

THE FRONTIER

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THE NEBRASKA SCENE

By the Lowell Service
 The first session of the unicameral legislature has been intimately discussed in the recent report of the Nebraska Federation of County Taxpayers leagues.

Praise for the new system really predominates over adverse criticisms. The summary states that it is the unanimous opinion of the members of the Federation who observed the session that "this first one house venture was preeminently a success as compared with any record made by a bicameral legislature."

The personnel of the legislature was commended. Methods of dealing with taxation problems and the expenditure of money were endorsed. The report notes the almost total absence of "radicalism, flighty, wasteful, experimentation, vindictive prejudice and shake-down bills."

It is urged that the membership be increased from 43 to 75 or 100 for the reason that the members form close friendships which may effect the fate of bills. The activity of "lobbyists on the public payroll" is condemned. State and county officials are included in this list; also the heads of state institutions.

Several features of the one house body are not discussed in the report. The federation fails to note the number of employees—practically one employee for each member. The increase in the number of bureaus and commissions is passed over without comment.

So far the legislative council has not made much progress. The old division between the radicals and the conservatives made its appearance at the first session. There is no denying the fact that the conservatives predominate in the legislature. Because of this division of opinion, it was impossible for the council to choose a director.

Harry Griminger, a Grand Island attorney, has been appointed by Attorney General Hunter to fill the vacancy on his staff left by the resignation of Milton C. Murphy as assistant attorney general so that he could go into private practice at North Platte. Griminger, who is married and has two children, has practiced law in Grand Island ever since his graduation from the law college of the University of Nebraska in 1927. For the last two years he has been chairman of the Hall county democratic central committee, and he is vice president of the Nebraska Federation of County Taxpayers' leagues. His salary will be \$3,600 a year.

An increase of from \$7,000 to \$17,000 annually within the last few years is reported by A. L. Haecker, state dairy bureau chief, in state revenue derived from the inspection of patented manufactured feed. The great increase in the use of such feeds is attributed to the recent drought years. Problems of inspection were discussed at the annual conference of mid-western dairy, food, drug and feed inspection officers, held at Kansas City last week, which was attended by Mr. Haecker and State Chemist R. B. Williard.

State Superintendent Charles W. Taylor has ruled, in regard to the new teachers' certification law, which goes into effect Sept. 1, 1938, that any holder of a Nebraska elementary certificate at the time of election is eligible to hold the office of county superintendent. He holds that only persons who do not have such certificates will be required to have masters' degrees before they can qualify for this office.

After a season of experimentation, State Seed Analyst R. C. Kinch of Lincoln, declares that by the use of chemicals bindweed can be killed out of lawns without harm to blue grass. It can be done economically in one summer, he claims, by the use of sodium chlorate, which can be bought at drug stores for about nine cents a pound, and a pound, scattered evenly by hand, will kill the bindweed on a square rod of ground. After the application of the sodium chlorate, the lawn should be soaked with a sprinkler for about five hours, so that the powder will be carried down to the roots. For individual bindweed plants, a half-teaspoonful of sodium chlorate to a plant will do the work, according to Mr.

A special division has been created in the state employment service, according to Harry Bane, director, whereby the placement of teachers will be conducted on a state-wide basis, without charge either to teacher or school board. Heretofore the placement of teachers has been conducted in the same way as that of salesmen, stenographers, or any others seeking employment. The new division will be centralized under the supervision of B. E. Ogden.

L. B. Stiner, Hastings attorney, has been appointed by Governor R. L. Cochran to fill the vacancy on the state planning board made by the resignation of Henry Smith, Hastings newspaper man, on account of ill health. J. L. Cleary, Grand Island attorney, was also appointed to the board to take the place of John L. Morehead of Falls City, former governor, who has indicated that he would prefer not to serve.

A blanket rate raise is asked by all railroads of the state railway commission. On November 5 the railroads filed an application with the Interstate commerce commission for a 15 per cent raise on rates on all commodities except coal and steel and those governed by truck competition, and this will be heard November 29. The state commission is asked for authority to increase intra-state freight rates in accordance with whatever increases are granted by the ICC. A revenue increase in Nebraska of about \$8,600,000 for the railroads is possible if both state and interstate commissions grant the desired 15 per cent increase.

The United Artichoke company of Gering has secured a permit from the state board of securities to sell stock amounting to \$87,000. Provision is made in the order that the money from the sale of stock must be spent for equipment to process the crop of artichokes from 30,000 acres in the North Platte valley. Oscar Kremz is president and A. F. Meyers secretary of the new company.

L. A. White, state farm security advisory director, has announced the appointment of the following Nebraskans as members of the state farm security advisory committee: Herman Hanke, Ithaca, chairman; W. H. Brokaw and J. E. Lawrence of Lincoln; Frank Robinson, Kearney; S. K. Warrick, Scottsbluff; Rollie W. Ley, Wayne; Clay Stork, Tekamah; T. J. Nealon, Greeley, and C. Y. Thompson, West Point. This committee, which is to assist in the administration of the Bankhead-Jones farm tenant act, which deals with loans to tenants for the purchase of farms over a long-time period, will also recommend what counties shall take part in the tenant loan program this year and will help in the selection of county committees to be composed of three farmer members.

Remember the snowy white table at Grandmas, with all the leaves put in? Grandma brought out the cut glass bowl and the cranberry sauce sat there in its rich, red glory. You ate it only at Thanksgiving and Christmas, or some other very special occasion.

Now with the ruby red of cranberries in the bins at your grocers every day, you may serve this versatile fruit often, and delight your family and guests. Do you know how to prepare cranberry sauce so that it is really at its best?

Ten Minute Cranberry Sauce
 4 cups cranberries, 2 cups water, 16 to 2 cups sugar. Boil the sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient) until all the skins pop open. Remove from the fire when the popping stops, and allow the sauce to remain in vessel undisturbed until cool.

If you wish a thinner sauce, simply bring the water and sugar to a boil and add the cranberries, letting them cook until they stop popping. You can put cranberry sauce up in sterilized jars, pouring the sauce into the jars and sealing tightly. Keep in a cool dark place, ready for future use.

Cranberry Shortcake
 2 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 1/2 tablespoons shortening, 1 cup milk or water, ten minute cranberry sauce, and 1 1/2 cups melted butter. Sift flour, salt and baking powder together; cut in shortening with a knife; add liquid. Roll on slightly floured board; cut to make two layers for cake pans. Place one layer in pan, spread with melted butter; cover with other layer and bake in hot oven 15 to 20 minutes. Separate. While hot, place cranberry sauce between and on top. Serve hot with plain or whipped cream.

Kinch, and he recommends beginning the work this fall.

Representatives of the following countries have visited the Nebraska state capitol building during the last month and have signed the visitors' register there: Russia, China, Japan Czechoslovakia, Canada, Germany, New Zealand and Australia. Visitors from almost every state in the nation have also signed the guestbook. Many, of course, have gone thru without registering.

T. H. Blank of Franklin declares that he is for irrigation, although its results fairly take his breath away. He got 200 bushels of turnips and 100 bushels of potatoes off one-half acre of irrigated ground, and some of the turnips weighed as much as six pounds.

A Chicago friend of ours visiting in Shanghai, says that the daily machine gunning around there makes him feel right at home.

Maybe if the Japs grab off the western half of Siberia they will be so busy settling it they will forget about us for the next century.

Across The Kitchen Table with Blanche Pease

MMMMMMMM . . . cranberries, eh? Did you ever stop to think about them—here they grow—and how long people have been eating them? They have an interesting history. Cranberries were once called crane-berries because their blossoms are shaped like a crane's neck and head.

Long ago the early colonists of Massachusetts sent ten barrels of cranberries across the seas as a gift to their sovereign, Charles the second. That was nearly 300 years ago!

Indians had gathered these cranberries for perhaps centuries before the white man came. Cranberries are chiefly grown in Massachusetts, New Jersey and Wisconsin. They flourish in rich low lying land, and demand a great deal of water. They must be protected during the winter—and before heavy frosts come they are flooded with water. When freezing weather comes the vines lie silent, beneath a blanket of ice. With the arrival of spring, the fields are drained, and the vines begin to shoot new greenery. Pink waxen blossoms appear, followed by the tiny berries. During July and August, the berries bask in sunlight. They ripen from green to a creamy white, from creamy white to coral pink. At last they are ruby red, and the pickers move into the fields.

Christmas draws closer. Soon be time to be baking fruit cakes for the Yuletide season. Use round coffee tins to bake them in, first lining them with heavy wrapping paper. After baking and cooling the cakes, put them back in the tins to be stored until the holidays. Fill the space at the top with sliced apples and put the lid on tight. The apples add moisture. When ready to present the cakes, wrap them in waxed paper and replace in the cans. The cans may be covered with holiday paper and tied with cellophane.

Here is the recipe which I use:
Holiday Fruit Cake
 Cream one pound of butter and add 2 cups of sugar. Whip until light and add two tablespoons of

lemon juice. Cut in small pieces the following fruits: 1/2 pound white raisins, 1/2 pound candied pineapple, 1/2 pound candied cherries, 1 pound figs, one pound dates and 1/2 pound mixed nut meats. Add 1 cup flour to the mixture. Add 2 squares of melted chocolate to the creamed mixture. Sift together 3 cups flour, 1 teaspoon salt, and 1/2 teaspoon mace, and 1/2 teaspoon each of nutmeg, allspice and cloves. Add alternately with 12 eggs to the mixture in this manner: Beat 3 minutes after the addition of each whole egg. Fold in the fruit last and then add 1/4 cup of grape juice as final ingredient. Mix thoroughly. Pour in the round tins which have been lined with greased wrapping paper. I start the cakes in a cold oven and bring the oven slowly to 275 degrees. Bake about 3 hours. The first hour put the containers in water.

I do think flower seeds make ideal Christmas greetings. Once I received some with this greeting: "We're just tiny home-grown seeds. The catalogs won't miss us. But for the one who gathered us, We wish you Merry Christmas!" Maybe you'd better be getting your flower seeds lined up, look over the bulbs and plants and begin to decide what flower lovers you're going to delight this year.

I've enjoyed visiting with you a lot. Rather a one-sided visit for I've always so much to say. But you may have your turn if you like. Write to Mrs. Blanche Pease, Atkinson, Neb., and talk about anything you like. Tell me what you'd like me to discuss across the kitchen table. Yes, indeed! I do mean you!

BRIEFLY STATED
 Miss Madelyne Hynes, a student at St. Mary's, is ill with pneumonia at the home of her parents north of town.
 Mr. and Mrs. J. F. O'Donnell returned Monday evening from a weeks business and pleasure trip to Omaha.
 H. J. Birmingham left last Saturday for a short business trip to Chicago. He returned home Wednesday.
 W. J. Froelich came out from Chicago Wednesday afternoon to spend the Thanksgiving holidays with the home folks.
 Miss Nancy Dickson came up from Norfolk Wednesday afternoon to spend the Thanksgiving vacation with the home folks.
 Mother Cherebin, of St. Mary's academy, and another sister left Saturday for a short visit at Minot, North Dakota. She returned Wednesday afternoon.

The ladies of the Presbyterian Guild will meet Thursday, Dec. 2, at the home of Mrs. Clara Miles,

perity does not seem to have arrived.
 Martin Venert of Clearwater, was in the city Tuesday and spent a portion of the day visiting his old time friend, Lod Janousek. Lod and Mr. Venert were boys together down in Butler county.

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Editorial by **Andy**



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