

Open Class

(Continued from page 8.)

FARM PRODUCE

TOM LAMBERT, Superintendent

All exhibits must be entered and on the grounds by 5:00 p.m. Monday, August 13, 1956.

	1st	2nd
One Gallon Winter Wheat	\$.65	\$.35
One Gallon Spring Wheat	.65	.35
One Gallon Winter Rye	.65	.35
One Gallon Spring Barley	.65	.35
One Gallon Oats	.65	.35
One Gallon Buckwheat	.65	.35
Ten Ears Yellow Corn	1.25	.65
Ten Ears Rice Pop Corn	1.25	.65
Ten Ears Other Pop Corn	1.25	.65
Ten Ears Corn, any variety	1.25	.65
One Ear Corn, any variety	1.25	.65
One Quart Field Beans, white	.65	.35
One Quart Lima Beans	.65	.35
One Gallon Alfalfa Seed	.65	.35
One Gallon Sweet Clover Seed	.65	.35
One Gallon Red Clover Seed	.65	.35
One Gallon Alsike Clover Seed	.65	.35
One Gallon Madison Vetch	.65	.35
One Gallon Grain Sorghums, any variety	.65	.35
One Gallon Feed Sorghums, any variety	.65	.35
One Gallon Brome Seed	.65	.35
One Peck Early Potatoes	1.25	.65
One Peck Late Potatoes	1.25	.65
Six Rutabagas	.65	.35
Six Turnips	.65	.35
Eight Tomatoes, red	.65	.35
Eight Tomatoes, orange	.65	.35
Twelve Pear Tomatoes	.65	.35
Sample Grape Tomatoes	.65	.35
One Quart Peanuts	.65	.35
Eight Onions, white	.65	.35
Eight Onions, yellow	.65	.35
Eight Onions, red	.65	.35
Two Cucumbers, slicing	.65	.35
Two Cucumbers, pickling	.65	.35
Sample Celery	.65	.35
Three Table Beets	.65	.35
Three Best Sweet Peppers	.65	.35
Three Kohlrabi	.65	.35
Six Carrots	.65	.35
Six Parsnips	.65	.35
Three Cabbages	.65	.35
Three Pie Pumpkins	.65	.35
Three Table Squash	.65	.35
Three Large Winter Squash	.65	.35
Three Summer Squash	.65	.35
Three Egg Plant	.65	.35
Sample Parsley	.65	.35
Three Muskmelons	.65	.35
Heaviest Watermelon	.65	.35
Heaviest Squash	.65	.35
Heaviest Pumpkin	.65	.35
Twelve String Beans, yellow	.65	.35
Twelve String Beans, green	.65	.35
Sample Spinach	.65	.35
Six Stalks Rhubarb	.65	.35
Three Okra	.65	.35
One Swiss Chard	.65	.35

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The Frontier Woman

School Time Draws Near

By BLANCHE SPANN PEASE, Homemaking Editor

It's hard to realize that August is with us already. Summer will soon be gone and the kids will be back in school before we know it. So it's time to remind you that if you have some school lunch ideas and recipes, now is the time to send them to The Frontier Woman, so don't forget. Just send them to Blanche Spann Pease, care of The Frontier Woman, Atkinson, Nebr.

Everybody has a favorite chocolate cake and here is one of a well-known home economist along with her never fail icing. You'll probably want to try this. The cake is moist and fine-textured and keeps well.

FAVORITE CHOCOLATE CAKE
One-half cup butter or shortening, 1½ cups sugar, two eggs, two cups sifted all-purpose flour, ½ teaspoon baking soda, ½ cup hot water, one teaspoon soda, one cup sour milk (or you may use two tablespoons vinegar in sweet milk), ¼ teaspoon salt, two squares baking chocolate or four tablespoons cocoa, vanilla.

Cream butter and sugar, add unbeaten eggs and beat well. Sift flour, salt and baking powder together. If using sweet milk, mix with vinegar and add soda to milk. Add the milk and flour alternately to creamed mixture. Add hot water to chocolate and heat over low heat until chocolate is melted and mixture thickens. Add to batter, add flavoring and turn batter into greased loaf pan or layer pans. Bake at 300 F. for one hour. If baking in a glass cake dish, cut the temperature to 275 F. or reduce baking time by 15 minutes.

NEVER FAIL ICING
One and one-half cups sugar, five tablespoons water, two egg whites, one tablespoon Karo syrup or lemon juice, pinch cream of tartar.

Dissolve the sugar in the water, syrup and egg whites. Place over water in a double boiler and allow water to boil under the mixture for four minutes. Do not stir. When the four minutes are up, remove double boiler from the fire and start beating with the syrup mixture still over the not water. Beat until frosting holds peaks. Flavor with any kind of fruit, almond extract, lemon or vanilla.

Mrs. Dobias Wins Subscription—
Stuart, Nebr.

Dear Blanche:
I have been canning fish this afternoon and am now waiting for the last ones to finish cooking. Next week, I hope to start canning mulberries. It seems good to have mulberries and so much other wild fruit. There seems to be such an abundance of wild fruit this year and I hope to can and freeze quite a lot.

A wire egg basket makes an ideal carrier for lids, rubbers and other small pieces of canning equipment. Everything is right where you want it when you need it and you don't need to search every place.

I really enjoy that nice beef cookery book. It has so many delicious recipes in it and I enjoy trying new recipes.

When baking cup cakes in paper containers, place them in two-piece jar tops if you haven't enough muffin tins. You can bake all of your cup cakes at once and they will be uniform in size.

Our little girl is 10-weeks-old today and is really growing. We enjoy so much every new thing she does. She spends so much time playing and talking to herself.

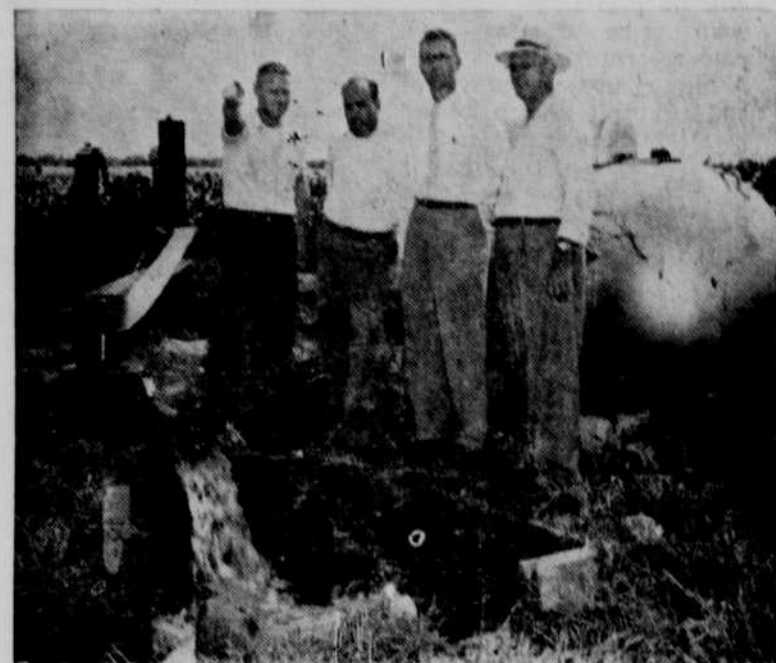
During the hot summer months, one of our favorite desserts is strawberry gelatin ice cream with strawberry rhubarb topping, which is also made with gelatin. I am enclosing the recipes as some of your readers might enjoy them.

STRAWBERRY GELATIN ICE CREAM

Dissolve one package strawberry gelatin in one cup hot water. Add ½ cup sugar, two cups milk and one cup cream. Mix thoroughly and freeze till firm. Beat well and return to freezer and freeze till firm. It serves six.

STRAWBERRY RHUBARB TOPPING

Mix four cups rhubarb with four cups sugar. Bring to boil



Site of '56 Husking Contest

D. E. Lane, University of Nebraska extension agricultural engineer, and farm machinery officials look over the irrigated demonstration field at the 1956 national corn picking contest site near Columbus. Lane will be a judge at the contest to be held October 11-12. Pictured (left-to-right) are: Lane, Walter Landwehr of Columbus, Ralph Norberg of Omaha and Wayne Persons of Central City.

and boil 15 minutes. Add one package strawberry gelatin and put into jars. This makes two pints.

A good cup cake to go with this combination is

DATE-NUT CUP CAKES
Combine one cup salad dressing and one cup sugar. Add one teaspoon vanilla. Sift together 2½ cups flour, one teaspoon soda, one teaspoon baking powder, dash of salt, ¼ teaspoon nutmeg. Add this alternately with ½ cup cold water. Blend well.

Stir in two tablespoons grated orange rind, ½ cup chopped dates, and ½ cup chopped nuts. Mix. Bake at 350 F. 15 minutes, or until done.

I see it's time to take the cooker off, so I had better close for this time.

MRS. RAYMOND DOBIAS

A 1,000-pound steer yields only about 35 pounds of Porterhouse steaks.

Plans Announced for Heralding Dam Completion

The corps of army engineers announced plans last week for a public ceremony on August 11, marking completion of Ft. Randall dam and reservoir on the Missouri river in South Dakota, and the end of a 10-year 195-million-dollar project.

Gov. Joe Foss of South Dakota has named a statewide committee to help arrange the dedication program to be staged at North Point recreation area just upstream from the dam.

Preceding the formal program in the afternoon there will be a demonstration of water sports to dramatize the recreational advantages of the 150-mile long lake, presently the largest body of water in South Dakota.

Tune In!

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