

### Kellar Aid Plans Gifts for Orphans

**CHAMBERS** — The Kellar Presbyterian aid held an afternoon meeting at the home of Mr. and Mrs. John Wintermote on Wednesday, October 26. There were 12 members, two visitors, and two children in attendance.

The meeting opened by the group singing "Faith Of Our Fathers," after which Mrs. Gaius Wintermote read the scripture lesson which consisted of Gen. III-1-9 and Acts VII-1-4.

The president, Mrs. Charles Coolidge, led the lesson "Adventures With God—Abraham," from a lesson book sent by the mission department of the Presbyterian church.

Mrs. Gaius Wintermote will lead the next lesson. It was decided to donate money instead of canned goods to the orphans' home this year.

Members have been asked to bring contributions to the next meeting, also any used clothing or old Christmas cards.

The next meeting will be an all-day affair at the home of Mr. and Mrs. Clarence Tibbetts on Wednesday, November 9.

Dinner will be served promptly at noon so some of the business people can attend.

Try Frontier Want Ads.



**HELPFUL HINTS**  
Budget and homemaking news by Bonnie McDonald

**IF THE LADDER YOU'RE USING** tends to walk out from under you, try tacking pieces of old inner tube on the bottom of the legs. A good safety measure that's well worth practicing.

**SHADES OF SANTA** ... It's time to make use of the Christmas layaway plan at your Brown-McDonald store. Now is the time to buy beautiful 100% wool blankets, guaranteed against moth damage, for Christmas giving.

**NO SPLASH, NO SPOTS, NO STAINS** ... Tack clear plastic above the sink, or between the cupboards. Can hardly be seen, and saves your walls. Same idea used back of coat trees or racks will be a big help when the weather is wet and messy.

**A LAZY MAN'S TRICK** ... but a good one. To find the center of a board, cloth or paper, don't fuss with fractions. Instead, angle a ruler, with one end at edge of material. Move other end of ruler until full-inch measurement lies at the opposite edge. Then divide by two. Always works.

**HAND IT TO McDONALD'S** ... their gloves are really "fashion firsts." A selection of 4-button lengths, gauntlet types, medium and shortie styles. Sueded fabrics and even some nylons! Stunning colors for that "right" touch to your favorite suit or dress. Best news of all ... prices are only \$1.00 and \$1.98.

**RECIPE FOR SLEEPING WARMTH** ... Sew a comfy comforter for just \$3.88. Take 10 yards of dark stripe outing flannel, in choice of color at 29c a yard. Add fine quilted cotton batt at just 98c. Sew together, carefully. Add to someone's bed ... and you'll have a warm, soft, extra long comforter. Shop for ingredients at McDonald's. Total, just \$3.88.

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### The Frontier Woman —

## 'If Old Man Winter Treats Us Like Last Winter Wouldn't It Be Just Awful?'

By BLANCHE SPANN PEASE

Hi there all you nice people! Was this a frantic week at your house, too? Did the pigs get out and root over the glad bulbs that you forgot to dig? No, that didn't happen at our house, but it could have you know—that is, if we had some pigs!

Is your family very fond of quick breads? Are you all from the deep South, honey? Well, whether you are or not, quick breads are mighty good and no wonder we like 'em. Most of them are just plain "invalitalin."

There are secrets of good quick breads though. Now you take a biscuit—well, take two while you're at it! For biscuits you want to cut the shortening into the flour until it resembles coarse meal.

Of course, you know a soft dough makes the best biscuits. Flour the board lightly and knead for 30 seconds. That isn't long but it makes a difference in the texture.

Roll the biscuits lightly. The word lightly is the thing to stress all the way and cut with floured cutter. Put them an inch apart on an ungreased baking sheet.

Muffins are among the most popular quick breads. If I've told you once, I've probably told you a dozen times, that when you make muffins, you want to stir them ONLY until the flour is dampened. Add liquids to dry ingredients when making muffins.

Even if the batter looks a bit lumpy, your muffins are ready for baking and you don't want to fill the pans more than two-thirds full. Here's a sandwich nut bread that is sort of on the special side when it comes to quick breads.

You use three cups sifted flour, three teaspoons baking powder, one teaspoon salt, three-fourths cup sugar, one cup chopped nut meats, two eggs (well beaten), 1/4 cups milk, four tablespoons melted butter or other shortening.

Sift flour once, measure, add baking powder, salt and sugar and sift again. Add nuts and mix well. Combine eggs and milk, add to dry ingredients and blend. Add shortening. Bake in greased loaf pan, 8x4x3 inches, in moderate oven of 350 F. one hour and 15 minutes or until done.

Store the bread overnight, or for several hours before slicing, for it cannot be cut in thin slices when fresh.

Next time you make an angel food cake and have some egg yolks you may want to make this: **GOLSHINE LOAF CAKE** It requires 2 and three-fourths cups of cake flour, 2 and three fourths teaspoons baking powder, 1/2 teaspoon salt, three fourths cup butter, 1 1/4 cups sugar, eight egg yolks, three-fourths cup milk, 1/2 teaspoon lemon extract.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar regularly, and cream together until light and fluffy.

Beat egg yolks very thoroughly with rotary egg beater until light colored and thick enough to fall from beater in heavy continuous stream.

Add to creamed mixture and beat until very smooth, almost waxey in appearance. Add flour, alternately with milk, a small amount at a time, beating very thoroughly after each addition.

When all flour is added, beat thoroughly again. Add lemon extract. Bake in greased pan 13x9x2 inches, in moderate oven of 350 F. 45 minutes. Spread orange butter icing on top and sides of cake.

Now remember, this cake requires especially thorough beating of egg yolks and cake mixture throughout the mixing process to make it very

### fine grained and light. ORANGE BUTTERED FROSTING

One tablespoon grated orange rind, 1/2 teaspoon grated lemon rind, four tablespoons orange juice, two teaspoons lemon juice, three tablespoons butter, one egg yolk, unbeaten, one-eighth teaspoon salt, three cups sifted confectioners sugar.

Add orange and lemon rind to fruit juice and let stand 10 minutes. Strain if desired. Cream butter, add egg yolk and salt and mix well. Add part of sugar gradually, blending after each addition.

Add remaining sugar, alternately with fruit juice, until of right consistency to spread. Beat after each addition until smooth. Makes enough frosting to cover tops and sides of two eight or nine inch layers or top and sides of 13x9x2 inch cake.

Subscription Winner— Two of our readers are being awarded three-months' subscriptions to The Frontier.

Mrs. Joe Gokie, jr., of O'Neill, is the winner of one of our prize-winning letters, and the other is Mrs. Otto Wavruneck, of Verdigre.

Dear Mrs. Pease: I've read your article every week in The Frontier and finally decided to write you a letter. Seems like everyone is like I am about writing. Every week I thought I'd write but never have.

We live on a farm and have two boys. One is a husky 3-year-old and the other a four-months-old baby. My, don't babies grow fast and do something new every day?

Recently some relatives of ours returned from a trip to the coast, bringing us a half bushel of walnuts. It is really wonderful to scoop up a dishful without saving on the amount.

This Summer my sister's girls each spent a week with us. I was busy canning and making jelly at the time. When making jelly I have always melted the paraffin and poured it on top of the jelly. My niece told me her mother slices the wax into the jar first and then pours the hot jelly over it. I tried it and it works well.

The wax comes to the top and makes a perfect seal. Try it sometime. It saves washing that extra dish. Here's another hint I'd like to pass on. If you have left something set in a fruit jar and find it hard to wash, partly fill it with water and coarse gravel and shake it well. You'll find that the gravel has removed all the dried on particles.

Here's hoping this letter wins a subscription as our Frontier has expired.

MRS. JOE GOKIE, JR.  
O'Neill, Nebr.

Dear Mrs. Pease: I have been going to write and thank you for the subscription I received last Spring but have kept putting it off until almost six months have passed before I have taken the time to write.

Seems like time just flies by. Before we know it, old man Winter will be here again. If it treats us like last Winter wouldn't it be just awful. We have to be prepared for it this time. We had light frost last night. It doesn't seem to hurt anything, feels like we might have another one tonight.

I have to get busy and bring my house plants in. I set them out last Spring but seems to me they did not do so well. I think it was too hot and dry. It's still quite dry here. We did get a few showers but they didn't help much.

If you peel a ring around center of potatoes when boiling with jackets on the skin will loosen easily. Powdered sugar sifted on a plate before placing a fresh cake on it will prevent it from sticking.

A teaspoon of vinegar mixed into frosting will keep it from breaking when cut. When ironing children's school clothes, if you will put a handkerchief in each pocket, it will save time in the morning; also prevent your forgetting a hankie.

Here is a recipe for: **GRAPE CATSUP** One pint grape pulp, 1 1/2 cups brown sugar, one cup vinegar, one teaspoon cinnamon, one teaspoon all spice, one dozen whole cloves. Boil sieve to free from skins and blue grapes and press through strainer. Add other ingredients, replace on fire, boil, skim and bottle. First remove cloves. The catsup is especially delicious, served with the veal, cold chicken and other meats. **OATMEAL NUT COOKIES** One cup shortening, one tea-

poon salt, one teaspoon cinnamon, one teaspoon all spice, one cup sugar, two eggs, beaten, two cups rolled oats, 1/2 cup raisins, chopped, three cups sifted flour, 1 1/2 teaspoon soda, 1/4 cup sweet milk. Combine shortening, salt and spices and blend. Add sugar and cream well. Add eggs and mix thoroughly. Add rolled oats, raisins and nuts, mixing well. Sift flour and soda together. Add flour to rolled oats mixture, alternately with milk blending thoroughly. Drop from teaspoon two inches apart on baking sheet greased well. Flatten slightly with spatula. Bake in moderate oven of 350F. for 12 to 15 minutes. Chocolate bits or raisins may be added if you wish.

MRS. OTTO WAVRUNEK, Verdigre. —tfw—

'Guides' for Homemakers— A rubber stair tread on the porcelain drainboard will prevent dishes from chipping or slipping.

Don't beat eggs in an aluminum pan. It causes them to become discolored. Use a glass or china utensil in which to beat eggs.

Egg whites whip best at room temperature. But cream whips best when cold. The wise cook takes the eggs from the refrigerator an hour before using them, but she chills the cream very thoroughly before whipping.

Add a little salt to frostings, pie fillings and pudding. It helps the flavor. —tfw—

Letters Needed— We need letters for The Frontier Woman, and now is the time to write Christmas letters for I will shortly be working on the December copy for the weeks before Christmas. So if you have any ideas to share with us along that line, won't you send them to me now. Christmas recipes, ideas for gift wraps, all are welcome. And pioneer stories of early day Christmas are so interesting, if any of you have any stories like that by all means send them to us. We like to hear about your Christmas customs. Christmas tree trims are interesting, too, particularly if you dream them up yourself.

Other letters are welcome too. Send them to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Neb. Be sure to get The Frontier Woman notation on the envelope of your letter. Each week we give two three-months' subscription to The Frontier to readers who write us useable letters.

**Sandhill Sal**

Some people stop working just as soon as they find a job. So many drivers wouldn't lose control of their cars if they had better control of themselves. If we could see ourselves as others see us we'd regard everybody else as an out-and-out liar.

Somebody asked the guy if he had a skeleton to sell, but right now he was using the only one he had.

**Elected Secretary of Law School**— Edward Campbell, jr., son of Mr. and Mrs. Edward Campbell, sr., recently was elected secretary of the Creighton university law school at Omaha.

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### PAGE LOCALS

Miss Jean Woods, of Lincoln, spent the weekend with her grandparents, Mr. and Mrs. R. D. Copes.

Melvin and LaVonne Albright, Byrdie Ann Parks and Harold Tegeler returned to Wayne college Sunday after a few days spent at their homes here.

Mesdames Ray Snell, Anton Nissen and W. E. Howell attended a meeting of the past matrons of the Eastern Star at the home of Mrs. Hattie Welke in Ewing Friday afternoon.

A group of the members of the WSCS met with Mrs. Anton Nissen last Thursday to quilt in order to get the quilt finished before the bazaar on November 11.

The Page Improvement club will hold its monthly meeting at the home of Mrs. A. L. Dorr Monday evening, November 7.

Mrs. Gailord Albright, Melvin, Sterling and LaVonne were dinner guests Sunday of Mr. and Mrs. O. J. Hoffman at Clearwater. Holly Hoffman, who had been visiting her grandmother, Mrs. Albright, returned to her home.

A dinner and supper honoring the birthday anniversaries of Mrs. Harold Asher and Fred Appleby were held at the home of Mr. and Mrs. Donald Nissen Sunday. Those attending were: Mr. and Mrs. Harry Appleby and Dickie, of Inman; Mr. and Mrs. Fred Appleby and son and Mr. and Mrs. Bob Asher, of O'Neill, and Mr. and Mrs. Harold Asher and son, of Page.

Mr. and Mrs. O. B. Baptist and son Jack, of Springfield, Ill., were guests from Tuesday, October 25, until Friday of Mr. and Mrs. George Weltlauffer. The families were together during the war.

Alvie Robinson, of Lincoln, spent last week here visiting relatives and looking after business interests.

Miss Viola Haynes drove to Lincoln Wednesday, October 26, where she attended a teachers' convention. She was accompanied by her parents, Mr. and Mrs. Allen Haynes, who visited the Roy Haynes family at Denton. Mrs. Earl Ralya, of O'Neill, who visited a daughter at Lincoln, and by Mrs. Less Lamason, who stayed for a longer visit with her two daughters at Lincoln.

Elvin Haynes, of Denton, came Saturday to stay until Wednesday visiting his grandparents, Mr. and Mrs. Allen Haynes, and with other relatives and friends.

Miss Marie Heiss, librarian at the Hastings school, Miss Beverly Kelley, who teaches near Wayne, and Miss Margaret Prill, a teacher in the Winside school, all spent the weekend at their respective homes here.

Chief Petty Officer and Mrs. Donald Eickhoff and Mr. and Mrs. Henry Eickhoff spent Sunday at Tilden where they visited at the William Eickhoff and Mrs. Emma Wagner homes.

The Royal Neighbor Kensington met with Mrs. Otto Matuschallat Wednesday afternoon, October 26, with 11 members present. Mrs. Elsie Cork was a guest. The afternoon was spent doing needlework and playing cards. A covered dish luncheon was served.

The Just-A-Mere club met Friday afternoon with Mrs. Leonard Heiss with eight members present. The afternoon was spent playing rook, after which the hostess served a luncheon.

The losing side of an attendance club held a "pay-off" party and contest of the Get-to-Geth-at the home of Mrs. Anton Nissen Wednesday evening, October 26. Lunch was served by the members entertaining.

Mr. and Mrs. F. A. Volberding and Ronnie spent Sunday visiting in Norfolk.

### Alice Axtell, 97, and Infant Honored

**CELIA**—Mrs. Mark Hendrick and son, Mrs. Conrad Frickel and Mrs. Lawrence Smith and children attended a Wesleyan Methodist church missionary meeting at Stuart on Tuesday, October 25, at the home of Pearl Axtell. There were 11 members and four visitors present.

Regular business meeting was held and pictures were taken of the group, which included Mrs. Alice Axtell, who will be 98-years-old November 25, and the Percy Anderson baby, who was 12-weeks-old.

**Other Celia News**  
Stanley Johnson and J. V. Johnson took a truck load of oats to Walthill and Oakland Friday and returned Saturday evening.

Mrs. Ed Bausch had a party Thursday afternoon, October 27. Fourteen ladies were present.

Mr. and Mrs. John Schwindt had their baby baptized in St. John's Lutheran church Sunday, October 30.

Mr. and Mrs. LeRoy Hoffman and Roger and Mr. and Mrs. Gerald DeGroff and family were Sunday, October 30, dinner guests at the Beryl Beck home.

The Hendricks family attended a Hallow'een party at the Percy Anderson home Friday night, October 28.

Mrs. Mark Hendricks and Mrs. Leonard Chaffin attended a party at the Jess Mellor home Wednesday, October 26.

Mr. and Mrs. Archie Constable, of Worthington, Minn., are visitors in the home of their niece, Miss Dorothy Scott.

Mr. and Mrs. Clarence Heiser, of Lincoln, were Wednesday, October 26, dinner guests at the home of her brother, Lawrence Smith, and family. They also visited her sister, Mrs. Edward Heiser and family for supper the same day.

Mrs. Joe Allison and baby and daughter, Jennifer, returned to the home of her sister, Mrs. Clarence Focken, last Thursday, October 27, after visiting Russell Everett's family in Atkinson.

Twelve members of Celia Homemakers extension club met with Mrs. Beryl Beck Thursday, October 27. Fifty dollars was given the Atkinson Memorial hospital fund. The lesson, "Color in the Home" was given by leaders, Mrs. George Beck and Mrs. Connie Frickel, jr. Visitors

were Mrs. Vere Kaplan and Mrs. Bob Jonas. Next meeting will be with Mrs. George Beck Tuesday, November 15.

Mr. and Mrs. Clarence Heiser, of Lincoln, visited Mr. and Mrs. O. A. Hammerberg Wednesday morning, October 26. Mrs. Heiser is the former Lilah Smith and was born and reared in this community.

Mr. and Mrs. D. F. Scott have rented an apartment in the Hewitt house in Atkinson but will spend the weekends on the farm as long as weather permits. George and Duane Beck, Frank Kilmurry and Alex Forsythe helped Algot Hammerberg dehorn and brand calves Thursday morning, October 27.

Mr. and Mrs. P. W. Kilmurry and George Beck were O'Neill visitors Wednesday, October 26. The men attended an AAA meeting that day.

**\$200 CEARED**

**ATKINSON** — The Atkinson Veterans' Wives club cleared over \$200 for the benefit of the hospital fund by sponsoring a movie last week in the Miller theater. Girl Scout troop 4 sold candy in the lobby and cleared \$5 for the fund. The Girl Scouts had previously earned money for the fund in amounts of \$25 and \$5.

WJAG ... 780 on your dial!

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