

The Frontier Woman . . .

Legend Behind This Recipe

By BLANCHE SPANN PEASE

Haying has been going on for some time. Many of the crews are even finished. But if your harvest or hay crew is still at work and there are extra hands around the house, you'll like a ready pie mix for these busy days. Here's how to make it.

PAstry MIX

Seven cups flour, four teaspoons salt, two cups lard. Sift flour, measure and add salt. Cut lard into flour with knives and pastry blender until the crumbs are coarse and granular. Cover and store in the refrigerator until ready to use. In using this mix, 2½ cups are required for a two-crust pie, 1½ cups for a one-crust pie.

Use four to six tablespoons ice water for the larger amount of pie mix, two to three tablespoons for a one-crust pastry shell. If you use pudding mixes as pie filling, then it won't take you long to whip up a pie.

PECAN PIE

Use 1½ cups pie mix given above and mix with one to three tablespoons ice water. Line pie pan and crimp edges. Pour in the filling given below. Bake in a moderate oven at 375 F. for 45 to 50 minutes.

PECAN FILLING

Three eggs, one tablespoon sugar, two tablespoons flour, two cups dark corn syrup, one

teaspoon vanilla extract, ¼ teaspoon salt, one cup whole pecan meats. Beat eggs until light. Mix sugar and flour, add to eggs and beat well. Reserve enough of the pecans to place on top of the filling. Add the syrup, vanilla, salt and pecans. Arrange remaining pecans on top of filling after it is in pan. Bake in moderate oven of 375 F. for 45 to 50 minutes.

—tw—
Believe Originally
Published at Lynch,
Dorsey, Nebr.

Dear Mrs. Pease:
I have had several friends and neighbors ask me for this recipe. It was given to me by my sister-in-law, and she found it among her mother's treasured recipes after her death a year or so ago. That makes it more valuable than ever for she was such a kind, loving soul.

Previous to this, I have been told by some other neighbors it was published in the Lynch paper some years ago, so where it originally came from I don't know. Maybe whoever had it in the Lynch paper can let us know where it originally came from.

I have left the pickles in the brine longer than the recipe states and still processed them like the recipe and they have been delicious.

21-DAY SWEET PICKLES

This is for two gallons. Make a brine of salt and water strong enough to float an egg. Soak the pickles in this for two weeks. Remove and split each pickle lengthwise. Soak in cold water for one day, changing the water four or five times during the day. Then to two tablespoons alum add enough water to cover the two gallons of split pickles and soak in this alum water 24 hours. Then simmer in ginger water (enough to bite your tongue, about three tablespoons) for one-half hour. Then rinse off and wipe each pickle dry. Place pickles back in the stone jar, scald each day for seven days with the following syrup: 3½

pounds sugar (or 12½ cups sugar), one quart vinegar, a few pickling spices of your choice (put these in a cloth bag). After the seven-day process they are ready to eat or can.

For the last seven days you drain the vinegar off and heat very hot and pour back over the pickles. Double the recipe all the way through, and when they are done you have a good many quarts.

MRS. HAROLD OSBORN

SAYS SANDHILL SAL

When the chair gets up when you do—it's pretty darn hot! Some people bring happiness where ever they go—with others it's when they go.

One of the easiest ways to find happiness is to keep busy.

Gets High Honors—

Pvt. Stanley J. Benson, who is stationed at Ft. Belvoir, Va., graduated from first school of engineers' equipment maintenance July 24 with second highest grade in the class. He is now enrolled in advanced engineers' equipment maintenance school for eight weeks, also at Ft. Belvoir.

Leave on Vacation—

Mr. and Mrs. A. P. Jaskowiak and daughter, Miss Nyla, left Tuesday, July 28, for a 10-day vacation visiting the former's brother in Denver, Colo., and the latter's sister in Worland, Wyo. They also plan to visit the Tetons.

O'NEILL LOCALS

Mrs. Lillian Ogden arrived Monday from Lincoln to spend the week visiting her son-in-law and daughter, Mr. and Mrs. Gale Dierberger.

Mr. and Mrs. Henry Lofflin and daughter were entertained at a dinner Friday evening in the home of Mr. and Mrs. George Peterson.

Entertain Sunday-School Group

PAGE—Mr. and Mrs. Merwyn French, sr., entertained the members of the adult Sunday-school class and several friends at a dinner on their lawn Sunday in honor of Mr. and Mrs. Leonard Heiss, who were active members of the class until Mr. Heiss' illness last December.

Present were Mr. and Mrs. Allen Haynes, Mr. and Mrs. J. I. Gray, Mr. and Mrs. Leonard Heiss and Miss Marie, Mr. and Mrs. Frank Snyder, Mr. and Mrs. Dave Bowen, Mr. and Mrs. Rollie Snell, Mr. and Mrs. E. A. Chichester and Albert, Mrs. Harriet Carson, Mrs. A. O. Weber, Mrs. Jennie French and Miss Alice, Mrs. C. A. Townsend, Mrs. Dora Townsend, Rev. and Mrs. Robert Baird, Mrs. Duane Dorr, David and Caroline and Billy French.

Other Page News

Gailord Albright of Sioux City spent the weekend at his home in Page.

Mr. and Mrs. Jay Trease were Friday evening guests of Mr. and Mrs. Neil Asher.

Bobbie Sorensen of Creighton and Jim Seaman of Atkinson spent Saturday night and Sunday with Bobbie's parents, Mr. and Mrs. Soren Sorensen, sr.

Mr. and Mrs. Gailord Albright and son, Sterling, and granddaughter, Holly Hoffman, were

Legal Notices

(First pub. July 30, 1953)
Julius D. Cronin, Attorney
ORDER OF HEARING ON
PROBATE

Estate No. 3922
In the County Court of Holt County, Nebraska, July 29, 1953. In the matter of the Estate of Frank J. Biglin, Deceased.

Petition having been filed for the probate of an instrument, purporting to be the last will and testament of Frank J. Biglin, deceased.

IT IS ORDERED that said petition be heard in said Court August 19, 1953, at 10 o'clock A.M., and that notice thereof be given to all persons interested by publication for 3 consecutive weeks in The Frontier, a legal newspaper of said county.

LOUIS W. REIMER,
County Judge.
(COUNTY COURT SEAL) 13-15

ESTIMATE OF EXPENSES OF THE CITY OF O'NEILL

The following is an estimate of the expenses of the City of O'Neill, Nebraska, for the fiscal year commencing the first Tuesday in May, 1953, and ending the first Tuesday in May, 1954.

Wages and Salaries as provided by Ordinance	\$ 12,000.00
Maintenance of Water Works	8,500.00
Maintenance of Police Department	9,500.00
Operation of Water Works	3,600.00
Street Lighting	5,000.00
Street Maintenance, Construction and repair of walks and crossings	14,500.00
Sewer Improvement Bonds, principal and interest	9,000.00
Water Improvement Bonds, principal and interest	10,500.00
Maintenance of Fire Dept.	1,500.00
Maintenance of Sewer System	1,500.00
Improvement of Sewer System	5,000.00
Support of Band	750.00
Municipal Publicity	750.00
Parks and Grounds	1,500.00
Support of Airport	1,500.00
Miscellaneous	10,000.00
Swimming Pool Bonds	5,000.00
Park Improvement Bonds	35,000.00
Pavement Bonds	75,000.00
TOTAL	\$210,100.00

Entire receipts of revenue for the fiscal year ending the first Tuesday in May, 1953, was as follows:

Water Collections	\$ 20,000.00
Holt Co. Treasurer	65,000.00
Licenses, Occupation Taxes, etc.	1,500.00
Other Resources	300.00
Sale of Swimming Pool Bonds	5,000.00
Sale of Park Improvement Bonds	35,000.00
Sale of Pavement District Bonds	75,000.00
TOTAL	\$201,800.00

J. E. DAVIS,
Mayor
ATTEST: O. D. FRENCH,
City Clerk

Sunday dinner guests of Mr. and Mrs. William Neubauer.

Jimmie Ballantyne, Elaine and Lorraine Clacey and Mrs. Don Summers came from Lincoln Friday evening and visited at their respective homes here.

Mr. and Mrs. Dale Nissen and family of O'Neill visited Sunday afternoon with Dale's parents, Mr. and Mrs. Anton Nissen.

Mrs. Clyde Sponhower of Denver, Colo., came Saturday to visit at the home of her mother and brother, Mrs. Helen Steinburg and John, with other relatives for two weeks.

Mr. and Mrs. R. D. Copes returned home on Friday evening from Lincoln. They were called there by the death of Mr. Copes' brother, Ora Copes, 76, who died Monday, July 27. Funeral services were held Thursday, July 30, at Weeping Water.

Mr. and Mrs. J. R. Russell and A/2c and Mrs. Duane Sukup were dinner guests Sunday at the home of Mr. and Mrs. Charles Russell and family at Inman.

Mr. and Mrs. Esmond Weber of Denver, Colo., Mr. and Mrs. Ray Eby of O'Neill, Mr. and Mrs. Don Nissen and family, Mr. and Mrs. Lorenz Nissen and family and Mr. and Mrs. Melvin Carson and daughter were guests Saturday evening at the home of Mr. and Mrs. Anton Nissen. Ice cream was served as a treat from the Webers.

A/2c and Mrs. Duane Sukup came last Thursday night from Salina, Kans., on a 12-day leave. Duane plans to help his father with the harvesting.

Mr. and Mrs. Charles Sorensen and family were dinner guests Sunday of his parents, Mr. and Mrs. Soren Sorensen, sr. Mr. and Mrs. Roy Stewart of Burwell were afternoon callers.

Fred Asher and Jack Poley of Woodbine, Ia., called on Fred's grandmother, Mrs. George Park, Friday evening. Mrs. Ed Stewart and Mickey, who had spent the past week at Woodbine and Logan, Ia., accompanied them to their home here.

Mr. and Mrs. Esmond Weber of Denver, Colo., came Wednesday night, July 29, and visited until Sunday with Mrs. Weber's parents, Mr. and Mrs. Anton Nissen, and Mr. Weber's mother, Mrs. A. O. Weber, and with other relatives. Their daughters, Janet and Sheryl, who had made an extended visit with relatives here, returned home with them.

Nelson Seeking Voc Ag Teacher

Supt. D. E. Nelson, head of the O'Neill public schools, made a trip to Lincoln Tuesday in an effort to fill the one remaining vacancy on the teaching staff for the 1953-'54 term.

This vacancy was created by the resignation of Cleamon H. Stone, vocational agriculture teacher for the past two terms. He resigned to accept a post at Ft. Crabb, Okla. Mr. Stone was born and reared in that state.

Superintendent Nelson said the gymnasium floor has been completely sanded and "gym seal" is being applied this week. Other minor repairs and improvements have been made at the plant during the summer months.

The term will open Wednesday, September 2, the superintendent explained.

STAR NEWS

Mr. and Mrs. Nels Linquist and family and Mr. and Mrs. Lyle Johnson and Wayne spent Wednesday evening, July 29, at the home of Mr. and Mrs. Charles Sorensen and family near Page.

Mr. and Mrs. Roland Miller and family and Mrs. Earl Slattery and Mr. and Mrs. Earl Miller were guests last Thursday evening at the home of Mr. and Mrs. Lyle Johnson and family. Ice cream and cake were served.

Mrs. Bill Hibbs and children visited her parents, Mr. and Mrs. Ray Siders of Inman on Saturday.

Mr. and Mrs. Elmer Juracek and family and Mr. and Mrs. Dale Revell and family attended the Farmers Union picnic at Niobrara state park Sunday.

Mr. and Mrs. Nels Linquist entertained Mr. and Mrs. Lyle Johnson, Mr. and Mrs. Charles Sorensen, Mr. and Mrs. Soren Sorensen and Mr. and Mrs. Ewalt Miller at a dinner party in O'Neill Sunday evening. They all attended the show at the royal theatre following the dinner.

Barbara Miller, Glenda Sorensen and Wayne Johnson spent Sunday evening with Beverly and Donnie Linquist.

The Steel Creek 4-H sewing club meets this week at the Ewalt Miller home.

O'NEILL LOCALS

Rev. and Mrs. Lloyd Mullis and family of Lyons were weekend guests of Mr. and Mrs. Grant Peacock at Emmet. Reverend Mullis occupied the Methodist church pulpit at O'Neill and Emmet Sunday morning in the absence of Rev. W. B. Smith, who with his family is vacationing in the East. Reverend Mullis served the O'Neill church prior to Rev. V. R. Bell's pastorate. The family moved in June from Clarks to Lyons.

Mrs. Fred Sober of Magnet and Miss Helen Stober of Randolph spent the weekend in the home of Mr. and Mrs. L. F. Beckenhauer.

Dr. and Mrs. H. D. Gildersleeve and children returned Saturday from a week's stay in Colorado. They attended the Mountain States Optometric congress in Denver. They also went fishing at Monarch lake.

REAL ESTATE TRANSFERS

WD—Keith J. Sexton to Leslie Lieswald & wf 4-8-53 \$265—Lots 7-8 & 9 Blk 3—Cooke's Add-Chambers.

WD—Helen C. O'Donnell to Margaret J. Gleeson 6-25-53 \$11,000—Lots 7 & 8 Blk 19—O'Neill

WD—Helen L. Babcock to Donald D. Adamson & wf 6-26-53 \$8,400—SW¼ 8-29-11

WD—Federal Land Bk to Donald W. & John R. Krotter & Katherine K. Schiefen 1-27-53 \$1680—Lots 3-4-5 & SE¼NW¼ 6-29-16 & Lots 3 & 4 & E½SW¼ 31-Twp 30-Range 16 & Land in Rock Co

WD—Morris L. Harmon to Woodrow W. Grim & wf 5-1-50 \$2200—55 rds by 64 rds in NW corner of NW¼ Sec 19-29-11

WD—George J. Mott Sr to Melvin C. Clyde & wf 7-29-53 \$4000—Lots 23 & 24 Blk G—O'Neill & Haggerty's Add—O'Neill

WD—Frank Nelson to Merrill Anderson & wf 2-3-51 \$3500—SW¼ W½SE¼ Sec 7-32-10

WD—Charles P. Cadwallader to Merrill Anderson 10-18-47 \$800—Lot 4 Sec 5-32-10

.. DANCE ..

AT O'NEILL

American Legion Auditorium

SATURDAY, AUGUST 8

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Orchestra

Adm.: Adults \$1, Students 50c

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