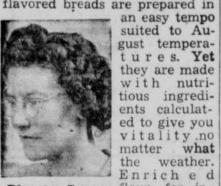
No 'Luck' in Having Good Garden-Simply Reward for Lots of Hard Work

By BLANCHE SPANN PEASE

onel Corn, fresh off the cob, is with us again. And what zest he adds to the tempting parade of quick breads that come out of the oven! If you've ever tasted kernel corn muffins, then you know you are in for a treat with golden kernelette biscuits and fresh corn pancakes.

All of these delectable cornflavored breads are prepared in



flour, for instance, brings B - vitamins for pep and go, steady nerves, all-around good health, and food iron for good blood.

For breakfast, maybe you'd like a batch of fresh corn pancakes made from this easy-tofollow recipe. If preferred, use your pancake mix and add the cup of corn at the last. Serve butter or margarine and hot

FRESH CORN PANCAKES One cup sifted enriched flour, 2 teaspoons baking powder, ½

Voters of Holt County:

for a second term of office.

Democratic

Candidate for

SHERIFF

Of Holt County

Lifelong resident of Holt

County. I own and operate

a ranch of 1,000 acres, 18 miles Northeast of O'Neill

Primaries August 8, -950

milk, corn and shortening. Add That seasonal gentleman, Col- Cook on lightly greased hot to flour mixture and mix well. griddle. Makes about 12 five-

inch pancakes.

For luncheon, you might prepare bowls of hot tomato soup, followed by a crisp let-tuce salad topped with bacon dressing. The perfect accompaniment to such a meal is squaw corn muffins.

These borrow from early Americana by adding crisp green ungreased baking sheet in hot pepper along with kernel corn. You'll like these muffins with salads and main dishes, too. Go easy on the mixing, and the muffins will be as light as you ettes. Makes 4 three-inch bislike them.

SQUAW CORN MUFFINS One cup sifted enriched flour, Subscription Winners-1½ teaspoons baking powder, teaspoon salt, ½ teaspoon 2 cup milk, 1/2 cup drained canned whole-kernel corn, 1/4

cup chopped green pepper. Sift together flour, baking powder, salt and mustard. Combine egg, shortening, milk, corn, and green pepper. Add to flour mixture, stirring only until rlour is moistened. Fill greased muffin pans 2/3 full. Bake in hot oven (425 degrees F.) 20 to from griddle to table, adding 25 minutes. Makes 6 three-inch muffins.

Shortcake Bases-

RUTH HOFFMAN

Republican Candidate for Nomination for COUNTY CLERK OF HOLT COUNTY

The work in my office is especially heavy now, keeping me very busy and I shall not try to contact many of you per-

Because of the varied kinds of work in this office, I feel

ience will enable me to run it more efficiently

sonally, so am taking this means of asking you to support me

than one who is not familiar with the work in this office. If

reelected, I will endeavor to carry on the work as faithfully,

Your vote at the Primary Election will be appreciated.

RUTH HOFFMAN

I NEED YOUR VOTE AND SUPPORT

BOB TOMLINSON

economically and honestly as I have in the past.

Flakey biscuits speckled with golden corn make unusual teaspoon salt, 1 egg, 1¼ cups golden corn make unusual milk, 1 cup whole-kernel corn, shortcake bases for creamed 2 tablespoons melted shorten- chicken. Add the corn, and also green pepper if you wish, to the Sift together flour, baking-powder and salt. Beat egg. Add ceed as in making biscuits. Corn

kernels may be added to drop biscuit dough used to make dumplings to go with stewed chicken or meat stews.

GOLDEN KERNELETTES One cup sifted enriched flour, 1½ teaspoons baking powder, ½ teaspoon salt, 1 to 2 table-spoons shortening, ½ cup whole kernel corn (cooked), 2 tablespoons chopped green pepper,

to ½ cup milk. CREAMED CHICKEN One and one-half cups diced cooked chicken, 2 cups chicken

Sift together flour, baking powder and salt. Cut or rub in shortening. Add corn and green pepper. Mix well. Add milk and mix until flour is moistened. Toss on lightly floured board and knead ½ minute. Roll dough ¾ inch thick. Cut with 3-inch biscuit cutter. Bake on oven (450 degrees F.) 10 min- add 4 cups sugar. Mix lightly Fold diced chicken into gravy. Spoon creamed chicken

Mrs. Marie Wehrly, of Atkinson, wins a 3-months' subscripdry mustard, 1 egg (beaten), 1 tion prize today. The other goes tablespoon melted shortening, to Mrs. Roy Lanman, of O'Neill. Atkinson, Nebr. Dear Blanche and Readers:

Hi! What's cooking? We've just passed the spring season ushering in fresh foods. One of the best ever to me is the asparagus that grows so freely in groves and tree lined roads in our part of Nebraska. while you mix 1 cup sugar, 3 egg yolks, 1 tablespoon flour, and 1 tablespoon butter. Lift rhubard out of water, drain roads in our part of Nebraska. It's really super fixed for the frozen food locker for later use. For fruit, the tart pinkish rhubarb hits the spot, in cobbler, pie or sauce. So many turn their noses up at this food, maybe it's because it's so plentiful and folks want to share it with

If you are a gardener, you'll enjoy watching the growing things and wonder when the first radishes and lettuce will be ready for the table.

Oh, sure, the store bought lettuce is handy and good but that's for the season when the garden variety cannot be had. it's so handy to have leaf lettuce in the garden for a garnish, for sandwiches, salads or for a dish of wilted lettuce with plenty of bits of bacon in it. It's a man's dish that's sure.

Guess what's next — yum, yum, you're right. It's fresh peas. Any extras can very profitably be canned or prepared for the food locker.

Of course, there are several vegetables that come along and are very good but now I'm waiting for the prize, namely, corn on the cob. Guess I'll never ose my taste for this delicacy. There's nothing to compare to the sweet succulence of tender corn dripping with butter. I've been told that only pigs eat corn off the cob—that's for me—we can eat it cut off the rest of the

Next! Ah, those golden red ripe home grown tomatoesthere's no comparison between them and the pallid tasteless ones that appear on the market early in summer.

To me there's something really tasty in new potatoes from your own patch. There's a lot of satisfaction in growing and gathering your own vegetables. Of course, it's work.

Did you ever find anything worthwhile that wasn't worth some work? It's been a pet peeve of mine to have folks say, "My, you're so lucky to have a good garden."

Don't they realize that it wouldnt be good without a lot of work, water and care, but oh, it's worth it. Bugs and pests, Oh yes, isn't

that life? It's all a struggle. Nuf sed. MRS. MARIE WEHRLY

-tfw-Mrs. Lanman's Letter-

O'Neill, Nebr. Dear Blanche:

Just got our paper a while ago and see you're asking for more letters and recipes so thought I'd take time and write a few lines and send you some recipes, which we like very much.

Isn't this nice cool weather for July? Too cool at times unless one has a little fire. Here are a couple recipes we

O'NEILL

TRANSFER

John Turner, Prop.

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O'Neill to Omaha

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FRANK NELSON

If nominated and elected, I will work for

the best interests of the County



O'Neill, Nebr. Your Present Representative Candidate for Renomination On Non-Political Ballot

for the State Legislature 28TH DISTRICT

Holt. Boyd. Rock and Keya Paha Counties Farm owner and operator, 44 years in Holt county and a native Nebraskan

- I live on and operate a farm about halfway between O'-Neill and Spencer, or 4 miles east and 1 mile north of
- I have served my community in various positions of trust, and have served you in the last session of the Legislature where I worked for home rule on all measures that are of a local nature.
- Should you feel my experience in the past session and 44 years facing problems similiar to yours would enable me to serve you better in a second term I shall appreciate your support at the Primary August 8, 1950.

SANDHILL SAL

Most women think that their husbands have the best wives

has had his degree of fun and now has to setttle down and earn enough to feed the family. It's more important to know

whether she can fry an egg than if she can bake a cherry pie, Billy Boy. Most women want curtains on

their house to keep people from looking in - but nothing can keep a woman from looking out.

especially like: STRAWBERRY PRESERVES Wash 2 quarts strawberries, pour boiling water over them and let stand 2 minutes. To plump the berries, drain and and put on slow fire. When they boil cook 2 minutes, remove from fire and add 2 cups sugar. Mix and boil 10 minutes more. Remove from fire and put in pans, don't have berries over 2 inches deep. Let stand till cool.

with paraffin wax. These are like ones in the stores—berries from top to bottom of jars, they don't raise to the top of the jars as some do. RHUBARB PIE-Cut 3 cups rhubarb and put boiling water over. Let stand

Put in glasses or jars and cover

well and put in unbaked pie shell. Then put sugar and egg mixture over it. Bake till rhu-barb is done, then whip egg whites and make your usual

MRS. ROY LANMAN announced.

Send Us a Letter-

We need letters terribly for The Frontier Woman. Each week we give 2 readers prizes of 3-months' subscriptions each to The Frontier for the use of their letters. Wouldn't you like A husband is a bachelor who to write us one? Write about anything you like.

Good canning recipes and ideas should be welcome at present and school lunch recipes and ideas will not come amiss either-school will be starting before we know it.

Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

REAL ESTATE TRANSFERS WD-Alice Matthews et al to W. Durven Kipple & wf. 7-22-50 \$400- East 80 ft Lots 5 to 9 Blk D O'Neill & Hagerty's Add

O'Neill WD-M Charles Thiele to Joseph L Knievel & wf 6-28-49 \$1-16 acres in NE1/4 NE1/4 27-25-9 WD-Earl Perkins to Glenn Harris 7-11-50 \$10- 1/2 Int in

WD — Sophie Toy to Alva Marcellus 7-26-50 \$5200- Lots 6 & 7 Blk 3- Hazelets Add- O'-

WD-Fannie A Riely to Ruth J Riley Baker 6-2-44 \$1- SW1/4-SW1/4SE1/4 S1/2NW1/4 17- SE1/4 NE1/4 18- All NE1/4NE1/4 west of

highway sec 20-26-14 WD — Francis J Gilg to Willard A Naprstek & wf 7-28-50 \$9000- Lot 13 Blk B- Gilgs Replat- O'N

Library Gets New Paint and Lights-

The Grattan township public library will reopen August 9. It has been closed the past 3 weeks, being painted and havmeringue and put on top. This ing new lights installed, Librais really delicious. rian Bernadette Brennan, has

THE FRONTIER, O'Neill, Nebr., August 3, 1950 .- PAGE 3.

Mr. and Mrs. Harrison Hovey and son, Dudley, of Stuart, and Mr. and Mrs. Archie Bright and son, Eddie Rae, spent Sunday in Norfolk visiting Mrs. Richard Hovey and son, Robert Lewis, who are in the Lutheran hospi-

Visit Dakota-

Mr. and Mrs. Joe M. Wadsworth and family visited Sunday with Mr. Wadsworth's brother, Rev. Dallas Wadsworth, at Mina, S. D. Reverend Wads-

worth recently moved to Mina

Visit Patientsfrom Ipswich.

Frontier for printing.

... VOTE FOR ... LEO S. TOMJACK

Democrat Candidate

for

SHERIFF

OF HOLT COUNTY

Lifelong Resident of Holt County Manager of Union Store., O'Neill

Primaries August 8th, 1950



WM. F. (Bill) WEFSO

Atkinson, Nebr.

CANDIDATE FOR **County Assessor**

Holt County, Nebraska

REPUBLICAN TICKET

Will Appreciate Your Support At the Primaries August 8, 1950

Born and raised in Holt County; 44 years of age; 17 years of experience in farming and ranching north of Stuart; serving a four-year term as a member of the board of directors of the Niobrara Valley Electric Membership Corporation (REA); member of Atkinson Lions Club; young enough to serve the public efficiently, old enough to serve with good judgment.

LAWRENCE I. HAMIK Stuart, Nebraska

Republican Candidate FOR

HOLT CO. SHERIFF WORLD WAR II VETERAN

SERVED NEARLY TWO YEARS AS HOLT COUNTY DEPUTY SHERIFF

Your Support Will Be Appreciated PRIMARY AUGUST 8, 1950

Rand KII.K



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