

The MARTHASVILLE RECORD, Marthasville, Mo. Friday, MAY 19, 1939

MARTHASVILLE RECORD

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AUGUSTA NEWS

Mr. and Mrs. Fred Dunkman and daughters Lucille and Margaret of St. Louis spent Sunday with Mr. and Mrs. Werner Loewenaupt and son. Miss Estelita not accompanied them back to St. Louis Sunday evening after opening the week-end with parents Mr. and Mrs. Wilbert Houtstramy teacher Miss Evelyn Koch and her pupils enjoyed a picnic in the woods of Enos Nader's farm. The chief amusement features of the day were baseball, various other games, and the tree races provided by Jonathan's Busy Goat.

Pupils of the primary room appearing on the honor roll for the last quarter are: Anna Mae Lueboert, Peggy Ann Hartwig, Katy Rockwell, Lena Toedebusch and Gerald Hoenrich. On all four quarter honor rolls were Peggy Ann Hartwig, Anna Mae Lueboert, Ruby Rockwell and Glenn Toedebusch. The perfect attendance roll for the entire school term was: Otto Hackman, Anna Mae Lueboert, Tommy Neal Patterson and Ruby Rockwell.

The intermediate grades enjoyed their school outing in Helmsmith Mallinckrodt's pasture. Pupils of this room having perfect attendance the entire year are Gerald Kessler and Virginia Lee Kiek. Those of this room on the honor roll were: Betty Jane Clay, Lucille Stratton and Virginia Lee Kiek.

Commencement exercises were held Wednesday night, May 10. The high school enjoyed an outing in St. Louis Thursday at Chain of Rocks and Forest Park. The names appearing on the honor roll for the last six weeks period were: Ernst Sauerberich, Vernie Backhaus, Elsie Mallinckrodt, Harold Weibnik, Ruby Joyce Gutzon, Mariel Soliman, Viola Mae Siem, Leeman Sent, Rubelle Oberdieck, Olivia Hopfen and Leonard Hopfen.

Don't forget the strawberry and ice cream social to be given by the Womens Union of the Evangelical church on Saturday, May 27 on the church lawn. The Augusta baseball club defeated the Dardenne club Sunday, May 14 13-5. A good performance was turned in on the defensive as well as the offensive. Raymond "Boots" Engelage had the opposing team swinging wildly at his offerings and with the exception of one bad inning he pitched a wonderful game, allowing only four hits. Sunday, May 21, Augusta will play at St. Paul.

Miss Georgia Vaught left Saturday for her home at Waynesville, Mo. Mr. Armin Heger is the proud parents of a baby girl. Congratulations, proud parents! The Lutheran school picnic was well attended. Some of the out of town guests were: Mr. and Mrs. Joe Gmeiner, Mr. and Mrs. Wm. Pieper, Mr. and Mrs. Wm. Toedebusch, Mr. and Mrs. Omar Toedebusch, Mr. and Mrs. Ewald Toedebusch, Mr. and Mrs. Martin Greive and Mr. and Mrs. El-

mer Halbrugge. Mrs. Alvin Wendt returned to Wichita Falls, Texas this week after spending several weeks with her parents Mr. and Mrs. Theodore Huefmeier.

The Sewing Club met at the home of Mrs. Alfred Duebber Tuesday afternoon.

Gerald Kessler spent several days in St. Charles.

On Poppy Day, May 27, we will have opportunity to pay special tribute to the men who died for the cause of democracy. We will be asked to wear their flower, the poppy from the fields where they fell, to show that we still remember and honor their sacrifice. The women who will distribute the flowers will ask no price for the poppies, but will give them for any contribution.

FEMME OSAGE NEWS

Esther Clay closed the local public school with a basket dinner Friday. She has been re-employed for the coming term.

Mr. and Mrs. Victor Borgell, and Mrs. Herbert Schnarre and Dr. Raymond Paul spent Sunday in the Paul & Nienhuser home.

Mr. and Mrs. Ed Joering visited Sunday afternoon with Mr. and Mrs. Elvin Hemann and family.

Don't forget the social given by the Friendship League Saturday evening May 27 at 7:30. See "Henry Here's a Cook" "Pa Dances to Leave," "A Thriving

Business," and other specialties. Mr. and Mrs. Ora Schnarre and son Neal visited Sunday afternoon with Mr. and Mrs. Emil Helnich and family.

Miss Lydia Mallinckrodt who is employed at the home of Mr. and Mrs. Martin Schake near Marthasville visited Sunday with her mother Mrs. Hilda Mallinckrodt and family.

Mr. and Mrs. August Becker and Mr. and Mrs. William Herman called on Mr. and Mrs. Herman Bollmann Sunday.

Mr. and Mrs. Ray Thinking of St. Louis spent the week-end with relatives here. Mrs. Thinking remained to spend the week.

Miss Amanda Bergsicker, R. N. of Marthasville is spending the week with parents Mr. and Mrs. Otto Bergsicker.

St. Paul's Evang. Church (Thursday, 8:00 p. m. Rehearsal of Senior Choir. Fri., 8:00 p. m. Meeting of picnic committee. Sunday, 8:45 Sunday school, 10:00 a. m. Worship service. Music by Men's Choir. Sermon topic: "The Sin of Uselessness." 2:00 p. m. Celebration of Silver Wedding anniversaries. 6:30 p. m. Churchmen's Brotherhood assemblies at the church to start for a visit with the Warrenton Brotherhood. It is hoped that the large number from Marthasville will go. Mon., 8:30 a. m. Daily Vacation Bible school opens. B. M. Schroeder, Pastor.

Washington Lady Dies of Burns Mrs. Anna Barrett, of near Washington was fatally burned Saturday afternoon in the yard of her home overlooking the Missouri river, when her clothes caught in an open fire under a kettle used to heat water. She was 63 years old and is survived by her husband and one son Paul and two daughters, Mrs. Henry Puchta and Mrs. Edgar Lefman, all of Washington.

LOCALS

John G. Schopp of Dutow was in town on business Saturday.

Mrs. Edw. Windman and daughter Eileen and Lester Koch were in St. Louis Monday.

Mr. and Mrs. Walter Behrman of Hermann spent Sunday with Mrs. Lydia Dunker.

Mr. and Mrs. Harold Koch of St. Louis visited with relatives and friends Saturday and Sunday.

Henry Becker, of Hopewell, who was injured in an accident several weeks ago when his team ran away, returned to his home Wednesday, May 17, 1939. Before entering the banking business, Mr. Blattner had been a merchant at Wright City. Surviving him are his widow and four daughters.

Wright City Man Dies

George J. Blattner, 77, cashier of the Farmers & Merchants Bank in Wright City for the last thirty years, died at his home Wednesday, May 17, 1939. Before entering the banking business, Mr. Blattner had been a merchant at Wright City. Surviving him are his widow and four daughters.

Meet your Friends at the Washington, Mo. Centennial Celebration

May 28, 29, 30  
Homecoming for all Missourians  
3 DAZZLING DAYS THRILLING NIGHTS 3

Stupendous Historical Spectacle with Mammoth Cast of 300 Gigantic Historical PARADE with Many Beautiful Floats

Dramatic MEMORIAL DAY PARADE and Program Cash Prizes for Adults and Children in the Mirth-Provoking Merry-Making Mardi Gras Costume Parade Many other Prizes for old and young.

Huge Historical Museum with Hundreds of Franklin County Antiques. Impressive Educational and Informative Exhibits from the United States Government and the State of Missouri. Open House on War Department Ships Anchored in Missouri River. Free Motion Picture Shows at New Catholic High School Auditorium. Spectacular and thrilling airplane Stunt Flying. Eight Bands, Six Dance Orchestras, Special Chorus of 100 voices, Augmented Civic Orchestra. Addresses by distinguished Americans. All kinds of Riding Devices and Amusements.

Never before has this section of Missouri had such a Magnificent Celebration. DON'T FAIL to Attend. Such Opportunity comes only Once in One Hundred Years.

Buy your tickets before May 24 and obtain a Free ticket to the Museum. Admission to the grounds is FREE. A Special excursion rate, 50c to Washington and return for an automobile and any number of passengers will be honored over the Washington bridge on any one of the three days of the celebration.



By FRANCES PECK Miss Snow's recipe



SPICED STARTER

Lots of folks nowadays favor the appetizer salad as the first course of a festive menu in place of canapés and cocktails. This is a simple but delicious salad for a frequent pick-up to furnish the basic basis for what an appetizer for the meal to follow. A crisp cup lettuce leaf, for instance, trimmed with aicing of spiced apple circles, is topped with a fresh fruit filling made as follows: Wash and quarter the apples; remove the seeds; slice into thin slices; toss with a little vinegar and sugar; drain well; place on salad plates, then place on service plates before the guests are seated. Be sure to put a small salad fork at the extreme end of the silverware for each cover when you serve this savory spiced apple salad!

APPLE RINGS

Cook, then cut crosswise into very thin slices. Large red apples. Marinate in—

Herzardish French Dressing (below).

Line small salad plates with—

Cutly onion.

Drain, then overlap three apple slices in center of plate.

Top each apple slice with a small mound of—

Mixed diced fruits, fresh or canned.

HORSERADISH FRENCH DRESSING

Salt—

1½ tablespoons evaporated horseradish

1/4 cup cold water & 1/4 cup vinegar

Combine in dish—

1/4 teaspoon salt

1/4 teaspoon sugar

1/4 teaspoon paprika.

Add horseradish together with—

1/4 cup pure olive oil, malt or tartron oil

1/4 cup pure olive oil.

Shake thoroughly. Yields approximately 1/2 cup.

SNAPPY SAUCE

Here is a versatile horseradish sauce you can use in all sorts of ways—

1. Dip up a pulled platter of cold cuts—just a dash of snappy sauce gives—lives a cream sauce for broiled or sautéed—

or tops up a tempting French dressing.

It's easy and practical to make when you use the evaporated horseradish that comes bottled in granulated form. You see this dried horseradish retains all the flavor and fine pungent flavor of a root grated fresh from your own garden and keeps indefinitely since the moisture has been removed. It merely saves a world of time and labor to get your horseradish in this form, and guarantees a fresh flavored sauce at a few moments' dressing.

HORSERADISH SAUCE

Salt—

2 tablespoons evaporated horseradish

10 minutes in—

1/2 cup cold water.

1/4 teaspoon horseradish—

2 tablespoons distilled white vinegar

1/4 teaspoon salt.

Use as desired on meats or in hot sauce.

SPAGHETTI, SOUTHERN STYLE

How would you like a snappy new way to serve spaghetti? Here it is, Creole style, from the land where food is famed for its seasoning. Just take green pepper (whole), they bottom mushrooms, and onion sautéed and brown in butter. Then open up a tin of ready-to-serve spaghetti and spoon into the skillet the best salad the spaghetti slices and circles of steamed spigal up from the skillet. Served with a green salad, hard fruit, fresh fruit, and coffee, this makes a truly continental supper dish.

CREOLE SPAGHETTI

Brown—

2 tablespoons chopped mushrooms

1/4 cup green pepper

2 tablespoons finely chopped onion

1/2 cup fat or bacon dripping

1 medium (if oil) can cooked spaghetti in tomato sauce with cheese.

Heat thoroughly.

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