

LEGAL NOTICE

(First pub. February 1, 1951.)
Wm. W. Griffin, Atty
**NOTICE OF FINAL
SETTLEMENT**
Estate No. 3694

In the County Court of Holt
County, Nebraska, January 26th,
1951. In the matter of the Estate
of Edith A. Cox, Deceased.

All persons interested in said
estate are hereby notified that
the administrator of said estate
has filed in this court his final
report and a petition for final
settlement and distribution of the
residue of said estate; and that
said report and petition will be
heard February 21st, 1951, at 10
o'clock, A. M. at the County
Court Room in O'Neill, Nebr.
When all persons interested
may appear and be heard con-
cerning said final report and the
distribution of said estate.

LOUIS W. REIMER,
County Judge.
(COUNTY COURT SEAL) 39-41c

(First pub. Feb. 8, 1951)
Julius D. Cronin, Attorney
**NOTICE TO CREDITORS,
HEIRS, DEVISEES,
AND LEGATEES**

County Court of Holt County,
Nebraska. Estate of Peter
Kutscher, Deceased.

The State of Nebraska, To All
Concerned: Notice is hereby given
that a petition was filed on
February 2nd, 1951, alleging that
the deceased died December 24,



Your Tavern Keeper Is A Good Citizen

The tavern keeper of your
community is a tax payer
and contributor; he main-
tains a home, spends money
with local merchants and
industries, employs local
help and carries his share
of the responsibilities of
government.

Like all forward-looking
business men, he strives to
conduct his establishment
in such a way as to gain
the public approval, neces-
sary to business success.

He is a definite part of your
community. He wants to
take part in, and contribute
toward, the success of all
worthwhile community ac-
tivities.

His cooperation should be
invited and encouraged.

NEBRASKA DIVISION
United States
Brewers
Foundation
710 First Nat'l Bank Bldg., Lincoln

Sell Them At Auction

"The Sandhills Foremost Cattle Auction"

SALE EVERY TUESDAY

Due to lighter receipts from now on, we have discontinued our
Special Monday Calf Auction and are combining it with our
Regular Tuesday Auction.

From Now on We Sell Both Cattle and Hogs on Tuesdays

Hog Auction starts at 10:30 A. M. — Followed by Auction of
Cattle.

• Our extensive advertising system covers the entire cornbelt.
Shipments this fall were made to 28 states — from New York to
California and from Minnesota to Louisiana.

• We have ample modern facilities to properly feed and care
for your livestock. Expert salesmanship plus prompt and accurate
accounting together with a long established reputation for
fair dealing assure you a square deal. We are proud of our repu-
tation.

• For a good sale, bring or ship your livestock to the market
that has the best outlet. Our charges are no more and probably
less than you have been paying elsewhere.

Atkinson Livestock Market

Atkinson, Nebraska — Phone 5141

1936, a resident of Holt County,
Nebraska, and praying for the
probate of the Will and the de-
scendant of the real property of the
deceased, according to the Will,
and without administration, and
that there is no inheritance tax,
state or federal, due from said
estate or any of the heirs there-

of, which petition will be for
hearing in this Court on Thurs-
day, March 1st, 1951, at ten o'-
clock A. M.

LOUIS W. REIMER,
County Judge.
(COUNTY COURT SEAL) 40-42

The Frontier Woman—

Parakeet Bird Likes to Bite Ears and by the Hour Admires Himself in Mirror

By BLANCHE SPANN PEASE

Hello there, all you busy home-
makers. I'll betcha a nickel I
can guess something you've been
thinking about. Papering the liv-
ing room, new curtains for the
kitchen, a new spring hat? Am
I right or am I right?

Trying to think of a gift that
is sort of unusual but not too
expensive? Buy a box of station-
ery that you think suits the
taste of the person you ex-
pect to give it to, and then
plunk a stamp on each of the
envelopes, include a nickel
pencil and a small calendar
and believe me the recipient
will bless you in ringing tones.



Blanche Spann
Pease

It's "write" to be different
in this case, if you'll pardon
our pun. And if you really want
to go the whole hog on that
gift, be generous, put in two
free blotters!

A friend of mine knew a shut-
in who loves to read, but could
not afford much in the magazine
line. So as a gift she bought her
a library card and volunteered
to make the trips back-and-
forth to the library to select and
return books for the shut-in. It
was a wonderful gift for it lifted
the shut-in from hum-drumness
to all the adventure at her book
tips and helped her to ignore her
frequent pain.

My friend, Ethel, always gives
people gifts they really want. If
she hears them express a long-
ing for something within her
means, she jots it down in her
little notebook. Come Christmas,
or a birthday they are delighted
with her gifts—because they are
something they REALLY wanted.
She cares enough about
friends and relatives to remem-
ber their preferences.

At some time during the past
year I expressed a liking for a
certain scent put out by a well-
known manufacturer of cosme-
tics. Came a time for gifts and
I found among mine, bath pow-
der from one friend and toilet
water from another in the scent
of which I am particularly fond.
That is what I call a really
thoughtful gift.

But to go on to other things.
When you melt chocolate, melt
it in a small round bottomed
bowl over hot water—never over
direct heat. Cool the melted
chocolate slightly before adding
to cake or cookie mixtures. A
rubber plate scraper is the most
efficient in removing melted
chocolate mixtures from the pans.

CHOCOLATE ORANGE FROSTING

While this chocolate orange
frosting is really intended for a
cake, try it between graham
crackers for school lunch snack-
wiches. Two teaspoons grated
orange rind, 4 tablespoons but-
ter, 2 cups sifted confectioners
sugar, 1½ squares unsweetened
chocolate, melted, dash of salt,
about 3 tablespoons orange juice.
Combine orange rind and butter,

cream well. Add part of sugar
gradually, blending after each
addition. Add chocolate and salt
and mix well. Add remaining sug-
ar, alternately with orange
juice, until of right consistency
to spread. Beat thoroughly after
each addition. Makes enough
frosting to cover tops of two 9-
inch layers or top and sides of
an 8 by 8 by 2 inch cake. It will
also frost about two dozen cup
cakes.

Seasonal Layoff Not Unusual—

Mrs. Jack Ressel, 1803 Ros-
borough Sp. Rd. Marshall, Tex.,
wins one of our three-months'
subscriptions to The Frontier.
The other goes to Mrs. Alphonse
Pritchett, of O'Neill.

Dear Readers:
Now that all the holidays have
passed, we sort of swing back to
our regular routine. I haven't
been working for the past six
weeks, I'm a machine operator at
the Blue Buckle overall fabri-
cator. They laid off employees
at the plant for awhile, but that
is not unusual for garment
plants. I've really enjoyed being
of work. It gives me a chance to
catch up on my housework.

We have a parakeet bird
here at our house. We think
he's sort of unusual. He stays
about our shoulder most of the
time we are idle. He loves our
nose and bites our ears, if we
don't treat him real special. He
likes to ride the dust mop when
I sweep, and admires his re-
flection in the mirror by the
hour.

We've had a mild winter. Last
year we never saw snow and
this winter there has been none
so far. I hope this keeps up. Our
heating systems are natural gas
here.

Some Sunday night try sand-
wiches made this way: One 3-
ounce can potted meat or deviled
ham mixed with 1 teaspoon
cream, 1 teaspoon prepared must-
ard, 2 teaspoons mayonnaise.
Spread on slices of bread. Dip
into a mixture of beaten eggs
diluted with milk. Fry in a hot
shortening until golden brown
on both sides.

Here's a little frying hint: Fish
or potatoes won't stick to the
pan if you sprinkle a little salt
in the fat before frying.

This is already far too long so
here's wishing our 1951 will end
much brighter than it started for
all of us.

MRS. JACK RESSEL.

Sends Raised Doughnut Recipe—

Dear Mrs. Pease:
I have been planning on writ-
ing a letter to you for over a
year, but seems like I just don't
like letter writing as I have so
many other things to do. We
have had a lovely winter so far.
I guess we have nothing to com-
plain about with a nice winter
like this.

I have five children: Margaret,
13, in the eighth grade; Evelyn,
11, in the sixth grade; David, 5,
and just started to school; Ray-
mond, 3, and Sharon Kay, 4
months. Our teacher's name is

Ticklers

By George



"Charlie over there says he contributes to the war effort
by keeping out of everybody's way."

Mrs. Martha Murphy and she is
a good person.

I'm sending in a recipe. I wish
some of the readers would send
in some pressure cooker recipes.

RAISED DOUGHNUTS

One-half cups shortening, 2
eggs, well beaten, 2 teaspoons
salt, ½ cup sugar, 1 cup scalded
milk, 1 cake fresh yeast, 5 cups
sifted flour, 1 tablespoon vanilla.
Combine shortening, salt, and
sugar in large bowl and add scal-
ded milk. Stir until shortening
is melted and lukewarm. Add
yeast, let dissolve. Add flour and
knead to a smooth dough. Cover
and let rise until double in bulk,
about 2 hours. Roll dough in half
inch thick and cut with 2½ inch
doughnut cutter or what ever
size you want, placed on greased
pan 1 inch apart and let rise. Fry
in deep hot fat until brown.

MRS. ALPHONSE PRITCHETT

—tfw—

Letters Needed—

Our readers are going to have
to do better on the letter writ-
ing end, else we shall have to
revert to using just one letter
a week. We are barely making
it now and at this time. I am
very much in need of letters for
The Frontier Woman.

Each week we like to use two
letters and we award the writer
of each letter, a three-months'
subscription to The Frontier.
Why don't you write us? Send it
to Mrs. Blanche Pease, The Fron-
tier Woman, Atkinson, Nebr.

—tfw—

Recipe of the Week—

CHERRY GLAZE DESSERT

In pan 8 by 8 by 2 inches or 9
inches in diameter, melt 4 table-
spoons butter or margarine. Mix
¾ cup sugar with 2 cups pitted
red cherries, and arrange evenly
over bottom of pan. Spread the
following batter over cherries.

Batter: 1½ cups sifted flour,
2 teaspoons baking powder, ½
teaspoon salt, ½ cup sugar, 1 egg,
two-thirds cup milk. 3 table-
spoons melted shortening. Sift
together flour, baking powder,
salt and sugar. Beat egg, add milk
and shortening. Add to flour mix-
ture, stirring just enough to mois-
en flour. Pour over cherries. Bake
in moderately hot oven of 425F.
25 to 30 minutes. Serve warm or
cool, with or without cream.
Makes 1 cake 8 by 8 by 2 inches.

—tfw—

It's True That . . .

You can eat sprouted potatoes
if you peel them. But never eat
the sprouts. They have the same
harmful substance contained in
green spots. Don't eat potatoes
with green spots on them, cut
out the green spots and eat the
rest. The green spots are harm-
ful to eat and they come from
storing potatoes in the light.
Keep potatoes dark when you
store them.

Potato puff is a good way to
fix left over mashed potatoes. To
3 cups mashed potatoes, add 1
egg yolk, hot milk to moisten, 2
tablespoons melted fat, salt and
any other seasoning you like.
Beat well. Then fold in stiffly
beaten egg white. Pile lightly in-
to a greased baking dish. Bake in
a moderately hot oven of 375F.
for 30 minutes or until puffy and
brown.

Record clearance—89c records
for 25c.—Western Auto, O'Neill,
39-40c

"Voice of The Frontier" . . . 780
on your dial.



Ralph N. Leidy O'Neill
Phone 410

Woodmen Provide Free Polio Benefit—

Modern Woodmen of America
is now granting free polio bene-
fits to its members, according to
an announcement received by
Guy M. Kellar, of Lynch, district
manager and society's represen-
tative.

The announcement, which came
from the society's headquarters
in Rock Island, Ill., states that
the benefits which reach a \$500
maximum in any case, are being
provided as a service to the mem-
bers and will be paid in addi-
tion to the regular legal reserve
life insurance benefits. Accord-
ing to Mr. Kellar, the action ap-
plies to all present and future
premium-paying members of the
organization, adult and juvenile,
who contract poliomyelitis on
or after January 1, 1951. The
plan as announced by the society
provides that \$250.00 will be
paid immediately to any mem-
ber contracting polio, and if the
attack results in crippling after-
effects or in death, and addition-

al \$250.00 will be paid. If death
occurs before any polio payment
has been received, \$500 will be
paid.

Adoption of the polio benefit
by Modern Woodmen of America
supplants the tuberculosis
sanatorium benefit which was
provided by the society for more
than 40 years.
Every camp secretary has full
details.

MONEY TO LOAN

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Central Finance
Corp.

C. E. Jones, Manager
O'Neill, Nebraska

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AMERICAN LEGION BALLROOM

-- O'Neill --

"Where the Big Bands Play"

THURSDAY, FEB. 15

JESS GAYER

On the Hammond Organ Solovox

With His Orchestra

Admission: \$1.00—Tax Included

NEW 1951 Chevrolet

AMERICA'S LARGEST AND FINEST LOW-PRICED CAR!



Yes—refreshingly new

WITH FINEST QUALITY ALL THE WAY THROUGH!

Buy the car that's refreshingly new, and
thoroughly proved, too . . . the new 1951
Chevrolet!

It's more dependable, more desirable,
from its time-proved Powerglide Auto-
matic Transmission* for finest no-shift
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mission for finest standard driving at
lowest cost to its time-proved Valve-in-

Head engine performance. So powerful
and efficient that Valve-in-Head design is
the trend-leader of the industry!

Take one look at the following features
—and then visit our showroom and see
Chevrolet for 1951 in all its sterling
quality—and you'll know it's America's
largest and finest low-priced car. Better
see it—today!

NEW AMERICAN BEAUTY DESIGN • NEW AMERICA-PREFERRED BODIES BY FISHER
NEW MORE POWERFUL JUMBO-DRUM BRAKES • NEW MODERN-MODE INTERIORS
NEW SAFETY-SIGHT INSTRUMENT PANEL • NEW IMPROVED CENTER-POINT STEERING
—WITH TIME-PROVED POWERGLIDE AUTOMATIC TRANSMISSION.

*Combination of Powerglide Automatic Transmission and 105-h.p. engine optional on De Luxe models of extra cost.



Midwest Motor Co., Ltd.

PHONE 100

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