

The Frontier Woman —

But Only Fresh Spices for Pickling, Is the Advice of The Frontier Woman

By BLANCHE SPANN PEASE

Hi there, all you nice people. Don't tell me, I know what you've been doing (grin) . . . trying to keep cool, putting pickles into jars, canning peaches, borrowing dill from your neighbor, telling your husband the best thing to do is to buy a hundred pound sack of sugar because you plan to put up a lot of home canned fruit and make several batches of jelly. Here's a hint. It's easier to wash cucumbers if they have been freshly picked, so do so as soon as possible, then get them into the jars. A small vegetable brush or a 5-cent scrub brush are a big help in washing them. Use coarse salt for making pickles, not table salt. You don't want a salt to which any in-

redient has been added. Ask your grocer for pickling salt. It is quite inexpensive. Use soft water to make pickles. If you have hard water, boil it and let stand 24 hours, then remove scum and dip the water from the container without disturbing the sediment at the bottom. Add 1 tablespoon vinegar to each gallon of hard water when making brine.

Buy spices fresh for pickling. They soon lose their flavor and spiciness if you don't. Buy the best quality of spices for best results. If you use them in a solution, tie them in a thin cloth and then remove them before canning the pickles. Ground spices will turn pickles or catsup dark.

Use a good high grade vinegar. Cider vinegar is satisfactory for all pickles except light pickles. White vinegar is usually used for those.

Use firm, freshly picked cucumbers. Hollow pickles are from those that are old and not properly taken care of usually. If you are curing cucumbers in brine, keep them completely covered with brine. The whole batch may spoil if even a few stand above the brine. Weak brine causes soft pickles; too strong brine causes pickles to shrivel. Remove scum as it forms on top of the brine. Scum causes spoilage.

If you want firm, crisp sweet pickles, don't start them in a heavy sugar syrup. It is better to add the sugar on 2 or 3 successive days because when otherwise done, pickles usually become tough and shriveled.

Prize Winning Letter — Mrs. Harold Osborn, of Dorsey, wins our 3 months subscription this week. We would like to bring you 2 letters each week but we have not had enough letters just at present.

Dear Mrs. Pease: Have been going to write to you ever since I read the first publication of your column in The Frontier. We do not take The Frontier but enjoy my folks' copy. I never miss reading your column and do enjoy the letters so much, especially when written by someone I know.

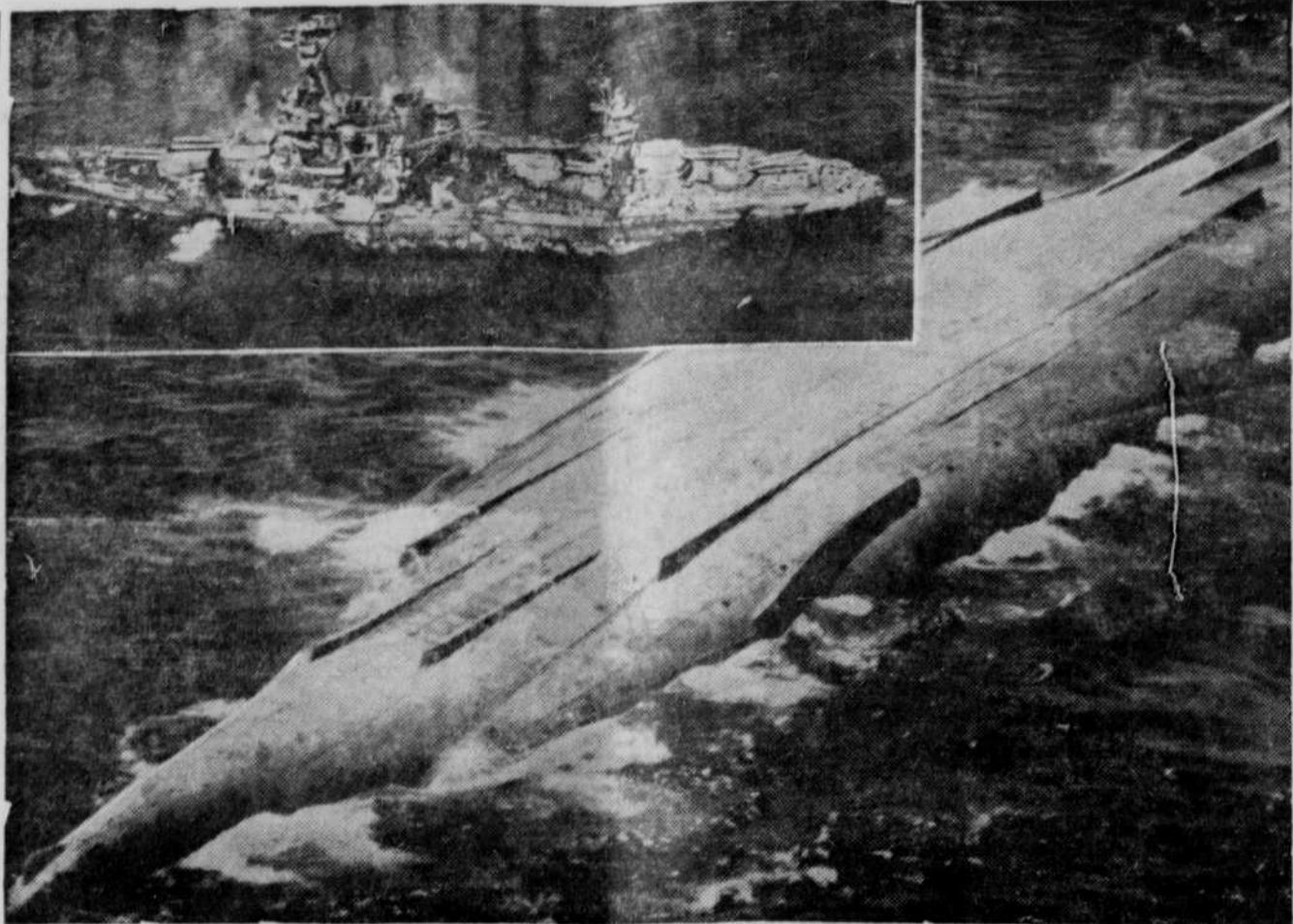
Those little short cuts and tried recipes are very valuable, especially when one is so busy and in a hurry.

Was out in the garden all morning. My but those weeds do grow. Hope to get the best of them in another morning's work.

My beets are about ready to can so expect I shall be busy at that next week. Will enclose my recipe for pickled beets. I can get all my family to eat them pickled but not so buttered beets.

I usually can lots of fruit and vegetables but so far this year I have been rather slack. My peas were taken by cut worms, so that crop was harvested in a hurry. I have never canned greens as I cannot get the girls to eat them. Usually fix them in the Spring for myself, but would enjoy them much more if some one else would join. Instead they think I am eating rabbit food.

Our cherry tree had only enough cherries for a cake and a pie. But just a few more years and I think I will have some to can as our young orchard we set out last year looks so nice. One little tree had 9 cherries on it this year. We



END OF A SAGA . . . The veteran battleship, the USS New York, whose 34-year naval career spanned 2 world wars and 2 atomic tests, slipped to her final berth 2 miles beneath the surface of the Pacific after weapon tests. After 8 hours of pounding by ships

and aircraft of the Pacific fleet, the gallant ship exposes her vulnerable underhull for the first time in her long career. Insert shows the veteran ship battered and smoking from the first 2 hours of aerial bombardment. Sinking of the ship brought an abrupt end to the weapon tests.

Teen Tattler —

Mary Devine Offers Dozen Tips Which Are a Cinch to Boost Boys' Popularity

By MARY DEVINE BRENNAN



Mary Devine Brennan

Hiah! A lot has been written telling the girls how to be good dates, but there are 2 sides to the dating question, too, and some of the g a y beaux boys could use a little advice. So fellas, here's your dating dozen! Use it to boost your popularity with the e glamor gals.

1. A girl wants to be sure of her date—none of this "Maybe we could see a movie sometimes" business. Make your date for a definite time, and man is strictly old stuff.

2. She wants to keep her date once she accepts it. Don't be a date-breaker or you'll find yourself without a date to break.

3. She wants you to look nice. The usual O'Neill dates are movie and dance affairs so don't appear dressed for a hayride. You'd be unhappy if the dream girl wore her Saturday jeans so leave your T-shirts at home.

4. She wants her family to know and to like you, so when you call for her go in and meet her parents. They are rather fond of their daughter and they want to know the boys she spends her evenings with.

5. A girl wants her date to be a gentleman, so watch the manners. You can go out with the boys any day but it's a girl you're dating so treat her like one.

6. When she goes to a movie she wants to see the show and the people who sit behind you paid their 50 cents to see Gable and Turner. They aren't least bit interested in your amateur romancing.

7. She wants to be the center of your attentions. Maybe the girl with whom you double is prettier, and more amusing. Maybe she can dance like Ginger Rogers but you already have your date for the night so concentrate on her.

8. She's dating a boy, not a one-man-side-show. Be amusing but don't try to entertain the whole crowd. The dance floor is no place to demonstrate the newest football plays and you're a big boy now, so leave the water pistols and the bubble gum at home.

9. Her parents have laid down the law as to where she may and may not go. Keep her friendship and theirs, too, by

RUPTURE

Rupture Appliance Specialist. HARRY G. HIGGINS, of Minneapolis, Minn., will give a free demonstration of his "Guaranteed Rupture Shield" for men, women and children, in O'NEILL, NEBR. AT HOTEL GOLDEN on THURS., AUG. 12 from 9 A. M. to 3 P. M. or the evening before, after 7 P. M. I have fitted hundreds of satisfied customers in the middle-west and southwest, during the past many years. DO NOT EXPERIMENT LONGER: If neglected, rupture may cause gas pains, backache, weakness, nervousness and general "run-down" condition. Special attention is given to persons having ruptures recurring after surgical operations or injection treatments. If you want the complete relief you can obtain, come in for free demonstration, or if you are unable to see me at this time, write to: HARRY G. HIGGINS Rupture Appliance Specialist 225 S. Fifth St. Minneapolis 1, Minn. adv

pockets don't jingle with the ready cash and Saturday's allowance is still 6 days away. You know, girls are funny! They don't rate their dates by the coins over the counter or the shine on the Buick, but by a simple 3-letter word, the F-U-N they hat!

Sometimes they like to spend an evening in the kitchen making fudge or dancing to Vaughn Monroe via radio or records. A girl even likes to take long walks ending at Slat's or the Tom-Tom, and even though she's hungry enough for 2 hamburgers and a malt, she'll settle for a coke with 2 straws simply because she likes to be with you.

Mary Lu and Betty Long, 2 visitors from Blair, were quite impressed with the Legion club teenage dance Friday evening. They think, as we do, that we're pretty lucky people. (Many, many thanks to Mr. Wade, who is responsible for a lot of it.)

As they watched they probably saw Suzanne Moss in her plaid ballerina skirt whirling and twirling with Ralph Rickley and at the other end of the hall they must have seen Bud Godel following his brother's footsteps and really giving it up.

They witnessed the spectacular "Fall of Cavanaugh," too. The floor was just a bit too slippery in spots.

Hope you all had a heavenly time at the Griff Williams dance and that if you haven't been to Atkinson yet you'll go tonight. This is the last of the 1948 Hay Days, you know. See you there.

Enrolls in Beauty School at Norfolk — INMAN—A group of friends tendered Miss Genevieve Brunckhorst a farewell party Thursday evening, July 29.

The group attended a theatre in O'Neill and returned to the Brunckhorst home for a weiner roast. Miss Brunckhorst left Saturday morning for Norfolk where she is enrolled in a Norfolk beauty school. Classes began Monday morning.

Mrs. Ira Watson Is WSCS Hostess — INMAN — Mrs. Ira Watson entertained her group of the Woman's Society of Christian Service at her home Friday afternoon, July 30. Miss Elsie Krueger and Mrs. Harvey Tompkins were assistant hostesses.

Try Frontier Want Ads!

Brother and Sister Meet After 30 Years

INMAN—Mr. and Mrs. Clyde Ross and Naomi drove to Norfolk Sunday to see Mrs. Nels Hoganson, of North Battleford, Saskatchewan, Canada, a sister of Mr. Ross whom he had not seen in 30 years. She is visiting at the home of Mrs. Edna Bahl in Norfolk and expects to come to Inman later.

Out-of-Towners Here for Reimers Rites

INMAN — Out-of-town relatives and friends here for the funeral of Charles Herman Reimers on Saturday included: Mr. and Mrs. Rudolph Schulz, Mrs. Henry Reimers and Gilbert Zimmer, of Pierce; Mrs. J. W. Mulcahy and Mrs. A. G. Schur, of Omaha; Mr. and Mrs. William Serck, of Emmet, and friends from Columbus and O'Neill.

More Inman News

Leonard Johnson, of Spencer, visited his grandparents, Mr. and Mrs. Lambert Kerbel, on Sunday. On Monday morning he left for Crawford where he will visit his sister and brother-in-law, Mr. and Mrs. Arthur Zarek, for a few days.

Mr. and Mrs. R. W. Coakley, of Arcadia, parents of Mrs. Clifford Sawyer, and Mrs. Lee Coakley, a sister, of Lebanon, Ore., spent several days last week with Mr. and Mrs. Clifford Sawyer, and family.

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FRIDAY - SATURDAY - AUGUST 6 - 7
Big Double Bill
Albert Dekker and Evelyn Ankers in
French Key
Thrills, Mystery and Laughter!
— also —
Wild Bill Elliott as Red Ryder in
Conquest of Cheyenne
Adm. 42c. plus tax 8c. total 50c — Children 10c. plus tax 2c. total 12c. Matinee Sat., 2:30.
★ ★ ★

SUNDAY - MONDAY - TUESDAY - AUGUST 8-9-10
Al Jolson says! You ain't seen nothin' folks 'till you see Dan Dailey in

Give My Regards to Broadway
Color by Technicolor

With Charles Winninger Nancy Guild, Charles Ruggles and Fay Bainter
Adm. 42c. plus tax 8c. total 50c—Matinee Sunday 2:30. Adm. 42c. plus tax 8c. total 50c — Children 10c. plus tax 2c. total 12c.

WEDNESDAY - THURSDAY - AUGUST 11-12
Linda Darnell and Lee Sullivan in

The Great John L.
Adm. 42c. plus tax 8c. total 50c — Children 10c. plus tax 2c. total 12c.

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This latest addition to the dependable Dempster line includes important new features that make it a favorite with modern farmers. Only one moving part . . . with no working parts in the well. It operates efficiently, at amazingly low cost, to bring you bigger farm profits and better farm living.

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- NEW BETTER TOP COOKING** Automatic lighting. New, one-piece, porcelain burner and tray. Burners are Hi-lo, non-clogging, even heating. Easiest to clean and keep clean.
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