The Frontier Woman-

Lynch Reader Offers Virtuous Recipe: **Measure Love Into Your Conversations**

By BLANCHE SPANN PEASE

Today I had an oven dinner. it's economical, too.

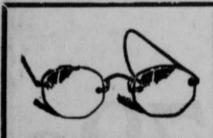
Roast beef, scalloped potatoes, baked beans, and baked kraut. age of 7 minute macaroni, 1/4

densed tomato soup (either 10 almond meats, 1 % cup chicken 1/2 or 11 ounce size) 5 medium broth, 1 1/2 tablespoons flour. sized potatoes, 1/2 cup warm milk,

brown. Add drained beans and ken, mushrooms, and nutmeats. soup, pour into greased casse- Pour over chicken broth seasoned role. Mash potatoes, add milk, with salt and pepper and blenegg, and seasonings. Spoon in ded with flour. Bake in mode-mounds over meat. Bake in mod rate oven 350 F. 1 hour. Serves erate oven of 350 F. for 30 min- 6 to 8. utes. Serves 6.

-tfw-This Casserole Is Economical-

Another good oven meal is conversation casserole. You'll like fixing it because



DR. GILDERSLEEVE, O.D. OPTOMETRIST O'NEILL NEBR. Even Examined . Glasses Fitted

Do you try to fix oven meals pound dried beef, ¼ cup chopped when you are using the oven green pepper, 3 tablespoons butanyway for the meat? I usually ter, 3 tablespoons flour, 1 ½ cups fix my potatoes one way or an- milk, 1 cup grated American other in the oven when I'm cheese. Cook macaroni in boiling roasting meat, and vegetables, salted water, for 7 minutes and too. I just add drippings of some drain. (Be sure to use type that meat to the kraut and a little will cook in 7 minutes). Frizzle water, and other canned vege-tables can be warmed up in the butter, add flour and blend, add oven, too, you know. If you use milk, cook until thick, stirring glass oven containers for the constantly, add % cup cheese. baked goods, they can be served | Combine sauce and macaroni, right in them at the table, and pour into greased casserole, top what is left can be stored in the with remaining cheese. Bake in refrigerator. It saves lots of dish | moderate oven of 350 F. for 30 -washing, you know. You can to 40 minutes. Serves six. Chiceven bake a dessert at that time. ken and rice makes a good cass-One of our favorite one dish erole, too. At least, we think so. meals is hamburger pie. When I 3 cups cooked rice, (1 cup unmake it, I use 1 medium sized cooked) 1/4 ounce can pimienonion, chopped, 1 pound ground tos, chopped, 1 1/2 cups diced beef, salt and pepper, 2 1/2 cups | cooked chicken, 1/4 to 1/2 cup cancooked green beans, I can con- ned mushrooms, 1/2 cup blanched

WEDS AT GREELEY .

Miss Alta June Pruss (above),

daughter of Mr. and Mrs. Hen-

ry Pruss, of O'Neill, and Pat-

rick Joseph Cook, son of Mr.

and Mrs. William Cook, of Greeley, was married Tuesday,

June 12, at Sacred Heart Cath-

olic church in Greeley. The

bride appeared in a street-

length all white embroidered

nylon dress. Miss Mary Ann

Cook, sister of the bridegroom,

was bridesmaid. The couple

will reside in Sioux City. Mr.

Cook is an auctioneer. -- O'-Neill Photo Co.

The rest one finds as he kneels

at the church altar, while soft

music blends with the tendering

of man's soul. While your mind

is in meditation of other things

which add a special sweetness to

Measure enough love into your

conversations that you will not

intentionally hurt a neighbor.

sift will often result in a flop.

Considerations of others fail-

mire you and be glad you are

SANDHILL SAL

When a man thinks a woman

Some people are so busy won-

dering and worrying about what may happen that they lose track

Rev. V. R. Bell took Mardelle Johnson, Carolyn Lindberg, Mari-

the intermediate camp at the

doesn't understand him, the trou-

MRS. L. H. HOY

type than usual.

their neighbor.

ideas of ourselves.

ble is she usually does.

of what is happening.

wonders of God's creation.

Combine rice and pimiento. 1 beaten egg, salt and pepper. Place one third of rice mixture Brown the onion in hot fat, in greased casserole alternate add meat and seasonings and layers of remaining rice, chic-

Mrs., Hoy Waxes Philosophical—

Mrs. L. H. Hoy, Lynch, Nebraska wins this subscription: Dear Mrs. Pease:

Spring has finally arrived so most of us are busy with spring and summer work unless our sense of ambition goes astray some wonderful day.

My housecleaning isn't complete as I help quite often in our small business place. Progress is slow but we see happy and important jobs seem to get done in time so why worry about little things.

Aren't there a numerous amount of things in life which have

a special sweetness like: The smile of a child, especially a baby. The glow one gets when one's husband say's "I love you". The beauty of a starlit sky

when one can meditate upon the

Marian Jo Kalkowski, Dale Barta Wed in Church Ceremony

LYNCH - Miss Marian Jo Kalkowski, daughter of Mr. and Mrs. Albin A. Kalkowski, became the bride of Dale Barta, son of Mr. and Mrs. Arthur Barta, of Verdel, on Tuesday, June 19, at a nuptial high mass at 9 a.m. in the Assumtion BVM church of

The double ring ceremony was performed by the Rev. John Wieczorek before the altar decorated with spring flowers.

a duet, " On This Day Oh Beautiful Mother.'

Evelyn Barta and Carol Ann Schochenmaier were flower girls and were dressed in white satin

Paul Michael Kalkowski cousin of the bride, was ringbearer. The bride, given in marriage by her father, wore a gown of white bridal satin fashioned with a yoke of nylon net. The bodice of lace over satin was fitted and

The bride carried out the bridal traditions. Her arm boquet was of red roses centered with a

Matron of honor for her sister your thoughts, maybe I could drop a little recipe of a different Joan Rosicky, friend of the couple, was bridesmaid. They wore indentical taffeta gowns with matching sweetheart bonnets and Be sure that your words are thoroughly sifted so no wrong impressions are formed. Failure to

The bridegroom, who was attired in blue, had for his atten-dants Cyril Burbach and Lawures might add flavor. If you are the type that gets a special sat-isfaction from "ripping some one rence Kalkowski.

Ushers were Le Roy Barta and Herman Schochenmaier.

apart" (so to speak) it is advisable to chill this ingredient The bride's mother chose a gray bemberg gown and the well before adding to the mixbridegroom's mother wore blue. Each wore a corsage of yellow If your conversation is made

> After the ceremony the wedding party were guests of the Benedictine sisters at the Sacred Heart hospital at

A reception was held at the

Get too big for your trousers The brides table, decorated with the bride's colors, was cenand you'll pay, by walking around in your shorts someday. tered with a 3'tier cake topped Some of us cannot rest until with a miniature bride and bridewe live up to our exaggerated

the Lynch schools, has been a rural school teacher since grad-

The bridegroom, a graduate of state park at Ponca Sunday after-noon. He will bring them back eran of World War II, has been

The wedding party entered the sanctuary to the organ strains of the "March Pontificale," played by Irene Stenger who also sang at the offertory "Oh Lord I Am Not Worthy". The Benedictine sisters sang the nuptial high

buttoned to below the waist in the back with tiny lace covered

The sleeves were fitted and came to a long point over the hands. The full skirt featured lace panels appliqued in petal point design ending in a 3 yard train. Her veil was of finger tip length net illusion held in place by a crown of tiny seed pearls.

gardenia corsage.

with care, your friends will ad- roses.

breakfast.

bride's home with dinner served

to 75 guests.

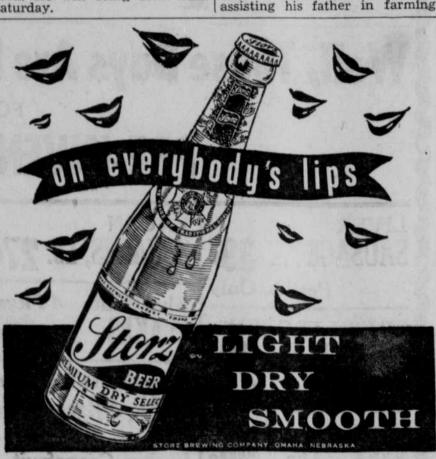
In charge of the serving were Mesdames Tillie Novak, Ed Johns, Martin Jehorek and Miss Margaret Stenger.

Mrs. Herman Schochenmaier, sister of the bride, was in charge of the guest book and gifts.

Mrs. Bartos is a graduate of

lyn Carroll and Jim Rodman to uation.

assisting his father in farming.



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ATKINSON LIVESTOCK MARKET

Atkinson, Nebraska

A wedding dance was given visited Sunday evening in At-daughter, Mr. and Mrs. Ned All-he same evening. kinson with Mrs. Sauser's par-endorfer and daughter and Mr. the same evening.

kinson with Mrs. Sauser's parendorfer and daughter and Mr.

For the wedding trip the bride ents, Mr. and Mrs. M. M. Cleary and Mrs. C. L. Brady, jr., and attended the reception given family departed on Sunday June chose a beige suit with navy acc- and attended the reception given family departed on Sunday, June

After the wedding trip the couple will make their home on a farm south of Verdel.

for Rev. Richard Parr at the Knights of Columbus hall.

Mr. and Mrs. J. N. Parkins, of Omaha, spent the weekend with Mrs. Allendorfer's brother, Vernon Lane, and family, at Colorado Springs Also has the second specific or the sec Mr. and Mrs. Charles E. Yarnall. Springs. Also her mother, Mrs. Mr. and Mrs. D. D. DeBolt and, June Lane, who is visiting there.



There were 800 hogs and 175 cattle offered at the Thursday, June 21, sale at the O'Neill Livestock Market.

Butcher hogs weighing 190 to 240 pounds sold from \$22.00 to \$22.30; the 240 to 270 pounders, \$21.75 to \$22.00; the 270 to 300 pounders \$21.50 to \$21.75 and the heavier butchers, weighing over 300 pounds were quoted from \$21.25 down.

The light feeder sows, 250 to 300 pounds, were moving from Before the recessional, Irene stenger and Cyril Burbach sang those good vaccinated feeder those good vaccinated feeder sows. Heavier sows, 300 to 400 pounders, sold from \$18.50 to \$19.50. The boars were quoted from \$12.00 to \$15.00; and stags from \$14.00 to \$16.50.

Thursday receipts in O'Neill included several hundred head of feeder pigs, and these ranged in price from \$8.00 to \$15.00, depending upon size.

Some steer calves, 300 pounders, sold as high as \$42.00; some short yearling steers, 450 to 550 pounders, were selling from \$37.00 up to 39.50; some yearling heifers, and there were quite a number of these, weighing 400 to 500 pounds, moved from \$34.50 to \$37.00. There were a few warmed up heifers, on grain for about 4 months, that sold at the \$32.00 figure. Good fat cows were quoted from \$25.00 to \$27.00; the medium cows. \$22.00 to 24.00; shelley canners, \$17.00 to \$19.00; bulls, \$28.00 to \$29.50. A few grass fat cows showed

Visitors Here-

Mr. and Mrs. Dave Wily and daughter Helen Ann, of Napa, Calif., Mrs. Frank Sumner and son James, of Neligh, and Mrs. gauntlets in orchid and sea green Kenny Johnson, of Clearwater. respectively. They carried col- were visitors at the Leo Schneionial boquets of yellow carna- der home Wednesday June 20th. Mr. and Mrs. Clarence Sauser

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sizes!

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