

ST. PATRICK'S PARISH, O'NEILL

History of the Parish With Cut of New Church Building.

Holt County Independent, Oct. 21, 1910

In the early seventies, General John O'Neill, of Irish and American national fame as a military hero and benefactor of his race, conceived the idea of locating one hundred or more Irish Catholic colonies on the fertile prairies of the West, in the region bounded by the Missouri river and the more elevated plateaus of the Rocky mountain slope, and lying between the 40th and 43rd parallels of north latitude. His object was the amelioration of the domestic condition of his poorer countrymen and co-religionists, of both the new country and the old.

With that laudable end in view General O'Neill at once commenced the agitation of the Irish immigration to the west, throughout the manufacturing and mining districts of the eastern and northern states. "Now, why have I gone to the trouble and expense, and why have I taken such an interest in Irish immigration to the west?" he asks, and as tersely answers: "Simply and solely, because I have always believed that the next best thing to giving the Irish people their freedom at home, is to assist and encourage such as are here, or who may come here of their own free will, in procuring homes for themselves and their children in this free land of their adoption. And having tried to do the best I could to give them freedom at home, and for the time being, at least, failed, I am now engaged in doing what I believe to be the next best thing. Some of the ablest Irishmen of America, from Thomas D'Arcy McGee, in his day down to the present time have written and spoken and resolved on this subject, and now, I am simply putting into practice what these men have talked about, and I am happy to say, with gratifying success. Without money or organization, and but few friends to assist me, with confidence in myself and justness of my cause, and a firm reliance in God, I claim to have accomplished a great deal already, and have every confidence in the final triumph and success of this project."

Imbued with such benign purposes, General O'Neill, in the year 1874, collected together in the east twenty-five families of his countrymen and co-religionists and proceeding with them, in person, to the west, crossed the Missouri river at Omaha and thence continuing to the northwest up the beautiful valley of the Elkhorn, established them on the government domain at O'Neill, Holt county, Nebraska, the nucleus of his first colony.

This community prospered and flourished from the start, and continued to receive new accessions of Irish Catholic immigrants each year, until in the year 1888, it contained no less than two hundred Catholic families.

Such, in brief, is the history of the settlement, the environments of which are now comprised within the boundaries of St. Patrick's Parish. The early history of the colony is practically the history of the parish, it being a geographical part thereof. St. Patrick's Parish embraces all that part of Holt county bounded on the east by the county line, on the north by the Niobrara river, on the south, by the county line, and on the west, by a line commencing at the Niobrara river on the north and thence running south through the middle of range thirteen to the south boundary line of the county. That

which located at that place about two years before General O'Neill established his Irish colony in Holt county. This good priest continued his visits at widely separated intervals to this parish, celebrating mass in the log houses and dugouts of the settlers, until the year 1877, when a small frame church, 18 by 36 feet, was built at a cost of \$1,200; building material was then very high, owing to long haul by ox team, the nearest railroad station being one hundred and twenty-five miles distant from O'Neill, in the Elkhorn Valley. This church was without pews or seats of any kind and had no bell. It was erected on the southeast corner of block four City of O'Neill.

General O'Neill, the founder of the colony having contracted a fatal disease in the winter of 1877-78, died at Omaha, Nebraska, fortified by the rites of mother church, and was buried in that city. May his soul rest in peace. In the death of General O'Neill, the Irish race lost a true, valiant, and noble hearted champion

present time in the parish at O'Neill, was erected during the administration of Father Smith, in 1883, and cost about \$5,000.00. It is forty by one hundred feet and had a seating capacity of four hundred, and heated by a hot air furnace. During the progress of construction, a violent storm occurred which razed the building to the ground, partially destroyed the work which had been accomplished and inflicted considerable damage generally. A short time after its completion, it was again wrenched and twisted from its foundation, during the visit of another furious hurricane.

During the administration of the parish by Father Smith, Reverends Thomas Cullen and P. Brophy were associated with him, part of the time in general work as regular assistants, and resided with him at the parochial residence.

At the termination of Father Smith's administration, the parish was in a flourishing condition, it being possessed of a large commodious church

THE FRONTIER COOK-BOOK.

Butterscotch Pie.
Three cups brown sugar, 1/2 cup butter. Place on stove and when butter is melted add 1 cup water and 1 cup milk; stir until well mixed and while yet cool, stir in 3 tablespoons flour, dissolve with a little milk and the beaten yolk of 1 egg, well mixed with flour and milk. Flavor with vanilla. This makes enough for two pies.
Mrs. Pearl Bruce.

Cream Puffs.
Boil together: 1 cup of water and 1 cup of butter. While boiling add 1 cup of flour. Stir until smooth, then cool. Add 3 eggs not beaten. Stir smooth. Drop on a pan and bake 25 minutes. Filling: 1/2 cup of sugar, 1 egg and 2 heaping teaspoons of flour. Pour into 1/2 cup of boiling milk and flavor to taste. When cold, pipe the puffs and fill.
Mrs. W. P. Curtis.

Ginger Cake.
Mix in the order given: 1 egg, 2

portion to cool and when hardened, pour over it the pink mixture, thus making a two-layer cream which can be sliced like brick ice-cream. In making this, use any desired flavor.
Mrs. Pearl Bruce.

Paradise Pudding.
One coffee cup of bread crumbs, 4 heaping tablespoons of sugar, 3 heaping tablespoons of currants, grated rind of half a lemon, the juice of one, mixed with two tablespoons of water, 3 eggs, 1 cup of chopped apples, small teaspoon of cinnamon, small teaspoon of nutmeg. Mix thoroughly and at last whisk in a small teaspoon of soda dissolved in 1 tablespoon of water. Place in butter mold and boil steadily 2 hours. Sauce: Put 1 coffee cup of milk on to boil. Add a generous lump of butter. Mix 1 small cup of sugar, 1 large teaspoon (heaping) of flour, the yolks of 2 eggs with a teaspoon or two of milk and stir into the boiling milk, being careful to only let it boil up, or it will curdle. Pour onto the beaten whites of the two eggs, to which has been added 1/2 teaspoon of lemon extract, a dash of salt and 2 teaspoons of sugar. Set the sauce in the oven for two or three minutes, and your "Foam Sauce" will be ready.
Mrs. F. B. Pine.

"A Good Cake."
One cup of sugar, 1/2 cup of butter, 1/2 cup of milk, 1/2 cup of nuts chopped fine, 2 eggs, 3 level tablespoons of cocoa, 2 teaspoons of baking powder. Cream the butter, add sugar and cocoa gradually; add the unbeaten eggs, then the milk. Do not stir but add the baking powder. Let stand while buttering the tins, then add the flour necessary, stir in the nuts and beat. For the frosting: 1 1/2 tablespoons of butter, 1/2 cup of cocoa (scant), 1 1/4 cup of sugar, 1/8 teaspoon of salt and 1/4 cup of milk. Melt the butter, add the cocoa and sugar, salt and milk. Heat to boiling point, stirring constantly; let boil about 3 minutes. Remove from fire and beat until creamy. Add 1/2 teaspoon of vanilla. Put between layers and on top of cake.
Mrs. Will Mather.

Apple Salad.
One quart of apples, chopped, 4 bananas sliced, 1 quart of pineapple, 1/2 cup of walnuts chopped. For the dressing: The yolks of 2 eggs, well beaten, 1 tablespoon of vinegar, 2 tablespoons of sugar, 1 teaspoon of butter. Cook in a double boiler. When like custard, remove from fire and add 1/2 cup of sweet cream.
Mrs. Harley Wolfe.

Almond Cream.
One pint of milk boiling hot, 2 tablespoons of cornstarch, small handful almonds, blanched and chopped fine and 1 cup of sugar. When quite thick, take from fire and pour over it the beaten whites of 3 eggs. Set on ice and serve with whipped cream. Note: If almonds are not attainable or handy, use either English walnuts or black walnuts, with almond flavoring extract.
Mrs. Pearl Bruce.

Hamburger and Tomatoes.
One quart of cooked tomatoes in bottom of deep dish. Put over these a layer of bread crumbs (coarse), and on top of the crumbs enough hamburger to cover. And seasoning and 2 minced onions. Bake 3/4 hour.
Mrs. L. B. Messacar, Omaha, Neb.

Mock Angel Food.
One cup of milk, 1 cup of flour, pinch of salt, 1 cup of sugar, 2 teaspoons of baking powder and whites of 2 eggs, beaten stiff. Heat milk to boiling point, sift the other ingredients together three or four times and stir in the hot milk gradually. Then fold in the whites of eggs. Do not flour

milk; add baking powder to the flour and mix with the potato. Fry in deep hot fat. The potato keeps the doughnuts from soaking up the fat as they fry.
Mrs. Nat B. Nesbitt.

Easy Devil's Food Cake.
Cream 2 cups of brown sugar with 2-3 cup of butter (or crisco). Add 3 egg yolks, 3/4 cup of sour milk or cream, 1 level teaspoon of soda dissolved in a little boiling water; 2 cups of flour, 1 cup of chopped nuts (or raisins), then at the last add the beaten whites of the 3 eggs and 1/4 bar of chocolate which has been shaved and melted. Flavor with cinnamon and vanilla. Bake in layers. Put together with any good icing.
Mrs. A. P. Nesbitt.

Corn Salad.
Ten quarts of very young and tender green corn, 7 quarts of cabbage chopped fine, 3 cups of granulated sugar, 2 cups of good vinegar, 1 teaspoon of celery seeds, 5 sweet green peppers chopped fine, 1/4 pound of ground mustard, 3 tablespoons of salt. Simmer all together fifteen or twenty minutes, seal hot; fine in winter to open and always ready.
Mrs. H. G. Frey.

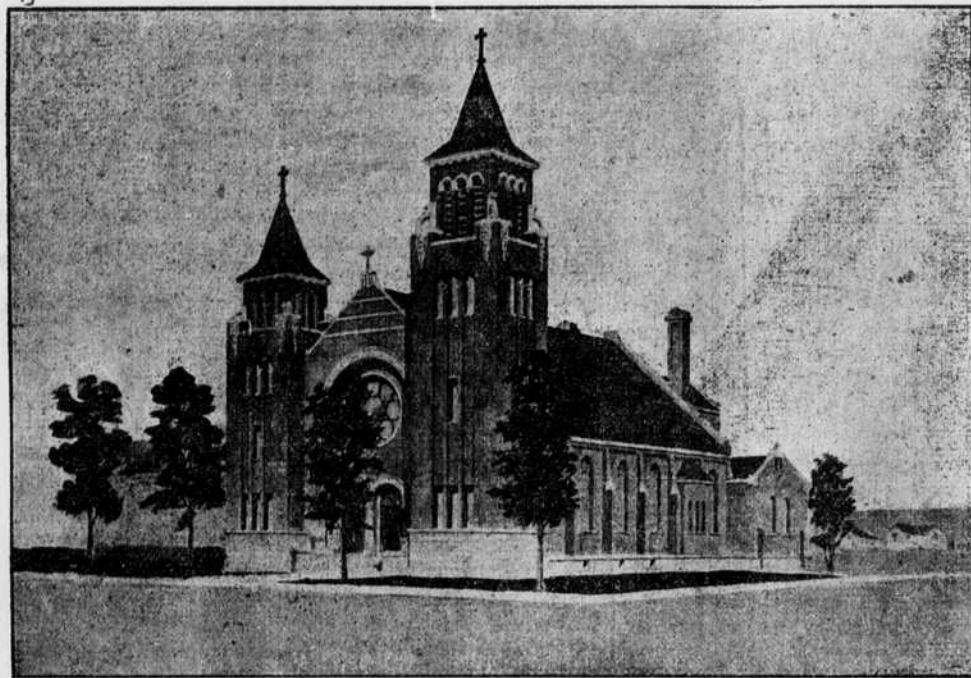
Lemon Pie.
Mix 2 heaping tablespoons of flour with 2 cups of sugar, 6 eggs (saving whites of 4), 2 1/2 cups of boiling water, the grated rind and juice of 2 lemons, a little salt. Boil till thick, stirring all the time. Pour into baked crusts. Beat whites of eggs stiff and add 1/2 cup of sugar. Pour over pies and set in oven to brown. This makes 2 pies.
Mrs. George E. Burge.

Cheese Sticks.
Take 4 ounces of grated cheese, 1/2 pound of flour, 2 ounces of butter, and mix with water to make a paste, seasoning with a dash of cayenne pepper. Roll very thin and cut in narrow strips, say six inches long. Bake to a light brown.
Mrs. Mary Thomps.

Cookies With Raisin Filling.
Beat to a cream 1 cup of sugar, 1/2 cup of shortening, add 1/2 cup of cream, 1 beaten egg, 3 1/2 cups of flour, 3 teaspoons of baking powder; Mix in the 3 cups of flour and use the 1/2 cup to roll with. For the filling: 3/4 cups of sugar, 1 tablespoon of flour, 1 cup of boiling water, 1 cup of chopped raisins, a little lemon extract and a small piece of butter. Roll cookies very thin, place in pan with 1 teaspoon of filling on each piece, then cover with another cookie and press edges together.
Mrs. Augusta Martin.

Bread Sponge Cake.
Four cups of sponge, 2 cups of whitesugar, 1 cup of butter and lard mixed, 4 eggs, 1 teaspoon of nutmeg, 1 teaspoon of cinnamon, 1 teaspoon of allspice, 2 cups of raisins, 1 cup of chopped nuts. Stir in enough flour to make dough stiff enough for loaf cake. At the last add 1 teaspoon of soda dissolved in a little hot water. Set to raise like bread and bake when light.
Mrs. Harry G. Jordan.

Presbyterian Church.
George Longstaff, Pastor.
There will be regular preaching services in the above church on Sunday morning and evening. Morning services: Preaching at 10:30. At the close of the preaching service the sacrament of the Lord's Supper will be administered. Sunday school at 11:30.
Evening services: Christian Endeavour at 7 o'clock. Preaching at 8 o'clock.
All are cordially invited. Our people are wide-awake, enterprising



ST. PATRICK'S CATHOLIC CHURCH.

of the freedom of the Irish people from English domination in Ireland, and his countrymen and co-religionists in America, a counselor and benefactor, who ever held in view the broadening and elevating of the national character and aspirations, and the betterment of the social and religious condition, and material welfare of his countrymen. The colonists sadly deplored the loss of the General, and keenly felt the sorrowful bereavement, with which his unexpected and untimely demise, while in his fullest powers of manhood, had visited them.

In October, 1877, Rev. John T. Smith was installed as the first resident pastor of St. Patrick's Parish, and he took up his abode at the farm house of Mrs. John Cronin, likewise residing at the residences of Mr. Dennis Daly and Mr. John P. O'Donnell in O'Neill.

During the year 1879, the first parochial residence in the parish was built by Father Smith. It was a frame building, 18 by 30 feet, one and a half stories high, and cost \$1,400. It was erected on block four, City of O'Neill, a little west of and

building, a handsome parochial residence; a fine organ for the church services had been purchased and paid for, and an excellent choir, which had been organized among the members of the parish, had been in existence for a considerable time. The parish was entirely out of debt, in fact had a balance of \$430 to its credit in the treasury. There were one hundred and sixty-five families enrolled upon the parish register, and a large Sunday school was organized and in good working order, showing a good average attendance of pupils.

In the month of July, 1886, Father Smith was transferred to Cheyenne, Wyoming, and Reverend M. F. Cassidy, then pastor at Rawlins, Wyoming, was assigned to this jurisdiction to succeed him.

Upon assuming charge of this parish, he at once set about to increase the seating capacity of the church, by adding ten new pews, and thereby enlarging it to a seating capacity of five hundred (500). The church being without a tower, or other receptacle for a bell, he caused to be erected in the fall of 1886, in the center of the front of the church, a substantial tower, 12 by 12 feet at the base, and ninety (90) feet in height to the top of the large gilded cross by which it is surmounted. This addition gave the church a decidedly handsome and improved appearance, in conjunction with the utilitarian purposes it was intended to serve. A bell was then purchased and placed in this tower. The new bell with the iron frame in which it is set weighs four thousand (4000) pounds, and was tolled for the first time for the early mass of Christmas, 1886. This same bell was lately transferred to the new St. Patrick's Church.

The parochial residence then in use, proving inadequate for the decent accommodation of the pastor and assistant, and the numerous visiting clergy, it was decided to remove and sell the same, and replace it with one which would comport more fully with the importance and dignity of the parish, and adequately meet the accommodation and requirements of a modern residence. Accordingly, in the summer of 1888, the old residence was removed, and later in 1890 was sold for (\$900) dollars, and the present residence, a frame building, 45x54 feet, two stories high with attic, was erected on the site formerly occupied by the old one, at a cost of \$3500.

Notice.
All persons who covered water meters to prevent freezing during cold weather are requested to remove covering at once so that meter can be read this week for first quarter, 1914.
O'NEILL LIGHT & POWER CO.

tablespoons of butter, 1 cup of sugar, 1/2 cup of molasses. To 1/2 cup of sour milk, add 1 teaspoon of soda. To 1 1/2 cup of flour add 1 teaspoon of ginger and sift. Alternate the milk and flour mixtures in adding to the first mixture. Beat this 3 minutes, bake 40 minutes in a moderate oven. Serve hot with whipped cream. Delicious for a heavy dessert.
Lottie May Robertson, (Domestic Science Teacher, O'Neill High School, 1914.)

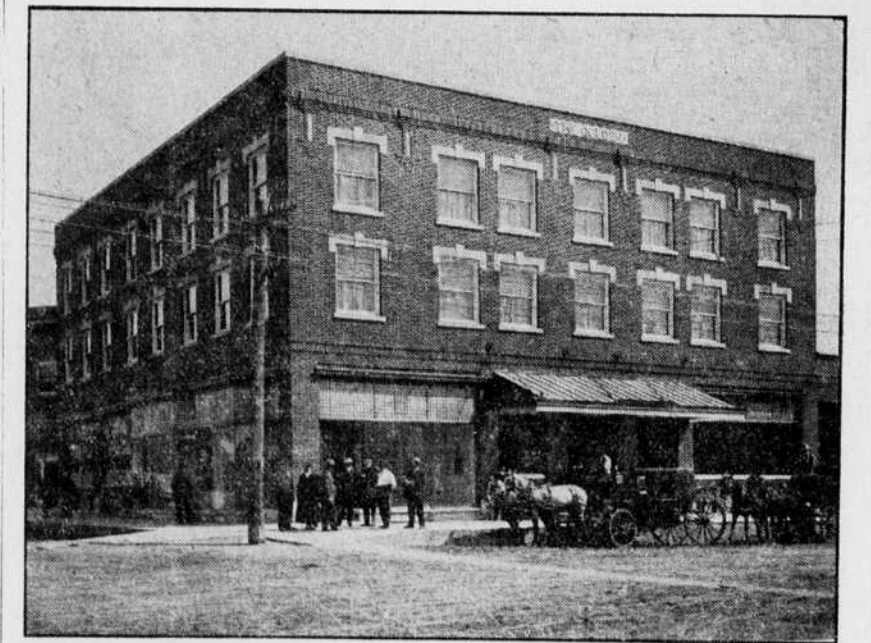
Snow Pudding.
Three tablespoons of cornstarch, dissolved in a little cold water. 3 whites of eggs beaten stiff. Steam ten minutes in individual cups. Serve with this sauce: To the beaten yolks of 3 eggs add 1 sup of sugar, 1 cup of milk, 1 tablespoon of butter. Boil until it creams, add 1/2 teaspoon of vanilla.
Mrs. F. B. Pine.

Devil's Food Cake.
White Part: 1/2 cup of butter, 1 and 1-3 cup of sugar, 3 egg yolks and 1/2 cup of sweet milk. Dark Part: 1/4 cake of chocolate and 1/2 cup sweet milk. Boil chocolate and milk together and add 1/2 teaspoon of soda and 1 teaspoon of baking powder. Mix the dark part with white part and add 2 cups of flour and the beaten whites of the three eggs. Bake in layers and put together with any good icing, or it is also nice baked in a loaf.
Ethel Conklin.

Fried Cakes.
One cup of sugar, 1 egg, 2 cups of flour, 1 cup of sweet milk, 1 1/2 teaspoon of baking powder and nutmeg to taste. Drop from spoon in hot fat and roll in cinnamon and sugar.
Mrs. W. M. Gordon.

Creamed Oysters.
One cup of milk, 1 tablespoon of butter, 1/2 teaspoon of salt, 1 teaspoon of pepper, 1 pint of oysters (or 2 10 cent cans of oysters), 1 cup of cooked celery and 1 1/2 tablespoon of flour. Heat the oysters in their own liquor till plump. Scald milk, cream butter with flour and salt; pour milk over this and cook till it thickens; add celery and seasoning and serve on crackers or toast.
Mrs. L. B. Messacar, Omaha, Neb.

Velvet Cream.
Two cups of milk, 2 eggs, 1 rounding tablespoon of plain gelatine and 5 tablespoons of sugar. Place milk and half of the sugar and the gelatine in a double boiler until the gelatin is dissolved. Then add the beaten yolks of two eggs with the rest of the sugar and stir for a moment. Then add and color one portion pink. Set the white



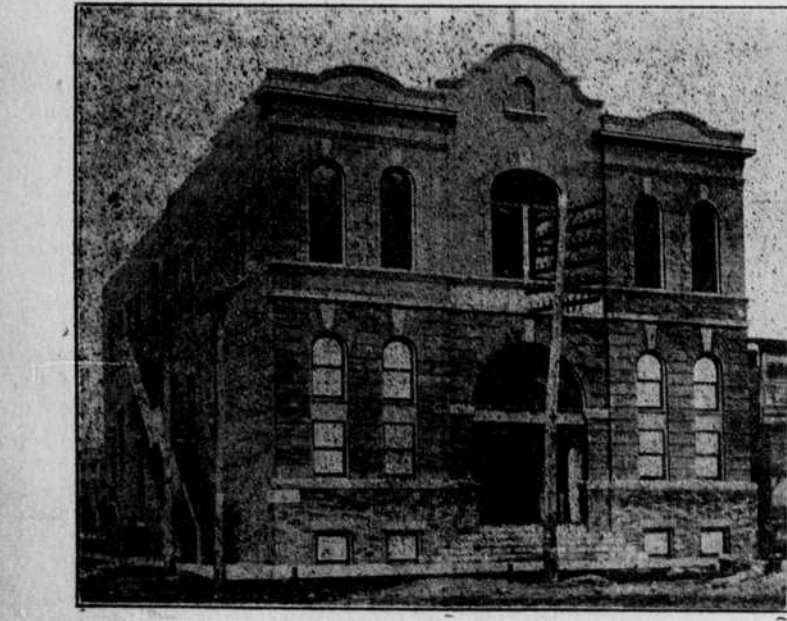
THE GOLDEN HOTEL

or grease pan.
Mrs. A. P. Nesbitt.

Doughnuts.
One cup of sugar, 2 cups of milk, 1 medium sized potato mashed fine (1/2 cup of left-over mashed potato is just as well), 2 eggs, 2 rounding teaspoons of baking powder and a pinch of salt. Beat sugar and egg to a cream, add

and sociable and will give you a warm welcome.

For Sale.
My Residence Property all new and modern and a number of lots in the best part of the city. Also a good farm to sell or exchange for residence property.
W. H. Bedford, 42-1. O'Neill, Neb.



KNIGHTS OF COLUMBUS HALL AND OPERA HOUSE.

part of Holt county lying just west of St. Patrick's Parish, was temporarily attached as a mission, and church services was held at Atkinson. The first divine services by a Catholic priest in the parish, were held by Father Bedard, at the residence of John Hannigan, in the O'Neill colony in the summer of 1875. Father Bedard was pastor of a French-Canadian colony at Frenchtown

adjacent to the church building. Temporary official organization of the parish was effected in the year 1877, and two trustees were selected and appointed. In the summer of 1880, Bishop O'Connor visited the parish for the first time and administered the Sacrament of Confirmation to ninety-one persons. The old church used up to the