

76c TOP PRICE AT CALF SALE

(continued from page 1)

Bon. Baby beef class: Wayne Shaw, Wayne Hoffmann and John O'Neill, blue ribbons. Edward Pavel, Kathryn Hoffman and Murray Mellor, red ribbon. Arthur Urban, white ribbon. Purebred heifers: Angus—Robert Sitz, of Atkinson, blue ribbon. Hereford—Raymond Robertson, of O'Neill; blue ribbon. Clifford Boettcher, of Atkinson, red ribbon. Purebred bulls: Angus—Dolores Sitz, of Atkinson, blue ribbon. Hereford—Joe Warnke, of O'Neill, white ribbon.

Dorothy Cole Bride at Page

PAGE — The Gospel Mission church here was the scene of a pretty wedding Tuesday when Dorothy Cole, of Page, became the bride of Walter Anson, of Orchard. The double-ring ceremony was performed by Rev. R. L. Gowan.

The bride was attired in a floor-length gown fashioned of white satin and net. The waist was satin, and the gown featured long sleeves and a round high

neck. She was attended by a friend, Miss Norma Jean Ritchey, of Kansas City, Mo.

The bridegroom was attended by Theron Anson, of Ojito, N. M. Eighty relatives and 40 guests attended the wedding. A reception followed at the home of the bride's parents, Mr. and Mrs. Roy Cole.

PRAIRIELAND ... TALK

By ROMAIN SAUNDERS
Route 5
ATKINSON

Holt county papers have no choice or hesitate to say who they favor for county officers. They no longer inform their readers by as much as carrying at the masthead a list of party candidates. This formerly was a newspaper tradition. Everybody knows my party affiliation and at the risk of the editor's blue pencil, I have a word for those three competent ladies up at the courthouse whose names will be on the November ballot: Miss Hoffman, presiding over the clerk's office; Mrs. Harris, register of deeds, and Miss McCullough, looking after the county schools.

And there is Ed Hancock in the treasurer's office; Ira Moss, clerk of the court; Ace Hubbard, sheriff, and Lloyd Gillespie, assessor, all serving with credit to themselves and the county. William Griffin, candidate for county

attorney, enters the field for the first time and so far as I am aware he is worthy the support of the voters.

The potato story in the Prairieland Talk last issue involved a harness man erroneously shipping potatoes. Jake Pfund, not Fred Pfunder, was among O'Neill shippers.

Pfund had a harness business in a little frame building across the street from The Frontier, where Bob and Mrs. Schulz now have staple and fancy groceries in a modern store building. Pfunder was something of a crab whom the town boys made a specialty of pestering. One chap known as "Powderly" would entice three or four fellows, willing enough, to innocently stroll with down the street, and when in front of Fred's place upst his display rack on the board walk. By the time Fred got outside with a horse whip the young rascals were making their get-away down the alley.

I HAVE MONEY to loan on farms and ranches, and city property. See: R. H. Parker, O'Neill, Nebr. 17tf

LEGAL NOTICE FOR PETITION FOR ADMINISTRATION, Estate No. 3322

In the County Court of Holt County, Nebraska, September 23, 1946. In the Matter of the Estate of Thomas J. Griffin, Deceased.

Notice is hereby given to all persons interested in said estate that a petition has been filed in said Court for the appointment of M. H. Horiskey as Administrator of said estate, and will be heard October 17, 1946 at 10 o'clock A. M., at the County Court Room in O'Neill, Nebraska.

LOUIS W. REIMER, County Judge.

LEGAL NOTICE FOR PETITION FOR ADMINISTRATION, Estate No. 3320

In the County Court of Holt County, Nebraska, September 19, 1946. In the matter of the Estate of Joseph Gillespie, Deceased.

Notice is hereby given to all persons interested in said estate that a petition has been filed in said Court for the appointment of Edward T. Campbell as Administrator of said estate, and will be heard October 17, 1946 at

10 o'clock A. M., at the County Court Room in O'Neill, Nebraska.

LOUIS W. REIMER, County Judge. (COUNTY COURT SEAL)

R. H. Shriner
Hall Bonds
Fire GENERAL INSURANCE Plate Glass
Theft O'Neill Nebraska Live Stock
Liability O'Neill Nebraska Farm Property
Automobile PHONE 100
Wind & Tornado, Trucks & Tractor, Personal Property
REAL ESTATE, LOANS, FARM SERVICE, RENTALS

CONSIGN YOUR CALVES

To Any of the following

SPECIAL SALES

- MONDAY, October 14
- MONDAY, October 21
- MONDAY, October 28
- MONDAY, November 4

All Sales Start at 1 P. M.

LIST YOUR calves in advance so that we may advertise them and assure you a good place in the auction.

Regular CATTLE SALE EVERY TUESDAY!

THE ATKINSON LIVESTOCK MARKET

ATKINSON, NEBRASKA
PHONE: Atkinson 89

DANCELAND

— O'Neill —

Sunday, Oct. 13
Pat Boffman and His Band
Adm. & Dance: \$1

Wed., Oct. 16
Vernie Wilson and His Orchestra
Adm. & Dance: \$1

Money to Loan

ON
AUTOMOBILES
TRUCKS
TRACTORS
EQUIPMENT
FURNITURE

Central Finance Co.
C. E. Jones, Manager
O'NEILL, NEBRASKA

ALWAYS LOW PRICES EVERYDAY AT IGA

COMPARE THEM AND SAVE!

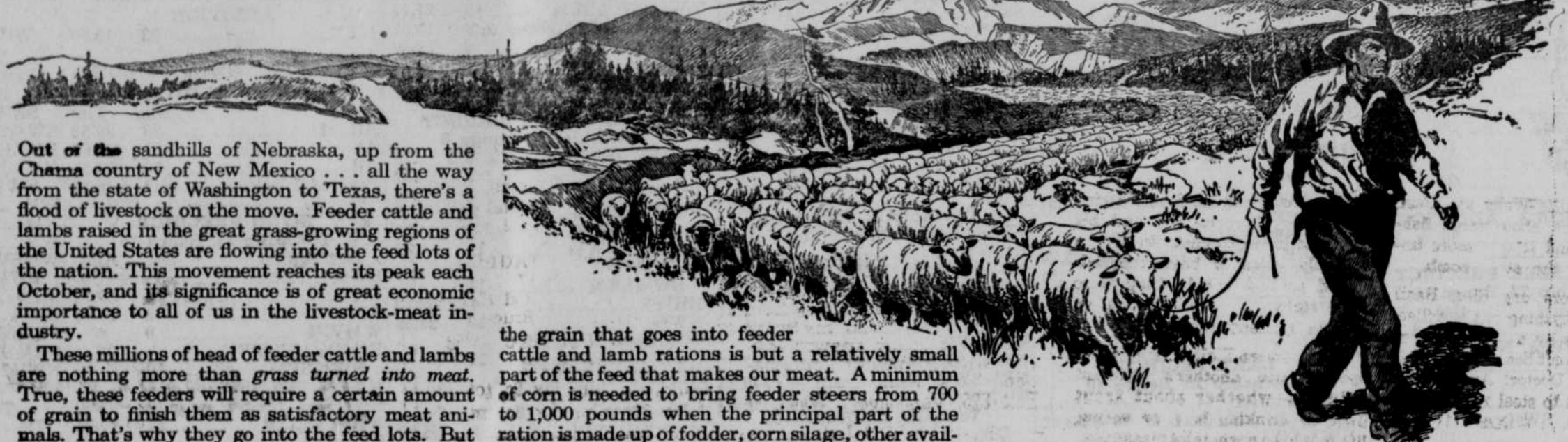
Fancy, Early June IGA PEAS Case of 24 Cans \$5.04	Nebia, Texas GRAPEFRUIT JUICE 46 Oz. Can 40c
IGA Whole Grain GOLDEN CORN Case of 24 Cans \$4.08	TURNIP GREEN No. 2 Can, Each 13c
Fancy IGA SPINACH Case of 24 Cans \$3.12	Michigan, Red Pitted — CHERRIES No. 10 Can 1.90
Tinko Brand New Pack PEAS Case of 24 Cans \$3.60	BORDEN'S HEMO 1 Lb. Jar 59c
Gerber's Baby Foods 6 Cans 39c	Sunshine Brand — Krispy CRACKERS 1 Lb. Pkg. 21c
CAMPBELL'S Tomato Soup New Pack Can 11c	IGA Brand, Pure Ground — CINNAMON Pkg. 10c
Sacramento, Fancy Tomato Juice 46 Oz. Can 30c	

California — CARROTS 2 Bunches 19c	Hershey's — COCOA 1/2 Lb. Can 10c
Fresh Pascal — CELERY Lb. 10c	IGA Deluxe — COFFEE 1 Lb. Jar 43c
Estmore — CRANBERRIES Lb. 39c	Royal Guest — COFFEE 1 Lb. Pkg. 37c
Porto Rican SWEET — POTATOES 3 Lbs. 25c	IGA Brand — MILK Tall Can 12c
Yellow — ONIONS 10 Lb. Bag 37c	California — ORANGES 2 Lbs. 25c

RALYA IGA STORE O'NEILL

Home-Owned Home-Operated

Grass is on the Move



Out of the sandhills of Nebraska, up from the Chama country of New Mexico... all the way from the state of Washington to Texas, there's a flood of livestock on the move. Feeder cattle and lambs raised in the great grass-growing regions of the United States are flowing into the feed lots of the nation. This movement reaches its peak each October, and its significance is of great economic importance to all of us in the livestock-meat industry.

These millions of head of feeder cattle and lambs are nothing more than grass turned into meat. True, these feeders will require a certain amount of grain to finish them as satisfactory meat animals. That's why they go into the feed lots. But were it not for these grazing animals, 779,000,000 acres of the land area of the United States would produce little, if any, human food. In other words, 41% of the total land of our nation consists of grass land which cannot be used for producing other feeds and foods. Also taking into consideration the plowable land used to produce pasture, hay and other forage crops, approximately half of our land would produce no food of human value, were it not for livestock.

Of the total feeds consumed by beef cattle, 78.7% is grass, hay and dry roughages. With lambs, it is 95.6%. These are official figures of the United States Department of Agriculture. Thus,

the grain that goes into feeder cattle and lamb rations is but a relatively small part of the feed that makes our meat. A minimum of corn is needed to bring feeder steers from 700 to 1,000 pounds when the principal part of the ration is made up of fodder, corn silage, other available roughages and some concentrates.

In addition to utilizing grass which otherwise would be wasted, the production of livestock furnishes the nation with its finest nutritional food—meat. In the great movement of meat from the Western range to the kitchen range, the stop-over in the feed lots increases the amount of meat. It also levels out the fall flood of livestock into a more even year-round marketing. Thus seasonal price fluctuations are not so marked. In the production of livestock, the majority of America's 6,000,000 farmers and ranchers find the chief means of marketing their grass and other home-grown feeds.

MANY ACCIDENTS CAN BE PREVENTED

Every three minutes there is a farm or ranch accident. Unless something is done, 19,500 people may be killed in such accidents this year. Another 1,800,000 may be injured. We at Swift & Company want to help cut down this accident toll. That's why we print the pictures and the questions which follow. Little chances not taken, little repairs made, can prevent big accidents. Do you take the chances shown below? Check yourself.

I never handle animals carelessly

I approach animals without warning

I am never careless around machinery

I sometimes take chances with machinery

SELECTING JUNIOR CLUB STEERS

by W. H. Peters University of Minnesota

Every boy and girl who enters a junior feeding contest would like to secure a feeder steer good enough to become a champion. In selecting calves with this high aim in mind, the "satisfactory prospect" must be a purebred or high-grade of one of the recognized beef breeds, Short-horn, Hereford, or Angus.

The calf or yearling steer in thin condition must appear short in legs in proportion to his depth of body, or to put it the other way around, he must appear deep in body in proportion to his length of legs. He must then appear to be wide in his body and thickly covered with muscle, especially over the loin and down through the thighs.

The feeder calf should have a short neck and a short, broad head. He should appear moderately fine or small in the legs and head as an indication that he will fatten smoothly and show quality when fat. Large, coarse-appearing calves and small over-refined ones seldom develop into winners. Calves that appear nervous and easily excited or frightened should be avoided as they are likely to not do well and to be hard to train to lead.

Martha Logan's Recipe for DEEP DISH MEAT PIE

Yield: 6 Servings

2 cups diced cooked meat (beef and pork)
2 medium sized onions (beef and pork)
1 cup cooked diced potatoes
Salt, Pepper
2 tablespoons flour
2 tablespoons lard

BISCUIT TOPPING

1/4 cup lard
2 cups sifted flour
3 teaspoons baking powder

meat. Dredge in flour. Add minced onion and brown in oil. Add vegetables and hot water to cover. Pour into a deep, wide casserole or baking dish. Heat. Make drop biscuits by cutting fat into flour sifted with baking powder and salt. Add enough milk to make a very soft dough. Drop by tablespoons on top of the meat mixture. Bake in a hot oven (425°F.) about 20 minutes or until the biscuits are well browned.

TEAMWORK

While we were preparing the "Grass is on the Move" article for this page, a cattleman friend from one of the western range states called to see me. I told him about the article. "It points out," I said, "that lots of food for humans is produced from areas that otherwise would be waste land if it were not for meat animals."

He said, "That's good! There are always misguided people who complain that it's a waste to feed corn and other grains to livestock. They say people ought to eat the grain, instead of turning it into meat. They forget that most of that meat is made of grass, hay and other roughage that people can't eat."

"Another thing too many people forget," he went on, "is the important job you meat packers do in getting meat to the people who want it. I understand that meat travels an average of more than 1,000 miles from producers to consumers. That must be so because we fellows west of the Mississippi raise two-thirds of the livestock. But two-thirds of the meat is eaten east of the Mississippi, where most of the people live. In a way, we who raise and finish the animals are like manufacturers. And you are our sales and distributing departments. Believe me, we need an organization that covers the nation to get our product into every market in this big country. It seems to me that you and we are in this business together, and neither could get along without the other."

It seems to me that he's right! F.M. Simpson, Agricultural Research Department

OUR CITY COUSIN

City Cousin, dressed up slick, Wonders, "Where is farming's kick?" He'll find out—mighty quick.

Marketing Dairy and Poultry Products. The same nationwide facilities which are used to distribute meat are ideal for the distribution of dairy and poultry products. All these products are perishable and require refrigeration. Many consumers buy their butter, cheese, eggs, poultry and meats from the same store. So, as you can see, it is more economical to have one Swift & Company salesman who sells 16 or more products than 16 salesmen each selling one product. Further, costs are reduced by having some trucks deliver these products at the same time to the same dealer.

By preparing, handling and selling dairy and poultry products, as well as meat, distribution costs are reduced on all these foods. Our objective is to provide wider outlets for the products of America's farms and ranches. We have a booklet entitled "Dairy and Poultry Products" which we will gladly send you. Just write to Swift & Company, Department A-3, Chicago 9, Illinois.

Soda Bill Sez:
... if you are looking for a helping hand, try the one at the end of your arm.

Swift & Company UNION STOCK YARDS CHICAGO 9, ILLINOIS

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