



HELPFUL HINTS
Budget and homemaker news by Bonnie McDonald

READY FOR THE RUSH?
Last-minute preparations for guests this weekend should include cleaning out the downstairs closet. Take out all unnecessary items... (hide them upstairs!) then see that there are plenty of coat hangers and space for overshoes. First test of your "hostess-ability."

THERE'S NO TIE LIKE THE PRESENT... of a tie from McDonald's. Featured... our own DONFIELDS. Beautiful rayon satins and brocaded satins. KING-size, perfect for Windsor or regular knots. Rich colors... panel or all-over designs. Look very expensive, too... but really are very thrifty. Only \$1... \$1.50... \$2.

CENTER OF ATTENTION... on your Christmas dinner table. A centerpiece made of big, fat green and white candles in varying heights. Then at the base... shiny red apples and holly leaves. Especially attractive on a long table if you center it on a runner of wide satin ribbon.

I'VE A FEELING THESE FELTS... are the answer to your slipper needs. Perfect for Christmas gifts or for wear right now. Child's bright-colored zipper booties, sizes 5 to 2, only \$1.19. Women's slippers, soft platform soles and contrasting color trim, sizes 4 to 9, only \$1.79. Men's soft-sole felt slippers with corduroy collars, sizes 6 to 11, just \$1.98. McDonald's gifts are PREFERRED gifts... priced so you'll SAVE!

FOR LAST-MINUTE SHOPPERS... suggestions for gifts sure to please. Ladies' silk scarfs, handkerchiefs, handbags, costume jewelry, nylon hose. **GIFT OF THE WEEK:** either capeskin or pigskin gloves... shorties and 4-button lengths, only 2.98. Also featured this week... value-packed gifts you can buy for every member of your family... at J. M. McDonald Co. for only 98c.

FREE GIFT WRAPPING... of your Christmas purchase. Any purchase of 98c and over will be gift-wrapped FREE OF CHARGE at McDonald's. Ask for this service. **KIDDIES**... be sure to get your copy of "Santa Claus and the Magic Bears"... the wonderful Christmas adventure of Koko, Kola and Raymond... Free at McDonald's. Join us for our Christmas radio chats over KMMJ, KHAS, KBRL and WJAG... Your J. M. McDonald Co. salespeople will give you the program time.

Bells are ringing, children singing. Santa's on his way! Have fun, have laughs and deep content. **A PERFECT CHRISTMAS DAY!** "Bonnie" Best Wishes for the Merriest Christmas ever!

BROWN McDONALD'S
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The Frontier Woman —

Burned-Out Light Bulbs Sprinkled With Artificial Snow Make Attractive Gifts

By BLANCHE SPANN PEASE

It's almost Christmas so here are some recipes to use the days following Christmas.

It is fun to cook with leftovers when we have foods as popular and as easy to use as turkey and chicken. These good meats are so extra-special that they deserve to make their return appearances in dishes befitting their splendor. Macaroni and noodles help to bring these meats back to dinner in a variety of eye-appealing, palate-pleasing entrees.

If the big Christmas dinner and other company meals made the budget see red, these three thrifty macaroni foods happily help you to put it back on the basic black side. For, although these durum wheat foods are high in body-building protein, they have remained low in cost, giving you a big return in food values for a small expenditure of money.

Since hot dishes made from macaroni are somewhat soft in texture, crisp salads and hard-rolls go well with them. Often, vegetables may be included in the main dish with the other ingredients.

If not, a serving of brussel sprouts, cabbage, asparagus or other green vegetables is a worthwhile addition to the meal. Be sure to serve turkey's favorite companion, luscious ruby-red cranberry sauce.

TURKEY PUFF

Four ounces spaghetti, two cups hot milk, one cup soft bread crumbs, three-fourths teaspoon salt, dash pepper, three tablespoons melted butter or margarine, two egg yolks (slightly beaten), two egg whites (stiffly beaten), one cup cooked turkey or chicken.

Sandhill Sal

Sandhill Sal feels about as brilliant today as a lump of coal. My head is as empty as a naughty boy's stocking.

At some colleges if you're expert with the pigskin you don't have to worry too much about getting the sheepskin.

If a person sees spots before his eyes, he is bilious says the doctors' columns. Not necessarily. He may be shooting dice or she may be wearing a polka dot dress.

Class those people who ask you if it's cold enough for you today with the ones who ask you cheerfully, "How are you" and would never know the difference if you answered, "pixilated."

Next year I am going to buy Santa Claus a pair of bifocals. Because I don't think he can read right. This year, I'm sure, he is not going to bring me, again, that new house I asked for.



GREEN ARROW BAR

Mr. and Mrs. Dick Tomlinson, Owners

— O'NEILL —

helps I've received from your columns.

"JUST A SCHOOL TEACHER."
Lynch, Nebr.

—tfw—

Mrs. Ross's Letter—
Dear Frontier Woman:

I've thought so long about writing you. So here goes: My husband and I have lived North of O'Neill and in O'Neill all our lives but the last three years, which we've spent in California and here. Of course, O'Neill always will be home.

We have two boys, 9-years-old and 2-years-old. The youngest one is just recuperating from the measles.

I read The Frontier Woman's news and letters each week and also have tried many of the recipes and enjoy both very much.

I'd like to send you a couple of recipes and also a handy hint for removing rust from material. Use two tablespoons of cream of tartar and one pint of water. Boil this and hold rust

spotted material in the boiling solution for two or three minutes or till rust disappears.

And now the recipe:
FRENCH APPLE PIE
One unbaked pie shell, fix as you would for an ordinary apple pie, only instead of putting the crust on top, mix together one-half cup butter (one-half cup of white sugar if tart apples are used), 1 cup of brown sugar and 2 tablespoons of flour. Put on top of your apples and bake in moderate oven of 325 degrees F. until apples are tender.

UPSIDE DOWN APPLE CAKE
Two cups brown sugar, one-half cup butter, one-half cup apples, one-half cup nuts. Cook in a skillet until the apples are tender, make a batter using one cup white sugar, one egg (beaten), two cups sifted flour, one and one-half teaspoons baking powder, one cup cream, pour over apple mixture and bake in moderate oven of 325 degrees F. for 40 minutes.

MRS. ALFRED ROSS,
Geneva, Nebr.

Subscription Winners—

Along with all the other holiday fun this year, these two readers win three-months' subscriptions to The Frontier with letters. They're from "Just a School Teacher," of Lynch, and also Mrs. Alfred Ross, of Geneva.

Dear Mrs. Pease:

I read The Frontier weekly. I enjoy it immensely. Your column is indeed interesting as well as instructive. You say you need letters so will write one in payment for the many helps I have received.

I am a school teacher. With Thanksgiving over our problems at school change to programs, Christmas gifts for mothers, decorations and so on. This in addition to the full program of work we already are following.

Last year we made decorative bread boards as gifts for the mothers. This year we are making a pretty table centerpiece for each mother.

We used burned-out light bulbs in various sizes. We enameled the bulbs a variety of colors—green, yellow, red, aluminum, etc. Some of the enameled bulbs are sprinkled with artificial snow, others when dry, are painted with various designs of various colors.

Then we firmly fit a piece of green painted wood, desired height, into the tube of an angel food cake pan. Into this piece of wood drive nails as you have a hall tree effect. Punch a hole into the brass neck of each bulb and slip the bulbs on these nails arranging bulbs in an attractive manner according to size and color.

Either paint or paste decorative paper around the outside of the pan. Fill pan with nuts, hard candies, etc. Place the pan on a round mirror. It is very pretty for a centerpiece on the table.

Have I made this clear? The youngsters love to work on these projects. Thank you again for all the



May the tidings of great joy be yours in full this Christmas

Youth and old age will be served with a Merry Christmas this year



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- High School Boys' Oxfords, brass toe clip, brass ball trim long wearing shoe. Now reduced to 5.90

Merry Christmas To All

Send Us a Letter—

In just a few days Christmas will be over and most of our women readers will have more leisure. Why not write us a letter?

Each week you know, we give two three-months' subscriptions for letters from our readers.

Wouldn't you like to earn one of those three-months' subscriptions. It's really rather easy. You can write us a chatty, household type of letter including a couple of good seasonable recipes and some shortcuts, hints or ideas. If you do send recipes, please be sure to copy them correctly. Check them over to see that all

measurements are right and that you haven't left anything out. Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

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