

CHURCHES

METHODIST (O'Neill)
Rev. Lloyd W. Mullis, pastor
Church school, 9:55 a. m.; Lorenz Bredemeier, general superintendent.
Worship 11 a. m.; "Jesus the Saviour is Born."
Intermediate Fellowship, 6 p. m.
Methodist Youth Fellowship, 7:30 p. m.
Choir practice, Thursday, 7:30 p. m.
Young Adult Fellowship, December 23, 8 p. m. Mr. and Mrs. Harrison Bridge will be hosts.
Missionary program, December 30, 7:30 p. m. Installation of new officers.
The children's Christmas program will be given December 31, 7:30 p. m.

METHODIST (Inman)
Rev. E. T. Baldwin, pastor
Worship, 11 a. m.; church school, 10 a. m.; MYF, 7 p. m.
The Christmas program will be presented Sunday evening at 8. A special offering for world service will be taken at that time.
There will be a Christmas tree and gifts for the children and teachers of the children's division Sunday morning at the regular church school hour.
On Friday at 8:45 p. m. will be the last practice for the Christmas program.

METHODIST (Emmet)
Rev. W. C. Birmingham, pastor
Worship, 9:45 a. m., sermon by pastor. Sunday-school, 10:45 a. m. Mrs. Guy Beckwith, superintendent.
There will be a community Christmas tree held at the church Sunday evening. Everyone is invited to bring a present.
There will be a party held on Friday evening for the young people in the fifth grade and above.

METHODIST (O'Neill)
Rev. Clyde Cress, pastor
Christmas services Sunday evening at 7 p. m. "Angel Tidings," children's program. (No service in the morning.)
Christmas day services, 10 a. m.
Communion service on December 28 at 10 a. m.
The public is invited to attend these services.

HOLINESS (O'Neill)
Rev. Melvin Grosenbach, pastor
Sunday-school, 10 a. m.; preaching, 11 a. m. Christmas program, 8 p. m.
The usual Friday night prayer meeting was on Monday night of this week but will be on Friday night of next week.

Arriving for Holidays—
Miss Patti Keiser, of Rapid City, S. D., will be a guest of Miss Nancy Froelich for the holidays. Miss Keiser resides with Dr. and Mrs. L. T. Sutcliffe.

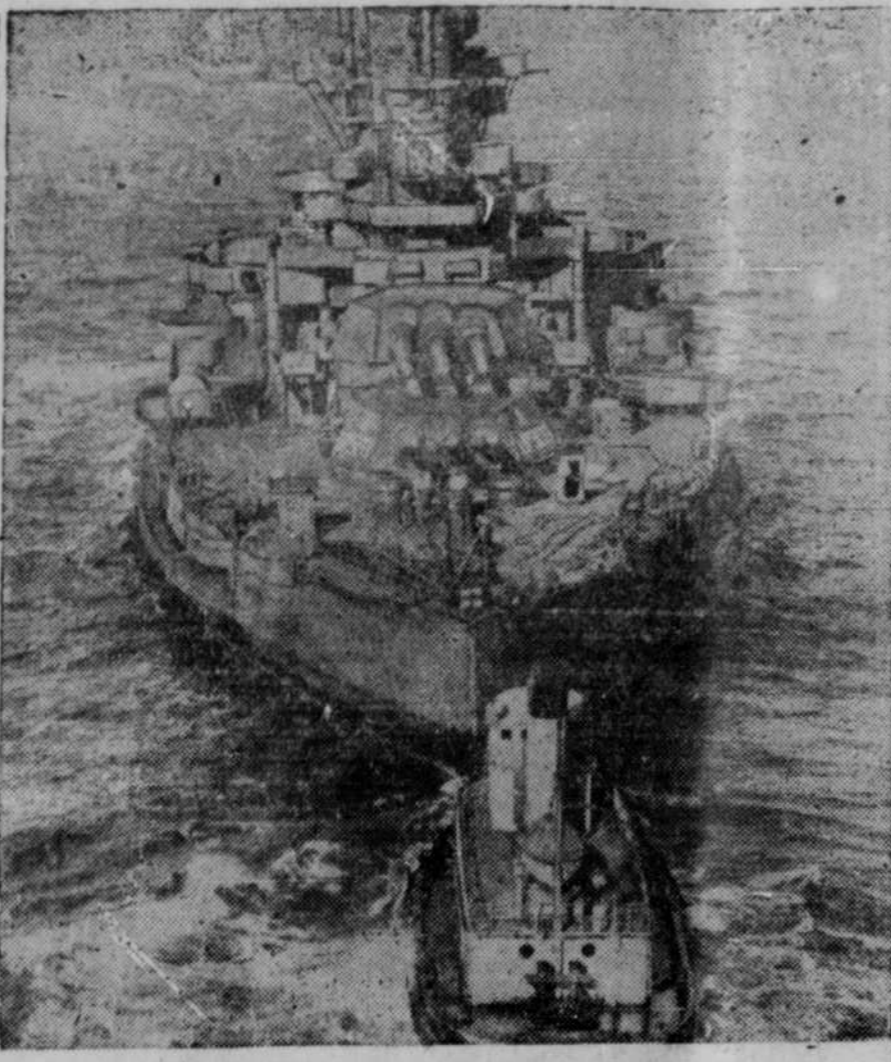
SUMMERLAND
Ewing
Saturday, Dec. 20
MIKE VINATIERI
and His
BOHEMIAN BAND
from Yankton, S. D.
Christmas Dance
December 25
BOB RABE
and His
ORCHESTRA

MONEY TO LOAN
ON
AUTOMOBILES
TRUCKS
TRACTORS
FURNITURE
CENTRAL FINANCE
CORP.
C. E. JONES, Manager
O'NEILL, NEBRASKA

NOTICE!

- We will be closed all day Christmas but will fill any orders for Bakery Goods to be called for WEDNESDAY, DEC. 24TH.
- We will roast fowls Christmas morning for anyone wishing to bring them and call for them at the rear entrance.
- Our best wishes to all of our patrons and friends for a Merry Christmas and happy and prosperous New Year.

M & M BAKERY & CAFE
H. W. HERIFORD



BATTLE OF NEWARK BAY
There was still a lot of scrap left in the old battleship New Mexico, and that's what started all the trouble. A New York salvage firm started out to tow the 30,000-ton dread-

The Frontier Woman

By BLANCHE SPANN PEASE

Hi there, all you nice people! Oh, me, oh my, where is the time going... and all the things we've got to do between now and Christmas! Seems we just got the Thanksgiving holidays behind us, and the old Santa's whiskers tickling us right in the region of our pocketbooks.

Still got shopping to do and don't know what to get? Give them a year's subscription to The Frontier. Anyone would enjoy that.

There are other ideas. Bake a cake in a pyrex cake pan and give both to one of the ladies on your list. Or how about your particular brand of pie given in a pyrex pie pan? Or maybe a plate of fudge in a nice glass pie pan and give it intact in the dish to some good friend? A glass baking dish could be combined with a nice beef or pork roast (uncooked) a dressed chicken or some nice apples or potatoes for baking.

—tfw—
Once I was given a fruit cake on a yellow fiesta cake plate and although the cake was eaten many long years ago, I still use and oh, how I enjoy that lovely yellow fiesta plate. I received a brown pottery bean pot some years back filled with cookies and the bean pot has doubled ever since as both cookie jar and a bean pot. I've also used it as a vase to hold flowers!
If your friends love house plants cut a slip from one of yours for them and present it with a pot in which they can plant it as soon as they have it rooted.
For your bachelor friends, women who work and haven't much time to cook and for those who don't like to, why not make several batches of different kinds of cookies and make up some boxes of them and give to those people?
—tfw—
Will people in town appreciate food from the farm? Oh lady, you don't know the half

of it! Homemade bread, a dressed chicken, homemade noodles, a dozen eggs, a slab of bacon (if you can bear to part with it). Jars of jams and jellies done up in cellophane are always welcome Christmas gifts. There are many other possibilities. Sacks of shelled popcorn, popcorn balls, sweetcorn to parch (if you've never eaten it you've missed a tasty treat), apples polished and toothsome, squash, even a bunch of washed carrots. Don't underestimate the value of your canned foods. They are far more welcome than you might ever think for folks who have to buy food like that can by can.

—tfw—
Prize-Winning Letter—
Mrs. Henry Benze, of Emmet, wins our three-months' subscription to The Frontier today, and we know you'll want to try out the recipes in her timely letter.

Dear Blanche:
Well, it really has torn loose today with the snow. If this keeps up until morning, we really will be covered with snow. In this kind of weather I think of making candy for my kiddies. Here are my favorite recipes:
MARSHMALLOWS
In a sauce pan, boil together 2 cups sugar and 3/4 cup boiling water until the syrup will form a thread when it is dropped from the edge of a spoon. Remove from fire at once. In the meantime, soak 2 tablespoons plain gelatin in 1/2 cup cold water. Add the hot syrup and stir until the gelatin is dissolved. Let stand until partially cooled, add 1/2 teaspoon salt and 1 teaspoon flavoring. Beat the mixture until it becomes light and fluffy. Pour into a square pan that has been well dusted with powdered sugar to a depth of one inch. Chill thoroughly. With a wet sharp knife loosen around the edges of the pan, and turn candy on a board

lightly covered with powdered sugar. Cut candy in squares and dust with powdered sugar.

FUDGE
The way I make fudge is to use a package of chocolate pudding powder, 1 cup sugar, 6 tablespoons milk. Place on hot fire and stir continuously until a small amount dropped in cold water forms a soft ball. Remove from fire, add 2 tablespoons butter and a teaspoon of vanilla. Beat hard until thick and creamy. Add nuts and pour into well buttered pan.

TAFFY APPLES
1 cup brown sugar, 1/2 cup white sugar, 1/2 cup syrup, (white or dark), 1/2 cup cold water, 1 tablespoon butter. Cook all together until a small amount dropped into cold water cracks. Remove from fire. Have the apples ready, each one on a stick. Then dip each apple into the syrup while it is hot. Let the apples cool.

I really enjoy your column in The Frontier.
Mrs. Henry Benze, Emmet, Nebraska
—tfw—
Thanks such a lot for your good recipes, Mrs. Benze. I know a lot of folks will be trying them for this is just the season for such goodies. The children will do on those taffy apples for they're a different sort of confection.

The Touch They'll Love So Much—
Youngsters will dearly love finding some sort of treasure in the middle of popcorn balls. What? Well, try wrapping a piece of candy in wax paper, or moulding the popcorn balls around a lollipop making a handle to the popcorn ball. Tiny gifts may also be wrapped in waxed paper and enclosed in popcorn balls.

Tint the syrup for popcorn balls very delicately, and they'll be like big blossoms. And what a delightful holiday touch. To make them extra Christmasy, crush colored ribbon Christmas candy and roll the popcorn balls in it before they get cold.

Another idea is to add salted peanuts to the popcorn balls for a different flavor. Let the youngsters help with all this. It makes for more holiday spirit.

Crush Swedish peppermint pillows and dip frosted cup cakes in them and you've got something different that will delight children and grown ups alike. Good with white cakes, chocolate cakes and yellow cakes. Gum drops may be cut up to use as petals and leaves on cakes and cookies as decoration. Candy corn makes effective petals for a daisy and things of that sort. Add a little something special for a special time of the year.

—tfw—
Just to sort of round things out, here are a couple more candy recipes. We liked them; we think you will too.
ORANGE OPERAS
1 tablespoon butter, 3/4 cup evaporated milk, 2 cups granulated sugar, 1/2 cup chopped walnut kernels, 1 tablespoon orange juice, 1/2 teaspoon grated orange rind. Melt butter in sauce pan, add milk and sugar, and cook to soft ball stage

FREE GLASS
If you have COMPREHENSIVE INSURANCE we will install your glass free. See us for further details.
Skalowsky Glass Co

(236 F.) stirring constantly. Cool, then beat until mixture begins to harden. With the last few stirs, add walnut kernels, orange juice and orange rind. Pour into greased pan about 4 inches by 4 inches. When cool, cut in squares.

PEANUT BUTTER ROLL
Shape 1 cup peanut butter in a seven-inch roll. Around it mold a mixture of 1/2 cup pecans, 1/2 cup shredded coconut, 3 tablespoons melted butter, 2 tablespoons sorghum, 6 crushed graham crackers.
Add enough heavy cream to moisten. Roll in graham cracker crumbs. Wrap in wax paper. Chill and slice.

—tfw—
Send Us a Letter for The Frontier —
Won't you send us a letter for The Frontier Woman? You can write almost anything you like, send us your favorite recipes if you wish, or tell us about some of your best household hints and shortcuts. Or both!
To the writer of each letter we print in The Frontier Woman, we give a three-months' subscription to The Frontier, which we know you'll enjoy. Send your letter to Mrs.

Blanche Pease, the Frontier Woman, Atkinson, Nebr.
Sincerely yours,
BLANCHE SPANN PEASE
The Frontier Woman
Mr. and Mrs. Ivan Cone left Tuesday for Los Angeles, Calif., to visit Mrs. Cone's sister, Mrs. Don Westlane, for the Christmas holidays.

O'NEILL AUTO REBUILDERS
5 Blocks North of Bus Depot
SPECIALIZING IN
BODY & FENDER
★ Repairing
★ Repainting
LINDQUIST & SONS
PHONE 133

Christmas Gift SUGGESTIONS

SOFT RAYON HOSE
Men's Sizes
Neat check or striped patterns; dark shades.
39c

ELASTIC GARTERS 39c
Gay patterns. Practical for gifts. Strong metal fittings.

BOXED TIES 59c UP
Wool lined. Patterns and colors in catchy combinations!

SUSPENDERS
Ideal Gift!
All elastic swing back. Clip or leather ends.
69c

WOOLEN MUFFLER 98c
40x10 inches. Herringbone weave knit. Garnet, corn, royal blue.

4-PC. TOILET SET \$1 UP
Shaving cream and lotion, cologne, styptic pencil.

FRESH CHRISTMAS CANDY
Assorted Brilliant Colors
★ Assorted Hard Candies 39c Lb.
★ 50% Filled Candies 49c Lb.
★ Chocolate Fudge Snowdrops 59c Lb.
★ Pure Chocolate Stars 95c Lb.
★ Choc. Peanuts & Choc. Clusters... 80c Lb.

KIDDIES! MEET SANTA
He'll be in O'Neill Saturday with treats for all the youngsters.
Make It a Date!

BEN FRANKLIN
NATIONALLY KNOWN—LOCALLY OWNED
A. E. BOWEN, Owner O'NEILL

Some Christmas calls will be delayed

Although millions of dollars worth of new equipment has been added throughout our territory in the last year, we expect that the rush of long distance calls will be too great for all to be handled promptly.

A full force of operators will be on duty and every board in service. Every operator will do her best to put calls through promptly, yet some circuits at certain hours are bound to be loaded beyond capacity.

If your call can't be completed as fast as you would like, we hope you'll understand. It will help us and you, too, if you don't ask the operator for reports on your call.

Thanks and a very merry Christmas.

HARRY PETERSEN
MANAGER
NORTHWESTERN BELL TELEPHONE COMPANY

LENNA WOLFE
HOUSE For Sale!
ON TWO LOTS

This recently reshingled and repainted house contains nine rooms, modern with bathroom, part-basement. This house is located in O'Neill, second house east of fire station. Also chicken house, garage, and coal shed.

Inquire: **Howard Jeffrey**
— At Howard's Cafe —