

The Frontier Woman —

Atkinson Woman Complains of Damage from 'Hoppers, Cucumber Bugs and Cut Worms'

By BLANCHE SPANN PEASE

Hi there, all you hungry people! What have you been eating at your house this week? Anything good?

How would you like to try out this quick roll recipe for a change? What tastes better than hot rolls and they do give a meal a sort of special air.

QUICK ROLLS

One-half cup milk, 2 tablespoons sugar, 1/2 teaspoon salt, 1 cake fresh yeast, 1/2 cup lukewarm water, 3 cups sifted flour, 3 tablespoons melted shortening.

Scald milk, add sugar and salt. Cool to lukewarm and dissolve yeast in lukewarm water and add to lukewarm milk. Add 1 1/2 cups flour and beat until perfectly smooth. Add melted shortening and remaining flour, or enough to make an easily handled dough. Knead well, shape into rolls and place in well greased pan. Cover and set in a warm place and let rise until double in bulk, about 1 hour or more. Bake in moderate oven at 400 F. for about 20 minutes.

Here's a recipe for a dessert that different and delicious. The family will ask for seconds.

LEMON UPSIDE DOWN CAKE

Sixteen thin lemon slices, 1 1/4 cups sifted flour, 1 1/2 teaspoons baking powder, 1 teaspoon salt, 1/4

cup shortening, 1/2 cup sugar, 1 egg, 1 teaspoon lemon rind, 1/2 cup milk.

In well greased 8-inch pan, arrange overlapping lemon slices. Pour over this 1/2 cup of lemon sauce. Sift together flour, salt and baking powder. Blend shortening, sugar, egg and lemon rind and beat with rotary beater. Add flour mixture alternately with the milk. Spread batter over lemon slices and bake in oven of 375 F. for about 30 minutes. Let stand 5 minutes before inverting on serving plate. Serve with remaining sauce. Makes 8 portions.

LEMON SAUCE

Mix 1 cup sugar, 2 1/2 tablespoons cornstarch and 1/2 teaspoon salt. Add gradually 1 1/2 cups of boiling water. Cook, stirring until thickened for 5 minutes. Remove from heat and add 3 tablespoons shortening, juice and rind of 1 lemon and 6 drops food coloring.

Ever try sauerkraut with meat and dumplings? It's good and economical, too.

You'll need 2 1/2 cups of sauerkraut, 2 pounds pork loin, salt, pepper, 1 cup flour, 2 teaspoons baking powder, 1 tablespoon butter, 1/2 cup milk, 1/4 teaspoon salt.

Cook the sauerkraut and the pork until tender, season with salt and pepper to suit taste. Make dumplings, sift together the dry ingredients, cut in the butter and add the milk. Drop by spoonfuls on top of the meat and kraut. The dumplings should rest on the meat and kraut and should not settle into the liquid. Cover closely and cook 10 minutes without uncovering. Eight servings.

Subscription Winners—

Mrs. Gladys Boyle, of O'Neill, wins one of our 3-monthly subscriptions today. The other goes to Mrs. S. E. Timmermans, of Atkinson.

Dear Mrs. Pease: With this week's issue of The Frontier and your appeal for more letters I decided to write to you again. I am busy this morning canning tomatoes. My what large tomatoes we do have this year, due to the rain and new ground. My tomato plants were put in late but they really grew. Those filled jars on the basement shelves next winter will look mighty nice when the snow gets deep and we can't get out. I want to make some tomato preserves today so I will share my recipes with others.

RED TOMATO PRESERVES
Five pounds ripe tomatoes, 8 cups sugar, 2 lemons. Scald and peel tomatoes. Place in crock,

general election at which the member was elected. Each member shall be nominated and elected in a nonpartisan manner and without any indication on the ballot that he is affiliated with or endorsed by any political party or organization. The aggregate salaries of all the members shall be determined by the Legislature and payable in such manner and at such times as shall be provided by law. In addition to his salary, each member shall receive and be paid an amount equal to his actual expenses in traveling by the most usual route once to and returning from each regular or special session of the Legislature. Members of the Legislature shall receive no pay nor perquisites other than said salary and expenses. Employees of the Legislature shall receive no compensation other than their salary or per diem.

Sec. 2. That the proposed amendments shall be submitted to the electors upon a ballot separate from that upon which the names of candidates appear, after publication once each week for four weeks in at least one legal newspaper in each county where a newspaper is published immediately preceding the general election in 1950. The ballot for the submission of the proposed amendments shall be as follows:

"Proposed Constitutional Amendments"

For amendment of sections 6 and 7, Article III, of the Constitution of Nebraska, providing for either annual or biennial sessions of the Legislature, providing restrictions on business that may be transacted by the Legislature in even-numbered years, providing for election of members of the Legislature for four-year terms, and providing for payment of compensation to members of the Legislature as may be provided by law. □

Against amendment of sections 6 and 7, Article III, of the Constitution of Nebraska, providing for either annual or biennial sessions of the Legislature, providing restrictions on business that may be transacted by the Legislature in even-numbered years, providing for election of members of the Legislature for four-year terms, and providing for payment of compensation to members of the Legislature as may be provided by law. □

Sec. 3. That the proposed amendments, if adopted, shall be in force and take effect immediately upon completion of the canvass of the votes, at which time it shall be the duty of the Governor to proclaim the amendments adopted as a part of the Constitution of Nebraska.

Approved May 28, 1949.
Respectfully submitted,
FRANK MARSH,
Secretary of State

add sugar and let stand overnight. Drain off juice and boil it rapidly until it threads. Add tomatoes and thinly sliced lemons and cook until mixture is thick and clear. Pack into hot sterilized jars and seal.

Here is another recipe we all enjoy very much. It's called:

RAW RELISH

You don't cook anything. Just grind the vegetables, add vinegar and spices and seal. Hope others will enjoy it as much as we have. Grind or chop fine 2 heads cabbage, 9 red and 9 green peppers, 4 carrots, 8 onions, 2 handfuls salt, and let stand overnight. Drain next morning and add 3 pints vinegar, 2 pints sugar, 2 tablespoons celery seed, 2 tablespoons mustard seed.

Mix well. Pack in sterilized jars and seal.

MRS. GLADYS BOYLE

—tfw—
Mrs. Timmerman's Letter—

Dear Blanche: Now that school has actually started, the children are out from underfoot and canning is pretty well out of the way, I'm going to take time out to sit down and write a few lines.

The days seem so much shorter when the children leave shortly before 9, then home again for lunch and back to school again.

Of course, by now the days really are getting shorter so that makes a difference too.

We had a good garden this year but it seemed as if there were more pes.s than ever before, too.

Grasshoppers were bad here. They ate many a hole in the tomatoes, then cucumber bugs, and then we had the corn borer for the first time this year, too.

Last year we had smut so bad that this year I planted a smut resistant variety. It helped a lot and I think it helped on the corn borer, too, as the stalks were so big and husky.

However, a lot of stalks fell over before they produced ears, though. The corn was a late variety so the season wasn't very long. I planted a 15-cent packet of corn and canned 17 pints and we had all we could eat so I thought it was pretty good.

Corn on the cob is our favorite vegetable around here. Right next is sliced tomatoes. This is such a poor season for tomatoes this year. We've had a lot of sliced tomatoes but none to can yet. There are still a lot of tomatoes on the vines and if it doesn't frost too soon I may still have some to can. I covered them up for two nights when frost was reported but it has missed us so far.

This year for the first time I've been canning mixed vegetables. I've been going to try them every year now for several years but usually wait until the garden is too far gone. This year I put in carrots, potatoes, onions, corn, tomatoes, and the last few beans. My family thinks it is really good and since they don't care much for vegetables, I was really pleased. It will be nice for Friday's meatless meals or with a soup bone for any other time.

I planted nearly 450 ever-bearing strawberries this spring and they really started bearing in August. We had all we cared to eat some to give away and I made 20 pints of jam.

That is really a job picking so many and weeding them, too. Usually by the time I was finished I was exclaiming, "Oh my aching back."

My sister returned shortly from a trip to Washington state and brought a jar of blackberry jam. We used to make a lot of it out there and so really enjoyed it.

I have 6 or 8 pair of overalls and girls jeans that need a patch or patches, so had better get e t busy.

MRS. S. E. TIMMERMANS,
Atkinson, Nebr.

Recipe of the Week—

CRANBERRY HAM SLICES
Three cups cranberries, 1 1/2 cups strained honey, 2 tablespoons whole cloves, 2 slices ham (3/4 to 1 inch thick). Mix cranberries, and honey, gash edges of fat on ham. Place slice ham in baking dish. Spread the center with a mixture of cranberries and honey. Top with a second slice. Cover with remaining cranberry and honey mixture. Garnish with whole cloves. Bake until done in a moderate oven of 350 F. about 1 1/2 hours, basting occasionally with the liquid in the baking dish.

CRANBERRY MEAT LOAF

Two cups ground cooked ham, 1 pound raw veal, 1/2 cup dry bread crumbs, 2 eggs, 3 tablespoons chopped parsley, 1 teaspoon chopped onion, 1 teaspoon salt, 1-8 teaspoon pepper, 2 cups ten minute cranberry sauce. Combine cooked ham, veal, bread-crumbs, eggs, parsley, onion and seasoning. Add 1/2 cup cranberry juice (from sauce) and blend well. Form mixture into loaf, bake in moderate oven 375 F. about 1 hour. Pour over remaining cranberry sauce during last 15 minutes of baking. Baste with sauce once or twice to glaze top of loaf. Serves six.

SANDHILL SAL

The guy was sure conceited—this gentleman named Jim, in fact he joined the navy to let the world see him.

Lots of people seem to think you can stop guns in Korea with talk from an arm chair in Nebraska.

The best way for a girl to catch a man is for her to keep her trap shut.

Mr. and Mrs. William Schiesler and daughter, Beverly, of Ainsworth, were guests Friday evening at the home of Mr. and Mrs. Jerry Bahl.

HOSPITAL NOTES

SACRED HEART (Lynch)

Mrs. Leonard Havranek, medical case, "doing well"; Miss Lila Norwood, of Lynch, medical, dismissed; David Carl Hertler, of Naper, tonsillectomy, October 14; Mrs. Almer Berg, of Bristow, medical, dismissed; Edwood Talbert, of Lynch, medical, "doing well"; Mrs. D. Sonderroth, of Bonesteel, S. D., medical, dismissed; Laurence Sedlacek, 5, of Spencer, appendectomy, "doing well"; Miss Maude Johnson, of Spencer, medical case, dismissed; Mrs. Nancy Just, of Bremerton, Wash., medical case, "improved"; Mrs. Ben Tweedy, of Verdell, "doing well"; Mrs. Morris Philben, of Butte, medical case, "doing well";

Clyde Fisher, of Spencer, medical case, dismissed; Mrs. Katie Blak-kolb, of Naper, medical case, "doing well"; Mrs. Frank Wyant, of Redbird, medical case, "improved"; Mrs. Albert Stoffer, of O'Neill, "doing well"; Mrs. Frank Kayl, of Spencer, medical case, dismissed; John Bainbridge, of Bristow, "unchanged."

COMMUNITY (Stuart)

In hospital: Mrs. Lola Humer-ick, of Stuart, condition "good;" Mrs. Alma Nissen, of Page, condition "fairly good."

Admissions: October 9 — Mrs. Merle Duffy, of Long Pine, a baby girl; Mrs. Alexandra Heinowski, a baby boy. 10 — Mrs. Carl Dam-ero, of Spencer, a baby girl, condition "good." 13 — Roland Peterson, of Stuart, accident patient,

condition "satisfactory;" Mark B. Kaup, of Stuart, accident patient, Dick R. Straka, of Stuart, accident patient.

Dismissal: October 11 — Conrad Klink, of Atkinson. 12 — Mrs. JeanBoulter and daughter, of Atkinson. 13 — Mrs. Heertha Steffen, of Fremont. 14 — Mrs. Merle Duffy and daughter, of Long Pine; Mrs. Alexandra Heinowski and son; Fred A. Mulford, of Stuart, Dick R. Straka, of Stuart; Mark B. Kaup, of Stuart, transferred to Omaha.

O'NEILL LOCALS

Mr. and Mrs. Edward M. Gal-lagher and Mr. and Mrs. C. J. Gatz plan to attend the Nebraska-Penn State football game in Lincoln Saturday. Their children,

Miss Betty Gallagher and Jack Gatz, are students at the univer-sity.

Mrs. Roy Goree, of Long Pine, arrived Saturday to spend a few days with her father, L. A. Simonson, and other relatives.

Mrs. Harold McNally and Sandra Lee, of Ainsworth, left last Thursday after having visited her mother, Mrs. Christine Williams, for several days.

Mr. and Mrs. Gene Wolfe, Mr. and Mrs. Stanley Holly and Mrs. Catherine Craig went to Norfolk last Thursday.

One way to hold the family together is a good family group picture. Come in anytime. —O'Neill Photo Co., phone 1. 21-26c

Frontier for printing!

SEVENTH ANNUAL

Farmer & Rancher STAG PARTY

(For Men Only)

SPONSORED BY THE

O'Neill Chamber of Commerce

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Wednesday, October 25th

Doors to Open at 7 P. M.
Entertainment to Begin at 8 P. M.

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Following the Entertainment - Eat Your Evening Meal at Home Before the Party

- All farmers and ranchers in the O'Neill trade territory once more are invited to be our guests for a gay evening of fun. Come, bring the hired man, the neighbor. Like in other years, the party is on US . . . costs you nothing but your time . . . this is your night!

O'NEILL CHAMBER OF COMMERCE

LEGAL NOTICE OF MEASURE TO BE VOTED UPON NOVEMBER 7, 1950 (BALLOT TITLE) CONSTITUTIONAL AMENDMENTS PROPOSED BY 1949 LEGISLATURE

For amendment of sections 6 and 7, Article III, of the Constitution of Nebraska, providing for either annual or biennial sessions of the Legislature, providing restrictions on business that may be transacted by the Legislature in even-numbered years, providing for election of members of the Legislature for four-year terms, and providing for payment of compensation to members of the Legislature as may be provided by law. □

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TEXT OF PROPOSED CONSTITUTIONAL AMENDMENTS TO BE ENACTED BY THE PEOPLE OF THE STATE OF NEBRASKA.

Section 1. That at the general election in November, 1950, there shall be submitted to the electors of the State of Nebraska, for approval, the following amendments to sections 6 and 7, Article III, of the Constitution of Nebraska, which are hereby proposed by the Legislature.

"Sec. 6. The Legislature shall consist of not more than fifty nor less than thirty members. The sessions of the Legislature shall be annual or biennial as provided by law. If the sessions are held annually, in even-numbered years the Legislature shall not transact any business except to provide appropriations for the expenses of government and to confirm appointments unless specifically requested to do so by message of the Governor.

Sec. 7. At the general election held in November, 1952, there shall be elected such number of members of the Legislature as may be provided by law from even-numbered districts for a term of two years, and such number of members of the Legislature as may be provided by law from odd-numbered districts for a term of four years. Thereafter at each general election, successors of members whose terms expire in January following shall be elected for a term of four years. All terms shall begin at noon on the first Tuesday in January next ensuing the