Legal Notices

(First pub. Feb. 9, 1950) SHERIFF'S SALE

virtue of an Order of Sale issued to me by the Clerk of the District Court of Holt County, and objections duly filed.

Nebraska, in an action pending in said Court wherein Harry T. Moore, is plaintiff and T. M. Gushee, et all., are defendants, I will sell to the highest bidder for cash at the front door of the court house in O'Neill, Nebraska, on the 13th day of March, 1950 at 10 o'clock A.M., the following described premises in Holt County Nebraska:

The North Half of the Southeast Quarter of Section Twelve, in Township Twenty-Six, North, Range Eleven, West of the 6th P.M., in Holt County, Nebraska,

to satisfy the sum of \$44.82 found due plaintiff and interest thereon and \$50.37 costs of suit and accruing costs.

Dated this 6th day of February, 1950.

A. B. HUBBARD, Sheriff of Holt County, Nebr. 40-44c

(First pub: Feb. 23, 1950) Julius D. Cronin, attorney NOTICE TO CREDITORS

Estate No. 3631 In the County Court of Holt County, Nebraska, February 16, 1950

In the matter of the Estate of Mame Mellor, Deceased. · CREDITORS of said estate

are hereby notified that the time limited for presenting

claims against said estate is ceased, real names unknown, The Frontier Woman -June 16, 1950, and for the pay-ment of debts is February 16, Personal Representatives and 1951, and that on March 16, 1950, and on June 17, 1950, at 10 o'-clock A.M., each day, I will be Notice is hereby given that by at the County Court Room in said County to receive, examine, hear, allow, or adjust all claims

LOUIS W. REIMER, County Judge.

(County Court Seal) 42-44 (First pub. Feb. 23, 1950) Julius D. Cronin, Attorney

NOTICE OF PROBATE OF WILL

Estate No. 3643 In the County Court of Holt County, Nebraska, February 21,

of William J. Biglin, Deceased. Notice is hereby given that a petition has been filed in said West of the 6th Principal Meri-1950. In the matter of the estate Court for the probate of a writ-1 dian, Holt County, Nebraska. ten instrument purporting to be You, and each of you are no-the last will and testament of tified that on the 23rd day of

William J. Biglin, Deceased, February, Helen Soulek, as and for the appointment of plaintiff filed her petition in Mary I. Biglin, as executrix in the District Court of Holt thereof: that March 16, 1950, at 10 o'clock A. M., has been set for hearing said petition and proving said instrument in said

ed may appear and contest the probate thereof. LOUIS W. REIMER

County Judge (COUNTY COURT SEAL) (42-44)

(First pub. March 2, 1950) LEGAL NOTICE

Case No. 14601 To the Heirs, Devisees, Legatees, Personal Representatives and

all other persons interested in the estate of John Sedivy, de- 43-46

Personal Representatives and

all other persons interested in the estate of Frank Sedivy, deceased, real names unknown,

To the Heirs, Devisees, Legatees, Personal Representatives and all other persons interested in the estate of Mary Sukup, deceased, real names unknown, All persons having or claim- ple!

ing any interest in the West Half of the Northwest Quarter and the West Half of the South-ipes featured today. You will like them for west Quarter of Section 35, Township 32 North, Range 10 West of the 6th Principal Meri-dian, Holt County, Nebraska,

real names unknown. The West Half of the Southwest Quarter and the West Half of the North-

> Blanche Spann family.

sult is that the entire luncheon,

oven and straight to the table.

for included with the B-vita-

mins and iron of enriched flour

are nutrients of cheese. milk,

eggs, spinach, and mushrooms.

CHEESE EGG ROLL WITH MUSHROOM SAUCE

flour, 3 teaspoons baking pow-der, 1 teaspoon salt, ¼ cup

shortening. ½ cup grated nip-py cheese, ½ to 3-4 cup milk,

outter or margarine, 5 hard cooked eggs, (diced), ¼ cup chopped and cooked spinach,

^{1/2} teaspoon salt, dash pepper. Sift together flour, baking powder and salt. Cut or rub in

shortening. Add cheese. Add milk to make a soft dough. Turn out on lightly floured board and knead gently one-half minute. Roll out two-thirds

of dough into rectangle eight

by 12 inches and one-fourth

Two cups sifted enriched

Pease Certainly a very special mealin-one is this cheese egg roll with mushroom sauce. It looks

laintiff. You are hereby notified that ored biscuit dough. After bak- I enjoy your column very ing, this filled biscuit roll is much, so must keep it going.

and judgment entered against you accordingly. By W. L. BRENNAN,

proving said instrument in said lish and confirm the title and something like a jelly roll, Court when all persons concern- interest of the plaintiff in and which will interest the childto said real estate and to quiet ren. Spinach-and-egg filling is o'Neill Reader's Letter-and confirm said title in the rolled up inside a cheese-flav- Dear Blanche: plaintiff.

you are required to answer served with a creamy mush- Am sending my favorite pie said petition on or before the room sauce. Youngsters will crust recipe. 10th day of April, 1950, or the say their spinach and eggs nevallegations contained in said er tasted so good.

petition will be taken as true The biscuit roll will be fluffy and light if you knead the dough lightly for about 30 sec-

HELEN SOULEK, Plaintiff. Her Attorney.



We've been selected by this Company to serve you. Our territory covers Brown, Keya Paha, Rock, Boyd and Holt counties.

Winter No Favorite for Mrs. Rossman; She Prefers Good Ol' Summer Time

like them for

By BLANCHE SPANN PEASE

Hi there, all you nice peo-otake off and cool. After cold add 3 cups cream, 2 teaspoons orite icing. You'll want to get your scis- vanilla and a bottle of marassors to clip the 2 main dish rec- chino cherries, last of all, beaten egg whites.

> their good BANANA SPONGE CAKE flavor, and Six egg yolks, 1¼ cups sug-ar, 6 tablespoons cold water, 1 because they make excellent lunch- teaspoon lemon juice, 2 masheons. B o t h dishes h a ve a biscuit base, which in it-Beat yolks until thick, fold in self m e a n s tempting eat-ing and fine sugar, add the lemon juice and water, add the mashed bananas and fold in flour. Beat whites nutrition for until frothy with the salt and the w h o l e baking powder. Fold into the family. Fold mixture. Put in angel cake pan and bake for one hour at

325 F. MRS. TRUMAN G. ROSSMAN Atkinson Route 1.

-tfw-

PIE CRUST

Two cups flour, 3 teaspoons baking powder, 2 tablespoons sugar, 1 cup shortening, 1/4 teaspoon salt, 1 beaten egg, 1/2 onds. Reserve one-third of the cup milk, 1 teaspoon vanilla. Mix the flour, baking powder, sugar, shortening and salt todough to make twists. These can be shaped while the roll is baking, since they will bake in gether well, add the egg, milk 10 to 12 minutes. The reand vanilla and mix again. This makes 4 crusts. For unsweethot and tasty, comes out of the ened crusts, omit sugar and vanilla. This crust never turns It supplies excellent food value, out tough.

> FAVORITE SPICE CAKE RECIPE

One-half cup shortening, 11/2 cups sugar, 1 cup milk, 2 eggs, unbeaten, 2 cups flour, 3 teaspoons baking powder, 1 tea-spoon salt, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1/2 tea-

spoon cloves. Put shortening in a bowl, add rows, absolutely no good to 1-3 cup of sugar at a time and anybody unless they're pushed.

We Need Your Letters-

write? You may write about anything you wish. If you send recipes be sure to copy them carefully, include directions for mixing and all that. Weekend guests at th mixing and all that. Include some helps or hints if you send a couple of recipes, were Mr. and Mrs. Fritz Schlap-

-tiw-

or at least try to make a letter hoff and Susan, of Lincoln. scription. Sometimes we receive worth a subscription.

Each week 2 of our readers who have written up letters receive 3-months' subscription each for their letters. Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

stir good. Add dry ingredients 23 Ladies Present all sifted together. Add milk At Bethany Meeting-

A READER

and stir altogether, beat 2 min-

The Bethany Ladies Aid met utes until batter is smooth and at the home of Mrs. Jim Gibson creamy. Add 2 whole eggs and vanilla and blend in well. Bake in 8 inch layers in a moderate oven 30 minutes or till done. The the home of Mrs. Jun Chose for an afternoon meeting on Wednesday, March 1. Twenty-three women and 7 children were present. Roll call was an Frost with white or your fav- swered by giving some interesting experience we had had while moving.

Mrs. Carl Lambert called the We Need Your Letters— This department as always needs letters. Why not sit down before the set of "Let The Lower Lights Be Burning." Mrs. Henry Wood before the spring work starts read John XII:23-37. The group in and get off that letter to me sang, "God Will Take Care of that you've promised yourself You" and the meeting adjour-- and me - that you would ned with the Lord's Prayer.

No date has been set for the next meeting. - By Mrs. Bob

Jay DeGroff took his father, letters with just a recipe, and Herman DeGroff, Sunday to frankly, they are not always visit another son, Gerold, west of Swan Lake.

O'NEILL TRANSFER SANDHILL SAL John Turner, Prop. Now comes a sprightly time of year, the song of life's no * longer flat; it's far too late for Daily Trips Christmas cheer, but not too soon to buy a new spring hat. Omaha to O'Neill O'Neill to Omaha The other day a rural teach-Irregular Trips er said she was teaching school O'Neill to All for love, and doggone it, she wasn't even getting that. Nebraska Points * Advice to bachelors: the most effective way to flatter a wom-an is to make love to her. Telephones: O'NEILL-241-J OMAHA-JAckson 3727 When you get right down to it and in spite of everything, people have an awful lot of fun out of just being people. Your Patronage Some men are like wheel bar-

Appreciated



THE FRONTIER, O'Nell, Nebraska, March 9, 1950-PAGE 7

Come in and let us show you the fine qualities of this sewing machine. New Home has manufactured sewing machines since 1860. Guaranteed for 20 years. Many styles and prices to choose from.

Like money in the bank.

"That's my All-New NEW HOME. Now I have new outfits every season ... and save. It's fun. My NEW HOME stitches so smoothly . . . without clogging or breaking the thread. It glides over bulky seams, heavy fabrics. It makes darning and mending so quick, so easy, too. Why don't you see the All-New NEW HOME today?"

AUTHORIZED DEALER ing Machines

West O'Neill

Colonial Table Style 625 \$179.00; Other models \$89.25 and up. Easy terms. 20 year guarantee.

Be Sure You Buy Your New Home Sewing Machine From An Authorized Dealer!

> IDWEST APPLIANCE

> > Phone 346-J

thick. Spread with butte or margarine. Combine eggs, spinach, sait and pepper. Spread evenly over dough. Roll up like loar pan eight and one-half by jelly roll and place in greased in moderately hot oven (400 four and one-half inches. Bake degrees F.) 25 to 30 minutes. Roll out remaining dough one-fourth inch thick. Cut into strips five inches long and one-wide. Twist. Bake on ungreased baking sheet in moderately hot oven (400 degrees F.) 10 to 12 minutes. Sreve with mushroom sauce. MUSHROM SAUCE

Three tablespoons butter or margarine, 3 ablespoons en-riched flour, ½ teaspoon salt, 1 ½ cups milk, 2-3 cup chop-ped mdshroms, (1 four-ounce can).

can). Melt buter or margarine in sauce pas. Stir in flour and salt. Gradually add milk, stirring constantly until thickened. Add mushrooms. Makes 2 cups sauce.

Subscription Winners-

Mrs. Truman G. Rossman, of Atkinson, route 1, wins our 3months' subscription today. The other goes to an O'Neill writer, who wished to be designated as 'A Reader'

Mrs. Rossman's Letter-Dear Mrs. Pease:

I'm going to set down and write a letter to you tonight, while everything is still and quiet at our house. The boys are tucked into bed for the night. I thought it a good time to get a few jobs done, including a letter to you. I've been a silent writer. but not a silent reader of yours. It is 14-below tonight, which means I'm staying by the fire. The wind has gone down this evening, which doesn't seem so bad. We can't complain about our winter this year. But, won't it be nice when we can throw open the doors again and say "hello" to Spring? Winter months have been no favorite of mine. I'll take the good old summer time. I guess I'd better get started on something else. I could write

a book on why I don't like winter, but we're going to have winter, so we will have to like it. My family includes 2 boys,

he oldest is in the first grade and the other will be 4 next nonth, which is an exciting time to come. I believe the thing most thrilling about birthlays is the angel food cake decorated with candles and a freezer of cherry ice cream, I make the angel food cake from the recipe on a box of cake flour. I will send along the ice cream recipe which this time of the year, tastes better to use than what you buy.

Two quarts milk in a pan to seald, mix 2 cups sugar, 4 egg olks. Mix little milk to make a thickening, stir this into scal-ded milk for a few minutes,

Improved City Property Sat., March 11

- 3 O'CLOCK P.M. -

One block south thence second house east of the O'Neill Library - SALE TO BE HELD ON PREMISES -DON'T MISS THIS OPPORTUNITY TO PURCHASE WELL LOCATED IMPROVED CITY PROPERTY

MODERN HOUSE 20x36 - - GARAGE 9x20

Green House On Property May Be Had If Desired

Possession Can Be Given April 1

LEGAL DESCRIPTION

Lot 11 Block 24 Original Town of O'Neill

TERMS-25% down at time of sale for which contract will be given, balance to be paid upon approval of title. PROPERTY MAY BE INSPECTED AT ANY TIME **CHARLES CROOK**, Owner **KIETH ABART, Auctioneer** P. C. DONOHOE, Broker