

## Plans Already Underway for Next Year's Yule Party at Bernard Rossman Home

By BLANCHE SPANN PEASE

Hi there all you nice people. How goes things at your house these days?

This time of the year always seems like such a good time to me for chicken dishes. There are so many ways to fix chickens and most farm home-makers serve the fowl quite often.

Many town home makers buy chickens fairly often to serve. With the idea in mind we are presenting some chicken recipes today and if our readers have some they feel are very good, or any tips on preparing chicken, won't they share them with us please?

**CHICKEN CREOLE**  
You will want a four to five pound chicken for this dish, one-fourth cup flour, one teaspoon salt, pepper, one-fourth teaspoon paprika, one fourth cup fat (chicken fat may be used if you wish), one-half cup chopped onion, one-half cup water, one-fourth cup chopped green pepper, two and one-half cups fresh or canned (No. 2 can) tomatoes.

Cut chicken into serving pieces. Roll in mixture of the flour, salt, pepper, and paprika. Brown in melted fat. Add onion cook two to three minutes. Add the water, cover, and simmer

about one hour, or until almost tender, adding more water if necessary. Stir occasionally to keep from sticking. Add green pepper and tomatoes. Simmer about 30 minutes longer. Serve on seasoned hot noodles or rice. Six servings.

**CHICKEN CURRY**  
One - fourth pound chicken, one fourth cup diced celery, one cup diced carrots, one tablespoon salt, water to just cover chicken, one-fourth cup chopped onion, three tablespoons shortening, chicken fat or fortified margarine, one teaspoon curry powder, three tablespoons enriched all purpose flour, two cups chicken stock, two egg yolks, one-half cup cream or top milk, four cups cooked rice.

Cook chicken, celery, carrots and salt in just enough water to cover. Sauté the chopped onion in the shortening until tender, but not brown. Add the curry powder and flour, blend, stirring until smooth. Beat egg yolks, stir in the cream and add to the sauce. Arrange cooked rice on a platter with the chicken, pour sauce over both. Serve at once. Serves eight.

**CHICKEN AND HAM CROQUETTES**  
Ham and chicken combine to make a savory dish. Here's a way to use left over cooked chicken and left over cooked ham to bake it. It will serve six. Two tablespoons shortening, three tablespoons flour, three-fourths cup milk, one-half cup ground cooked chicken, one-half cup ground cooked ham, one-half cup dry bread crumbs, one-half teaspoon Worcestershire sauce, one-fourth teaspoon celery salt, one tablespoon melted butter or margarine, one egg (well beaten). Melt shortening over moderate heat, add flour, making a smooth paste. Add the milk, stirring constantly, until the mixture is smooth and thick. Remove from heat and add ground meat, one-half cup dry bread crumbs, Worcestershire sauce, salt, grated onion, celery salt. Stir until all ingredients are well blended. Cook. Shape into six cones.

Pour melted fat over one-fourth cup ground bread crumbs, mixing thoroughly. Roll each cone in the beaten

egg and then in buttered crumbs, covering well. Place cones in a well greased one quart glass baking utility dish.

Bake in hot oven of 475 F. for about 15 minutes.

**SAVORY CREAMED CHICKEN**  
For this you'll want a four pound chicken, one cup chopped celery and leaves, one-half cup chopped onion, one-fourth green pepper, chopped, flour, one - half to one cup cream, one and one-fourth teaspoon salt, three drops tabasco sauce.

Place the fowl in a kettle on a rack, half filled with water, cover and cook slowly until tender. Let stand in broth overnight in a cold place. Skim the fat from the broth, remove the chicken meat from the bones, and cut into uniform pieces. Return the bones to the broth and simmer for a short while so as to get off any small pieces of meat that cling to the bones. Brown the celery, onion, and green pepper in four tablespoons of the fat removed from the chicken stock. Measure the broth. There should be about one quart. For each cup of broth add two tablespoons of flour to the cream and mix until smooth. Add to the chicken and broth with the salt and the tabasco, stir until thickened, add the chicken and mix until well blended. Serve on crisp toast or with rice patties.

**Time to Take Breath—**  
Mrs. Bernard Rossman, of Atkinson, wins one of our "three-months" subscription awards with a good idea in her letter.

Dear Blanche:  
Now that Christmas is over, I am going to sit down and take a deep breath. My! What a rush! While I'm taking that deep breath, I'm going to write and tell of our Christmas.

We did something a little different this year, the idea some one will like, maybe and want to try it.

We usually visit and play cards, talking around a mouth full of candy and nuts after dinner my husband's mother and our eldest daughter put their heads together and with paper and pencil fixed up a program. There were 24 here and they wanted each one to be in it.

The school children said their school poems and sang their Christmas songs. When the women were called on to sing they were very much surprised. But, as I had a song book, a song was found and one then another joined in on it. The song in question was "Silent Night."

Hearing the men help us decided they ought to get up and sing a song, too. So with a bit of persuading they were looking for a song.

More songs were sung and as my husband has a guitar and a harmonica we had some music, too. There were three who can play both the guitar and harmonica. Every one enjoyed it so much, we decided next year we are going to be prepared and practice up a bit on the Christmas songs.

We thought at Thanksgiving we would make out an outline of a program and decide how to arrange it.

Maybe some of you folks do this at your Christmas get-togethers, but it is our first time. The children enjoyed it so much to have the older folks join in with them.

Our youngsters are planning already what they will sing. They love to sing and know quite a few Christmas songs.

I have used many ideas from the paper so will pass on a couple I hope someone can use. A small teaspoon of vinegar in the grease that you fry doughnuts in, will keep them from absorbing the grease.

Slice a few pieces of potatoes in with wilted celery to freshen it.

Sincerely,  
MRS. BERNARD ROSSMAN,  
Atkinson

### Sandhill Sal

Ladies call them scanties. But how 'bout Emmy Lou, you could hardly call 'em scanties, when she weighs 352!

Something must be wrong with me. Lots of times in the "before" and "after" ads, I prefer the "before."

When a check is returned marked "no account," they're usually referring to the person who wrote it.

I see where some celebrity says a face without makeup is like an unmade bed. Still isn't it just as well to see what kind of pan is under the cake?

**Mrs. Klingler Wins—**  
Mrs. Albert Klingler, of O'Neill, wins a three-months' subscription to The Frontier also Mrs. Klingler sent us a poem which she said she had written, but we do not use poetry in this department.

She did, however, send some recipes and we are using those.

**Dear Blanche:**  
You bet I am still a writer to The Frontier Woman, and, like all homemakers, I'm ready to share time, receive some new recipes, and exchange some of my recipes with others.

**PEANUT BUTTER COOKIES**  
Beat two eggs until light, one cup brown sugar, one cup white sugar, one cup peanut butter. Cream until light and add a pinch salt, one teaspoon vanilla, one teaspoon soda, two and one-half cups flour. Work in flour with a spoon, pinch off pieces of dough size of walnut. Press out with a fork and bake in a moderate oven of 400 F.

**POTATO DOUGHNUTS**  
Six medium potatoes, mash (white), two cups sweet milk, three eggs (beaten), six cups flour, six teaspoons baking powder. Sift baking powder in the flour and mix. Roll out and cut. Fry in hot fat until done, turning once.

**CORN AND OYSTERS**  
This is almost appetizing cold weather dish. One can of corn, one small can oysters, one cup of milk, one-fourth cup butter, one cup cracker crumbs, salt to taste. Place in layers in a baking dish, adding butter and crumbs to each layer. Add milk, sprinkle a generous portion of the crumbs and butter on last layer. Bake in the oven until the crumbs are well browned.

**MRS. ALBERT KLINGLER**  
O'Neill

**Got a Favorite Pie and Salad Recipe?**  
Do you have a favorite pie and a favorite salad recipe — one that your family particularly likes? And do you have a meat dish which everyone seems to like?

Then why not sit down now and copy those recipes, add a couple of household hints, and you'll have a very good letter to send to The Frontier Woman?

We welcome original letters of various types. So you can write about almost anything you like. Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

**WEDDING DANCE**  
— AT —  
Spencer, Nebr.  
Friday, Jan. 27  
MUSIC BY  
Eugene Gesiriech & His Orchestra

## Personals

Miss Elja McCullough left Sunday by bus for Wayne, where she was to spend several days.

Bernard Mathews, of Lincoln, will leave Saturday after spending a week here with relatives. Mrs. Dean Streeter will accompany him for a few days' visit with Mr. and Mrs. Mathews.

Mr. and Mrs. Fred Bredehoeft left Saturday, January 15, for Redwood City, Calif., where they will visit their daughters, Mrs. Charles Fisher and family and Miss Lois Bredehoeft. From Redwood City they will travel on to Corvallis, Ore., to visit their son, Victor and his family.

H. L. Lindberg and Fred Saunto spent Sunday in Omaha on business.

Mrs. L. R. Sutcliff, of Rapid City, S. D., is visiting her mother, Mrs. Bridget Carr, who is seriously ill.

Mr. and Mrs. W. J. Froelich recently returned from a two-weeks' trip to New Orleans, La.

Mr. and Mrs. Sam Trussell, of Orchard, were Saturday dinner guests at the home of their daughter and her husband, Mr. and Mrs. Neil F. Clarke.

Mr. and Mrs. Ralph Kelley and family, of Burwell, were Sunday dinner guests at the home of Mr. and Mrs. Herman DeGross.

Elwin Benson, of Omaha, spent the weekend visiting his parents, Mr. and Mrs. Blake Benson, and other relatives.

Mr. and Mrs. Earl Hunt and Linda visited in Omaha over the weekend. Mrs. Hunt and Linda remained for a longer visit.

Mrs. Laurence Rothchild, of Atkinson, spent last Thursday visiting at the home of Mr. and Mrs. Art Dexter and family.

Mrs. Carrie Borg and daughter, Marvel were Sunday dinner guests at the home of Mr. and Mrs. Harry Page.

Mr. and Mrs. Ralph Kelley, of Burwell, were Sunday evening dinner guests at the home of Mr. and Mrs. Jay DeGross.

Mr. and Mrs. Hugh Benson spent Sunday visiting relatives in Butte.

Venetian blinds, prompt delivery, made to measure, meta; or wood, all colors.—J. M. McDonald Co., O'Neill, 1111

Mr. and Mrs. Raymond Bly and Ardis, of Amelia, were Saturday dinner guests at the Arthur Dexter home.

Mr. and Mrs. Earl Farr spent the weekend at the Clarence Farr home at Emmet.

Parnell Golden, of Omaha, is visiting relatives here.

Mr. and Mrs. C. D. Harmon and M. L. Harmon spent Wednesday, January 18, at Ansley, visiting the former's mother, Mrs. J. R. Harmon, who was celebrating her 75 birthday anniversary.

Mr. and Mrs. Lee Brady, jr., visited at the home of Mrs. Brady's parents, Mr. and Mrs. C. A. Bare, of Lynch, and Mr. Brady's parents, Mr. and Mrs. Lee Brady, sr., of Dorsey, on Sunday.

Mr. and Mrs. Ivan Kinsman, of Columbus, are visiting relatives and friends here.

Friday callers at the home of Mrs. Carrie Borg were Mrs. Augusta Lindberg, Virgil Hubby and Fred Kinkaid, of Bristow.

Mr. and Mrs. Roy Woyman and daughter, Barbara Ann, spent Saturday visiting Mrs. Wayman's mother, Mrs. Maude Fuller.

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# PUBLIC SALE!

As I am unable to carry on ranching since the death of my husband I will sell the following property at Public Auction at the place 7 miles South of O'Neill on Highway 281 on West side of road, on

**MONDAY, JANUARY 30th**  
Sale Starts at 1:00 O'Clock P.M.

**102 — HEAD HEREFORD CATTLE — 102**

2 Milk Cows, 6 years old, 1 just fresh; 36 Stock Cows, 30 with calves by side, balance heavy springers; 17 2-year-old Heifers to calve in Spring; 16 Yearling Heifers, weight about 500 lbs.; 1 Registered Bull, 5 years old. These are all high-grade Herefords and carry excellent breeding.

**2 — HEAD OF HORSES — 2**  
1 Team Work Horses, smooth mouth. 2 sets Work Harness. 1 Stock Saddle and Bridle.

**FARM MACHINERY, ETC.**

One 1947 Ford Tractor with brand new Overdrive; 1 Mounted Saw for Ford Tractor, brand new; 1 Hydraulic Scraper, mounted; 1 Side Mount Ford Mower, 7-foot; One 2-Bottom Mounted Ford Plow; 1 Hay Sweep to mount on Ford Tractor; 1 "A" Hay Stacker with Cage; One 2-Rake Hitch with 2 IHC Rakes; 2 Horse Mowers, 6-ft.; One 8-foot Disc; 1 Sulky Plow; 1 Corn Planter; 1 Cultivator; 1 Cloverleaf Manure Spreader; 1 Cable Rack on 4-in. Tire Wagon; 75-foot 1/2-in. Steel Cable; 1 New Hedge Shears; 3 Saws; 2 Squares; 1 Grindstone; 1 Forge; 1 Post Drill; 1 Vise; 1 Dehorning Clippers, brand new; 1 Maytag Engine; 1 Pump Jack; and many other articles too numerous to mention.

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**MISCELLANEOUS**  
1 Kohler Light Plant, fully automatic, 110-volt 1500-watt, used one year; One 110-volt Maytag Washing Machine, new motor; 1 Kerosene Hot Water Tank and Heater, 30 gallons; 1 Brooder House, 10x14 feet; One Registered Brand with Irons; One 75-ft. Garden Hose.

**HOUSEHOLD GOODS**  
2 Heating Stoves; 1 Chambers Gas Stove, like new; 1 Philco Radio, with battery pack; 1 Porcelain Metal Ice Box; 1 Dining Room Table and 6 Chairs; 1 Davenport and Chair; 2 Rocking Chairs; 1 Occasional Chair.

Terms: CASH. No property to be removed until settled for

**Mrs. Russell Shoemaker**  
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