

The Frontier Woman —

Butte Reader Resorts to Verse in Extraordinary Pre-Christmas Letter

By BLANCHE SPANN PEASE

Greetings and salutations, all you reading folk! By now you should have eaten all the Christmas goodies and gotten back to plain living and ordinary, good, nourishing food.

How would you like to try a yeast raised devil's food cake? Here's the recipe. Give it a try.

DEVIL'S FOOD CAKE

Two-thirds cup butter, 2 cups sugar, 3 eggs, well beaten, 1 teaspoon vanilla, 1 cup cocoa, 1 cup sweet milk, 3 cups cake flour, 1/2 packet quick granulated yeast in 1/4 cup lukewarm water, 1 teaspoon baking soda, 1/4 cup lukewarm water, 1 teaspoon butter and sugar. Add eggs, vanilla and cocoa. Next add portions of the milk and flour alternately. Lastly mix in the dissolved yeast. Let stand in mixing bowl overnight, covered, in a cool not warm place.

In the morning dissolve the soda in the warm water and add to cake mixture. Pour into greased cake tins. Bake at once in a moderately hot oven of 350 F. about 25 minutes. Use soft white frosting between layers.

These days we get hungry for vegetables yet we are tired of them always fixed the same way. Here is a different way to fix carrots that we think you might enjoy. They're glazed but they're different.

Scrape about 6 medium sized carrots and slice thin. Melt 2 tablespoons shortening, and add carrots, 1 teaspoon salt, 1/2 teaspoons grated orange rind, 1 teaspoon sugar.

Scrape carrots and slice thin. Melt shortening. Add carrots, salt, orange rind and sugar. Cover and cook over medium heat to 10 minutes, stirring frequently. Uncover and cook 5 minutes longer to glaze and to absorb excess moisture. Serves 4.

These Recipes Can Be Used Anytime

Mrs. Warren Fernau, of Butte, wins our three-months' subscription today.

Part of her letter is written in verse. Although written prior to Christmas it includes recipes which can be used at any time. Dear Blanche Pease, friend of us all, I hope you're home for I've come to call.

How are you and the folks at your house? We're all well and I'm a busy spouse.

There's clothes to be made for a program Tuesday night. They're for a little angel and they must fit just right.

There's cookies to be made and fruit cakes to store away; they're all to be eaten on that gala day.

The turkey's to be picked, cranberries to be cooked. If I get through this rush, I'm sure to be "booked."

Yes, booked for speeding, in the kitchen and the hall. But I'm sure I'll make it, if I don't slip and fall.

There's corn to be popped, the trees to trim, but I'll conquer it all, with vigor and vim.

Dad will help wrap the gifts, and that's no fibbin', he'll give you advice and snip the ribbon.

The mantle will look nice, with its wreath of holly, the very thought of it makes me feel jolly. A cluster "tree of balls" will

adorn the buffet, 'tis a charming sight, everyone will say.

Glass bells at the windows will reflect the light and good cheer, enough, we hope, to last through the good year.

For the centerpiece I've decided on a gumdrop tree, with that pleasing task Jean will help me. I must fill a basket full of good food and good cheer, and take to a shut-in who is very, very dear.

There's meals to plan, washing to be done, I have so many tasks I'm sure there's a hundred and one.

I must quit, for I haven't much time; the way it flees is surely a crime.

But first, here's my hint. It's very, very old, but it's so good it can be retold.

Use two or more tablespoons of flour or cornstarch in that confectioner's sugar frosting. It will take away that distasteful so often associated with powdered sugar. Try heating the cream and butter for this kind of frosting and it will be better.

Now for my favorite recipe, gumdrop cookies, very rich and a tasty delight, swell for all the family, good to the last bite!

GUMDROP COOKIES

One cup brown sugar, 1 cup white sugar, 1 cup shortening, 2 eggs, 2 cups quick oatmeal, 1 cup gumdrops, cut, 2 1/2 cups flour, 1/2 teaspoon salt, 1 teaspoon soda, 1 1/2 teaspoons baking powder, 1 cup coconut, 2 tablespoons hot water.

Cream shortening and sugars together and add eggs, beat well. Dissolve soda in hot water and add. Add gumdrops and coconut. Mix all dry ingredients together and add to the creamed mixture.

Mix well and drop on baking sheet and bake in moderate oven 325 F. for 20 minutes.

Now I must go but I just want to say, "Have a Merry Christmas" and take time to pray.

Pray for peace that will last forever, that wrath of men cannot sever.

MRS. WARREN FERNAU

SANDHILL SAL

The man who carries the heaviest load has an empty head on his shoulders.

Lots of folks are willing to help the poor, as long as they don't live next door.

Many a man who talks about letting down his hair has nothing to take down or to tell.

Eagles Trip Neligh in Thriller, 45-42

Coach Howie Dean's O'Neill high eagles made it No. 6 for the season Friday night by overhauling an aggressive Neligh team, and winning, 45-42.

The visiting Warriors led 15-10 at the quarter, the count was knotted 23-23 at intermission, and a veign was in front 37-32 at the end of the third.

O'Neill's lofty Ted Lindberg was benched in the first half because he had accumulated four personal fouls and Dean elected to save him for the pinch. The strategy paid off. Lindberg returned to the game with 3 1/2 minutes remaining, Neligh leading 37-35. Lindberg's capable handling of the key spot in the Eagles' offensive enabled O'Neill to pour in eight points and gain for them the verdict.

Blackie Francis, Neligh forward, scored 18 points for the losers, but Don Godel, sharpshooting O'Neill forward, plunked in 24.

In the prelim, the Neligh seconds turned back the O'Neill reserves, 21-20.

Boxscore:

O'NEILL (45)	fg	ft	pf	pts
D. Godel, f	8	8	3	24
Buckmaster, f	0	2	4	2
Eby, f	0	0	0	0
Lindberg, c	5	1	4	11
Calkins, g	1	0	4	2
Dick, g	1	4	2	6
Totals	15	15	17	45

Cardinals Wallop Lynch Eagles, 55-43

The St. Mary's academy Cardinals finished on the win side of the ledger Tuesday night by defeating the Lynch Eagles, 55-43, on the O'Neill floor.

Gerald Wills, forward, connected for 17 points for the winners, while Maly, Lynch sharpshooter, accounted for 19. Maly had one of those evenings during which he couldn't miss.

The Lynch reserves won a preliminary, 18-16.

Boxscore:

ST. M'S (55)	fg	ft	pf	pts
Wills, f	8	1-2	5	17
DeBacker, f	4	2-2	5	10
Wanser, c	3	2-3	4	8
Krysl, c	2	2-2	2	6
Uhl, g	0	0-0	0	0
Donohoe, g	4	4-8	4	12
Carney, g	0	0-0	1	0
Totals	21	2-3	5	2

Boxscore:

LYNCH (43)	fg	ft	pf	pts
Maly, f	6	7-15	1	19
Stewart, f	3	0-1	4	6
Kalkowski, f	4	2-5	2	10
Johnson, c	0	0-2	1	0
Totals	13	9-23	8	43

Miss Reimer Feted in Surprise Party

DELOIT—A group of friends surprised Marlene Reimer at her home Sunday, Friday Marlene is leaving for Lincoln where she will be employed by Freeman Decker, state superintendent of schools, as receptionist. She will also attend college.

Guests were Mr. and Mrs. Lynn Carnes, of Neligh; Mr. and Mrs. H. D. Manson, of O'Neill; Ronald Burt and Larry Krieps, of Norfolk; Mr. and Mrs. Marvin Fuller and family, Mr. and Mrs. S. Gurnsey, Sidney Anderson, Sarah Fuller, Victor Maben, Mrs. Roy Beeson and Vera Dell.

Other Deloit News

Shirley Bartak, who attends school at Wayne, spent her vacation with home folks.

Mr. and Mrs. Ralph Tomjack made a trip to Dallas, S. D., on Sunday. Mrs. Jewell returned home with them for a visit.

Mrs. Wayne Paul and son, Larry Dale, arrived home from the hospital at Norfolk last week. Laura May Sehi is employed at the Paul home.

Mr. and Mrs. Otto Kallhoff and family visited at the G. A. Bauer home one day last week.

Mr. and Mrs. Leo Funk and daughters, Mr. and Mrs. John Sehi and Mr. and Mrs. Mark Sehi were Norfolk visitors on Wednesday. The new daughter, Wanda, was unable to come from the hospital with her parents, Mr. and Mrs. Mark Sehi.

Mr. and Mrs. Charles McDonald called at the Ralph Tomjack home on Sunday.

Pat Boyle's Record Ranks High

Patrick Boyle, 19, son of Mr. and Mrs. Ed Boyle, of O'Neill, holds a top ranking record in 1950 national 4-H club achievement.

Young Boyle not only grew prize-winning vegetables and fruits last season but also was chosen state champion in the national 4-H garden program.

Pat's award was an all-expense trip to the Chicago 4-H club congress provided by Allis-Chalmers. With 53 awards on 53 garden exhibits, Pat has been highly successful in his three years of project work. He's increased his garden to three and one-fourth acres which yields enough to supply his 13-member family, leaving a surplus to sell regular to customers. Pat's total profit over the years is over \$1,500, which speaks well for his industry and success.

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