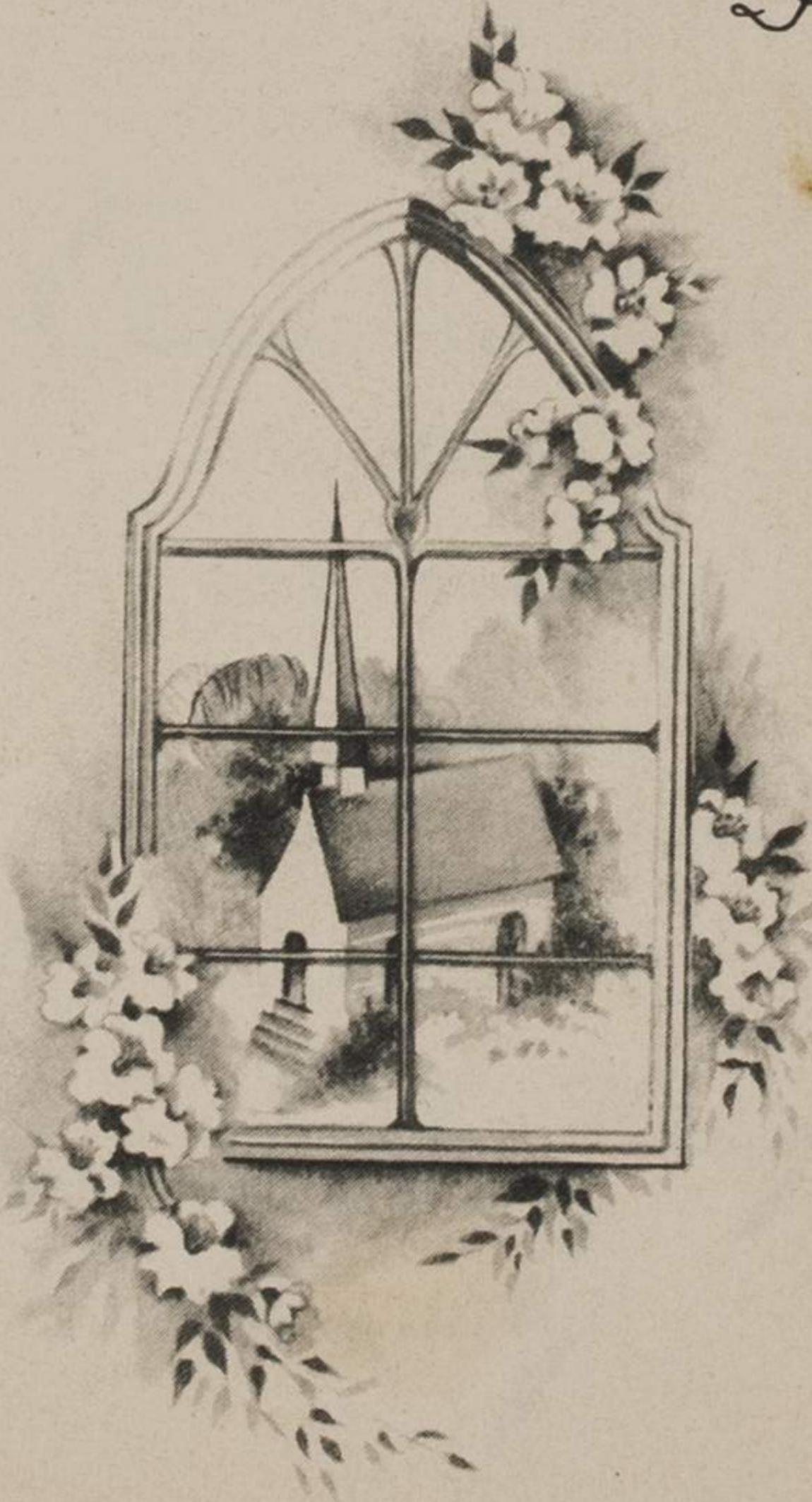
MRS BIANCH. WHITE

BOGUE

KANSAS

*In*

A-D-O-R-A-T-I-O-N



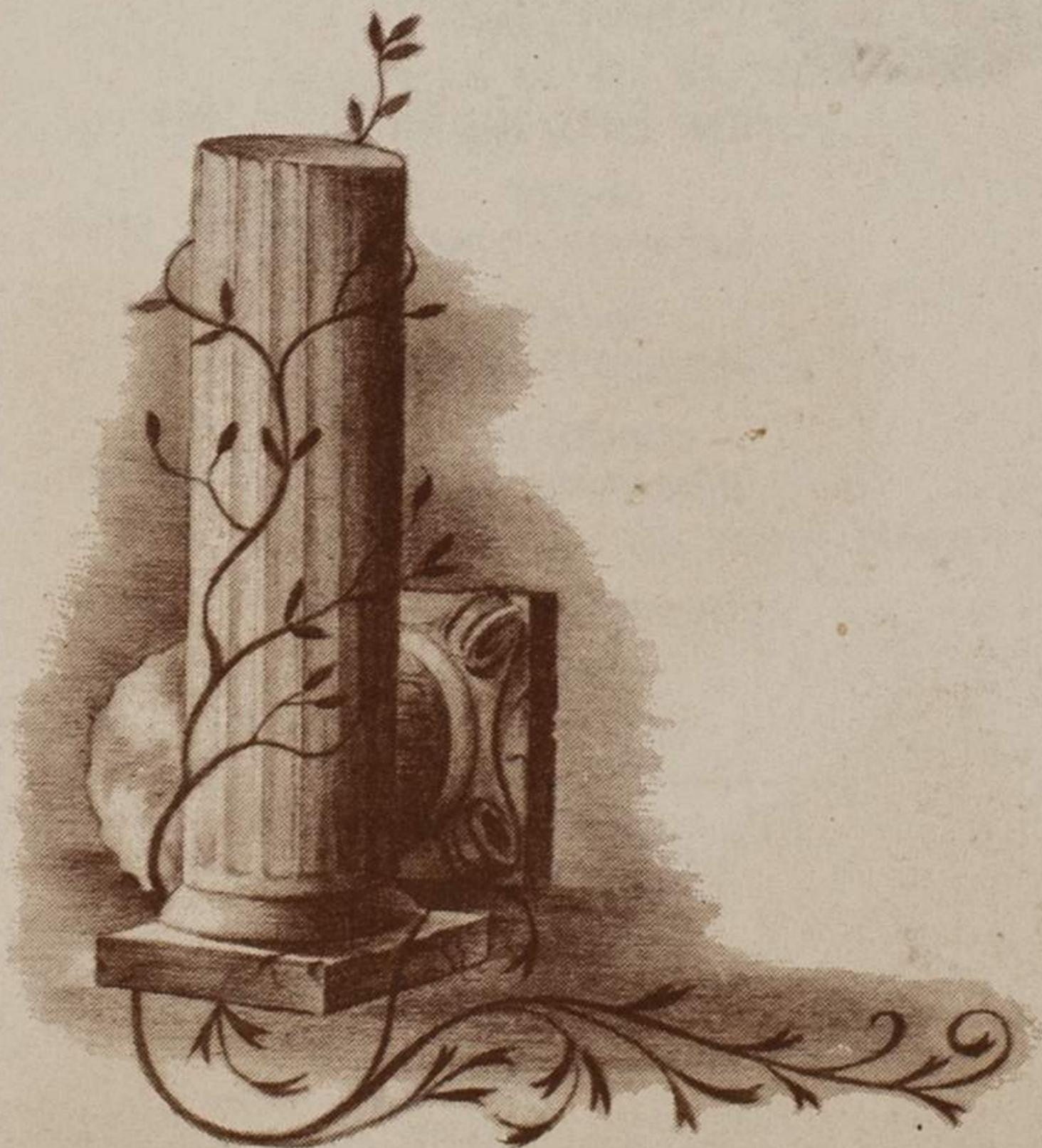
Acknowledging with  
grateful  
appreciation

your

comforting expression  
of sympathy

The  
Hershel S. Vaughan  
Family

In  
Loving  
Tribute





*"I am the resurrection and the  
life, Saith the Lord: he that  
believeth in me, though he were  
dead, yet shall he live: and  
whosoever liveth and believeth  
in me, shall never die."*

*John 11—25:26*

*Spencer Chapel  
Hill City, Kansas*

**In Memory of  
LeRoy W. Nevins**

**Born**

**October 15, 1903  
Graham County, Kansas**

**Departed This Life  
October 21, 1964  
Hill City, Kansas**

**Services**

**Monday, Two P.M.  
October 26, 1964  
Spencer Chapel**

**Clergymen**

**Reverend B. R. Stephens  
Reverend Joe Wilson**

**Music**

**Nicodemus Choir**

**Pianist**

**Mrs. B. R. Stephens**

**Selections**

**"Well Done"**

**"Just A Closer Walk With Thee"**

**Casket Bearers**

**Merle Jones**

**Homer White**

**Lawrence Jones**

**Winford Bronson**

**Francis Jones**

**Clark Reece**

**Interment**

**Mount Olive Cemetery  
Bogue, Kansas**

Your star foretells you a great many lucky events. You are destined to a brilliant success, but you have to earn it by good conduct; but let wise men lead you, they will purchase for you a good situation in the way of honor and honesty, and they will be rewarded by the satisfaction of their conscience.

An inheritance which you will receive will enable you to do a good business.

You will have to overcome some disappointments; your mildness against the wretched will procure you the respect and friendship of every body.

A  
New Year  
Wish





*May the new year*

*bring you*

*every happiness*



S. F. Briscoe

330 W. 44th St.

90037



Mrs. Blanche White,

R.R. No. 1 Box 49

Boyer Kansas

67625

**NOVEL-AD COMPANY**

**3327 NORTH AVENUE  
CHICAGO, ILL.**

**RETURN AND FORWARDING POSTAGE  
GUARANTEED**

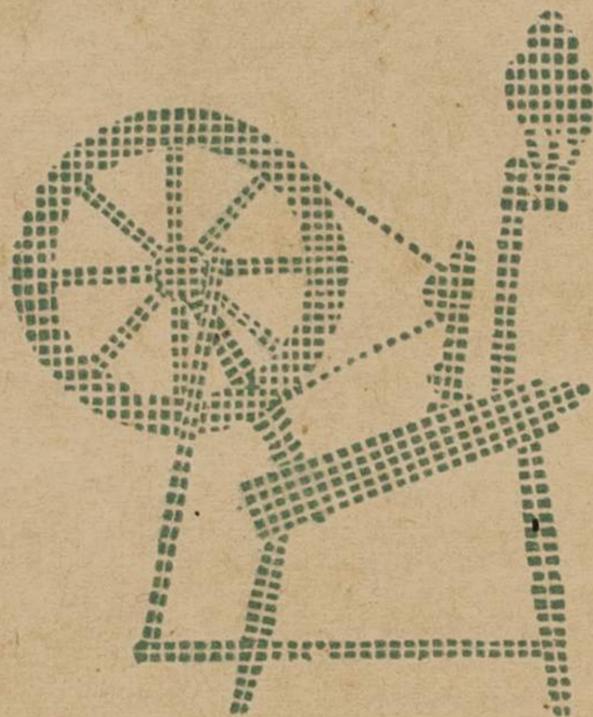
A. L. Williams  
910 E. Franklin St.  
Crawfordsville, Ind.

**PHOTOGRAPHS - DO NOT CRUSH**





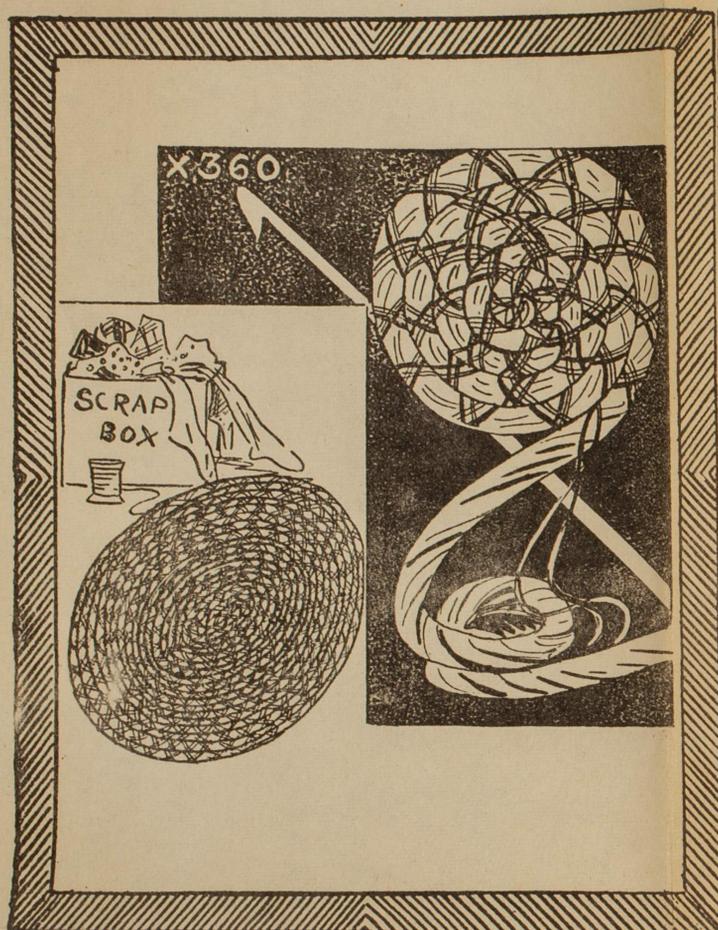
# Needlework Dept.



360 3-17 d  
Mrs Blanche White  
Bogue, Kansas  
R 1 box 49

220 Fifth Ave., New York 1, N. Y.  
RETURN POSTAGE GUARANTEED  
ORDERS FOR TWO OR MORE PATTERNS WILL BE SENT IN  
SEPARATE ENVELOPES

## CROCHETED RUGS



DESIGN NO. X 360

The ideal crocheted rug is made from castoff silk hosiery or men's socks, and two shades of carpet warp. These rugs may be used in any room and may be either round or oval, with the color scheme matching that of the room.

### Silk Stocking and Carpet Warp Rug

Materials: 2 spools contrasting shades of carpet warp  
1 steel crochet hook No. 00  
Women's stockings or men's socks

Directions: When using men's socks - cut them in half - from top to within one-half inch of the toe - this is then rolled in the form of a rope, over which the stitches are worked. When using women's stockings, cut off the hem and the thick part of the heel, otherwise the "rope" will be too bulky.

Stretch stocking slightly as you work.

Round rug: With double strand of carpet warp, ch 6 and join with sl st to form a ring. Row 1: Ch 3, 22 dc in ring, join with sl st to ch-3 at beginning of row. Row 2: Holding rolled sock or stocking in the left hand, ch 2, and work 1 sc over "rope" and in the second dc of previous row, ch 2, 1 sc in 1st dc of previous row. (In this manner the stitch is crossed). \*1 sc in 4th dc, ch 2, 1 sc in 3rd dc\* repeat around and join, ch 1. Row 3: Continue as in row 2, having the crossed stitches in this row between the crossed stitches of previous row, alternating the crossed stitches in each row.

The circular rug, when completed, should be 28 inches in diameter.

Oval rug: Make a chain the desired length, usually 48 sts, and work 3 sc in 1st st, 1 sc in each st of chain to end, 3 sc in last st, then 1 sc in each st on other side of chain. Join with sl st at end of row. Ch 1 - proceed from here with Row 2 as given above and continue until the rug is the required size. Finished oval rug should measure approximately 27 by 33 inches. Old dresses, men's suits, sweaters, etc. may be used to make the "rope".

CHAIN



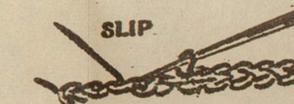
Chain (ch). Make loop in thread, insert hook in loop, and draw main length of thread through each new loop formed until length desired.

SINGLE CROCHET



Single Crochet (s.c.). Insert hook under 2 loops of st. draw thread through st. (2 loops on hook), thread over hook, draw through the 2 loops.

SLIP



Slip Stitch (sl.st.). Insert hook through st., catch thread, and with one motion, draw through both the st and the 1 loop on hook. The sl.st. is used for joining or when an invisible st is required.