

Ewing Methodists in Quarterly Meeting

EWING — The congregation of the Ewing Methodist church held its quarterly meeting at the church on Friday evening, November 26. Due to the condition of the roads and village streets, only a small group attended.

Rev. Roy Wingate, pastor, conducted the worship service and presided at the business meeting.

Dr. E. E. Jackman, district superintendent, preached the sermon on the theme, "The Love of God." Also, he talked over congregational business with the group.

Coffee Club Meets At Brunckhorst Home

INMAN — Mrs. Ernest Brunckhorst and Mrs. Belle Lines were hostesses to the Inman Coffee club at the

Brunckhorst home on Wednesday afternoon, November 17. A covered dish luncheon was served at noon and the afternoon was spent socially. There were 19 members and three visitors present.

Other Inman News

T. J. Davis drove to Ainsworth Wednesday, November 17, and was marooned a couple of days due to this storm. Mrs. F. E. Keyes, Mrs. Clarence Hansen and Mrs. James McMahan attended an informal dinner at the American Legion club in O'Neill Tuesday evening, November 16, when the Eastern Star entertained five officials of the grand chapter of Nebraska. Mr. and Mrs. Kenneth F. Smith and family were Neligh callers on Friday and Mr. and Mrs. Lewis Kopecky, sr., Mrs. Lewis Kopecky, jr., and Miss Erma Luben were Norfolk visitors on Saturday.

The Frontier Woman — 'O'Neill Reader' Ascends Handiest Tree for An Hour to Escape Bull

By BLANCHE SPANN PEASE

Hi there, all you nice people! Got your Christmas shopping done? Pick out plenty of Christmas cards early. At the last minute you know what happens to the Christmas card selection! Better get some extras for the folks you'll think of that you didn't have on the list and why not really spread some Christmas spirit by sending Christmas cards to all the shut-ins you know? I like to get the Christmas cards all addressed and stamped the first week in December and put them away ready to mail later on, because as the holiday season approaches, time gets to be scarce and to have that item out of the way is a real help.

If you bake fruit cakes, those should also be baked and out of the way by now, to ripen and get ready for Christmas.

I usually make an apple sauce cake instead of a fruit cake, putting in lots of nuts, etc., and I can make it several days before Christmas as it keeps moist and ripening seems to improve it. Adding colored, cut up gum drops adds a festive flavor to apple sauce cake. Practically everybody in the country (I am only exaggerating a wee bit) has asked for that cranberry salad recipe which I mentioned in my Lines. So I am going to pass it along in each of my departments. It's a grand holiday salad.

BLANCHE'S CRANBERRY SALAD

One package cherry flavored gelatin, one cup cranberries, ground, 1/2 cup sugar, 1/2 an orange, rind and all, ground, one small can crushed pineapple, 1/4 cup pecan meats. Use 1 1/4 cups water for the gelatin and while it is cooling, grind the cranberries, and half orange. Stir the half cup of sugar into the cranberries and let stand until the gelatin starts to congeal. Then add the mixture, drained pineapple and pecan meats. Chill. It serves six. You may not like it quite this sweet.

If you haven't pineapple, you can add half a cup of ground apple, peel and all, instead. It is not quite as good but it is good, just the same. I think the orange peel adds piquant flavor which makes the salad.

—tfw—

Subscription Winning Letters

We have two subscription winning letters today and we think you'll really enjoy them a lot. One of the letters is from an "O'Neill Reader" and the other is from Mrs. Fay Britzell, of Inman. Both readers have been awarded three-

months' subscriptions to The Frontier.

Dear Blanche: May I address you that way? It seems I should as I've read your "Lines from a Little House" for a long time and find it a very homey column. In fact last evening when I was reading the Sunday paper I got the inspiration for this letter. I don't remember of ever looking for the nearest fence when I was a child, but just a few weeks ago I sure looked for the easiest tree to climb, found it, and stayed there for nearly an hour. Our young Gurnsey bull put me there and I stayed until he finally decided to join the rest of the herd, down by the creek. There was plenty of razzing from the husband and grown son, which didn't help my temper one bit.

I have never had the pleasure personally of meeting you, but try not to miss any of your lines and the teen-age daughter knows the son from your house, so don't feel like a total stranger.

I know just what you meant by being in tomatoes up to your neck as at that time I was just putting eight gallons of cooked tomatoes into juice and cocktail. My garden was very good this year and the flowers were still pretty in October.

Have you ever tried a green tomato pie? I made my first one two weeks ago, just like a fresh apple pie, and it turned out very good.

If my letter happens to be used in your paper, please omit my name as I have been razzed enough about my tree climbing, which at my age isn't so good.

"O'NEILL READER."

Inman Letter

Dear Mrs. Pease: Have been reading your column for some time and sure enjoy it. Certainly get a lot out of the recipes and household hints. This has been a busy canning season for most women, now that it is over, maybe more of us can take time to write to you.

I am enclosing a couple of recipes that I think will be good for this time of year.

TURNIP AND CARROT SLAW

Three cups grated turnips, 1 1/2 cups grated carrots, 1/4 cup mayonnaise or salad dressing, 1/4 cup sour cream, 1/2 teaspoon salt, few grains pepper, 1/4 teaspoon prepared mustard, lettuce, sliced pickles. Mix turnips and carrots, chill. Combine mayonnaise or salad dressing, cream, salt, pepper and mustard, add to vegetables. Toss together lightly, serve on lettuce, garnish with pickles.

WINTER SLAW

One-half French dressing, three cups shredded cabbage, 1/2 cup chopped peanut meats, 1/4 teaspoon salt. Heat dressing, add cabbage, peanut meats and salt. Heat thoroughly.

MRS. FAY BRITZELL, Inman, Nebraska.

Candies Make Wonderful Gifts

Candies make top gifts for the Christmas season and are fine to have for your own family, too. Likely you have some ordinary candy recipes so today we're going to give you some that are a bit out of the ordinary—but lickin' good.

CHERRY ALMOND FUDGE

Three cups sugar, 3/4 cup sweet cream, 1 cup cocoanut, 1/4 cup chopped, candied cherries, 1/4 cup butter, 1/4 cup chopped candied pineapple, one teaspoon almond flavoring, 1/4 cup chopped figs. Combine cream, butter and sugar. Boil to soft ball stage (234° to 238°F). Remove from fire. Cool to room temperature, beat until creamy, add chopped fruit and cocoanut, add flavoring, pour into well buttered shallow pan. Cut in squares.

WALNUT PENOCHÉ

Three cups brown sugar, one cup milk, one tablespoon butter, one teaspoon vanilla extract, 1/8 teaspoon salt, 1 cup broken walnut kernels. Mix sugar and milk, and cook, stirring constantly to 238°F. or until the mixture forms a soft ball when tried in cold water. Remove from heat and add butter, vanilla and salt and set aside until the pan feels cool to the touch. Then beat until the mixture begins to hold its shape. Add walnut kernels, pour into a buttered pan.

Make Better Candy

Use a fairly large sauce pan—at least a two-quart size. Heavy metal pans are best and so are wooden spoons. The longer you cook candy, the creamier it will be. If candy you make with brown sugar curdles, don't worry—it will disappear after beating and cooling. Cool candy at room temperature. Do not beat until cool enough to hold the hand on the bottom of the pan.

ANGEL FUDGE

Two cupfuls granulated sugar, eight tablespoons chocolate syrup, one cupful milk, one tablespoon butter, one teaspoon vanilla, small can of marshmallow whip. Place the sugar, chocolate syrup and milk in a deep kettle and stir until the ingredients are well blended. Boil without stirring until the mixture will form a

Sandhill Sal

Some folks don't want to set the world on fire—they just want to toast their toes.

At five a male wants all the ice cream he can eat. At 10 he wants a bicycle. At 15 he wants to go out with the girl next door and he wants a car. At 20 he wants a new car and a movie star. At 25 he wants enough money to keep his family fed—and a new car. At 30 he wishes his wife would stop nagging and the boss would give him a raise, he wants a new car and a television set. At 40 he wants to lose 20 pounds, use his own car once in a while when Junior isn't in it, and likes to think that his line is still good with the ladies. At 50 he wants a new car, an annuity, and his suits all come back from the cleaners shrunk, his grandchildren dote on him and he fails to realize he's a grandfather until he stops to think that he's married to a grandmother, and then he feels funny. At 60 he wants a new car, his old teeth, and for gosh sakes Myrtle stop nagging and give a man a minute's rest!

soft ball when dropped into cold water. Remove from fire add the butter, vanilla and marshmallow whip and allow to stand until the mixture has cooled to lukewarm. Then beat until creamy and pour into buttered tins. Cut into squares.

REDBIRD NEWS

Mr. and Mrs. Lyle Ferrare were in Redbird Sunday, November 21 on their way home from O'Neill, by the way of Spencer and Lynch. They were caught in the snowstorm in O'Neill and had been there since Friday.

Leon Mellor and Harold Halstead were in Redbird Sunday, November 21, trying to dig out the snowdrifts around the school.

Will Hartland was in Redbird Monday, November 22.

Mr. and Mrs. Roger Rosenkrans and children returned to Dorsey Monday, November 22, from the Nick Baker farm where they had been stranded on account of the storm.

Miss Eva Truax was in Redbird Monday, November 22.

Albert Carson was here on Monday, November 22.

Herman Schollmeyer, of Scottville, was here Monday, November 22.

Virgil Wilson was in Redbird Monday, November 22.

Elmer Luedtke and Lyle Wells were callers here Monday, November 22.

Elvin Spinar was in Redbird Monday, November 22.

Edward Carson went to Lynch with a team and sled on Monday, November 22.

Carl Krogh, of West Divide, was in Redbird Tuesday, November 23.

Clifford Wells drove to the Billy Wells farm Tuesday, November 23.

Halsey Hull drove over to visit John Hull, who is living alone near their iver, on Tuesday, November 23.

A. A. Bessert was here on Tuesday, November 23.

William Conard was in Redbird Tuesday, November 23.

George and Gordon Barta were here Tuesday, November 23.

Joe and Edward Hrbek, of near Dorsey, were visitors at Pete More's Tuesday, November 23.

Lee Brady, jr., of Dorsey, was a passenger with the Lynch-Star mail Wednesday, November 24. Mr. Brady was in Creighton on business.

John Hull was in Redbird Wednesday, November 24.

Mrs. Joe Kopejka drove to Lynch with team and wagon Wednesday, November 24.

Frank Guenier, of O'Neill, was a passenger with the O'Neill-Redbird mail Wednesday, November 24.

Elvin and Harold Spinar, who live up the river about six miles, were callers in Redbird Wednesday, November 24.

Mr. and Mrs. Cecil Witherwax were here Wednesday, November 24.

Dale Bessert was in Redbird Wednesday, November 24.

Mrs. Junior Brady and children were passengers to Lynch with the mail Wednesday, November 24.

Tom White and son of Scottville were here Wednesday, November 24.

Mr. and Mrs. Emmet Slaughter of Scottville, were callers in Redbird Wednesday, November 24.

Ralph Pinkerman, of Dorsey, drove to Lynch Wednesday, November 24.

Mr. and Mrs. William Alm called in Redbird Wednesday, November 24.

Veldon Pinkerman, Chester Carsten, Frank Carsten, Carl Krogh, Lyle Farren and Chance Hull, Merrill Anderson and son, Keith, were among the visitors in Redbird Wednesday, November 24.

Fred Truax, sr., was here on business Thursday, November 25.

Ernest Rosenkrans and family, of Lynch, spent Thanksgiving at home with H. V. Rosenkrans and family, near Dorsey, on Thursday, November 25.

Mr. and Mrs. Will Hartland were Thanksgiving dinner guests at Michael Hull's.

Floyd Crawford, sr., and Carl Krogh were visitors in Redbird Thursday, November 25.

Lawrence Rouse was a caller in Redbird Friday, November 26.

Cecil Grenier, of O'Neill, was in Redbird Friday, November 26.

Kenneth Berglund arrived home from Norfolk Friday,

November 26, going around by O'Neill, Spencer and Lynch. Harold Kopejka called in Redbird on his way to Lynch on business Friday, November 26.

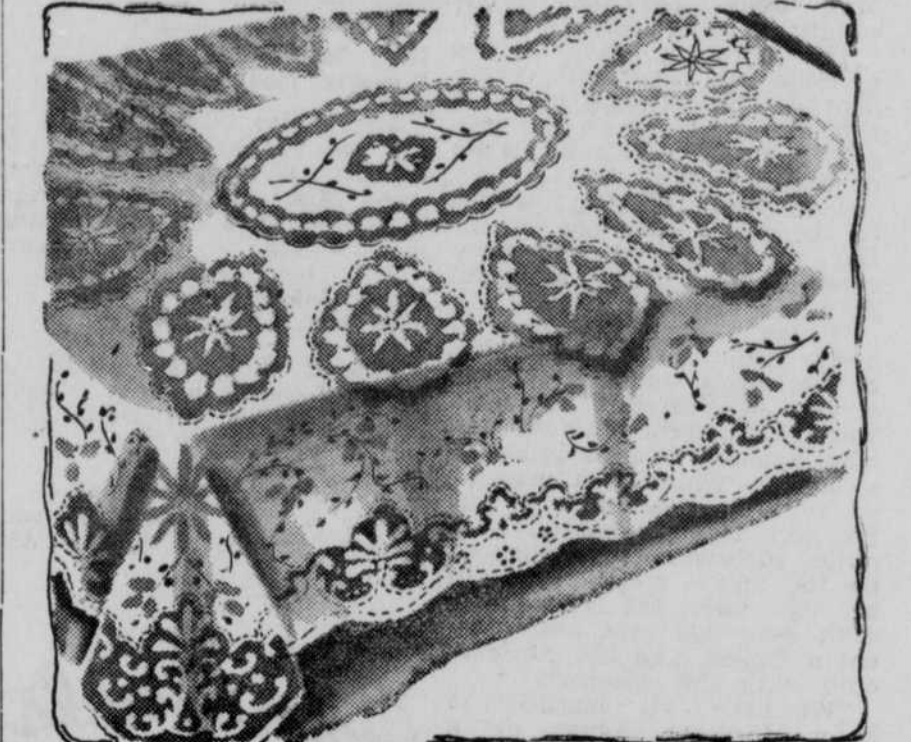
Jack Wilson was here Friday, November 26.

Virgil Wilson drove to Herman Schollmeyer's near Scottville, to try to shovel out Bill Wilson's car there, on Saturday, November 27.

Mr. and Mrs. James Wiley, of Dorsey, left last Thursday after spending a few days visiting Mr. and Mrs. Albert Ellis. Mr. Wiley and Mrs. Ellis are brother and sister.

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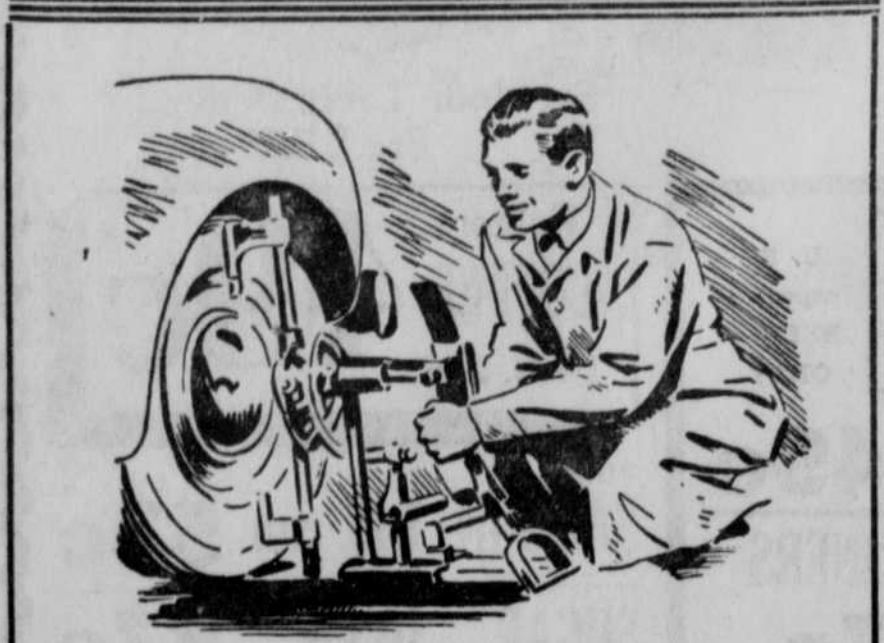
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