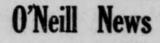
PAGE .- THE FRONTIER, O'Neill, Nebr., Thurs., Jan. 6, 1955.



the home of her parents, Mr. and Mrs. G. J. Ryan. A/2c Allen H. Walters and A/2c

Mr. and Mrs. Dickie Fernau of

at the home of Mr. and Mrs. F. S.

Wallace Switzer of Denver,

Delbert R. Rouse spent the Christmas holidays with their parents Mr. and Mrs. David Upp and daughter of Omaha spent new Mr. and Mrs. Henry W. Walters

year's weekend at the home of her and Mr. and Mrs. Howard Rouse. They returned to their base in mother, Mrs. John C. Gallagher. Mrs. Rase Davy of Valentine Ohio on Saturday evening. Mr. and Mrs. Henry W. Walters, and Mrs. Harden Anspach spent Arlene, Norma Jean and A/2c Saturday and Sunday in Mitchell, S.D., visiting at the home of their Allen H. Walters and Mrs. brother-in-law and sister, Mr. Merlyn Anderson were new year's dinner guests of Mr. and Mrs.

Robert.

and Mrs. Frank Carter. Miss Ann Waters returned to maha Saturday after spending Mr. and Mrs. John C. Watson Omaha Saturday after spending the holidays at the home of her sister, Mrs. W. J. Biglin.

Venetian blinds, prompt deliv. Neligh spent the holiday weekend ery, made to measure, metal or wood, all colors.-J. M. McDon. Brittell. alde Ħ

Mr. and Mrs. William Bowker Colo., visited from Friday until and family visited Sunday at the Monday at the home of Dr. and home of his parents, Mr. and Mrs. Mrs. L. A. Burgess and Miss Jo-R. L. Bowker, in Neligh. Bob ann. Bowker remained to visit his grandparents until Monday.

Mr. and Mrs. George Hammond after spending 10 days visiting and family spent the weekend his parents, Mr. and Mrs. G. C. in South Sioux City visiting at DeBacker.



FEEDING FROM THE STACK is easy. Breaking frozen stacks is no problem with a Farmhand Loader. The rugged Manure Fork digs in, Grapple Fork Attachment pins down the load . . .



GRAPPLE FORM

The Frontier Woman

Wonder's Might Be in Offing

By BLANCHE SPANN PEASE, Homemaking Editor

Greetings one and all, and I candy recipe that is easy to make? hope this is just the year that and I am sure you will like it. your dreams will come true! And It's calleddon't be so pessimistic, something

4½-MINUTE FUDGE simply wonderful might be just It takes 41/2 cups sugar, one around the corner for you!

is good with either.

With the new year just ahead,

"FRONTIER READER"

- tfw -

top section of the double boiler.

Add milk gradually, mixing well.

Cook over direct heat, strirring

v'gorously until thickened and it

begins to bubble. Add butter, stir

until melted. Remove from heat.

Add a little hot milk mixture

Want to make something taste special? Try using that new canned onion soup as the basis for the white sauce for scalloped pohave named their new son John tatoes!

You know I really pull a dirty deal with a packaged soup-grin one teaspon vanilla. Boil sugar -I buy it and take out the sea- and evaporated milk exactly 41/2 soning and throw away the noo- minutes. Add the rest of the indles. I use the seasoning for my gredients. Stir until all is melted. own vegetable - beef soups to Pour into a buttered pan (8x16). make them extra good. We just Cut into squares. Will make five don't like the noodles, which we pounds of candy and can be cut

think are tasteless! But the seasoning is worth the money! A/2c James DeBacker return-Lots of people like to use coned Sunday to Ft. Warren, Wyo., densed mushroom soup for creamed and scalloped dishes that now is the time to be thinking they serve. Particularly with po- about the new resolutions that tatoes or with vegetable oven we will be making, and one of

dishes

mine is to remember the shut-If you can't make good oyster ins just a little more, for it makes soup, you are probably trying to us happy to see others happy and make the oysters flavor too much sometimes it takes so little on our milk. Cut down on the milk for part. Will have to hurry along as better flavor. And before you this is getting long.

pie shell.

serve the soup, sprinkle with cel-Season's greetings to all, from ery salt for flavoring, besides salt and pepper and then add a dash of paprika for appetite color appeal. Then you've got a real Try thiscyster soup! Be sure the crackers to go with the soup are really CREAMY LEMON PIE One cup sugar, six tablespoons fresh and crisp. cornstarch, 1/4 teaspon salt, one

Our family also likes to use egg (slightly beaten), 1/2 cup celery salt with plain beef-veg- grated lemon rind, two cups etable soup. I usually save celery leaves, to, and add them to this ter, one baked 8-inch ginger snap soup while I simmer it.

'Frontier Reader' Wins 3-Months Subscription-Dear Mrs. Pease:

How time does fly! December is going fast and we have the holiday season just around the corner, and perhaps by the time this will get into print Christmas will be over. . . but right now we know it's coming for one sees slowly into remaining hot milk

we know it's coming for one sees mixture, stirring constantly. Add evidence of it everywhere one lemon juice and rind. Stir viggoes. The stores and shops are all crously until blended. Cook over colorful with their display of simmering water two minutes practical gifts for the home and the older folks, and for the kiddies one can find almost anything Chill thoroughly. If desired, top that will make them happy. Boys like the trucks and tractors like with whipped cream. Serves four t, six dad works with, and the girls give

To make a ginger snap pie the dolls the once-over. Long lists of items have been sent to shell, mix one cup fine ginger-Santa to deliver if he has enough snap crumbs with 1/4 pound to go around, so from now on melted buter. Spread in an 8these will be anxious moments inch pie pan and press down firmly on sides and bottom of pan

It's been dark and dreary all day, and it tried to snow at times. F for 10 minutes. Cool. One 8-

Page News

large can of evaporated milk, Mr. and Mrs. Roy Stewart and thre bars of sweet German choc-Mrs. Hattie Stewart were dinner olate, two packages of chocolate guests new year's day at the Rolchips, one pint jar of marshmallie Snell home. ow creme (or 18 marshmallows), Mr. and Mrs. Jim Parker of 1/2 teaspon salt, one cup nut meats, O'Neill were dinner guests last

Thursday noon of Mrs. Emma Kemper. Mr. and Mrs. Don Nissen and family were guests new years's

day at the home of Mr. and Mrs. Ray Eby in O'Neill. Mr. and Mrs. Melvin Smith when used. We make it with both English and black walnuts and it with the former's mother, Mrs. English and black walnuts and it Anna Smith, at Inman.

Mr. and Mrs. William Wattermann visited Sunday afternoon with their aunt, Mrs. Emma Kemper. Mrs. J. E. Smith went to South

Sioux City Wednesday, December 29, where she plans to spend a week at the home of her brother, F. P. Shook.

Mr. and Mrs. Melvin Kemper and family of Norfolk spent new year's day with his mother, Mrs. Emma Kemper. Mr. and Mrs. W. S. Simmons. Jane, Judy and Ralph were guests

new year's day of Mr. and Mrs. Lloyd Fussleman Mr. and Mrs. William Watterr an entertained their pinochle club Saturday evening. Mr. and

Mrs. Alfred Conner held high whole milk, two tablespoons butscores. Mrs. Watermann served lunch Mr. and Mrs. Anton Nissen vis-Mix sugar and cornstarch well and add salt. Mix them in the

ited Friday afternoon with their son, Dale Nissen, and family of Ogallala, who were guests of her parents, Mr. and Mrs. Matt lynes, at O'Neill. Mr. and Mrs. L. B. Taylor attended the wedding of their son. It. Monte Taylor, and Miss Mary Jean Moylan at Bayard, Ia., on Tuesday, December 26. They re-

turned home Wednesday morning, December 29. Mr. and Mrs. R. Sorensen and Patty of Creighton and Clayton Mesner and daughter, Miss Eleta Mesner of O'Neill, were dinner and supper guests of Mr. and Mrs. Soren Sorensen, sr., Sunday. Mr. and Mrs. Kenneth Waring have moved to O'Neill to the Freeman Knight home which they recently purchased. Mr. and

Mrs. Clarence Finch and family have moved to the Kenneth Waring farm where they will make their home.

Mr. and Mrs. John Lamason. Mr. and Mrs. Gerald L

visited over Christmas with rel-atives at Page and Grand Island. cf Mr. and Mrs. Lorenze Riege. Kobert Pease and family of Cen-ter, Pvt. and Mrs. Maurice Waring Mr. and Mrs. W. E. Smith took The Lester Rieges stayed for the of Washington, D.C., Glen Waring his sister, Mrs. Mable Parker, to evening and were joined by Mr. Grand Island last week from and Mrs. R. D. Copes and all lene Waring and Veldon Godel of where she left for her home at spent the evening playing canasta. O'Neill, Mr. and Mrs. J. W. Finch Eugene, Ore. They were recently called here by the illness of their mother, Mrs. Elmer Smith of Ewing, who is still a patient in St. Anthony's hospital. Mr. and Mrs. Smith are remaining. Mr. and Mrs. Esmond Weber

and daughters visited from Mon- ski of Page. day, December 27, until last Thursday morning with her parents, Mr. and Mrs. Anton Nissen, before leaving for their home at Denver, Colo. They came before Christmas to visit relatives here

and at O'Neill. Mr. and Mrs. Alton Braddock. Mr. and Mrs. Herbert Steinberg and Mr. and Mrs. John Lamason were guests at the Melvin Smith home Friday evening when Mrs. Smith entertained at an oyster

supper in observance of the hirthday anniversary of Mr. Smith. The evening was spent

playing cards and at a late hour unch was served. Lt. and Mrs. Gordon Gentzler

of Alexandria, Va., and Pvt. and Mrs. Maurice Waring of Washington, D.C., left Friday for their homes after visiting at the Clarence Finch and Kenneth Waring homes and with other relatives Mr. and Mrs. Charles Russell,

Carolyn and Debra of Harvard were supper and overnight guests Saturday of his parents, Mr. and Mrs. J. R. Russell. They returned home Sunday and were accompanied by his mother, who

will visit at their home and with other relatives at Lincoln and Polk. She plans to be away about a week. The Charles Russells also

visited her parents, Mr. and Mrs. Ray Siders, at Inman. Mr. and Mrs. Jesse Kelly and

Ruth, Mr. and Mrs. Arthur Grass and family, Mr. and Mrs. Emmit Thompson and family, Mr. an Mrs. Tom Kelly and family an Mr. and Mrs. Wilbur Smith an sons were guests at an oyste supper Saturday evening at th

home of Mrs. Anna Thompson. Mr. and Mrs. Harry Snyder Inman were supper guests Sunday evening of Mr. and Mrs. Frank

Snyder Mr. and Mrs. Gene Mudloff and sons were dinner guests Sunday of Mr. and Mrs. Elmer Juracek of Star. Mr. and Mrs. Howard Peters of O'Neill visited Sunday afterroon and were supper guests of Mr. and Mrs. I. O. Wood. The evening was spent playing cards. Mr. and Mrs. Dale Waring and family of Fairbury brought his i, other, Mrs. Ethel Waring, to her home at Page Wednesday, December 29, after she had spent several days there. They returned home Friday.

Mr. and Mrs. Gene Mudloff and

Miss Marjorie Troshynski left and family, Mr. and Mrs. Kenlast Thursday for Alliance where she will be employed as a nurse in the hospital. She had been Mrs. Kenneth Heiss and family helping in St. Anthony's hospital for some time. She is the daugh- Mrs. Ethel Waring where they had ter of Mr. and Mrs. Dan Troshyn-

and a no-host lunch was served. Mr. and Mrs. Bernard Stauffer. Mr. and Mrs. Duane Dorr and Mrs. Della Stauffer and Mrs. Emfamily left Friday morning for ma Dorr of Norfolk and Mrs. John their home in Checek, Wisc. Mr. Dorr had spent the Christmas va- Stauffer and her sister, Mrs. Dora cation with his parents, Mr. and Haury were dinner guests Sunday Mrs. Henry Door, and Mrs. Dorr's of Mr. and Mrs. Edgar Stauffer. parents, Mr. and Mrs. Merwyn In the afternoon the group all

French, sr. Mrs. Dorr and children went to the Marvin Stauffer home had been here several weeks. to visit. Mrs. Dorr had submitted to surgery at Omaha.

Frontier for printing! Mr. and Mrs. Dale Waring and family of Fairbury, Mr. and Mrs. prompt deliveries.

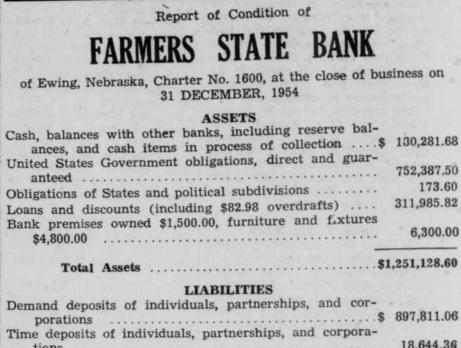
and Kevin of Orchard, Miss Mar-

reth Waring, Mr. and Mrs. Ger-

ald Waring and sons and Mr. and

spent last Thursday evening with

their Christmas gift exchange



17-1-1	tions	18,644.36
d	Deposits of United States Government (including postal	
		73,737.49
er	Deposits of States and political subdivisions	149,398.58
e	Other deposits (certified and officers' checks, etc.)	10,836.16
of	Total Deposits\$1,150,427.65	

CAPITAL ACCOUNTS

Capital*\$	25,000.00
Surplus	50,000.00
Undivided profits	22,700.95
Reserves (and retirement account for preferred capital)	3,000.00
Total Casifal Assaunts	100 800 05

Fotal Capital Accounts\$ 100,700.95

Total Liabilities and Capital Accounts\$1,251,128.60 *This bank's capital consists of:

Common stock with total par value of \$25,000.00

MEMORANDA

Assets pledged or assigned to secure liabilities and for other purposes (including notes and bills re-discounted and securities sold with agreement to repurchase)\$ 445,000,00 Total amount of loans, certificates of interest, and obligations, or portions thereof, which are fully backed or insured by agencies of the United States Government (other than "United States Government obligations, direct and guaranteed")\$ 62,504.15 I, M. B. Huffman, President, of the the above named bank, do hereby certify that the above statement is true to the best of my knowledge and belief.



OUR JANUARY "ITEM-OF-THE-MONTH

America's finest living room

furniture



The same styling and choice of covers also available in two-piece sectional. 129.75 Ea.

'Quality! Beauty! Value!

No other living room furniture offers so much value as PERMALUX ! This lovely, brand new creation combines modern styling, originality, and life-long comfort. The sparkling new covering is available in green, gold, frost, turquoise, ice pink, and beige. The bottom rail and legs can be had in ebony, limed oak, mahogany, walnut or wheat finishes. Brass ferrules on the legs add a touch of smartness.

\$**169**.75 DAVENPORT MATCHING LOUNGE CHAIR 89.75

It's just such days as these that inch pie shell. the letters get answered at our house. It's always quite a task to

Deloit News

Gene Tomjack and Leonard Now that the garden is a thing Miller left Monday for service. They enlisted in the air force. Bob Knapp was home on leave over the holidays. Mr. and Mrs. Ralph Beaudin

and Jan of Omaha spent the weekend at the Ralph Tomjack The Foster Felkers spent last

week visiting relatives at Trenton, their former home. Mr. and Mrs. Richard Finwall of California visited relatives and attended the funeral of Mrs.

Finwall's mother, Mrs. Daniels, last week.

Mr. and Mrs. Jerry Lampert of Stanton were new year's day guests at the Johnny Bauer home. Florence Butler and Anna Van Florence Butler and Anna Van Zandt were guests on Christmas day at the R. Tomjack home. Mr. and Mrs. Glenn Harpster and sons spent last week visiting relatives in Cedar Rapids, Ia. Mr. and Mrs. R. Beaudin and Jan of Omaha, Mr. and Mrs. Johnny Bauer and sons and Mr. and Mrs. H. Reimer and Elayne were guests at the R. Tomjack home for supper on new year's

day. Mrs. Stanley Huffman and daughter visited Mrs. Huffman's father, Mr. Elam, in Falls City last week.

Mr. and Mrs. Glenn Harpster and sons were new year's day guests at the Alfred Napier home. Visitors at the Urban school last week were: Beverly Bartak, two Funk girls, Mrs. Potter, Ves-ta, Carolyn and Arlene, and on Wednesday, December 29, Mrs. Reimer served birthday cake to the teacher, Elayne Reimer, and pupils, to observe Elayne's birthday anniversary. Tommy Pofahl celebrated his

second birthday anniversary on Wednesday, December 29. His mother entertained at a party for him. Guests were his little sister, Mrs. Clarence Shavlik and Tom-my, Mrs. Louis Pofahl, Mrs. Ted Allemang, Steve and Crissy, Mrs. Wayne Paul, Nancy and Larry and Mrs. Lydon and two daughters.

Madine Stearns spent part of last week at the home of her grandmother, Mrs. Kinney, in El-

Mr. and Mrs. R. Tomjack and Mr. and Mrs. Frank Miller were Monday evening, December 27, visitors at the Reimer home. Don Larson and Bonnie Ros-sow returned to Wayne college Sunday after spending the holidays at home.

Mr. and Mrs. Leonard Larson and Don called at the Harold Mlinar home Sunday afternoon and brought Nancy Mlinar a birthday cake.

Money to Loan AUTOMOBILES TRUCKS

sons drove to Farwell Friday and Elmer Tavenner were Saturwhere they attended funeral serday evening dinner guests of Mr. vices for Mr. Mudloff's aunt, Mrs. and Mrs. L. H. Downey. Frank Mudloff. Mr. and Mrs. Bill Sorensen and Mr. and Mrs. Dean Richards of family drove to Grand Island Frifamily drove to Grand Island Fri-day where they visited untli Sat-urday with Mr. and Mrs. Howard parents, Mr. and Mrs. I. O. Holiday and family. Wood. Other guests at new year's dinner were Mrs. Celestine Wil-Allen Zempel left Wednesday, December 29, for his home at ilams and Mr. and Mrs. C. P. Shelby, Mont. Mrs. Zempel and Leach. daughter remained for a longer visit with her parents, Mr. and Mrs. Verne Riege and Mrs. Orville Kemper. They had Mrs. Lester Riege and Bonnie of

M. B. HUFFMAN





