

**THE FRONTIER**

D. H. Cronin, Editor and Owner

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**PAGE NEWS ITEMS**

Mr. and Mrs. Kenneth Braddock spent from Wednesday until Friday last week in Omaha.

The Just a Mere Cub met with Mrs. Allen Hoynes Saturday afternoon. The afternoon was spent playing pool.

Mr. and Mrs. Neil Asher and S. Sgt. Ben Asher were dinner guests Sunday of Mr. and Mrs. Charles Switzer at O'Neill.

Mr. and Mrs. Jay Trease, of Orchard, and Mr. and Mrs. Otto Mutschullat spent Saturday evening at the Neil Asher home.

Mr. and Mrs. Marvin Stauffer and son, and Dale Stauffer were dinner guests at the Raymond Heiss home Thursday evening.

Word has been received that Mrs. Rose Craig's brother, Ed Krivanek died at his home in Los Angeles, Cal., last Saturday morning.

The Get-to-Gether Club met with Mrs. Ed Asher Friday afternoon with 1 member present. They made plans for their family supper which will be Thursday evening March 14.

Mr. and Mrs. Anton Nissen and Mrs. P. E. Nissen drove to Osmond Sunday to spend the day with their mother, Mrs. Kate Fuelberth. Mrs. P. E. Nissen remained for a longer visit.

Mrs. Harry Sparrow and Mrs. Albert Anthony joined the Royal Camp as social members at their meeting Wednesday evening, March 6. A covered lunch was served.

Mrs. C. A. Bergstrom and Ed Shibe of Ewing, were Sunday evening supper guests of Mr. and Mrs. Lloyd Bergstrom. They were afternoon callers of Mrs. Katherine Boies.

Miss Electa Lewis, who has spent the past 21 months working at the home of Mrs. Josie Horte left Thursday for the home of her parents in Lincoln to take care of her mother who is ill.

Miss Margaret Murphy of Plainview, Russell Sorenson of Oakland and Mr. and Mrs. Soren Sorenson, Bibbie and Shirley, were dinner guests Sunday noon of Mr. and Mrs. Chris Sorenson.

Mr. and Mrs. Jack Garr and daughter of O'Neill and Mrs. Elsie Cork were dinner guests Sunday of Mr. and Mrs. Lloyd Cork, celebrating Dickie's fifth birthday. In the afternoon cake and ice cream was served to the group and to Ben, Gerry and Dick Knudtson and Ary Banta.

Mrs. C. E. Walker was hostess to the Bid or Bye Bridge Club Wednesday afternoon, March 6. Guests of the club were, Mrs. H. L. Banta, Mrs. Herbert Steinberg, Mrs. Will Simmons and Mrs. Riger Bwen. Mrs. Lloyd Fussler received high score and Mrs. Ralph Larsin the traveling prize.

Mr. and Mrs. Les Oetter of Ewing, took their baby son, Jerry to Omaha Wednesday, where he will remain two weeks at a hospital. They returned home Friday. Joyce and Larry stayed with their grandparents, Mr. and Mrs. Roy Parker, while their parents were away.

Honoring the 36th wedding anniversary of Mr. and Mrs. A. E. Walker March 9, and the 8th birthday anniversary of Eddie Walker March 11. Mr. and Mrs. C. E. Walker entertained at a dinner Sunday. Guests were: Mr. and Mrs. E. A. Walker, Mrs. Evelyn Gray and sons, Rolph and

Duane, and Mr. and Mrs. John D. Walker if Ainsworth.

Mrs. Carrie Hunter of Redbird is visiting at the J. N. Carson and Harold Kelly homes.

Mr. and Mrs. H. L. DeLancey of Plainview visited Tuesday of the Luke Rakow home.

Mrs. Dan Snyder of Orchard, came Tuesday for a short visit with relatives and friends.

Mr. and Mrs. Henry Eickhoff received a cablegram from their son Donak, A. C. M. M., March 8, from Tokyo.

Cpl. Donald Heiss of Fort Myer, Va., is spending a two weeks furlough with his parents, Mr. and Mrs. Raymond Heiss.

Mr. and Mrs. Melvin Ganskow of Hollywood, Calif., came Sunday evening to attend their grandparents golden wedding March 15.

Lt. and Mrs. W. W. Johnston and son spent Wednesday and Thursday of last week with her parents, Mr. and Mrs. Raymond Heiss.

Mrs. Harry Park was hostess to the H. O. A. Club Tuesday afternoon with 11 members present. Afternoon hours spent doing needle work.

Mrs. P. E. Nissen returned home from Osmond Tuesday afternoon. Her daughter, Mrs. George Luebbers came home with her for an extended visit.

Lt. Millard Ickes is spending a week here with his parents, Mr. and Mrs. Nevan Ickes. Miss Sybil Ickes of Lincoln spent the week-end at home here.

Mr. and Mrs. Harold Heiss drove to Omaha Sunday to bring her mother, Mrs. Ferd Cullen home. Mrs. Cullen had spent 10 days there under the care of an eye specialist.

Miss Euna Borlen, the new operator at the Page Telephone exchange, came here from Ewing Tuesday. Mrs. Katherine Boies, who has been the operator here the past eighteen months, will make her home at Ewing.

Mr. and Mrs. B. H. Stevens and family and Mr. and Mrs. Francis Brandt of Atkinson were dinner guests Sunday evening of Mr. and Mrs. Vernon Parks, in celebration of their son's third birthday anniversary, which was March 11.

Mr. and Mrs. C. M. Stewart and Mr. and Mrs. Melvin Smith and daughter arrived from California Tuesday morning. Mr. and Mrs. Stewart have been visiting at their daughters home, Mr. and Mrs. Smith of Compton and the home of their son, Mr. and Mrs. Roy Stewart of Corte Madera.

The business men and their wives held a meeting at the city hall Monday evening to make plans for a banquet for the basketball teams, pep squad and sponsors to be held at the school auditorium March 22. Reservations \$1.00 for adults and 65 cents for children. Tickets on sale at all business places.

Mr. and Mrs. Everett Copes and Mr. and Mrs. John D. Walker of Ainsworth, attended the payoff basket ball games of the Class D tournament at Wayne Saturday evening and in Sunday Mr. and Mrs. Copes visited his parents, Mr. and Mrs. R. D. Copes and Mr. and Mrs. Walker visited his parents, Mr. and Mrs. E. A. Walker and with other relatives and friends.

Members of the H. O. A. Club entertained their families at a pitch party at the Emporia school house Friday evening. There were over thirty attended. Mrs. Will Neubauer and Mrs. Will Waterman tied for high score for the ladies and Laerne Finley received low and Hugh Holliday high for the men. At the close of the evening a lunch of sandwiches, coffee and pie a-la-mode was served.

Honoring the birthday anniversaries of Mrs. P. E. Nissen and Roy Parker March 8 a progressive pitch party was held at the P. E. Nissen home that evening. Attending were: Mr. and Mrs. P. E. Nissen, Mr. and Mrs. Roy Parker, Mr. and Mrs. Anton Nissen, Mr. and Mrs. Neil Asher, Mr. and Mrs. Ray Snell, Mr. and Mrs. Otto Mutschullat, Mr. and Mrs. Henry Eickhoff, Mrs. Evelyn Gray and Mrs. Elsie Cork. High scores were won by Mrs. P. E. Nissen and Roy Snell. Low scores by Mrs. Parker and Mr. Eickhoff and traveling prize Mr. Snell.

**PAGE PIONEERS CELEBRATE GOLDEN WEDDING MCH. 10.** Mr. and Mrs. J. I. Gray celebrated fifty years of marriage on Sunday, March 10, at their home in Page. A dinner for fourteen guests was served at noon.

Following the dinner open house was held during the afternoon hours. Eighty-five guests registered in the guest book, in charge of their granddaughter, Mrs. Dorothy Lund. They received many lovely gifts, cards and

flowers. Ice cream was served during the afternoon.

John I. Gray and Miss Essie Ward were united in marriage March 10, 1896, at the home of his parents, Mr. and Mrs. Robert Gray by the Rev. Bartley Blain in the presence of immediate relatives.

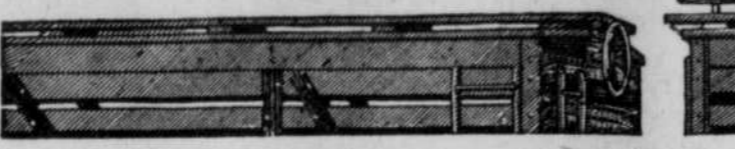
The first four years of their married life was spent on a farm. They then moved to Page where Mr. Gray bought an interest in the Hunter and Gray merchandise store. He later became owner of the store and was continued operating it until he sold it to his son Willard, a few years ago.

Mr. and Mrs. Gray are the parents of three children, Mrs. Zella Soukup, Layfette, Cal., Willard Gray, Lodi, Cal., and Robert Gray of Page. There are four grandchildren.

Out of town relatives who were present: Mrs. Zella Soukup, Layfette, Cal.; Mrs. Nellie Stevens, Atkinson; Mr. and Mrs. Melvin Lupnd, St. Paul, and Mr. and Mrs. Derwin Murfin and son of Cario.

Mr. Grey's sister, Mrs. Nellie Stevens and his cousin, Vrrnie Hunter attended both the wedding and golden wedding of Mr. and Mrs. Gray.

**"Easy does it"**



Yes, "easy does it" when loading, unloading or handling livestock.

Bruises, crippling and death losses cost American stockmen 12 million dollars each year—equivalent to the value of a single file of market hogs stretching all the way from St. Louis to Chicago.

And the producers do pay those losses; directly through deaths and excessive shrink caused by bad loading and shipping practices... indirectly through bruises (we find them in over 20% of all livestock slaughtered!) which reduce the value of otherwise good carcasses. Yet a great part of those losses can be prevented with a little extra care when loading, unloading and handling.

So, that's why we suggest "easy does it"—and that you keep these six "loss-stoppers" in mind: (1) Never beat animals with whips or clubs. Use canvas slappers or electric prods... (2) Inspect chutes, trucks and cars for nails, splinters, etc... (3) Furnish good footing; bed properly. For hogs, cover dry sand with straw for winter shipping; use wet sand in summer... (4) Cover floors of loading or unloading chutes with straw... (5) Do not overload. Partition mixed loads... (6) Easy does it when trucking. Avoid sudden starts and stops. Check your load frequently for crowding.

We'll be glad to mail you instructive Agricultural Research Bulletin No. 20, "Preventing Losses in Handling Livestock." Address request to Department BB, Swift & Company, Chicago 9, Ill.

**REMEMBER PRIZE LETTER CONTEST** closes May 1. \$400 in cash prizes for best letters on "Methods Employed by Meat Packers in Marketing Meats, Poultry, Eggs, Butter, and Cheese." See our January and February advertisements in this paper for details. For full information, write Department 128, Swift & Company, Union Stock Yards, Chicago 9, Illinois.

**Soda Bill sez:** ... that too many folks never let thinking interfere with their talking. ... that it seems like many hands want light work.

**THE EDITOR'S COLUMN**

From time to time, it will be our policy to have various members of the Swift & Company organization write this column. So, let me introduce to you this month's "guest editor," T. G. (Tom) Chase, one of my associates in the Agricultural Research Department.



T. G. Chase

There's an old story about a downstate cattle feeder who brought a load of steers to Chicago to be sold. He turned them over to his commission man, then wandered around the yards, for it was his first trip to Chicago. Soon he was back, all excited—"Sell those steers right away for whatever you can get. There's not enough people in the world to eat all the cattle I've seen here!"

The salesman managed to calm him down and sent him downtown to see the city. He landed in the heart of Chicago, took one look at the crowd of people, and dashed into a drugstore to 'phone his salesman. "Hold those steers of mine for the highest price. There's not enough meat in the world to feed all these people!"

This old story makes a good point. All of you know the price we can pay for your livestock is governed by what we can get for the meat and by-products. Also you know that what we can get for the meat and the by-products is greatly affected by the supply of livestock and the demand for meats.

The ever-present problem among producers and meat packers is the matching of the supply with the demand, wherever the supply and demand may be. The job of nation-wide meat packers is to balance the supply of meat with the demand by efficient distribution of the meat to the places where people want to buy it.

**F. M. Simpson, Editor**



**ROUND WORMS**, one of the greatest hog enemies, can be controlled. The following practices are used by successful hog raisers:

1. Thoroughly clean, then scrub the farrowing pens with boiling lye water (1 pound of lye to 10 gallons of water).
2. Wash the sow's sides and udder with warm soapsuds before putting her in the farrowing pen.
3. Keep pigs out of old hog lots.
4. Haul sows and pigs to pasture when ready. Do not drive them over contaminated ground.

**LEGUME-GRASS MIXTURES PROVE WORTHY**

By Dr. G. O. MOTT, Purdue University

Preliminary results of tests at Purdue University showed that legume-grass pastures produce more beef per acre than bluegrass alone. A mixture of birdsfoot trefoil-bluegrass proved the most efficient tried so far.

The best bluegrass pastures averaged 196 pounds of beef per acre during the period 1941-44, the poorest of legume-grass mixtures produced 185 pounds during the drought year of 1944, while birdsfoot trefoil-bluegrass produced 214 pounds. Birdsfoot trefoil put gains on cattle all through the grazing season, from May 11 to September 14, equalling early season gains made on other mixtures, and continued making gains while cattle on other mixtures lost weight during August and September. Compared to 214 pounds of gain for cattle on birdsfoot trefoil, alfalfa-timothy produced 203 pounds, alfalfa-brome-grass 194 pounds, and Ladino clover-brome-grass 185 pounds of beef per acre during the first grazing season.

Tests also indicated that rotation grazing is necessary to keep cattle from killing alfalfa by selective grazing. With rotation grazing, good stands of alfalfa persisted during the two years they were grazed.

**Martha Logan's Recipe for CREOLE PORK CASSEROLE**  
(Yield: 9 Servings)

1 1/2 pounds ground pork shoulder	1 1/2 cups cooked tomatoes
3 onions	1 1/2 cups grated cheese
1 1/2 cups cooked macaroni	3/4 teaspoon salt
	3/4 cup bread crumbs

Chop onions fine, and brown with pork in fry pan. Drain off fat. Add macaroni, tomatoes, cheese and salt. Turn into baking dish, cover with crumbs. Bake 45 minutes in a moderate oven (350° F.).

**★ ★ NUTRITION IS OUR BUSINESS — AND YOURS ★ ★**  
Right Eating Adds Life to Your Years — and Years to Your Life

**YOU RAISE 'EM— HE SELLS 'EM**

It is a far cry—an average of over 1,000 miles—from livestock on the Western range to meat on the kitchen range. Ollie E. Jones is the man who, perhaps more than any other, helps bridge that gap.

Ollie Jones, born on a farm in central Illinois, has never lost his interest in agriculture. He now produces and feeds livestock on his 500-acre farm in Illinois.

Taking a beginner's job with Swift & Company, he learned the business literally "from the ground up." He advanced steadily through many divisions of the Company, to become vice president in charge of sales, advertising and merchandising.

The nationwide sales departments which he heads market more of the products of American farms and ranches than any other organization in the country. That's why we say at the start of this story, "You raise 'em—he sells 'em."



**INTERESTING NEW MOVIES**

We have a new and interesting movie named "BY-PRODUCTS" telling of the by-products of cattle, hogs and lambs. We will gladly send it to you for group meetings. All you pay is the postage one way. This film is in great demand, so there may be a two-week delay, or longer, in getting it to you. Other films available to you on the same basis are: "Livestock and Meat," "A Nation's Meat," "Cows and Chickens... U.S.A." Write to Dept. 10A...

**Swift & Company**  
UNION STOCK YARDS  
CHICAGO 9, ILLINOIS

ceremony was performed by Rev. Lloyd Mullis at the M. E. parsonage in O'Neill.

The bride is the youngest daughter of Mr. and Mrs. Edgar Woid if Page. She has been employed by the Western Union telegraph co., of Omaha and Detroit for the past two years.

She was attended in a three piece brown gabardine suit with accessories to match. She was attended by her sister, Fontelle Wold wearing an aqua dress with black accessories.

The groom wore a tan gabardine suit. He was attended by his brother, Richard Asher, who wore a brown suit.

After the ceremony a wedding dinner was served at the bride's parents, for the immediate relatives. The three tier wedding cake was baked by Mrs. Harold Heiss. Kenneth is the son of Mr. and Mrs. Neil Asher of Page.

The young couple will be at home after April 1st at the Esmond Weber farm north of Page.

**INMAN ITEMS**

Last Sunday Harvey Tompkins left for Omaha and Lincoln. The pinochle Club met with Mr. and Mrs. Fred Moore last Saturday night.

Mr. and Mrs. Fay Brittell of Chambers visited relatives in Inman last Sunday.

Mr. and Mrs. F. E. Keyes and 1st Sgt. Lorin Keyes spent last Monday in Atkinson. Last Sunday 1st Sgt. and Mrs.

Lorin yes and daughter left for Little Rock, Arkansas.

Mrs. Chester Youngs returned last Saturday from Omaha, where she had been visiting relatives.

Mrs. William Kelley, Sr. entertained the L. L. Club at her home last Wednesday afternoon.

Mr. and Mrs. Clarence Hansen entertained the Pitch Club at their home last Saturday evening.

Mrs. Karl Keyes returned to her home in Omaha last Saturday after a two weeks stay with Miss Mildren Keyes.

Mrs. Lois Taylor returned to her home at Beatrice last Saturday, after visiting her parents, Mr. and Mrs. G. E. Moor.

Arthur Clark and son, Nirbert of Burwell, visited their daughter and sister, Mrs. Robert Stevens and family over the week-end.

Mr. and Mrs. John Gallagher received word last Friday that

their son, Mick had landed and would soon be home. He had been in Europ for some time.

Last Friday afternoon Mr. and Mrs. E. E. Clark took their daughter, Miss Marguerite Clark, to Sioux City, where she took the train for Chicago.

Mr. and Mrs. James Gallagher entertained the Bridg Club at their home last Friday evening. Guests were Mr. and Mrs. E. L. Watson and Mr. and Mrs. L. R. Tompkins.

The Extension Club met last Friday with Mrs. Ray Gannon. The lesson was given by the leaders, Mrs. Roy Gannon and Mrs. Ermand Keyes on "New Views in Cupboards."

Last Sunday Mrs. Minnie Hansen, Orville, Lyle and Lois, Mr. and Mrs. Eric Neilsen and family and Mr. and Mrs. Clarence Hansen. (Continued on page five)

**25 YEAR FARM LOANS**

Lowest rates in our history coupled with 10-15 and now 25 year fully amortized loans are now offered by this old reliable "farmers' firm." Liberal prepayment option—no red tape. Why not patronize a firm that has served the farmers in your area continuously for forty years, a firm with a heart and soul—one which has "tailed up" many a farmer during the hard times?

See local Kloke correspondent or write to  
**KLOKE INVESTMENT COMPANY**  
The House of Farm Service Omaha 2, Nebraska