

## William J. Brown Expires in Hospital

William J. Brown, 81, a patient in St. Anthony's hospital at O'Neill since last October, died Saturday, January 31. He was a pioneer in the Plainview and Orchard communities.

Funeral services were conducted at 8 p.m. on Tuesday, February 3, from the United Brethren church at Orchard, with Rev. Withee of Ainsworth officiating. Burial was in the Orchard cemetery.

The late Mr. Brown was born at Sheridan, Ill., on October 8, 1871. At the age of nine, he moved with his parents to Plainview. His father, the late Rev. Theodore P. Brown, was a pioneer United Brethren minister.

William J. Brown was married to M. Josephine Miller on October 4, 1893 at Meckling, S.D.

In the year 1896, he moved with his family to his father's homestead south of Plainview where they resided until 1915. Then they moved to a ranch northeast of Orchard. In 1937 he sold his interests and thereafter made his home with his sons in California.

He was preceded in death by his wife and two daughters, Ethel and Elsie.

Survivors include: Sons—Orval of Azusa, Calif.; William Veryl of Sun Valley, Calif.; Lynnton of Glendale, Calif.; William of O'Neill; daughters—Mrs. Bryan Ware of Grand Island; Mrs. Orval Conner of Norfolk, and Mrs. Einar Johansen of Plainview; seven grandchildren, and three great-grandchildren.

**Box Social Tonight—**  
PAGE—Phyllis Forbes, teacher in school district 97, announces a box social for Thursday evening, February 5. The proceeds will go to the march of dimes. The public is invited. More than \$40 was given to the march of dimes by the pupils of the Page public school.

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O'Neill, Nebraska  
Show 10:00 A.M. — Sale 1:30 P.M.  
**Wed., Feb. 11th**  
51 BULLS: 2 tried sires, 1 2-yr.-old bull, 20 bulls 20 to 23 months, 23 long yearling bulls, 5 bull calves.  
10 Females: 2 cows, 2 short 2-yr.-old heifers, 4 long yrl. heifers, 2 heifer calves.  
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## The Frontier Woman . . . Mrs. Albert Klingler Enjoys Letter-Writing in Mid-Winter

By BLANCHE SPANN PEASE

Top of the morning to you readers!  
February, already yet, as the Dutchman would say, and before you know it, it's going to be spring.

I almost enjoy baking bread this time of the year, and do you know where I put the bread to raise? I place it in the cabinet that is built over the top of the refrigerator. We have a gas refrigerator and heat rises up from the grill at the back of the top of the refrigerator and it makes just enough warmth to make the bread raise nicely.

I always try to use potato water in home-made bread, half potato water and half milk. The milk for nutrition and because it also makes better bread, better toast. The potato water because it makes a more moist, more nutritious bread. Our grandmothers knew this secret and used to let their bread raise in the "warming ovens" at the top of their cook stove. They weren't really ovens but sort of cabinet affairs where homemakers kept skillets and such, and they were warm when there was a fire.

When my bread is baked, while it is still warm, I always dip a clean cloth in lard and grease the loaves lightly. Makes a softer crust and a real good color, too.

Deep freezes are wonderful for home baked bread. When the bread is thoroughly cooled, I wrap it in freezer paper and seal. The bread when thawed out a loaf at a time, tastes as fresh as if it had just been baked—and is very good. Early day pioneers in farther north countries, and Alaska sour doughs knew this. They used to bake multiple loaves of bread, freeze them by wrapping and hanging outside and then use them as needed.

—tfw—  
O'Neill, Nebr.

Dear Blanche Pease:  
Well, winter is half over and it's a good time to write letters. I always try to get a letter off and a few of my favorite recipes. I hope I can win a subscription.  
Blanche, I'll bet you and your family have sure enjoyed your new home these cold days. I would enjoy seeing a picture of it in the paper.  
We have been just pretty well for old folks and go after the

mail and groceries when the snow isn't too deep.

Fritters are a good lenten dish and I am enclosing my recipe.

### FRITTERS

Two eggs beaten, 1/3 cup milk, 2 tablespoons melted fat, 1 cup flour, 1/2 teaspoon salt, 1/4 teaspoon paprika, 1 teaspoon baking powder, 1 cup drained corn, 1 cup canned salmon.

Thoroughly mix melted fat and eggs. Sift together flour, salt and baking powder. Blend in egg white. Blend in corn and salmon. Drop from a spoon into a shallow pan of hot fat to fry.

### DROP COOKIES

Two cups brown sugar (or 1 cup white and 1 cup brown sugar), 1 cup shortening, 2 eggs beaten, 2 cups uncooked quick oatmeal, 2 cups flour, 1 cup shredded coconut (chopped), 1/2 cup nutmeats, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon vanilla.

Mix shortening and sugar. Sift 1 cup flour with soda and baking powder. Mix 1 cup flour with oatmeal, shredded coconut, and 1/2 cup chopped nuts if you have them. Add eggs and sugar and shortening. Add vanilla. Bake in moderate oven until light brown.

They improve if stored in a cookie tin and soft.

MRS. ALBERT KLINGLER

—tfw—

**Foodies—**  
When making salmon patties, mix about a tablespoon of salad dressing to the salmon mixture before frying to give it a delightful new taste.

If you're tired of the usual apple pie, add 1/2 teaspoon vanilla over the apple slices before putting on the top crust. This is a change from the usual cinnamon or nutmeg seasoning.

For an unusual flavorful cake icing, when making seven minute icing, use pineapple juice in place of hot water. Lemon juice with water may also be used to improve the flavor.

## Ewing News

Mr. and Mrs. John Kallhoff came Sunday, January 25, to visit his mother, who lives with his sister and brother-in-law, Mr. and Mrs. John Miller, and other relatives in the Ewing vicinity. They returned to their home at Adair, Ia., on Tuesday, January 27.

Pfc. Walter Seivers and his wife arrived in Ewing Wednesday morning, January 28, from Oak Grove, Ky., for a 15-day furlough. They are guests at the home of his aunt, Mrs. Josie Versaw, where his parents are making their home since their farm home was destroyed by fire. Private Seivers plans to assist his father while home.

Mr. and Mrs. Robley Sisson, sr., entertained at a 6 o'clock dinner Monday evening, January 26, the occasion being in honor of their son, William, who was celebrating a birthday anniversary. Guests were his grandparents, Mr. and Mrs. Leon Sisson, and his uncle, Fred Sisson.

Rev. C. C. Chappell pastor of the Ewing Methodist church entertained a group of men who make up the visiting committee of the church on Wednesday evening, January 28 at the recreation room in the home of Mr. and Mrs. R. G. Rockey. An oyster supper was served followed by an informal discussion of the work of the committee. A possible organization of a men's church club was a topic of special interest. Guests were Andrew Olson, Albert Larson, Ray Sedivy, Earl Pierson, Benjamin Larsen and Will Conner.

On Friday, Mrs. Henry Fleming was hostess to the Past Matrons club, order of the Eastern Star. In the absence of the president, Mrs. Alice Crellin, Mrs. M. E. Huffman, vice-president conducted the business meeting, followed by an informal afternoon. Refreshments were served by the hostess in the dining room of her home. Table decorations gave added pleasure to the guests.

Mrs. Claude Burnett of Rapid City, S.D., is a guest at the home of her aunt, Miss Elizabeth Eggleston. Mrs. Burnett came from Washington, D.C., where she visited her parents, Mr. and Mrs. Sam Borden and also attended the inauguration of President Eisenhower.

Mrs. Dale Napier was hostess to the Seek and Share club on January 20 at her home. Eleven members answered to roll call with a resolution for the year 1953. Mrs. Willie Shrader led a very interesting and interesting lesson on home nursing. At the close of the meeting refreshments were served by the hostess. The club will be entertained on February 10 at the home of Mrs. Leo Miller.

Russell Fink of Fremont, who has been a guest at the home of his brother and sister-in-law, Mr. and Mrs. Bert Fink, left Tuesday, January 21, for Grand Island where he plans to visit with relatives before returning home.

E. A. Harris and son, Billy, were guests of his father, Wm. J. Harris, and also of his brother, H. R. Harris on Tuesday and Wednesday of last week.

Mr. and Mrs. Albert Larson attended the funeral of Earl Miller, which was held in Clearwater on January 26.

Mr. and Mrs. Raymond Taylor of Inman were guests on Saturday, January 17, at the home of Mr. and Mrs. Robert Tams.

Mrs. Ray Tucker went to Hooper recently where she is helping in the care of her parents, who are ill.

Mr. and Mrs. George Walter of Clearwater and Leo Schueth of Humphrey were evening guests at the Theo. Schueth home on Friday, January 16.

Robert Eppenbach, Mrs. Wilma Eppenbach and George Mitchell made a business trip to O'Neill on Wednesday, January 28.



## Hillbillies Feature Talent Show

A motley Hillbilly Band crew featured the son (with glasses) and Mrs. Donald Loy (with home talent show at the O'Neill high school auditorium Monday evening, January 26, in which all proceeds went to the march of dimes fund. At the microphone are Mrs. Roy D. Johnson (seated); Neil Clark (strumming washboard); Clay Johnson, jr., and Don Hopkins, vocalist.—The Frontier Photo.

## EWING NEWS

Guests at the home of Mr. and Mrs. George Jefferies on Monday were Mrs. Verge Cratty and Miss Minnie Neiderheide, both of Clearwater.

Mr. and Mrs. George Jefferies, accompanied by their daughter, Mrs. Wilma Daniels, spent last

Thursday at Plack Center visiting at the home of Mr. Jefferies' brother-in-law and sister, Mr. and Mrs. Charles Spalding.

Mr. and Mrs. Mark Maben of Clearwater were guests at the home of her parents, Mr. and Mrs. William Wolf, on Wednesday, January 28.

Mrs. George Jefferies and her daughter, Mrs. Wilma Daniels, accompanied by Mrs. Frank Schrad, attended a meeting of the Clearwater Creek club, held at the home of Mrs. Lloyd Kimes on Wednesday, January 21. The lesson on "Home Nursing" was presented by Mrs. Henry Reimer and Mrs. Ernest Twiss.

## Society Learns of Missionary Needs

### Miss Adams Writes from Africa

STUART—The Women's Society of the Community church met Thursday afternoon, January 29, in the church basement with 12 members present.

The devotional program and lesson study were led by Mrs. George Keidel.

Letters were read from mission chairmen of the presbytery, also a very interesting letter, was read from Miss Uniola Adams, a missionary in Africa. Her letter told of school and medical needs they are experiencing there.

Miss Adams is well-known here, having grown to womanhood in the Dustin community.

Plans were made for enlarging and remodeling the kitchen. Mrs. Fred Tasler was hostess and served lunch following the meeting.

### Other Stuart News

Miss Delores Hamik of O'Neill came Friday to spend the weekend with her parents, Mr. and Mrs. Frank Hamik.

Miss Lorraine Coats, who teaches music in the Hastings schools, came Friday, January 30, for a weekend visit with her parents, Mr. and Mrs. Norris Coats. She stopped at O'Neill for a visit at The Frontier's auto show.

Charles Mulford and Stanley Cobb went to Chicago, Ill., on Wednesday, January 28, where

they attended the national men's council of the Presbyterian church.

John Obermire, Willis Berry, Fred Coats and Dick White, students at the state university in Lincoln, came Friday to spend the weekend with homefolks.

Mrs. Katherine Papke was in Atkinson from Monday until Friday caring for Mrs. Mary Henning who was ill with the flu.

Miss Kathy Seger came from O'Neill last Thursday, to spend the weekend with her parents, Mr. and Mrs. Wilfred Seger.

The Misses Mary and Rita Obermire went to Atkinson Friday, January 30, to spend the weekend with their grandmother, Mrs. Mary Henning.

Mrs. Stanley Cobb and Doug went to Hastings Thursday, January 29. Miss Jean Cobb accompanied them home on Friday, also the Misses Ruth Leichy and Nancy Snyder who went to Ainsworth to visit relatives.

Mrs. Stanley Cobb, Jean and Doug went to Dakota City on Friday where they visited with Mr. and Mrs. K. C. Paul and family. They returned home Saturday.

Mrs. Daisy Holliday is spending a two weeks vacation in California.

Mr. and Mrs. Arthur Tomlinson of Omaha spent the weekend visiting relatives at Inman and O'Neill.

**W. F. FINLEY, M.D.**  
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