

Sour Cream Recipes Welcomed

By BLANCHE SPANN PEASE, Homemaking Editor

Our readers have been kind in their comments about the sour cream recipes. It seems most of our rural readers particularly like to use these. And many folks who live in town, like to use up a half cup or whole cup of left-over purchased cream when they have it, before it gets strong.

So we'll pass along today some more ideas for using sour cream cookery. For instance, here's a bit different idea for a —

STRING BEAN-CELERY SALAD
Two cups cooked or canned green string beans, three tablespoons minced parsley, two cups chopped celery, one cup sour cream, two tablespoons peanut butter.

Cut string beans into small pieces or slices, mix with chopped celery and parsley. Mix peanut butter and sour cream. Add mixture to vegetables. Serve in lettuce cups. Serves six.

It's almost past asparagus time but many homemakers froze it and may want to serve this new sauce with it.

ASPARAGUS WITH HORSE-RADISH-SOUR CREAM SAUCE
Two pounds asparagus spears, 1/3 cup drained horseradish, 1/2 cup thick sour cream, 1/4 teaspoon salt, few grains cayenne or 1/8

teaspoon paprika.
Cook asparagus spears in a small amount of boiling, salted water until tender, about 25 minutes, drain. Meanwhile make sauce. Beat sour cream slightly, add remaining ingredients and blend. Serve with cooked asparagus spears. Serves six.

VEGETABLE SALAD PLATE
Two cups cooked peas and carrots, two cups cooked grated beets or one No. 2 can of shoe string beets, one cup chopped celery, one cup sour cream, water-cress, radish roses and ripe olives for garnish.

Drain the peas and carrots well, add one cup chopped celery, moisten with 2/3 cup of sour cream. Drain beets, add 1/3 cup sour cream. Place ring of peas and carrots on edge of medium sized plate. Fill center with beet mixture. Garnish with water-cress, radish roses and olives. Serves six.

— tfw —
Boyd County Reader Wins Subscription—
Dear Mrs. Pease:

Your column must go on, but how can it if we fail to contribute our share?

Why don't we all pause and consider what we have that we can share. In most towns we find many elderly persons. How long has it been since our readers have taken the time to share a few moments with one of these persons? Many of them used to live on farms and it has been said that "you can take the boy out of the country but you can't take the country out of the boy." How

true this is of many retired farmers. When you make your call, take along a jar of buttermilk or a bowl of cottage cheese — two country dishes that nearly every one likes and would be grateful for.

The more you give, the more you'll have. Perhaps not in a monetary way but "treasures in heaven."

Have you readers tried apple butter bars? They are oh, so delicious.

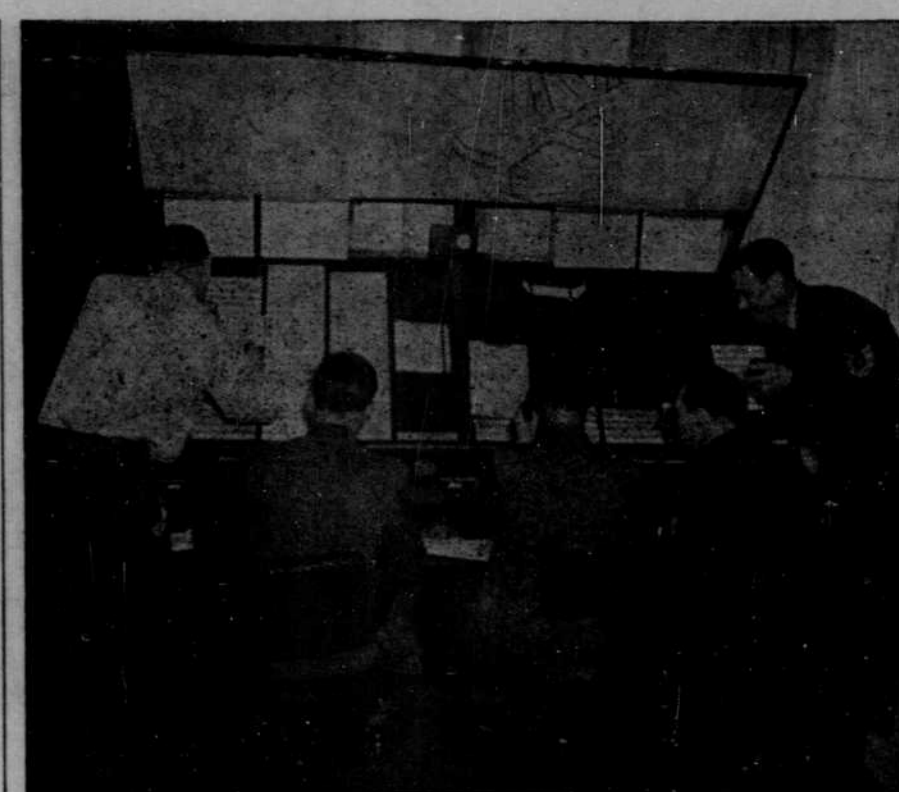
APPLE BUTTER BARS
One and one-half cups all-purpose flour, one teaspoon baking soda, one teaspoon salt, 2 1/2 cups oatmeal, 1 1/2 cups sugar, one cup butter or margarine (melted), 1 1/2 cups apple butter.

In a bowl, sift flour, soda and salt together. Stir in sugar and oats. Mix thoroughly, add melted butter. Blend well, press half of mixture into a greased 12x8x2-inch pan. Spread with the apple butter, cover with remaining mixture. Pat lightly. Bake in a 350 F. oven 45 to 55 minutes, until lightly browned. Cool in pan. Cut into bars.

"BOYD COUNTY READER"

Brownie Troops Take Train Ride—
Brownie troops 1 and 2 went to Atkinson on the train last Thursday and were met by several parents, who drove them to O'Neill. They returned for breakfast at the M&M cafe.

Mrs. Wanser Entertains Jeudi Club—
Mrs. Max Wanser entertained the Jeudi club. Cards were played with Mrs. D. A. Kersbrook and Mrs. J. B. Grady winning.



Sgt. Summers in Air Control Work

T/Sgt. Fred Summers (extreme right with small microphone in hand) works in an air force control tower in ground-to-air communication at a base in Germany. Sergeant Summers works alongside civilians. A pattern of the air base landing field appears above the panel. Sergeant Summers, son of Mr. and Mrs. Charles Summers of O'Neill, served four years at an air base near Oxford, England, and recently was transferred to Germany. His wife and their two children are with him. He expects to return to the United States about two years from now.—U.S. Air Force Photo.

Rev. Kirschman Gets Church Call

Rev. Egon Kirschman of Aurora has been voted in as new pastor of the Assembly of God church here, and he has accepted. The formalities took place Wednesday evening, May 25, at a congregational business meeting. Reverend Kirschman, his wife and their family will be arriving in O'Neill "very soon".

The new minister succeeds Rev. Wayne A. Hall, who will leave today (Thursday) for Broken Bow where he will serve the Assembly of God parish. Reverend Hall and his wife were located at O'Neill six years.

Sister Augusta of Dodge came last Thursday to spend a week with Mr. and Mrs. Fred O. Heermann.

O'Neill News

Mrs. Ray Bohn and children went to Scottsbluff Sunday to visit Mr. and Mrs. James Hartly and Mike.
Mr. and Mrs. H. E. Godek of Omaha spent memorial day with Mr. and Mrs. Francis Bazelman.
Mr. and Mrs. W. H. Bowker spent Sunday in Neligh visiting Mr. and Mrs. R. L. Bowker.

W. H. Bowker and Mrs. Ira Moss went to Sioux City Friday and brought Ira Moss home from the hospital.

Monuments of lasting beauty made by skilled craftsmen from the factory to the consumer. — Emmett Crabb, O'Neill, phone 139-J.

Rod Wilmoth and Roger Wilson of Omaha visited at the home of Mr. and Mrs. H. L. Lindberg over the weekend.

Mr. and Mrs. G. A. Bower of Ewing spent Tuesday with Mr. and Mrs. Frank Clements.

Miss Sara Lou Moss returned from Mt. St. Scaloastica college, Atchison, Kans., Friday.

Mr. and Mrs. William Kraft spent decoration day with her brother, Mr. Gschlarem, at Niobrara.

Venetian winds, prompt delivery, made to measure, metal or wood, all colors. — J. M. McDonalds.

James O'Malley of Rapid City, S.D., visited with his mother, Mrs. Nellie Maloney, also with Mrs. Edna Coyne, over the weekend.

Mr. and Mrs. John Keller of Sheboygan, Mich., are spending a two weeks vacation with Mr. Keller's parents, Mr. and Mrs. Guy Keller of Lynch and Mrs. Keller's parents, Mr. and Mrs. Dale Potts of Chambers. Mr. Keller is with the coast guard and has recently been transferred from Groton, Conn., to Sheboygan.

Many from Distance at Grothe Funeral

Ralph Scofield, and Mrs. Mable Shobe and Marjorie of Page spent Sunday at Grove lake.
Mr. and Mrs. Ed Determan and family spent the weekend at Mapleton, Ia., visiting her parents, Mr. and Mrs. John Uhl.
Mr. and Mrs. Stanley Holly spent the weekend in Omaha visiting his sister and husband, Mr. and Mrs. Melvin Davies.
Miss Genevieve Biglin and Miss Nora McAuliffe spent the weekend with Mr. and Mrs. F. N. Cronin.

Mr. and Mrs. A. Neil Dawes and family spent Sunday and Monday at Osceola.

Miss Patricia DeBolt returned Friday from Wayne where she has been attending college.

Mr. and Mrs. W. D. Lashmet and daughter, Mr. and Mrs. D. D. DeBolt and Patricia went to Newport Monday for memorial day services.

Mrs. Charles Marston and Debbie returned Monday to their home at Dorsey after spending a week with her parents, Mr. and Mrs. Harden Anspach in O'Neill.

Mrs. Rose Jennings of Blue Earth, Minn., is visiting friends and relatives in O'Neill.

Tom Enright and daughter, Loretta, spent Saturday, May 21, in Norfolk visiting Mr. and Mrs. Tom Smlak.

ATKINSON— Among the out-of-town relatives and friends who attended funeral services for W. F. Grothe sr., on Wednesday, May 25, here were:
Mr. and Mrs. Frank Grothe and daughter, Grace Ann, of Wisner; Mr. and Mrs. Marvin Beed of Neligh; Mrs. Gustie Schumacher of Neligh; Henry Grothe of Wisner; Fred Grothe of Sutton; Mr. and Mrs. Ed Roth of Lincoln.

Henry Rothe of West Lincoln; Mr. and Mrs. Orville Banks and Mary Elizabeth of Detroit, Mich.; Walter Fuhrer of Walton; Mr. and Mrs. Henry Henry Amend of Lincoln; Mr. and Mrs. M. F. McRoberts and Mrs. Ralph Turner and children, all of Hastings.

Mr. Grothe died Sunday, May 22, in a Norfolk hospital following a three-year illness. Burial was in Woodlawn cemetery here.

Mr. and Mrs. George Head, Mary, Jean and Tommy returned from Albert Lea, Minn., after attending the wedding of Robert Head.

enjoy Automatic Hot Water Service years at low cost with a WESTINGHOUSE WATER HEATER • 10-YEAR PROTECTION POLICY

Now on Display at — Consumers Public Power District

4WH-4423

SWITCH TO SQUIRT
Never An After-Thirst

PENNEY'S SAVINGS
ALWAYS FIRST QUALITY!
FOR SMART PENNEY SHOPPERS!

EXTRA-STRONG DACRON-NYLON REINFORCED SELVAGES!

NEW FEATURE IN FINE CANNON BATH TOWELS!
Repeat offer of a sellout! Now 22 by 44 inches get Cannons with selvages that take tugging, wringing and won't fray while the rest of the towel is still good. Thick, extra-large in Carefree colors. Wash Cloth, 17c

63c

Nation-Wide pastel sheets. Firmly woven muslins, long-wearing, first quality. Maize, blue, green, rose, etc.
81 x 108" — 2.39
42 x 36" — 49c

Trulon Rayon Panels You Wash, Hang Up! No starching, no stretching, little or no ironing. 42 by 81 inches long.
1.19 each

Super Absorbent VISCOSE RAYON TEA TOWELS
Hemmed, 35"x32". Dry dishes extra fast. White.
39c

35x35 COTTON FLOUR SACKS Unhemmed — 29c

MATTRESS PADS
Full size, tape bound edges, muslin covered.
2.98

FITTED MATTRESS PADS
Strong elastic, snug fit edge. Full bed size.
4.79

Foam Latex Pillows . . . stay light and buoyant, never bunch or mat! Zip-covered in pre-shrunk 80 - sq. muslin. Non-allergic. 17 by 25 inches.
3.00

COUNCIL STORES **TOP FOOD VALUES**

PRICES FOR QUANTITY RIGHTS RESERVED

TV Special GOOD THRU JUNE 11TH
SILVER LILY STRAWBERRY PRESERVES
DELICIOUS HEALTHFUL SPREAD
12-03. JAR **29c**

MIRACLE WHIP
America's favorite salad dressing
The salad dressing that millions prefer
QUART JAR . . . **49c**

Chase & Sanborn COFFEE — Lb. 79c

REAL GOLD ORANGEADE BASE 2 6-oz. CANS **33c**
CORN CANDY 14-oz. CELLO BAG **29c**

Bonnelle's SPAGHETTI in a rich cheese tomato sauce
15-03. CAN **10c**

KLEENEX
PKG. OF 300 SHEETS
SUBJECT TO STOCK ON HAND **19c**

BEET SUGAR 10-LB. BAG (LIMIT 1 BAG PLEASE) **89c**

BLUE RIBBON BOILED 14 1/2
(LIMIT 2 PKGS. PLEASE) 1-LB. PKG.

U. S. GRADED "GOOD" BEEF ROASTS LB. . . . **29c**

Swift's Essex SUMMER SAUSAGE PER LB. **49c**

BIG BOLOGNA PER LB. **29c**

GROUND BEEF 100% PURE FRESH GROUND **3 LBS. \$1**

SPICED LUNCH LOAF LB. **49c**

Frozen Foods
FLAV-R-PAC RED RASPBERRIES 12-oz. PKG. **29c**

ADAMS ORANGE JUICE 2 6-oz. CANS **25c**

FRESH, CRISP HEAD LARGE HEAD LETTUCE **10c**

PLUMP, LUSCIOUS TOMATOES LB. **19c**

EXTRA JUICY SUNKIST LEMONS 6 for . . . **19c**

POTATOES 10 LBS. . . **59c**
CALIF. WHITE SHAFTERS

CAMAY SOAP 3 REG. 25c, 2 BULKY 25c
SPIC & SPAN 1-LB. PKG. 27c
CRISCO 1-LB. CAN. 33c **CHEER 1-LB. PKG. 73c**
OXYDOL 1-LB. PKG. 73c **URETT 1-LB. PKG. 73c**
TIDE 1-LB. PKG. 73c **JOY 1-LB. BOTTLE 73c**