

The Frontier Woman —

Phone Call ... 'Meningitis and Polio'; Suspense and Sleepless Nights Follow

By BLANCHE SPANN PEASE

Hi there, all you nice people! Oh dear me, September already!



New overalls on little boys going to school, little girls with new hair ribbons on pig tails, mothers with aching hearts because their "babies" are getting out from under their wing at last. Plumage of goldenrod waving in September air, chrysanthemums of the early type gladdening gardens and yards, and the purple egg plant swelling on the parent plant. Fall's almost here again!

Some folks like egg plant

ROYAL THEATER

O'NEILL

THURSDAY - SEPT. 2
LEAP YEAR NIGHT!
John Hodiak, George Murphy, and Frances Gifford in

The Arnola Affair
(and what an affair it was)

Two for 58c—Lady must buy tickets; children 10c, plus tax 2c, total 12c.

FRIDAY - SATURDAY - SEPTEMBER 3 - 4

Roy Rogers, King of the Cowboys, and Trigger, the Smartest Horse in the Movies, in

Springtime in The Sierras

in Trucolor

Featuring Jane Frazee, Andy Devine, Stephanie Bachlor, Bob Nolan and The Sons of the Pioneers.

Adm. 42c, plus tax 8c, total 50c — Children 10c, plus tax 2c, total 12c. Matinee Sat., 2:30.

SUNDAY - MONDAY - TUESDAY - SEPT. 5-6-7

PAT O'BRIEN as Father Dunne in

Fighting Father Dunne

with Darryl Hickman, Charles Kemper, Una O'Connor, Arthur Shields, Joe Sawyer, Harry Shannon, Myrna Dell, Ruth Donnelly.

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 - SEPT. 8-9

One Show Only—8:00 o'clock
See the Greatest of The Great!

Clark Gable, Vivien Leigh, Leslie Howard, and Olivia De Havilland in

Gone With the Wind

In Technicolor

Adm. 42c, plus tax 8c total 50c — Children 10c, plus tax 2c, total 12c.

and some don't, and those that don't think it tastes awful. We like it, particularly do we enjoy it fried after being dipped in beaten egg and cracker crumbs. We find it a good meat substitute, too.

Speaking of meat (and who doesn't these days—the price being what it is?) and pappy insisting that he's got to have meat on the table to keep going, try this ground beef and vegetable casserole to stretch the meat.

GROUND BEEF AND VEGETABLE CASSEROLE

Into the bottom of a casserole arrange balls of hamburger (seasoned with sage salt and pepper). Over this steak (using 2 pounds of hamburger) place a generous layer of fried onions. Melt 4 tablespoons fat, add 3 tablespoons enriched all purpose flour, then mix well. Add 2 cups unstrained tomatoes, cook until thickened. Pour over onions. Cover with buttered crumbs. Bake uncovered. Place in cold 350-375 set oven, and bake 1 1/2 hours, or if you prefer, place in preheated 375 F. oven and bake an hour.

BRAISED LIVER CASSEROLE

Two tablespoons shortening, 3 large onions, sliced, dash cayenne, 1 teaspoon paprika, 1 tablespoon chopped parsley, 1 cup brown rice uncooked, 2 1/2 cup bouillon or water, 6 slices bacon, 1/2 pound pork liver, sliced, 3 tablespoons enriched all purpose flour, 1/2 cup water. Put shortening in skillet on low heat, add slice onions, cayenne, paprika, parsley and brown rice. Stir constantly while rice is cooking to prevent sticking. When rice is lightly browned, add bouillon or water, cook 1

Sand Hill Sal

Sandhill Sal says it takes 5 years to teach a boy to talk, but 50 years to teach him to keep still.

What ever happened to Elliott Roosevelt? The front pages just don't seem the same without him.

If your wifey backsseat drives, think of Henry the VIII. He had 8 wives!

Nowdays a cow who only jumps over the moon is a piker. Today's cow is a lot higher than that.

In some white collar families, the mosquitos bite into more red meat than the people do.

If your husband's a grouchy old pup, pet the guy; it might soften him up!

Now a days a girl not only wants a lot, but she wants a house on it.

hour or until rice is tender. Dredge liver with 2 tablespoons of the flour. Fry bacon until almost crisp. Lay on absorbent paper to drain. Fry liver in bacon fat until almost done. Place rice in a greased 2 quart casserole, lay liver over rice. Make a gravy by adding 1 tablespoon of flour to shortening in pan, add water, stir until smooth and thickened. Pour gravy over rice and liver, lay bacon on top, crisp in hot oven of 400 F. for 10 minutes. Services 6.

SAUSAGE AND KRAUT CASSEROLE

One No. 2 1/2 can sauerkraut, 1 pound sausage. Place kraut in greased utility dish or casserole, brown sausage quickly in skillet. Arrange sausage on top of kraut. Bake 45 minutes at 350 F. Services 4.

BRAISED OXTAIL OR NECK BONES

One oxtail, (2 pounds) or 2 pounds neck bones, enriched all purpose flour, seasoned for dredging, 1 small onion, sliced, 1/4 cup enriched all purpose flour for gravy, 1 teaspoon salt,

1/4 teaspoon pepper, 2/3 cup carrots, a sprig of parsley, half a bay leaf, a clove of garlic, 1 cup of tomatoes, shortening. Long, slow cooking in moist heat is necessary to make these meats tender. Rub the skillet with a clove of garlic cut in two. Wash oxtail, chop at each joint or cut neck bones apart. Roll each piece in seasoned flour, 1 to 2 teaspoons of salt, and 1/4 teaspoon pepper to each cup of flour. Brown evenly on all sides in a small amount of shortening. Add sliced onion, carrots, parsley, bay leaf and tomatoes. Cover tightly, simmer for about 3 1/2 hours or until the meat readily leaves the bones. Add more liquid if necessary during cooking. Remove meat from liquid. If desired, thicken gravy with flour mixed with cold water. Allow 2 tablespoons flour and 3 tablespoons water for each cup of gravy. Serves 4 to 5.

—tfw—

Another Farmer's Wife Wins Subscription

Dear Mrs. Pease:
The Summer is nearly over and soon school bells will be ringing all over the nation. Our youngest will be a senior this year. Oh, how we will miss him as he doesn't get home every week and the Mr. depends on him and his help so much.

I didn't know that I did, too, until one night, long distance called from a hospital that our daughter, a graduate nurse, was isolated for meningitis and a touch of polio. How many mothers I wonder have heard those chilling words? The awful suspense and sleepless nights.

Thank God she seems to have come out of it and with all normal reflexes and that she was working in that hospital where they were able to catch it in time. Are't these new drugs wonderful?

Our other daughter hasn't been too well so had them both home to watch over with the result my garden was badly neglected. Have been putting up different kinds of pickles so thought I would send our 3 favorites.

LAST OF GARDEN PICKLES

Slice fine 1 medium sized head of cabbage, thinly slice 1 quart of carrots, 1 quare of small whole onions, 1 quart of small or sliced green tomatoes, 2/3 quart sliced celery, 1 quart of small whole cucumbers (I use 1 inch- to 1 1/2-inch cucumbers), 2 sliced sweet red peppers, 2 sliced green peppers. Cook 6 ears of corn and cut from cob. Cook all vegetables until tender in just enough water to cover. Drain. Cook until thick, 2/3 cup flour, 5 cups sugar, 4 tablespoons salt, 5 1/2 cups vinegar. Combine the dressing and vegetables. Bring to boil. Seal.

DILL PICKLES

Two quarts water, 1 quart vinegar, 1 cup salt, 1 teaspoon alum. Boil. Soak cucumbers in or 2 grape leaves and 1 clove cold water at least 2 hours. Then pack in jars with dill 1 of garlic. I use more in 2 quart jars. Pour solution over boiling hot. Seal tight.

SACCHARIN PICKLES

Three quarts vinegar, 1 quart cold water, 1 tea cup salt, 1 1/2 teaspoons of saccharin. Stir until mixed and pour over small cucumbers that have been packed in jars. Seal tight.

With all the new gadgets on the market to make the housewife's work easier, they haven't come out yet with one that scrubs and waxes the kitchen floor. Oh happy days when that comes, but until that does, guess I'll just have to do it the old fashioned way.



5 CONFIRMANTS . . . Five confirmants at Christ Lutheran church here are shown with Rev. Clyde O. Cress, church pastor, following communion service August 22. They are: Seated—Lois Miller, Arnold Miller and Coleen Hartmanoff; standing—Kenneth Donald Braasch, Reverend Cress, and Sidney J. Frahm.—The Frontier Photo.

Amelia Chambers Road Work Started

AMELIA—The Fall term of school opened Monday, August 30, in the Berry district.

Mrs. Orland Fryrear is the teacher.

Other Amelia News

Mr. and Mrs. Lloyd Waldo attended the wedding last Thursday of Miss Eileen Searles, of O'Neill. Mrs. Waldo and Miss Searles are cousins.

Mr. and Mrs. Floyd Adams and Donnie are vacationing in the Black Hills. The Petersons carried mail for them.

Mrs. Frank Braddock returned to her home near Nenzel after visiting her parents, Mr. and Mrs. E. A. White, the past week.

Mrs. B. W. Waldo and Mrs.

In order to get it finished before dinner time must close for now.

Hope the letters keep coming as that is the first thing I look for. Have surely enjoyed the paper. Thanks so much.

ANOTHER FARMER'S WIFE.

Thank you for writing us, lady. I am sure our readers enjoyed your letter and will probably want to try the recipes. Do write us again some time.

—tfw—

Send Us a Letter

We had only the 1 letter to use this week—we'd like to have 2. How about hearing from you? You could write us a good letter if you'd try—recipes, household hints, tell us what you're doing, and so on. Maybe you can share some laundry, sewing or ironing hints or something of the sort. Remember for every letter we use we give a 3-months' subscription to The Frontier. Send your letter to Mrs. Blanche Pease, Editor, The Frontier Woman, Atkinson, Nebraska.

rich and Kirk, of Omaha have also been visiting at the C. F. Small and Kirkland homes.

Mrs. Gertie Minnahan is spending her vacation with the home folks.

Donnie Peterson returned home Sunday from Sargeant, where he visited the past month.

Mr. and Mrs. Leonard Jangman, of Stuart, spent Sunday at Doc Clemens' home.

Mr. and Mrs. Ralph Barnes and Mrs. Etta Ott were Norfolk callers Thursday.

Mr. and Mrs. Glenn White and family visited at the Earnie White's Friday evening.

Mrs. Vern Sageser and Floyd visited in Omaha and Council Bluffs, Ia., over the weekend.

Earnie Adams, of Lincoln, visited his brother, Floyd, a few days last week.

Mrs. Alice Prewitt and family, Mr. and Mrs. Gale Fix and Sheila drove to Curtis and Haigler Monday, taking Lynn Prewitt to Curtis, and Peggy to Haigler where they will attend school this year.

Mr. and Mrs. Charlie Lewis and Kathleen and Ed Winkler, of Butte, visited at the John Smith home Sunday.

O'NEILL LOCALS

Mr. and Mrs. Dean Streeter spent the first of the week in Lincoln visiting Mr. and Mrs. Bernard Mathews. They will return today (Thursday) Mrs. Streeter and Mrs. Mathews are sisters.

Mr. and Mrs. Albert Moore and son, Duane, spent Saturday in Sioux City. Mr. and Mrs. Moore returned Saturday evening. Duane remained for a few days' visit with his cousins, Ed and Cordell Hull.

Mr. and Mrs. A. H. Bauld, of Herriek, S. D., and Mr. and Mrs. Nelson Havens, of Atkinson, were Sunday guests at the Earl Bauld home.

Mr. and Mrs. A. W. Carroll spent Monday in Sioux City on business.

Mr. and Mrs. Carl Dahlsten visited Mr. and Mrs. Carl Asimus a few days this week, enroute to their home at Clay Center from Portland, Ore.

Our Coverts are the Choice Candidates on the

FALL Fashion Ballot

- You'll Vote For Their New 1949 Sweeping-Back-Fullness Styles!
- You'll Vote For Their 100% All Wool Warmth!
- You'll Vote For Their Complete Size Range—Half Sizes, Too!

{ Yes, Fashion Experts Predict a Landslide for Covert this Fall }

34⁹⁵

Here's one candidate for Fall that can be bought . . . and at \$34.95 what a whole of a buy it is! For these coats are the real McCoy covert in 100% luscious pure wool. In a rack of gorgeous, rich colors, some coats in this group have even been Drax-treated to repel water—some have luxurious quilted rayon lining—all are snugly interlined. See our coverts tomorrow!

Sizes 10 to 18 : : 16 1/2 to 26 1/2. Colors : : wine, green, grey, RAF blue, brown and black.



Gambles

"The Friendly Store"

"O'Neill's Most Complete Shopping Center"

Why Wait?

when you can now REPLACE your OLD worn-out FUEL-WASTING oil burner

3 SHORT hours

with a New WILLIAMS OIL-O-MATIC based on the Low Pressure Principle

No Discomfort • No Inconvenience

3 LONG YEARS TO PAY

Change over now to fuel-saving Williams Oil-O-Matic heating. Call or telephone today about the amazing new "3-hour installation" plan. Don't say oil burner . . . say oil saver. And that means Oil-O-Matic with the LOW Pressure Principle. Act now—and save!

JAMES DAVIDSON & SONS

— O'Neill, Nebr. —

St. Peter's Catholic Church

FESTIVAL

Ewing, Nebraska

SUNDAY, SEPTEMBER 5

5:00 P. M. - - CHICKEN DINNER

Adults \$1.00; Children Under 12, 50c; Served by the Parish Ladies at Church Grounds

Bingo and Other Games

Come, Benefit a Good Cause, Enjoy Yourself—Your Patronage Gratefully Appreciated!