

The Frontier Woman —

Scrapbooks Provide Reminiscences; Mother and Child Should Work Together

By BLANCHE SPANN PEASE

Hi there, all you nice people! What goes on at your house these days. This has been a hectic week but, aren't they all? I canned a lot of tomato-juice. We've so much stuff in the cellar that my husband is having to build new shelves.

The garden really out did itself this year. Celery, parsley, parsnips, strawberries, beets, string beans, asparagus, rhubarb, cabbage by the dozens of heads, bushels and bushels of tomatoes, sweet potatoes, carrots, and goodness knows what else. No wonder I've been busy as a woman who hears company coming and is kicking the dirty sox under the bed before the company can get to the door. (Cackle.)

I'm down right tired of canning and I'll be glad when it's

all done. Did you raise egg plant? If so, here's a couple of different ways to fix it.

SCALLOPED EGGPLANT
One large eggplant, 4 tablespoons butter or other fat, 1 green pepper, chopped, 1 small onion, chopped, 1 quart canned or chopped raw tomatoes, 2 teaspoons salt, pepper, 1 cup bread crumbs. Pare the egg plant and cut it into small, even pieces. Melt 2 tablespoons of the fat in a skillet, add the green pepper and onion, and cook for a few minutes. Add the tomatoes, eggplant, salt and pepper, cook for 10 minutes, and place the mixture in a shallow greased baking dish. Melt the remaining fat in a skillet, stir in the bread crumbs, and sprinkle the crumbs over the eggplant. Bake in a moderate oven for 15 minutes, or until the egg plant is tender and the crumbs are browned.

STUFFED EGGPLANT
One large eggplant, 4 tablespoons melted butter or other fat, 1 1/2 cups bread crumbs, 1 small onion, finely chopped, 1 cup chopped string beans, peas, or other left over vegetables, 1 teaspoon salt, pepper. Wash and cut the eggplant in half lengthwise. Remove as much of the white portion as possible without breaking the shell. Cut the pulp into small pieces, cook in a small quantity of hot water for 10 minutes, or until tender and drain. To the melted fat add the bread crumbs, stir until well mixed and reserve half of the crumbs for the top. To the remaining crumbs add the other ingredients and the egg plant pulp, mix thoroughly, pile lightly into the egg plant shells, sprinkle the top with crumbs, place in a shallow baking dish, pour a few tablespoons of hot water around the shells to keep them from sticking, and bake in a moderate oven for 30 minutes. Serve in the baking dish.

'Just a Mother' Wins 3-Months' Subscription
Dear Mrs. Pease:

You need letters? Here is one. The youngsters all in school again. . . how very quiet each day this first week is! Don't you find yourself looking up the road long before it's time for them to come?

Mothers, those of you who have youngsters beginning school, here is an idea that will bring joy to both the youngsters and yourself. Not only today, but tomorrow, and the next tomorrow. It could be done not only for the beginners in school but for any age child and it costs so little.

Get each child a scrap book. Paste in it all pictures, school invitations, awards, newspaper clippings, party items, programs, report cards, etc., in fact everything of interest that touches that child throughout the years. Keep these scrapbooks up each year. Work together. Be sure to jot down the names of persons in the pictures. It's strange, yes, unbelievable, how one forgets names, yet even faces, 30 years later.

What beautiful reminiscences these scrapbooks do bring. My youngest's scrapbook of his first year contains: First grade picture, school group picture, his teachers' picture, the newspaper clippings of her marriage that year, picture of each member of the family, his sister's graduation picture, newspaper clipping of her commencement, banquet, school activities, school honors, invitations to parents to patrons day, program, PTA, picture of the first calf he owned and himself, pictures and items that touched him throughout the year, his birthday and Christmas cards, report card, and item about the first school picnic.

Ticklers

By George When You and I Were Young —



"That the only luxury he's got. His back itches."

So on, each year through grade school? What a book of treasure today as he enters high school. We begin his high school scrapbook with a picture of himself as he starts out the first day.

Try this out and you will enjoy every minute of this project, mother and child working together.

I have received so much joy, so many helps and ideas from The Frontier Woman column that I mustn't omit a recipe or two which may interest some one as much as the column recipes interest me.

COCOA FROSTING FOR GRAHAM CRAX
Three-fourths cup sugar, 2 1/2 tablespoons cocoa, 1/4 cup sweet cream, 1 tablespoon butter, 1 teaspoon vanilla. Mix sugar, cocoa and cream together. Boil

Sand Hill Sal

Some folks love to go to the movies and some folks go to the movies to love.

The easy chair radio quiz winner compares favorably to the arm chair and bank step politician.

Some women are back seat drivers and some men cook from the dining room table. Some folks pull the wagon, some drive it, and too many drag their feet.

This is the time of year when a new hat on somebody's head turns some other woman's.

As completely complacent as a 16-year-old boy about to eat an entire apple pie!

A small boy may be a noise with dirt on it—but a teenager is an appetite crowned by a hungry head.

until it spins a thread. Remove from stove and beat until thick enough to spread, then add butter and vanilla. Nuts may be added.

CANNED APPLES

For delicious apple pie, peel and slice apples as for pie. Put a layer of apples, then sugar put weight on apples, let stand overnight. In the morning, they will be covered with juice. Fill jars and cold pack 15 minutes in water bath. One quart makes 1 pie and they taste like fresh apple pie. Care should be taken that sugar is added as soon as possible, so they do not discolor.

SANDWICH SPREADS

Grind celery and nuts, moisten with dressing.
Mix ground peanuts with mayonnaise.
Mashed bananas with peanut butter and salt.
Grind raisins, add crushed pineapple with peanut butter.
Raw grated carrots, cooked peas, chopped celery with salad dressing.
Chopped finely meat or hard

cooked eggs and chili sauce to moisten. Add lettuce leaf to sandwich.

JUST A MOTHER.

Many thanks for writing to us "Just a Mother." We appreciate your letter a lot. Do write us again.

Throw Us a Life Line —

Throw us a life line in form of a letter, won't you, huh? We need letters like a house needs a roof. We need letters like a hungry boy needs a meal—so how about it? Write about anything you like but write—write!

Include your favorite recipes if you wish, and be sure to tuck in at least a couple of good household hints. Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebraska.

Slick Tricks —

In making pie crusts and pastry crusts always have the shortening very cold before using.

Quick tapioca added to fruit pies will keep them from being runny—the tapioca absorbs the juice and is not noticeable in a pie. Use 1 to 1 1/2 tablespoons full.

Canned Goods for Orphanage Readied

CELIA—Mrs. D. F. Scott and Mrs. O. A. Hammerberg attended Atkinson Country Woman's club meeting at Mrs. Merle Richard's Thursday afternoon, September 9. Assisting hostess was Mrs. Robert Martens. The canned food for the orphanage is to be brought to the Fred Dunn home September 28.

O'Neill is a pretty little city

O'Neill is a pretty little city of 2,500 inhabitants. It is situated in the beautiful Elkhorn valley, in the heart of the finest agriculture, stock, dairy and hay country in Nebraska. Our crops are fine, our country rapidly developing and our people are prosperous and happy.

It so happens that the registration days came during O'Neill's great annual carn-

In Passing of James LaRue, 79, Holt Loses a Pioneer and a Respected Citizen

56 YEARS AGO September 15, 1892

Last Monday morning Miss Tessie Dykeman, sent in her resignation to the school board. Miss Dykeman has taught in the primary department of school here for two terms and gave personal satisfaction. The board will hold a meeting Friday evening when a teacher will be elected to fill the vacancy.

O'Neill's new flouring mill is completed and the machinery being set up this week by Fred Otis, of Moline, Ill., who arrived in the city Tuesday. The mill is four stories high and has a capacity of 75 barrels per day. Mr. Darr informs us that he will have the mill in operation by October 15.

R. J. Dwyer is packing up his stock of boots and shoes preparatory to removing to Cedar Rapids, where he goes Friday morning. Dick is a bright gentleman and affable business man and his success in the world is assured. The Frontier force is sorry to see him leave as he has always been in the lead in promoting the general interests of O'Neill's young men, but wish him the greatest prosperity it is possible for a man to receive.

40 YEARS AGO September 10, 1908

N. B. Nesbit returned last week from Burwick N. D., where he had been judging the North Dakota field trials. Mr. Nesbit says the trials were among the most successful he ever attended, birds being very plentiful. Adm. Gilchrist received all three moneys in the derby, while W. E. McMichael, who formerly ran a barber shop here, handled the dog that got second money in the all age. In December, Mr. Nesbit goes south to judge the Texas, Oklahoma and Tennessee trials.

Southern Holt county loses one of its pioneers and respected citizens in the death of James LaRue, who passed away at his home in McClure precinct yesterday morning at the age of 79.

In his younger days Mr. LaRue was one of the prominent men of this section of the county and served one or two terms on the board of supervisors. Funeral services were held at the home today, Thursday, and the remains taken to Ewing, where they were shipped to Tekamah for burial.

Other Celia News
Mr. and Mrs. Stanley Johnson went to Lincoln Wednesday, September 8, to attend the state fair.

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The fire department were called to the home of Charles Reka in the northern part of the city Wednesday night about 11:30 o'clock; lightning struck in the vicinity of the Reka residence causing a short circuit in the wiring in the bath room; the house filled with smoke before Mr. Reka was able to locate the trouble. No damage was done.

C. D. Wood, manager of the merchandising department of the Interstate Power Company has been selected as a member of the executive board of the Nebraska Section of the Electric Light Association. Mr. Wood feels highly honored in being chosen as a member of this committee; he left Tuesday morning for Crete, to attend the state meeting of the organization which will convene in that city Wednesday and continue until Saturday. Miss Mary Josephine Ward, formerly of this city passed away in the home at West point, Tuesday, September 11, where she has made her home for the past nine and one-half years. Cause of the death was acute heart failure.

Hinkles Move to Creighton

CELIA—Mr. and Mrs. Ed Bausch visited the Chris Hinkle family Friday evening, September 10. Mr. and Mrs. C. Hinkle moved from the Phoenix neighborhood, where they have lived for many years, to Creighton on Monday, September 13.

Friends and neighbors gave them a farewell picnic at the Harold Kirkland home Sunday, September 12.

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Mrs. Charles Dobias and Roger and Rodney and Dorothy Scott visited the Hammerberg home Sunday afternoon, September 5.

The George Beck family put in a sewer system for their new bathroom this week. Mr. and Mrs. Connie Frickel and Donnie, Connie and Caroline visited the Rollo Berry family Sunday afternoon, September 5.

Mrs. Stanley Johnson took her nephews, Dean and Lonnie Nilson, to their home in Newport Friday, September 3. Dean spent most of the Summer at the Johnson home.

Mrs. Charles Dobias and sons visited her sister, Dorothy Scott, Saturday, September 4. Mrs. P. W. Kilmurry and son, Frank, visited the Hammerbergs Sunday afternoon, September 5.

Alex and Herman Frickel threshed rye Friday, September 10. They were assisted by several neighbors.

Mr. and Mrs. E. W. Samms and Diane are staying with their cousins, Arlene and Dwayne Greenwood, while their parents, Mr. and Mrs. W. R. Greenwood, are visiting relatives and friends in Idaho and Washington. They left by bus Thursday afternoon, September 9 and expect to be gone two or three weeks.

Mr. and Mrs. O. A. Hammerberg visited Lex and Paul Forsythe Thursday evening, September 9.

Mr. and Mrs. George Beck and Duane were O'Neill visitors Thursday, September 9. Mr. and Mrs. Marlie Petherston and two daughters and Ray Bartas visited the Connie Frickel, jr., family Sunday evening, September 5.

Mr. and Mrs. O. A. Hammerberg, Mr. and Mrs. E. W. Samms and Diane visited Mr. and Mrs. Lawrence Smith and Donna Wednesday evening, September 8.

Mr. and Mrs. Delbert Scott and Patty arrived Thursday, September 9 for a visit with the D. F. Scott family.

Try Frontier Want Ads!

John R. Gallagher
Attorney-at-Law
First Nat'l Bank Bldg.
O'Neill Phone 11

W. F. Finley, M. D.
OFFICE PHONE: 28
First National Bank Bldg.
O'NEILL

ROYAL THEATER O'NEILL

THURSDAY - SEPT. 16
Leap Year Night!

Errol Flynn and Barbara Stanwyck in
Cry Wolf

Two for 50c—Lady must buy Tickets. Children 10c plus tax 2c. Total 12c

FRIDAY - SATURDAY - SEPT. 17 - 18

Big Double Bill
Johnny Weissmuller and Brenda Joyce in
Tarzan and the Huntress

— also —

Charles Starrett as The Durango Kid — and Smiley Burnette, The West's No. 1 Comic, in

West of Dodge City

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

SUNDAY - MONDAY - TUESDAY - SEPT. 19-20-21

Clark Gable loves Lana Turner in

Homecoming

with Anne Baxter, John Hodiak, Ray Collins, Gladys Cooper, and Cameron Mitchell.

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. 22-23

Red Skelton in

Merton of the Movies

with Virginia O'Brien, Leor Ames, Gloria Grahame, Al-an Mowbray.

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

The HISTORY of ELECTRICITY

THE GIANT STEP-UP TRANSFORMER USED AT MOOVER DAM AND YOUR SMALL RESIDENTIAL TRANSFORMER ARE DIFFERENT ONLY IN SIZE. THEY ARE CONSTRUCTED EXACTLY THE SAME WAY.

CONSUMERS Throughout Nebraska Consumers Public Power District provides dependable electric service in over 360 communities. Interconnected transmission lines make possible dependable power for industrial expansion, rural development and better living in all communities, large and small alike.

THE FAMILIAR BLACK METAL TRANSFORMER IS THE VITAL LINK BETWEEN THE ELECTRIC POWER UNIT AND THE CONSUMER. ALTHOUGH IT HAS NO MOVING PARTS IT TRANSFORMS THE HIGH VOLTAGE CARRIED BY THE POWER LINE DOWN TO THE SAFE VOLTAGE USED AT HOME.

THE J. F. GLAZE RANCH
"One of Holt County's Finest Properties"
WILL BE SOLD AT
Auction
MONDAY, SEPTEMBER 20th
On the Premises . . . 1 o'clock P. M.
Rain or Shine . . . No Postponement
2880 ACRE GRAIN-STOCK FARM
Located 22 miles northeast of O'Neill, Nebr., 12 miles southeast of Lynch, Nebr.

This property has been owned by Mr. Glaze since 1913, he is now 81-years-old and selling it for that reason. The land lays level all in one block of 4 1/4 sections. Has 2 fine sets of improvements, school on place, telephone, daily mail, 1/2 mile to proposed REA line. Crystal pure water piped to all buildings and corals, lovely groves and windbreaks, 700 acres excellent pasture, nearly 1300 acres of hay meadow, 880 acres of farm land. The farmland and meadows are a deep sandy loam that is well adapted to the growing of alfalfa and corn.

You May Buy All or Just Part of This Fine Property —

It will be offered in 4 Units of one section each and another Unit of 1/2 section. The improvements are located on two of these units, just a mile apart, all are well balanced as to hay, pasture and farm land and each one is a complete operating unit.

ALSO SELLING 800 Tons of Prairie Hay in the Stack, of which you may buy any part and bale it on the premises if you wish

For large illustrated bill, showing improvements, subdivisions and terms of sale, write:

ERNE WELER, The Auctioneer
Atkinson, Nebr.

You can earn this honored badge

This simple blue badge with the long silver rifle is one of the most coveted awards worn by the American Combat Soldier—from private up to the highest ranking officer.

It's the badge of the Expert Infantryman. And you've got to be some man to win it!

Proficiency in the arsenal of weapons used by the U. S. Army Infantry is one test you've got to pass—and it's a stiff one because the American Combat Soldier is the "shootingest," most versatile fighting man on earth. In addition, you've got to handle yourself on realistic patrols, know basic communications, display sterling qualities of leadership and conduct and be above average physically and mentally.

Because it's not an easy prize to win, the Expert Infantryman wears his badge proudly. It commands respect wherever he goes.

You can wear this badge of honor if you meet the stern qualifications demanded of the Infantry soldier. If you're between 18 and 34 and in top-notch physical condition . . . if you're the type that likes a rugged, adventure-filled life, chances are you'll make the grade.

Never have there been so many advantages offered to high-type young men as in this action-packed branch today. Never has Infantry service been more rewarding—more important to the preservation of peace. So don't hesitate. Inquire now at your U. S. Army and U. S. Air Force Recruiting Station.

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