

Sick & Injured

AMELIA—Bill Ragland entered the Methodist hospital in Omaha Wednesday, November 4, where he submitted to major surgery last Thursday morning. A crushed disc was removed from his back. He is progressing "very satisfactorily." He was taken to Omaha by his brother-in-law, Charles Coolidge, and family. Mrs. Ragland and Florence Lindsey also accompanied them to Omaha. Mr. and Mrs. Coolidge and Kenneth went on to Ottumwa, Ia., to visit relatives and also to consult doctors. They returned home Saturday evening. Mrs. Bob Blackmore is in a hospital at Picktown, S.D., recuperating from an appendectomy performed Friday, November 6. Mrs. Asa Watson and Mrs. Bernard Blackmore went to Picktown to be with her and help care for little Lou Ann Blackmore. Mrs. Blackmore is the former Phyllis Watson. Howard Berry went to Thermopolis, Wyo., Thursday, November 5, where he will receive treatment for rheumatism at the springs. He expects to be there three or four weeks. Rev. Albert Luginsland, pastor of the Free Methodist church, received a broken ankle when he fell from a porch roof at the L. H. Burgett home Wednesday evening, November 4. The men had been reshingling the roof and were just ready to get down from the roof. Reverend Luginsland did not realize he was so near the edge and stepped backward. He was taken to the Methodist hospital in Omaha.

EWING—Mrs. Martha Hixson of Long Pine is assisting with the care of her father, R. H. Jeffries, at the Leland Welke home this week. Mrs. Hazel Kimes and son, Dal, went to Omaha over the weekend where Dal had a physical checkup. His condition was reported to be satisfactory. They were overnight guests at Mrs. Kitty Fry's home. Mrs. Victor Vandersnick, since she returned from St. Anthony's hospital, O'Neill, where she was a surgical patient for about two weeks.

DELOIT—Mrs. Ludwig Koenig is a patient for a few weeks at an Omaha hospital. Mrs. Joe Knievel was a patient in the Neigh hospital from last Thursday until Monday. Mrs. Knievel of Omaha has been helping at the Knievel home. Mrs. Charles McDonald's condition at the Neigh hospital was given as "good" Friday. Mrs. Fred Stearns was on the sick list last week.

EMMET—Mrs. John Tenborg, who has been in Atkinson Memorial hospital for the past 10 days, is expected home the first of the week. Curtis Peacock, Denny Richards, Linda Bates, Johnny Schaaf and Anette Schaaf had the chickenpox last week.

ROCK FALLS—The Widfeldt children are ill with flu. Trudy Schultz burned the back of her right hand quite badly Friday against the front of a heater. Fred Ernst underwent surgery at St. Anthony's hospital last week.

CELIA—Mrs. Duane Beck was a patient in the Atkinson hospital from Wednesday, November 4, to Saturday. D. F. Scott spent three days in the Atkinson hospital the past week. He returned home Sunday, November 8.

INMAN—Mr. and Mrs. Harry Harte are in Sioux City where Mrs. Harte will undergo surgery.

LYNCH—Mrs. J. W. Rihanek is reported "good" in a Norfolk hospital following major surgery.

Jackie Norman Wins Hobo Costume Prize

The O'Neill FHA party was held Wednesday night, November 4, at the school. The party was well attended by the FHA girls, all dressed as hobos. A prize was given to each of the six best costumes. First prize, a home permanent kit was given to Jackie Norman. Members played magic games and a lunch was served, consisting of punch and cookies.

A short business meeting was held before the party. It was decided that a committee of four would bring a light lunch for each meeting. A committee was appointed for a panel on parliamentary procedure. The FHA office is to have a program ready for the next meeting, which will be held November 17.

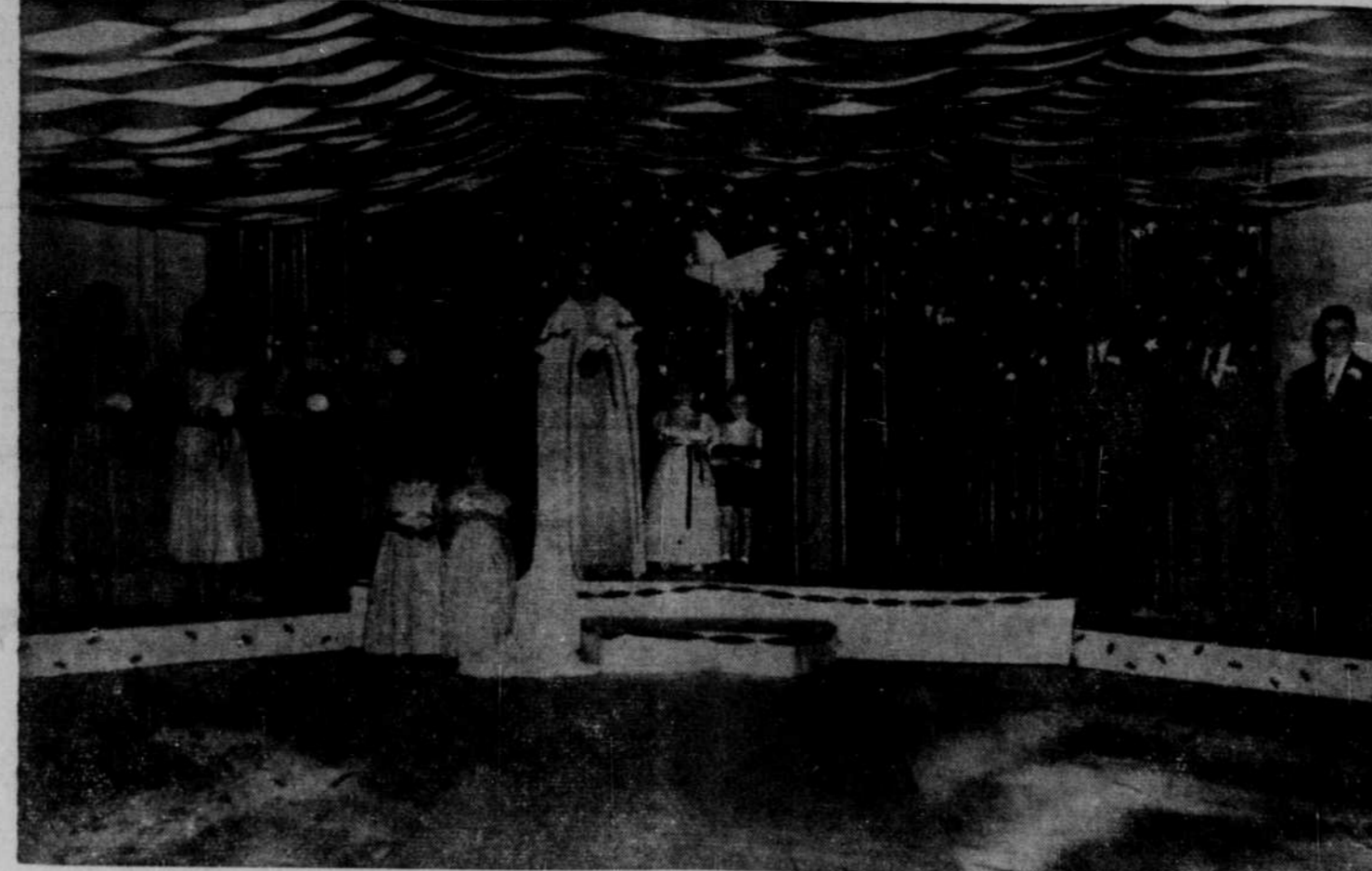
Last week was FHA week. The O'Neill chapter placed a display in a downtown store window. This display consisted of posters with the FHA flower—the rose—creed, emblem and the color—red. The motto, "Toward New Horizons," also was on these posters. The FHA office would like to thank the management of the Firestone store for allowing the display.

During the FHA week a bundle drive was also held for the children of Korea. About 330 pounds of clothing was brought together. This made about 13 large bags, each containing about 30 pounds.

Brittelle-Fernau Rites November 15—Miss Shirley Brittelle will become the bride of Dickie Fernau at 2:30 p.m., Sunday, November 15, at the Church of Christ.

Mr. Fernau recently returned home after serving about a year in the Far East with the armed forces. He is the son of Mr. and Mrs. E. L. Fernau of Redbird. Miss Brittelle is the daughter of Mr. and Mrs. F. S. Brittelle.

CHAMBERS—Frank Tracy, who had been confined to his home for a couple of weeks because of infection, returned to work in the Miller grocery store.



The entire royal party at the O'Neill high school ball, a social event which followed Friday's games between O'Neill and Atkinson, is pictured above: Foreground—Virginia Lea Walker and Carol Calkins, trainbearers; background—Sharon Miner, Beverly Johnson, Mildred Crabb and Janice Landreth, the queen's freshman, sophomore, junior and senior attendants, respectively; Queen Carol Seger; Suzanne Pearson and John Miller, crownbearers; King Warren Seger; Russell Miner, Duane Alton, Kenneth Backhaus and Gordon Fox, the king's senior, junior, sophomore and freshman attendants, respectively.—The Frontier Photo.

The Frontier Woman Time to Talk Turkey

By BLANCHE SPANN PEASE

The big day is coming up soon. We're talking turkey day. Do you know how to make good giblett gravy to go with the turkey? Here's how it's done:

GIBLETT GRAVY Giblets of one fowl, 2 3/4 cups cold water, one teaspoon salt, one slice onion, several celery leaves, 1/4 cup pan fat, 1/2 cup (four tablespoons) all-purpose flour. Wash giblets well. Add water, salt, onion and celery leaves. Bring to a boil, then simmer until giblets are tender. Remove giblets, strain the broth. There should be two cups. Use fat from pan in which fowl was roasted. Heat and blend in the flour. Add broth, stir until it thickens. Chop the giblets and add them to the gravy. Makes 2 1/2 cups gravy.

In case you are a beginner, the giblets from a fowl consist of the heart, liver and gizzard. Here's a suggestion to go with and pretty up your Thanksgiving feast. Serve stuffed celery. Just soften your favorite cheese with cream or milk, add chopped walnut kernels and fill celery stalks with the mixture. Fasten the stalks together, as they would have been in the stalk and chill thoroughly. Then with a sharp knife, slice and the rosettes are pretty and different.

If you like sweet potatoes all dressed up for special meals, you may want to serve—

MARSHMALLOW SWEET POTATOES Eight medium sized sweet potatoes, two tablespoons butter, 1/2 cup hot milk, 1/2 teaspoon salt, one teaspoon cinnamon or nutmeg, 1/4 teaspoon paprika, one cup chopped walnut kernels, 1/2 pound marshmallows. Cook sweet potatoes until tender, remove skins and mash. When free from lumps, beat in butter, milk, salt, cinnamon or nutmeg and paprika. Beat well. Fold in walnut kernels, turn into a buttered baking dish, cover with marshmallows and bake in a moderate oven of 350 F. until marshmallows puff and are a golden brown. Serves six.

— ttw — 'Susie Que' Wins Subscription Prize—Dear Blanche: I surely do enjoy reading The Frontier Woman and have received many helps from it. I especially liked all the hints that "Atkinson Reader" sent in. Some day I know those will come in handy. I surely do enjoy this time of year. It is quite a thrill to go to the cellar and see all those jars full of good things on the shelves. I still have pumpkin to can. We all like it so well, here is my favorite pumpkin pie recipe:

PUMPKIN PIE One cup cooked and strained pumpkin, one cup milk, two eggs, 3/4 cup sugar, one tablespoon corn syrup, pinch of salt, 1/4 teaspoon cinnamon, 1/2 teaspoon ginger, 1/4 teaspoon nutmeg. Beat eggs slightly, add sugar, pumpkin, syrup and spices and blend well. Add milk. Pour into crust and bake in hot oven of 450 degrees F. for 10 minutes, then reduce heat to slow 325 F. and bake 30 minutes.

I will also send a— QUICK SPICE MIX FOR PUMPKIN PIES Sift together four tablespoons cinnamon, two tablespoons ginger, one tablespoon nutmeg, one tablespoon cloves in jar. Cover. Takes two tablespoons of mixture for each nine-inch pie. Now that winter is getting close and the children will be inside, I've found a way to keep them busy for hours at a time and that is with home made clay. Here is how it is made.

HOME MADE CLAY One cup flour, three teaspoons alum, 1/2 cup salt, vegetable coloring. Enough water to hold ingredients together. When clay is not in use, keep it in a covered container. A little water kneaded into the clay when the surface dries will keep it in good condition.

I bought cookie cutters especially for the children to use when they play with the clay and they surely do enjoy making cookies, doughnuts and many other things.

I will also enclose a recipe for home made paste for children that I like very much.

HOME MADE PASTE Sift together one cup flour, one cup sugar, one tablespoon

powdered alum. Put in top of a double boiler and add a quart of cold water. Stir well and cook over boiling water until clear. Add a few drops of oil of cloves or mint to give a pleasing odor. Put in small jars and cover with melted paraffin. This paste will keep a long time.

I will close with this quotation: I'm seventeen when I'm sunny, I'm seventy when I'm sad, I'm nothing when I'm mad. "SUSIE QUE"

Aux Preparing for Stockmen's Banquet

The American Legion auxiliary of Simonson post 96 met Wednesday night, November 4, in the Legion lounge. It was voted that the Christmas party will be December 2, the next meeting. There will be a 50-cent limit on gifts again this year.

The Nebraska Stock Growers regional association banquet will be Thursday night, December 3. Banquet chairmen are: Mrs. Melvin Ruzicka and Mrs. John Grutsch, tables; Mrs. Lionel Siefken and Mrs. Virgil Laursen, food; and Mrs. Robert Lowery, help. Members who would like to help serve contact Mrs. Robert Lowery.

The annual bazaar will be held on December 5, with an auction at 2 o'clock that afternoon.

Needlework and bakery goods left will be sold.

Mrs. Laursen read a letter received from the junior class of Atkinson high thanking us for the lunch which was served to all who took part in County Government day.

A letter of thanks was received from Verne Reynolds, chairman of the North-Central district Boy Scouts.

Letter from Genie McClassen thanking the unit for the \$25 which was sent for the Bingo party, also for the gifts sent to the Christmas gift shop.

All gold star mothers have been contacted about new membership cards. Three mothers have answered. A thank-you-card was received from Mrs. Genevieve Hartly for her new membership card. Mrs. Hartly is a gold star mother.

The Legion invited the auxiliary to come to a party November 11—armistice day. Dutch lunch was served.

Mrs. Collene Greene, child welfare chairman, has resigned as she is moving away.

The door prize was won by Dora Murphy. Little red school house fund amounted to \$2.83.

Lunch committee for December will be Mrs. Dale Curran, Mrs. Bill Miller, Mrs. Robert White, Mrs. Sam Fuhrer, Mrs. Dean Streeter, Mrs. Glenn Miller, and Mrs. James Donlin.

22nd ANNUAL NORTH CENTRAL HEREFORD HEREFORD ASSOCIATION BULL SALE BASSETT, NEBR. Saturday, November 14th Show at 10 A.M. Sale at 1 P.M. Dr. C. R. Watson, Mitchell, Nebraska, Judge

63 HEREFORD BULLS All Animals Offered for Sale Will Be T.B. and Bangs Tested LIST OF CONSIGNORS AND NUMBER OF BULLS Harry J. Brown, Bassett, 4; B. T. Buell, Rose, 4; H. L. Buell, Bassett, 4; Albert Carson, Redbird, 3; C Bar M Hereford Ranch, O'Neill, 4; Eldon Cozad, Wood Lake, 2; J. Hall Dillon, Long Pine, 4; Chas. Dorsey & Sons, Newport, 1; Francis Haugen, Brooksburg, 2; Bert Huff, Ainsworth, 4; Joe J. Jelinek & Sons, Walnut, 3; Daniel Jilg, Newport, 2; Chas. Morton, Duff, 3; I. D. Nicholson, Springview, 2; Max J. Nicholson, Springview, 2; M. E. Potter, Long Pine, 4; George Smith, Bassett, 2; Anthony Stec, Long Pine, 2; Floyd Tucker, Rose, 3; Van Horn Herefords, Page, 4; Bernard Van Vleck, Clearwater, 4. TWO SALES PER YEAR Always held on same date during the first two weeks in November and the last two weeks in March. FOR CATALOG, WRITE TUG PHILLIPS, Sale Manager Bassett, Nebraska HARRY J. BROWN, BASSETT, President B. T. BUELL, ROSE, Vice-President CHARLES CORKLE, Auctioneer Usual Field Men Will Be Present

When in Omaha HOTEL CONANT 200 ROOMS \$2 to \$3

South of Stuart News

Mr. and Mrs. Eugene Wedige and sons were shopping in O'Neill Saturday evening.

Mr. and Mrs. Orville Paxton and Larry were Sunday supper guests of Mr. and Mrs. Joe Kunz and family.

Mr. and Mrs. Andy Hytrek and Sally Jo were Sunday dinner guests of Mr. and Mrs. Ferd Kaup.

Father Borer and Celia Miksch of Tekamah came Tuesday and visited at the Bill Hoffman home. Father Borer returned to Tekamah but Celia stayed and will care for her father, Martin Miksch, a few weeks.

Maureen Batenhorst, a junior at the St. Joseph school of nursing at Omaha, came Sunday morning to spend the day visiting her father, Joe Batenhorst, and uncle and aunt, Mr. and Mrs. Robert Batenhorst. She returned to Omaha Sunday evening.

Mr. and Mrs. John Miksch and Martin visited relatives in Atkinson Tuesday.

Pvt. Wayne Radcliff, stationed at Ft. Hood, Texas, came last Thursday evening to spend a 10-day leave with his parents, Mr. and Mrs. Lewis Radcliff.

Mr. and Mrs. John Miksch held a party Monday evening in honor of their son, Martin. Those present were Mr. and Mrs. Fred Tasler, Mr. and Mrs. Frank Gregor, Mr. and Mrs. John Krysl, Steve Cieslak, Mr. and Mrs. Ed Krysl and Melvin, Cecil Radcliff, Ray Krysl and Delores Miksch of Hastings.

Mr. and Mrs. Leo Radcliff and Danny of Grand Island spent the weekend at the Lewis Radcliff home.

Mr. and Mrs. Paul Kramer and Mrs. John Kramer attended a card party at the Alton Hoffman home Sunday evening.

Mrs. Ernest Bott and Esther Fox of Hastings spent the weekend visiting at the John Miksch home. Delores Miksch returned to Hastings with them.

Mrs. Fred Tasler and Mrs. Ed Miller entertained at a Sunday supper at the Miller home honoring Pvt. Wayne Radcliff. Other guests were Mr. and Mrs. Lewis Radcliff and family, Mr. and Mrs. Leo Radcliff and Danny, Mr. and Mrs. John Ryan, all of Grand Island, Cecil Radcliff, Fred Tasler, Lavern Grenoble and Ed Miller and son, Lavern.

Rollie and Dannie Wallinger visited the Varlek boys Tuesday night, November 3.

Margaret Kramer returned to her work at O'Neill Monday after spending last week with her parents, Mr. and Mrs. John Kramer.

John Kramer, Elmer Olbarding and Aloys Kaup went to Midland, S.D., last week.

Mr. and Mrs. John Miksch and Marj, Bob, Mary Ann, Lorene and Delores of Hastings were Wednesday evening, November 4, supper guests of Mr. and Mrs. Fred Tasler and Lavern Grenoble.

Rollie Wallinger and Kenny Steinhauer helped Kenny Scholz celebrate his birthday anniversary Wednesday night, November 4.

Mrs. Florian Scholz and daughter, Janice, attended the shower honoring Evelyn Weichman on Sunday afternoon held at the Catholic church basement.

Sophia Murphy, a student nurse at the St. Joseph school of nursing, Omaha, spent the weekend with her parents, Mr. and Mrs. J. P. Murphy.

Mr. and Mrs. Joe Hamik and son, Donald, spent the weekend at Harvard visiting their son and daughter-in-law, Mr. and Mrs. Clarence Hamik, and getting acquainted with their new granddaughter.

Mrs. Harold Givens and Mrs. Arthur Givens attended a textile painting demonstration held at the home of their sister, Mrs. Dan Troshynski, at Page Monday afternoon.

Mrs. Leo Weichman and Ricky and Mrs. Arthur Givens and Carolyn were Long Pine and Alton visitors Saturday.

Frontier for printing!

Big Values All Through Our Store Del Monte Round-Up Last 3 Days of Big Sale

GUARANTEED TENDER Per Lb. BEEF ROAST 31c CUDAHY'S EDGEMERE BACON 2 lbs. 79c RING BOLOGNA 3 Lbs. 99c H. AND G. WHITING 2 lbs. 25c 10-Lb. Box \$1.19 BEEF HEARTS 2 Lbs. 29c

BEEF SUGAR 10 LBS. 95c

VELVEETA CHEESE 2-LB. PKG. 85c

HAPPY-HOUR COFFEE LB. 79c

DELBROOK OLEO 5 LBS. 99c

TOKAY GRAPES 2 Lbs. 29c SEEDLESS GRAPEFRUIT 10 for 49c TABLE CABBAGE Lb. 5c

JUICE Oranges Lb. 5c 100-LB. SACK Potatoes 1.99

BON TON FLOUR 3.29 KARO BLUE SYRUP 5-LB. PAIL 49c

Won't Someone PLEASE Take Home Our PONY? All you have to do is guess how much he weighs. The one guessing the closest takes him home. Nothing to buy! WINNER TO BE ANNOUNCED IN OUR NOVEMBER 19th AD. CHILDREN UNDER 16 NOT PERMITTED TO REGISTER.

The New OUTLAW EVERYDAY LOW PRICES

So Small and Yet So Mighty ROPER Space-Master GAS RANGE Completely Automatic Only 30 x 25 1/4" ... yet Big and Roomy All the space you need to cook the finest dinners ever ... yet amazingly compact. 189.50 OSBORNE'S O'NEILL Phone 415 112 So. 4th St. (Next Door O'Neill Nat'l Bank)