

The Frontier Woman

By BLANCHE SPANN PEASE

Hi there all you nice people, and a Happy New Year to you all!

My goodness, haven't you put on a little weight since a saw you last? Must be all those Christmas goodies you've been eating. Huh? I thought so! Oh well, never mind, you can start to reduce tomorrow. I know that dress I just got back from the cleaners must have shrunk while it was there. Grin. It couldn't possibly be all the stuff I've been eating.

—tfw—
Stop. Look. And think! Aren't we lucky to be living in a land where you can put on a couple of pounds over the holidays and think nothing of it. In other countries, our plenty would mean life and not death to many. We ought to be ashamed of ourselves! Maybe, we ought to live a lot more simply now that the holidays are over and we have all mottly eaten more than is necessary.

May I suggest some old-fashioned potato soup, or maybe a steaming bowl of oyster soup these winter days? If you've learned to like the oyster cousin, Cassie Clam, then how about clam soup or chowder?

At our house we've been eating a lot of old hens because they are worth so little on the market that we honestly can't afford to sell them. We put quite a few in the freezer locker, had them put in half-gallon paper containers covered with water and quick frozen. They're very satisfactory this way. A half-gallon container will hold about enough pieces to make up an old hen—that's more than enough for one meal, but we prefer it that way.

One of our favorite chicken dishes is chicken and noodles. I make my egg noodles simply by beating up as many eggs as I need noodles, adding salt and enough flour to roll out a soft dough thinly with a rolling pin. Flour well, cut in thin strips, and dry as long as you wish, cook 10 minutes in boiling broth. We like them cooked without drying about as well as we do dried.

But here's a time saving tip. If you need two egg noodle amounts for today, beat up 4 to 6 eggs and roll them out while you are at it. Dry thoroughly those which you do

not use and you can then store them for future use. They'll be all ready and you'll have saved time, labor and dish-washing.

—tfw—
Another of our old fashioned favorites are chicken and dumplings. Select a plump chicken. Dress, and cut in pieces and place in saucepan. Cover with water. Add a teaspoon of salt and 1/4 teaspoon pepper. Cover. Simmer slowly until chicken is tender. Prepare dumpling dough. Drop by teaspoons into boiling broth. Cover closely. Boil 12 minutes. Serve chicken and dumplings immediately.

DUMPLINGS
Two cups flour, 4 teaspoons baking powder, 2 tablespoons shortening, 1 teaspoon salt, milk. Sift flour, measure, and sift with salt and baking powder. Cut in shortening with two spatulas. Add milk until a drop batter is obtained that is thick. Drop by teaspoons into boiling broth. Cover. Boil 12 minutes and serve at once.

The above is a basic recipe that is entirely satisfactory but our family likes egg dumplings. Therefore, I start with 2 cups flour, 4 teaspoons baking powder, and a teaspoon of salt. Beat an egg, add 1 tablespoon cream and the flour mixture, then enough milk to make a thick drop batter consistency. Cook as for any dumplings. Dip the spoon into the broth each time after dropping dough in broth, then the next spoonful of dough won't stick to the spoon.

Use a good-sized kettle in which to make dumplings and one with a tight fitting lid. Be sure not to peek at the dumplings until they are cooked the proper time. Peeking causes them to fall.

—tfw—
Subscription Winner
Mrs. Lloyd W. Mullis, Methodist parsonage, of O'Neill, is the winner of today's three-months' subscription to The Frontier. And how pleased we were to hear from her.

Dear Blanche:
Hello! And how are you these brisk winter days? Believe I first met you through some of your pictures which were published in a Sunday paper. It's quite a treat having you with us in the hometown paper now.

I thought maybe you'd like a few Easter dishes from my home state, Massachusetts, although, I've almost decided that Nebraska is running a close second for the title of my home state. I left Milton (about 30 miles outside of Boston) the day after my marriage in August, 1944.

Our very first home was in Pender, where Lloyd served the Methodist church there and in Thurston a distance of some eight miles away. In September, 1945, we were appointed to our present charge. We've also served a bit at the Chambers and Inman churches.

In August, 1945, David Lloyd came to live with us. He's a half-pint (as his daddy calls him) and we think he's ever so cute. He's a curly headed blond, fast growing darker I'm afraid, and has blue eyes. He's never still a minute.

In April of this year Robert Wilson put in an appearance and he too is a curly head. But he has mama's features and the color of her eyes. Can't you imagine how wonderful they are to someone who never had a brother or sister? It's like playing house all over again!

But I'm getting farther and farther away from my two recipes. Here they are:

COFFEE MOUSSE
One cup hot coffee, melt 24 marshmallows in it. Cool and fold in 1/2 pint cream, whipped. (Whipped in this case means without the addition of sugar, and vanilla.) Place in refrigerator tray and freeze.

For a Good Time
VISIT THE
OLD PLANTATION CLUB
Elgin Nebr.
—★—
• Fine Food
• Dancing
• Entertainment
—★—
Members and their guests are invited to visit the Old Plantation Club.

SPANISH CHICKEN

Cover 1 chicken with boil-water and cook till tender. Take meat from bones and place in large bowl. Add 1 can peas and 2 or 3 pimientos, 1 package of cooked wide egg noodles. Put 1 cup chicken stock and add 1 cup milk in top of double boiler, add 1/2 teaspoon salt and thicken with 2 tablespoons flour, mixed with water. Cook till fairly thick, pour over chicken mixture. Cover with buttered crumbs. Bake in casserole 30 minutes at 375 F.

—tfw—
Must get busy now. Stop in some time when you visit O'Neill. It would be so nice meeting you in person.

With every good wish, Blanche, for years more of your fine Frontier Woman articles.

Sincerely,
Mrs. Lloyd W. Mullis,
O'Neill, Nebraska.

—tfw—
I surely enjoyed your letter, Mrs. Mullis, and I'll bet that went for our readers, too. It was good of you to share the recipes with us, and I enjoyed hearing about your family so much. Do write us again.

Sincerely,
Blanche Spann Pease,
The Frontier Woman.

Edward F. O'Donnell Weds at Norfolk

INMAN — Friends have received announcements of the marriage of Miss Katherine Ann Cornell, daughter of Mr. and Mrs. H. R. Cornell, of Norfolk, to Edward F. O'Donnell, son of Mrs. G. D. Vogt, of Newman Grove, and John O'Donnell, of Omaha, formerly of Inman, at the First Methodist church, Dr. Harry E. Hess officiating.

Mrs. J. L. Nusbach, of Minneapolis, Minn., was matron of honor, Mrs. Russell Denney, of Hastings, sister of the bride, and Miss Dorothy Ann Porter, of Downer's Grove, Ill., were bridesmaids. Dean Huigenus, of Creighton, was bestman. Fred Letheby and Phil Cornell, of Norfolk, Lyle Besk, of Madison, and Russell Denney, of Hastings, were ushers.

Following the ceremony a reception was held at the church parlors. After a short wedding trip the young couple will go to Greeley, Colo., to reside.

Card Club Meets at Smith's — Mr. and Mrs. Gerald Smith entertained at a card party December 21. Edward Dumpert and Mrs. Elwin Rubeck were high winners and Elwin Rubeck and Mrs. Don V. Lyons were low.

REDBIRD NEWS

Mrs. Vivian Hasenpflug and Ronnie, of Lynch, visited her parents, Mr. and Mrs. Ray Wilson, December 20.

Mrs. Roy Wilson visited Mrs. Pete More December 20.

Mr. and Mrs. Gordon Barta were here December 20.

Elmer Luedtke drove over to Pat Osborn's, near Dorsey, December 20 after a load of oats.

Col. Lester Pierson and Tom Bowers, of Bistow, called at Art Bessert's December 21.

Dinner guests at Pete More's December 21 were: Harvey Kugman and family, of Opportunity; Mrs. Edward Krugman and son, Harold, of Mineola; Mr. and Mrs. Orville Eppenbach, Mrs. Fred Eppenbach and son, of O'Neill, and Mr. and Mrs. Arthur Bessert.

William Podany and family were in Redbird December 22.

Chancie Hull went to Boyd county December 23 to help the Moody boys with cornpicking.

Rillie Truax autoed to Lynch December 23.

Mr. and Mrs. Lee Wells were here December 24.

Claude Pickering and family, of Dorsey, called at Redbird December 24.

Howard Slack and family, of Dorsey, called here December 24.

Mr. and Mrs. John Stewart, of Ravinia, S. D., arrived for a Christmas visit with Arthur Bessert and family.

Pat Osborn autoed to Lynch to visit relatives December 24.

Henry Hull and family, of Verdel, were Sunday dinner guests at Fred Truax sr., home December 25.

Bill Wilson and Ray Wilson were here December 25.

Fred E. Traux, jr., and family of near Lynch, visited December 25 at Michael Hull's.

Frank Spinar, from near Eagle creek, was in Redbird December 25.

Harold Halstead was here Friday.

Mrs. Mike Hull visited Mrs. Pete More Friday.

Dale Spencer and family, of Spencer visited Christmas day with Peter Spencer.

R. W. Coakley and daughters, of Arcadia, autoed here Friday for a visit with Elmer Luedtke and family.

Ray Wilson autoed to Guy Pinkerman's near Scottville Saturday.

Arrives from LA — INMAN—Robert Mossman, of Los Angeles, Calif., arrived December 22 to spend Christmas with his parents, Mr. and Mrs. Leo P. Mossman, and Max.

Try FRONTIER want ads.

EMMET NEWS

Mr. and Mrs. William Luben and son spent Christmas with Mr. and Mrs. Roger Bowen, of Page. Mr. and Mrs. D. E. Bowen of Page was there also.

Mrs. Dale Potts and son, Gerald, called at the Lyle McKim home December 24.

Mrs. Agnes Gaffney spent Christmas with Mrs. Margaret Allen.

Miss Gladys Schmoor, of Lincoln, spent Christmas vacation with her parents, Mr. and Mrs. William Schmoor.

Mr. and Mrs. Charles Abart and Darcey spent Christmas with Mr. and Mrs. Keith Abart in O'Neill.

Mr. and Mrs. Wayne Fox and son, Mr. and Mrs. George Branjard and daughter, and Mrs. Stella Kendall were dinner guests at the Charles Fox home December 21.

Mr. and Mrs. William Schmoor, Walter and Gladys spent Christmas with Miss Alvina Wayman.

Mr. and Mrs. Alex McConnell spent Christmas with Mr. and Mrs. Walter Puckett.

Bernard Luben, of Atkinson, was an allnight guest of Francis Luben Friday.

Mr. and Mrs. John Conard and daughter, Mary Lou, and Norma Lou Foreman left for Omaha Sunday where they will spend several days.

Mr. and Mrs. Wayne Fox and son spent Christmas in the Kendall home in Hastings. Mrs. Stella Kendall returned to her home with them after having

visited in the Fox home for several weeks.

Mr. and Mrs. John Keye spent Christmas with Mr. and Mrs. Ralph Liedy in O'Neill.

Mr. and Mrs. Henry Patterson spent Christmas with Mrs. Ralph Antistell and Mrs. Osborne Patterson at Petersburg.

Mr. and Mrs. Joe Winkler and Harold called at the Henry Klop-penborg home Sunday evening.

Mrs. Nick Bogner, of Olrich, S. D., is visiting friends and relatives here over the holidays.

Mr. and Mrs. Charles Winkler, of Venus, Mr. and Mrs. Leo Wichman, of Stuart, Ray Winkler, of North Platte, Ed Winkler, of Butte, and Leonard and Leona Winkler, of Omaha, spent Christmas with Mr. and Mrs. Joe Winkler. They remained until Sunday.

Mrs. Dale Potts and Gerald were dinner guests with Mrs. Ralph Bowman at O'Neill Saturday.

Mrs. Agnes Gaffney called at the Charles Abart home Friday.

Gambles CLEARANCE

★ **MEN'S 17" LACE BOOTS** **14.95**
Regular 17.95. Famous make brand. Full double sole, double stitch throughout, oil-tanned uppers. All sizes. A savings of \$3.

★ **PERCALE DRESS PRINTS** **25c Yd.**
Regular 33c. Here it is, 64 x 72 count, a special buy, slightly irregular. Just 300 yards.

★ **WOMEN'S SHOES** **4.75 Pr.**
Regular 6.95. Greatly reduced prices. A nice selection. While they last!

★ **MEN'S 100% WOOL SWEATERS** **1.00**
Regular 2.77 and 2.98. Sleeveless, 2 styles, all colors and sizes. Limited quantity. While they last!

★ **FLAT HEEL SANDALS** **2.39**
Regular 2.98. For girls and misses, in both black and red colors.

★ **MEN'S 8" WORK SHOES** **5.00**
Regular 6.49. Armor-tred cord sole. Water-proof, oil-tanned uppers.

O'NEILL AUTO REBUILDERS

5 Blocks North of Bus Depot SPECIALIZING IN

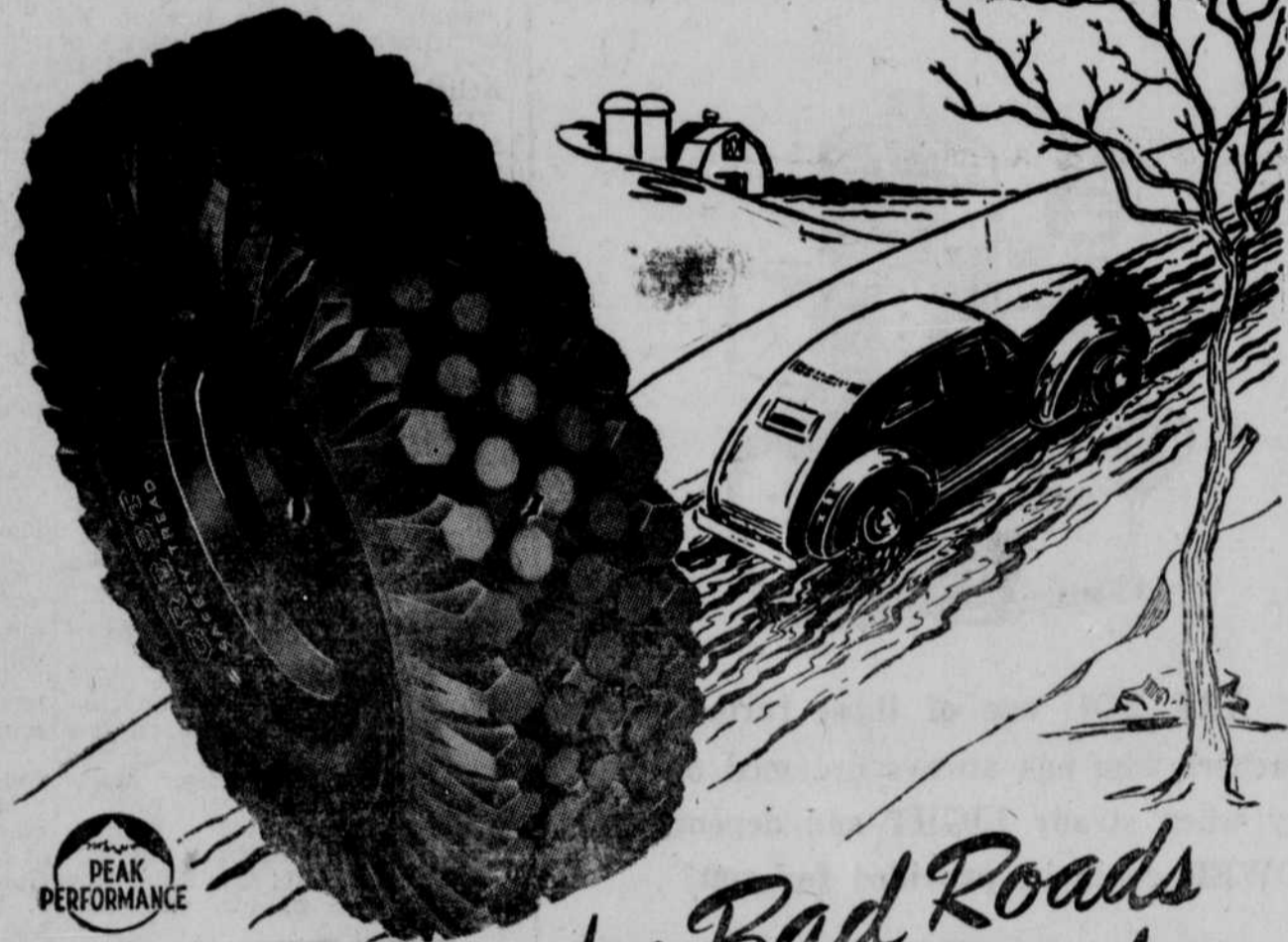
BODY & FENDER

★ Repairing

★ Repainting

LINDQUIST & SONS
PHONE 133

Gambles



To Make Bad Roads Good Roads

Use CREST Mud and Snow Tires They Give Peak Performance

For better traction in mud and snow, use Crest Mud and Snow Tires. This improved knob-type tire "grabs" firmly and provides the needed traction when you are in danger of being mired.

6.00 x 16 4 Ply

13.60
Plus Tax

Crest Mud and Snow Tires are made on a strong body with deep, sure-grip tread. Stronger than pre-war tires, you can depend on them for country-road driving.

OTHER POPULAR SIZES
4.75-5.00 x 19 12.00
5.25-5.50 x 17 13.55
6.25-6.50 x 16 15.40

(Prices do not include Federal tax)

All Crest Tires Are Guaranteed

New CREST Butyl Tubes 2.45 Plus Tax

6.00 x 16 Size
You can be sure of fine quality when you buy a New Crest Butyl Tube—it will give you lasting, trouble-free service. Every Crest Tube is Guaranteed.
• Holds air better than natural rubber
• Toughness equal to natural rubber
• Has a patented vent for greater safety and longer life
• Available in other popular sizes (Prices Do Not Include Federal Tax)



Gambles
The Friendly Store



As the years come and go we can count our friends in ever increasing numbers. We like to think that neither luck nor chance accounts for this, but that the answer lies in public recognition of our determination to give our customers superior service and value at all times. Here is hoping that you may all enjoy

A MOST HAPPY NEW YEAR O'NEILL BEAUTY SALON

— DONNA & MELCINA —

Douglas Street

Across from M & M

HAPPIEST NEW YEAR 1948

HAPPY NEW YEAR, EVERYBODY!

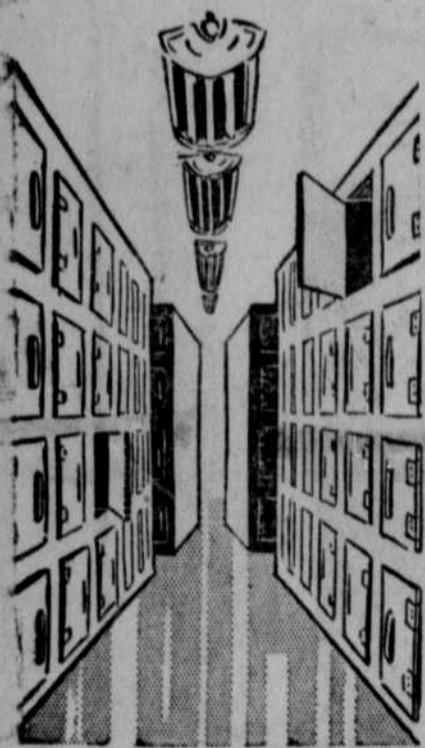
We know of no better way to begin the New Year than by extending our thanks to our friends for their generous patronage. We hope that we can be of still greater service to you in 1948, and may the best of everything be yours!

PAT'S BAR

— O'NEILL —

COKER'S LOCKERS

—West O'Neill—



Every new year

is a sealed package . . . as we start to unwrap 1948, it is our sincere hope that you are opening a big box of happiness . . .