

### O'Neill News

Mrs. Robert VanVoorhis of Albion visited with his parents, Mr. and Mrs. K. L. VanVoorhis, from Wednesday, November 14, until Saturday, November 17.

Navy El/c Lyle Walling, grand son of Mr. and Mrs. L. C. Walling, left last week for service in Japan. His wife and daughter will go to Albion to live with his parents, Mr. and Mrs. Harry Walling. Lyle has been stationed in California.

Mr. and Mrs. Milton Suter visited his aunt, Mrs. Lloyd Switzer, of Clearwater, Sunday, November 18.

Mr. and Mrs. Lionel Siefen spent Thanksgiving with her parents, Mr. and Mrs. James Christensen of Norfolk.

Mr. and Mrs. Edwin Sevek were in Lincoln November 18 for the football game. They visited her parents, Mr. and Mrs. Leland Barrett.

Mr. and Mrs. Marvin Van Every and Carolyn, Mr. and Mrs. Carl Miller and sons of Norfolk and Mr. and Mrs. Levi Fuller and George were Thanksgiving dinner guests of Mr. and Mrs. George VanEvery.

Mr. and Mrs. Kenneth Waring were guests Sunday, November 18, of their daughter and family, Mr. and Mrs. Kenneth Heise, of Page. That evening they went to the home of Mr. and Mrs. Gerald Waring of Page for supper.

Mrs. Merlyn Anderson and daughter were recent visitors at the home of her grandmother, Mrs. J. Victor Johnson.

Mr. and Mrs. George Fullerton, Mr. and Mrs. Glen Grimes, and Mr. and Mrs. Ed Cody sponsored a square dance at the Legion hall in Chambers Friday, November 16.

Mrs. Charles Gifford called at the J. Victor Johnson home on Monday morning, November 19. Misses Myrtle and Venita White spent November 15 with their grandparents, Mr. and Mrs. S. C. Barnett.

Don Graham, a student at Creighton university, Omaha, spent Thanksgiving day with his parents, the Harry Grahams. A son-in-law and daughter, Mr. and Mrs. David Maughan of Tilden, were also here.

Miss Margaret MacKinlay, a student at Chadron State Teachers college, was at her home for Thanksgiving. Other guests at the MacKinlay home were Mr. and Mrs. MacKinlay; his wife's at the MacKinlay home were Mrs. Hannah Spease and Charle Littrell, both of Chadron.

Mr. and Mrs. Duane Booth came home November 20 from the University of Nebraska where he is a student. They visited their parents, Mr. and Mrs. Clarence Booth and Mr. and Mrs. Loyal Hull, over Thanksgiving.

Mr. and Mrs. Kieth Abart and family, Mr. and Mrs. J. Ed Hancock, Mr. and Mrs. Bob Erwin and family and Mrs. Susan Kubitchek spent Thanksgiving day with Mr. and Mrs. Charles Abart.

Kay Ann is the name chosen for the new little daughter of Mr. and Mrs. Rodney Protzman. Spending Thanksgiving day in Seward were Mr. and Mrs. Gale W. Dierberger and children. They visited his parents, Mr. and Mrs. George Dierberger.

Miss Barbara McCarthy was home to spend Thanksgiving from St. Catherine's school of nursing, Omaha.

Bob Hynes, a student at Creighton university Omaha, spent Thanksgiving holiday with his mother, Mrs. Loretta Hynes. Mr. and Mrs. L. F. Beckenhauer were hosts to his family, Mr. and Mrs. Fred Soost of Bloomfield, for Thanksgiving.

**Infant Named—**  
AMELIA—Mr. and Mrs. Donald Frisen of Creighton have named their new daughter, Susan Lynne. She was born Monday, November 12, in Atkinson Memorial hospital. The mother is the former Shirley Withers, daughter of Mr. and Mrs. Lance Withers.



Mrs. David L. Willats, the former Dixie Lea-Stevens . . . a bride in church rites at Orchard.—O'Neill Photo Co.

### Stevens-Willats Nuptials Read on November 17

ORCHARD—Wedding vows were exchanged by Dixie Lea Stevens, daughter of Mr. and Mrs. Raymond Stevens, and David L. Willats, son of Mr. and Mrs. R. A. Willats, both of Orchard. The nuptials were held at the Evangelical United Brethren church on Saturday evening, November 17, at 7 o'clock.

Rev. Walter G. Millett officiated in the candlelight, double-ring ceremony before the altar, decorated with baskets of golden chrysanthemums and candleabra.

The bride, given in marriage by her father, chose a bridal gown of white satin. The fitted bodice featured a sweetheart neckline with a standup collar and long sleeves ending in pointed cuffs. The torso bodice extended into a full, formal length skirt. The illusion net fingertip veil was held by a tiara of pearls and white satin.

She carried an arrangement of yellow carnations with cascading white satin ribbon and smaller flowers on a white Bible.

Mrs. Milo Snyder, sister of the bride, was the matron-of-honor. Her ballerina length gown of blue net over taffeta featured a strapless, fitted bodice with a ruffled top, topped by a net stole. The bouffant skirt was styled with an overskirt ending in miniature ruffles.

Miss Sonia Stevens, sister of the bride, was the bridesmaid. Her ballerina length gown of blue net over taffeta was fashioned with a fitted, strapless bodice with ruffled neckline, topped by a net stole. The bouffant skirt, featured ruffled tiers.

The bride's attendants wore white daisy bandanas and carried arrangements of pink carnations, blue net and pink ribbons.

Candlelighters were Sandra Berney, cousin of the bride and Leone Boelter. They wore blue dotted nylon dresses, fashioned with fitted bodices and puffed sleeves and full ballerina length skirt. Their corages were pink carnations.

Janice Berney, of Orchard, cousin of the bride and Pamela Willats, niece of the bridegroom, of Erie, Penn., were flower girls. Johnnie Marshall of Verdigre, nephew of the bridegroom, was ringbearer. The bridegroom was attended by his brother, Donald Willats, Omaha, as bestman and Dale Willats of Erie, Penn., his brother, was groomsmen.

The bridegroom wore a navy blue suit and the bestman a gray suit.

Ushers were Earl Willats of Omaha, and Milo Snyder, of Orchard.

All the men of the wedding party wore white carnation boutonnières.

Kenneth Withee sang, "Oh Promise Me"; "Through the Years" and "The Lord's Prayer", accompanied by Mrs. Harvey Holbrook, sr., at the organ.

### The Frontier Woman

## Try This One: Frontier Fruit Cake

By BLANCHE SPANN PEASE, Homemaking Editor

It is that time of year when folks think about making fruit cakes for their own holiday use and for gifts. If your family is fond of mince meat, they might like to make a fruit cake which uses some mince meat. This one is meant to be baked and stored.

**FRONTIER FRUIT CAKE**  
Boil together for three minutes one 9-ounce package mince meat and 1/2 cup water. Cream together 1/2 cup shortening, one cup brown sugar, two eggs, 1/3 cup milk.

Sift together 1 1/4 cup flour and two tablespoons baking powder and sift a little of the flour over fruit and nuts, which include one cup sliced dates and one cup nutmeats.

Add the cooled mince meat last. Bake in a 350 F. oven for one hour.

Line the baking pan with waxed paper. Store in a stone jar or tin box and place either an apple or orange with the cake for moisture.

In case you'd like to make a white fruit cake, we are also passing along a recipe for that:

**WHITE FRUIT CAKE**  
One cup shredded coconut, one cup sliced citron, one cup white raisins, one cup chopped candied pineapple, 1 cup candied cherries (sliced), two cups blanched almonds (chopped), three cups sifted flour.

One teaspoon baking powder, one cup shortening, 2 cups sugar, one tablespoon vanilla, 1/2 cup fruit juice, eight egg whites. Combine the first six ingredients with one cup of flour. Sift remaining flour with baking powder. Cream shortening with sugar and flavoring until fluffy. Add sifted dry ingredients and fruit juice alternately in small amounts, beating well after each addition. Add fruit mixture. Beat egg whites until stiff but not dry and fold into batter. Pour into greased pans lined with heavy paper, well greased and bake in very slow oven, 275 F. about four hours. Makes five pounds of fruit cake.

with blue accessories as her going away outfit. Following a wedding trip the newlyweds will be at home on the Donald McChard ranch, northeast of Orchard. The bride will continue as instructor in the Orchard grade school. The bride is a graduate of the Orchard high school, attended Wayne State Teachers college and has taught in rural schools and for several years has been teaching in Orchard.

The bridegroom is an Orchard high school graduate. He served with the army for two years in Japan and Korea, receiving his discharge last summer.

Frontier for printing!

**Christmas Cookies Help Usher in Season—**  
Dear Blanche:  
Here it is the last of November and we're going to make and decorate some Christmas cookies so thought I'd send some of our ideas along.

We can't make many ahead of time as we haven't a home freezer but a few dehydrated cookies seems to help usher in the Christmas season. We use an old fashioned sugar cookie and vary it with raisins, nuts, chocolate chips, coconut and various frostings.

I've never invested in many cookie cutters so the girls cut a cardboard pattern of bells, Christmas trees, stars or animals realistic Santa with raisins for eyes, coconut and a little food coloring.

I love to bake but for myself don't care for all the frills so the girls do a lot of the decorating, or Santas. You can make a very None of my ideas are very original but my almost fourteen year old daughter is really a whiz.

She loves to bake and will often ask, "Can I make the frosting and lick the pan?" She's good at anything she does.

It isn't holiday time without candy and fudge and divinity are the main ones here. We have a lot of new recipes to try and I think I'll make that my new year's resolution. To try a new recipe every day or so. I save

so many interesting ones and then don't get around to using them.

I thought some of other Mothers of small children might be interested in what to tell youngster's when they ask "Mommy is there really a Santa Claus?"

A neighbor lady told me years ago when my children were small, "I just say 'What's the difference?' We'll always have Christmas." I used the idea and it satisfied my children.

Sincerely,  
"MRS. T."

Here's the Recipe of the Week—  
**QUICK CRANBERRY CAKE**

Two and one-half cups sifted flour, three teaspoons baking powder, one teaspoon salt, one teaspoon cinnamon, 3/4 cup sugar, 1/2 cup milk, one egg (slightly beaten).

Two teaspoons melted shortening, one cup chopped

cranberries, 1/2 cup chopped nutmeats, one tablespoon grated orange rind, 1/4 cup orange juice, two tablespoons sugar.  
Sift together all the dry ingredients. Combine milk, shortening and egg, add flour mixture, add cranberries and nutmeats. Pour into greased loaf pan, bake in 350 F. oven one hour. Combine grated orange rind, juice and 2 tablespoons sugar, pour over cake and allow to cool in pan.

Frontier for printing!

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At the **American Legion Ballroom** **Friday, November 30th**

(Party starts following the citywide yule window unveiling)

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- \* JOAN JOHNSON
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- \* LES WEBER
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**TONY ASIMUS**  
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