

This Is An SOS for Letters from Readers; Write About Anything You Like—But Write

By BLANCHE SPANN PEASE

Hi there, all you nice people! January meals need an extra spark to keep them interesting and appealing after holiday feasting.



Blanche Spann Pease

One such costume is a molded loaf which features macaroni or spaghetti as the foundation. These foods are ever so popular with all kinds of other foods, so the loaves could often contain bits of leftover meats and vegetables.

As with any hot main dish, molded macaroni and spaghetti loaves should be turned out on hot chop plates and served piping hot.

Spaghetti ring with vegetables is a delightful combination of spaghetti, liver sausage baked in a ring mold.

SPAGHETTI RING WITH VEGETABLES

Six ounces long spaghetti, two tablespoons butter or margarine, two tablespoon enriched flour, one cup milk, one-half teaspoon salt, one-eighth teaspoon pepper, two tablespoons chopped pimiento, two tablespoon chopped green pepper, two tablespoons pickle relish, one-half pound liver sausage, two cups cooked diced carrots, one cup coked peas, parsley.

Cook spaghetti in boiling water until tender (about 12 minutes). Drain and rinse. Add flour. Stir until smooth. Gradually add milk, stirring until thickened.

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Something different in salads is made by grinding carrots and a lemon together. Use two lemons for a large salad.

Another carrot salad—scrape six medium carrots and grind. Chop one cup nutmeats and one cup of dates very fine.

Poor grandma lost her glasses, they searched all over town, she said that they were empty, before she put them down.

A suicide left a note explaining that she couldn't sleep. The cure entirely effective but to us it seemed a little drastic.

Peace has turned out to be slightly less than wonderful. To lie about your friend is very bad—and that's a fact—but to tell the truth about them is something even worse.

When somebody does something to get even with you, they are paying you a compliment. For some reason they're jealous of you.

Don't bother to put anybody in their place. They'll do that soon enough for themselves.

James Brown, 89, Dies at Orchard—Funeral services for James Brown, 89, of Orchard, were held at the EVB church Tuesday, December 27.

Mr. Brown had lived in Orchard since 1903. He worked as a barber until his health failed nine years ago.

Since the death of his mother in 1939 he has made his home with a sister, Mrs. George Johnson.

Survivors include: sisters — Mrs. Margaret Childs, of Harrison, and Mrs. Maude Goldsmith and Pearl Johnson, of Orchard. Mrs. E. Page, of Lusk, Wyo., Anna Vickory, of Lusk, Wyo.; brother — Perry Brown, of Sioux City.

Death as caused by a heart attack. Interment was at the Orchard cemetery.

DIES AT CLEARWATER—Funeral services were held at Orchard for Christian Moser, who had died on Saturday, December 24, at Clearwater. Survivors include: widow; son — Ralph; daughter — Alice, of Niobrara. Interment was in the Orchard cemetery.

Celebrates 92d Birthday Anniversary — ORCHARD—Mrs. Emily Van Uraker celebrated her 92d birthday anniversary at the home of her daughter, Mrs. Ace George Thursday, December 29.

REAL ESTATE TRANSFERS —WD-Gilbert E Strong to Laurence G Haynes & wf 1-4-50 \$4650-Lots 36 & 37 Blk A-Goldens Sub-O'Neill

WD-Kenneth Oetter to Fred Appleby 1-3-50 \$5250-Lots 10-11 & 12 Blk D-O'N & Hagerty Add-O'N

QCD-A G Braddock to Jennie D & Alice L French 12-31-49 \$1-Lots 6-7-8-9 & 10 Blk 5 Page

rots and potatoes together and season as for regular mashed potatoes. Looks good — tastes good.

When I fix creamed carrots I cook them up in the pressure cooker, then chop and add to cream sauce, heat just before serving.

Another favorite of ours is glazed carrot made by cooking and slicing the carrots, then glazing over heat in a mixture of six tablespoons of brown sugar and two tablespoons of butter or salad oil.

Well, like Bugs Bunny, that makes carrots for appetizers, salad and vegetable. If Bugs can have them for dessert, we can too—in a rich Carrot Pudding. It's made like this:

CARROT PUDDING Grind: one cup carrots, one cup apples, one cup potatoes. Add one cup raisins, one cup sugar, one cup flour, one teaspoon soda, one teaspoon cinnamon, one-half cup butter or one cup suet with one teaspoon salt. Steam for three hours, preferably in a double boiler.

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REDBIRD NEWS

Mr. and Mrs. William Hartland were Sunday, January 1, guests at Mr. and Mrs. Michael Hull's.

Mr. and Mrs. Will Conard were in Redbird Sunday, January 1.

Mrs. Anna Carson and Mrs. Albert Carson were here Sunday, January 1.

Claude Pickering went to Lynch on business Monday, January 2.

William Podany was in Redbird Monday, January 2.

Miss Eva Truax was a Redbird visitor Monday, January 2.

Mrs. W. N. Wilson called in Redbird Monday, January 2.

Chester Carsten and family, of Scottville, were in Redbird Monday, January 2.

Mr. and Mrs. Lee Wells and girls were visitors Monday, January 2.

Howard Slack and daughter were here Monday, January 2.

Fred Truax sr., was in Redbird Tuesday, January 3.

Alvin Luedtke was here Tuesday, January 3.

Lee and Clifford Wells called in Redbird Tuesday, January 3.

Arthur Bessert called here Wednesday, January 4.

Alfred Truax, from near Lynch, was in Redbird Wednesday, January 4.

Ray Wilson visited here Wednesday, January 4.

Mr. and Mrs. Gordon Barta called in Redbird Wednesday, January 4.

Frank Wyant was here Wednesday, January 4.

James Yocum was a visitor in Redbird Wednesday, January 4.

Albert Carson and Claude Pickering were visitors here Wednesday, January 4.

Albert Stoffer, of Star, was a caller here Thursday, January 5, enroute to the Graham ranch.

Clifford Wells and family visited at William Wells Thursday, January 5.

Eldon Sedwig, of near Scottville, was in Redbird Thursday, January 5.

Gordon Barta went to Lynch on business Thursday, January 5.

Mr. and Mrs. Leon Mellor were in Redbird Friday, January 6.

George Kruse, of Dorsey, was in Redbird on business Friday, January 6.

Thomas Hiscocks, of near Dorsey, called in Redbird Friday, January 6.

Howard Slack autoed to Lynch on business Friday, January 6.

Howard Graham was in Redbird Saturday, January 7.

Mr. and Mrs. Kenneth Smith and Mr. and Mrs. Melvin Smith left Friday, December 30, for Sterling, Colo., where they will spend a few days with Mr. and Mrs. Myrtle Caster and daughters.

Mr. and Mrs. Ira Watson and daughter and Mr. and Mrs. John Watson and daughter spent Sunday, January 1, in Valentine visiting Mr. and Mrs. William Glusher. They were accompanied home by Sam Watson, who has spent a week visiting in Valentine.

Mr. and Mrs. Robert Stevens and children, of Battle Creek, spent Sunday, November 1, visiting Mr. Steven's parents, Mr. and Mrs. E. A. Stevens.

Mr. and Mrs. Tom Hutton returned Monday, January 2, from Sioux City, where they had been visiting their son-in-law and daughter, Mr. and Mrs. Vernon Green, and children.

Mr. and Mrs. Elmer Crosser and son, Ricky, returned to their home in Cherokee, Ia., Monday, January 2, after spending a few days here in the Earl Miller and Harry McGraw homes.

DeWayne Stevens, of Wausa, spent a few days last week visiting his grandmother, Mrs. Belle Lines.

Mrs. Myrtle Young spent the New Year's weekend in Ewing visiting Mr. and Mrs. Art Kropp and family.

Langan Brothers Home—T-Sgt. Gerald J. Langan departed last Thursday for Ft. Riley, Kans., after having spent a 30-day furlough here with his parents, Mr. and Mrs. William D. Langan. His brother, Sgt. Hugh F. Langan, who is stationed at Bong Field, Wash., arrived in O'Neill Sunday, January 1, for a 20-day furlough. Gerald is a drill instructor in an infantry unit and Hugh is in B-29 aircraft maintenance. Hugh will leave January 20.

O'NEILL LOCALS Mrs. Dora Elshire telephoned her daughter Donna, in Tulsa, Okla., for a visit Monday. Donna is employed in Tulsa at an oil refinery.

Mr. and Mrs. Garold Towle and son, of Norfolk, visited Mr. and Mrs. D. D. De Bolt Sunday.

Mr. and Mrs. Bartley Brennan visited in Norfolk over New Year's with the Edward Pringer's and Miriam Richardson.

Mr. and Mrs. Emmet Carr and family were Sunday dinner guests of Mr. and Mrs. Melvin Ruzicka.

Mr. and Mrs. A. W. Carroll spent Friday afternoon in Norfolk on business.

Mr. and Mrs. Arthur Dexter spent Sunday in Atkinson visiting Mrs. Dexter's brother and wife, Mr. and Mrs. Garold Rothchild.

L. C. Walling, Edward Schmidt and Robert Kurtz went fishing in Cody Saturday.

Meyers Sees New Furniture At Mart

Furniture buyers from all over the world are previewing Spring styles at the American Furniture Mart in Chicago, Ill. January 9 to 20.

"The Winter home furnishings market is too important for us to miss," declared Mr. Meyers.

"Seeing and selecting from the many new styles which will be brought out in January helps Midwest keep up-to-date on furniture fashions that it may offer the last word in comfortable, beautiful furnishings.

Approximately 25 - thousand buyers from furniture and department stores in all 48 states and several foreign countries, as well as members of the press, are expected to attend the show.

"We expect more than 40 percent of the new samples to be modern, but modern with new interpretations—more contours, ornate hardware, new woods, darker finishes. As for changes in individual pieces," commented Mr. Meyers.

"Chests, tables and vanities will be more functional and will be designed away from the floor, giving an appearance of suspension."

Eighteenth century, early American and French provincial also will be well represented.

Eighteenth century already has come up to contemporary in utility features and will have new style trends of its own—clearer finishes, accenting figured wood patterns, some revival of the more ornate periods, such as empire and English regency.

Early American finishes will go away from the ruddy red to the fruitwood finish. Chinese styling will decline.

The television influence will be pronounced in curved, sectional sofas; swivel chairs with adjustable backs; rotating table tops and cabinets especially designed for television accessories.

Color forecast will show flame and pink in place of lipstick red; lime and olive green will override chartreuse; browns and beiges will steal the scene from

gray. Although furniture is the foundation of the Chicago showing, refrigerators, washers vacuum cleaners, stoves and ranges, radios, lamps, television and floor coverings make up a large part of the exhibits.

Mr. and Mrs. Don Myers, who live at Ainsworth where they also have a store, left O'Neill Saturday for Chicago.

Gamble Store Men Attend Conferences—Manager Gene Cantion and Assistant Manager Marvin Johnson returned Wednesday from Omaha after convening with Gamble store executives and store managers in a two-day conference in connection with the Gambles 25th anniversary.

Manufacturers' merchandising shows, sales clinics and conference dinners were held at the Fontenelle hotel.

Many of the Gambles company officials and manufacturing representatives were on hand to discuss the silver anniversary merchandising events that are scheduled. The conference marks the 25th anniversary of the opening of the first Gamble store in 1925 at St. Cloud, Minn.

Butchers 20c Short River Market Top Six hundred and nineteen head of hogs and 235 head of cattle were sold at the Thursday, January 5 sale at the O'Neill Livestock market here.

There were many new buyers and sellers on hand and for a time there was standing room only in the sale barn, the managers said.

Butcher hogs brought \$15.20 to \$15.35. This was exceptionally high as the extreme top of the butchers at the river market Thursday, January 5, was \$15.50. Sows cleared at \$11.75 to \$13.

Steers sold from \$22. to \$23 while heifers brought from \$21 to \$22. Steer calves sold on a spread from \$23 to \$26 with a top of \$27.30. Heifer calves sold at \$23 to \$25.

Twelve Holstein cows, that were consigned by Lloyd Gibson, of O'Neill, sold like a "whirlwind", according to the managers, Leigh and Verne Reynolds. The cows cleared at a top of \$280 per head.

Guests at the D. A. Baker home Sunday evening were Mr. and Mrs. O. G. Cromwell, of Creighton.

Dr. and Mrs. G. R. Cook and Mr. and Mrs. Fred Appleby flew to Omaha Friday to attend the fights.

Coleman Township Meeting Notice of township meeting to be held in the school house of district 14 at 1 p.m. January 17, 1950.

Shields township will hold its annual meeting on Tuesday, January 17, 1950, at 2 p.m., at the township hall for the purpose of making the levy for the coming year; also to appoint two road overseers, and any other business that may legally come before the meeting.

J. B. DONOHUE, Township Clerk.

Notice of township meeting to be held in the school house of district 14 at 1 p.m. January 17, 1950.

ART DOTY, Clerk.

Mr. and Mrs. Leo Tomjack and Miss Florence Ponton were in Elgin Sunday.

Joseph Hamilton, of Monmouth, was a weekend guest at the home of his parents, Mr. and Mrs. Claude Hamilton.

Help Your Chicks Grow Faster! Give your chicks the G. S. (growth stimulation) factor with Dr. Salsbury's Ren-O-Sal.

Helps them grow faster, feather better, mature earlier. Give Ren-O-Sal in drinking water from the very start. Economical, easy to use. Ask for Ren-O-Sal here.

RALPH N. LEIDY - O'NEILL

Still plenty of wonderful bargains come in now and save! Here's your opportunity to buy quality women's and men's shoes — AT THE — SEASON'S BIGGEST SAVINGS

Air Step LADIES' SHOES Suedes Regular \$9.95 \$6.99 Casuals Regular \$7.95 \$5.99 Dress Shoes Regular \$9.95 \$4.99 1 Group Asst. Nationally Advertised Brands Values to \$8.95 Now \$1.99

3 DAYS ONLY Thursday - Friday - Saturday, Jan. 12-13-14 FAMOUS NUNN - BUSH BRAND MEN'S SHOES AT SEASON'S GREATEST SAVINGS! ALL NUNN-BUSH SHOES ONE LOW PRICE \$14.45 Values to \$16.95 ALL SIZES - BUT NOT ALL PATTERNS

North - Central Nebraska's Finest OSBORNE'S The Family Shoe Store O'NEILL Free X-Ray Shoe Fitting Service

Charter No. 5776

Reserve District No. 10

REPORT OF CONDITION OF THE O'NEILL NATIONAL BANK

of O'Neill, in the State of Nebraska, at the close of business on DECEMBER 31, 1949

Published in response to call made by Comptroller of the Currency, under Section 5211, U. S. Revised Statutes.

ASSETS

Table listing assets: Cash, balances with other banks including reserve balance, and cash items in process of collection; United States Government obligations, direct and guaranteed; Obligations of States and political subdivisions; Corporate stocks (including \$3,000.00 stock of Federal Reserve bank); Loans and discounts (including \$369.19 overdrafts); Bank premises owned \$3,000.00; Other Assets

Total Assets \$ 3,202,550.31

LIABILITIES

Table listing liabilities: Demand deposits of individuals, partnerships, and corporations; Deposits of United States Government (including postal savings); Deposits of States and political subdivisions; Deposits of banks

Total Liabilities \$ 3,004,979.73

CAPITAL ACCOUNTS

Table listing capital accounts: Common Stock total par \$50,000.00; Surplus; Undivided profits

Total Capital Accounts 197,570.58

Total Liabilities and Capital Accounts \$ 3,202,550.31

MEMORANDA

Assets pledged or assigned to secure liabilities and for other purposes \$ 347,500.00

State of Nebraska, County of Holt, ss: I, J. B. Grady, Cashier of the above-named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.

J. B. GRADY, Cashier.

Sworn to and subscribed before me this 9th day of January, 1950.

ALICE E. BRIDGES, Notary Public. (SEAL) My Commission expires July 25, 1950.

Correct—Attest: F. N. Cronin, E. F. Quinn, Julius D. Cronin, Directors.

Member of the Federal Deposit Insurance Corporation (This bank carries no indebtedness of officers or stockholders)