THE FRONTIER, O'NEILL, NEBRASKA

Ken felt himself going. He slid

"Look at the kid." said Bill, and

"Here, here-" he had him by the

Ken fought him off, furious, sob-

Ken broke away from his father,

ducked through the bars of the

fence, and vanished around the sta-

ble. He ran a long way, up the

hill and into the pines, and threw

He was thinking of his own colt-

a year from now-when they would

be gelding it-he saw it suddenly

as clearly as if it was there before

him, a bright golden sorrel, like

Banner-he saw the blood running

After a long time he heard a car

house, the sound faded away. Doc

Ken pounded with the toe of his

He heard a match struck close

by, and raised his head to see his

"I've got one, too," Ken muttered.

father standing there, lighting his

McLaughlin sat down beside his

boy and puffed at his pipe. He put

out an arm and drew Ken against

"Oh, my colt, Dad-my colt-"

His father's arm held him tighter

and Ken pressed against it, crying

At dinner, McLaughlin said the first thing he was going to do was to

get Rocket into the corrals, and

into the chute, cut the piece of rope

off her neck, then drive her out of

the Stable Pasture and out onto the

range with the other brood mares.

"Until I get that done," said he,

"I can't turn the gelded colts into

the Stable Pasture-she'd get mixed

of a time cutting her out again."

"Why?" asked Howard.

Ken hadn't wanted his dinner.

Nell was looking at him. She

said, "You can leave the table if you

want, Ken. Put up my hammock for

Ken got the hammock, hung it

They do it to all the horses in the

me. I may want it later."

shoves against the ground.

strength."

pipe.

him.

bitterly.

"Kennie-"

himself face down on the ground.

down the fence, and stood with his

McLaughlin turned, and in two

face against it, hanging on.

strides was beside Ken.

"Why, son-"

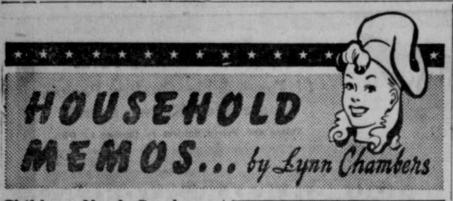
down its legs-

Hicks was gone.

boot on the earth.

shoulder.

bing-



Children Need Good, Wholesome Foods At Their Parties



Simple parties help make children at ease with their friends, do a lot toward laying the foundations for their social success. Watch them anjoy playing host and hostess as this little pair is doing.

How do you rate with your younger generation? Are you content when you keep them clean, get them off to school, and give them some extra tutoring when they need it in English or math?

Yes, that in itself is a big job. and you are doing a big job if you have that part in smooth, running order. Notice, I didn't say whole job, because unless you provide for healthy recreation and play, the child is not getting his rightful share and start in life.

Future Americans must be a sotial as well as business success to be wholesome

and happy. To

prepare the child

for this, you must

provide him with

a social and rec-

reational outlet-

and that means

an occasional

party to which to



invite younger friends so the child is at ease in his role as host or hostess. There's a certain excitement at

children's parties which easily up-

Children's Party Menu *Salmon Timbales on Toast Rounds Celery Hearts Carrot Strips *Orange Juice with Orange Sherbet *Peanut Butter Cookies

custard cups. Bake in a pan of hot water in a moderate oven (350 degrees) for 15 to 20 minutes. Unmold on toast rounds, garnish with parsley and serve. Few children would pass up this

Recipes Given

delicious cheese 'n bread dish-it's delicious and good for them, too! Cheese Fondue.

	(Serves 6)
	eggs, separated
	cup grated cheese
	cup bread crumbs
	cup milk
	tablespoon butter
4	teaspoon salt

Beat egg yolks until lemon colored. Cook cheese, bread crumbs, milk, butter and salt over low heat, stirring constantly. Add beaten egg yolks. Fold in stiffly beaten whites. Pour into a well-greased casserole. Bake at 350 degrees for 35 minutes or until inserted knife comes out

clean. An afternoon party menu may consist of assorted sandwiches.

Deviled Egg and Cheese Sandwiches.

3 hard-cooked eggs 1 tablespoon dry mustard 1/2 teaspoon salt 1 teaspoon worcestershire sauce

6 slices buttered whole wheat bread 3 wafer-thin slices of Swiss-type

cheese Watercress **Dill pickles**

Cut eggs, crosswise and into halves. Mash yolks and blend with mustard, salt and worcestershire sauce, mixing well. Fill the whites. Cut eggs into thin slices and arrange on three slices of bread. Top flowing power, and his hands tightegg slices with cheese and a second piece of bread. Cut in halves and choking filled his throat. garnish with watercress and dill pickles.

A citrus fruit drink is refreshing, fine for keeping up young spirits Longing to be closer to them, he busy at play during party time. Keep all the flavor in the orange - juice plus valuable vitamin C by squeezing it only just before serving. To have chilled juice, chill whole oranges in refrigerator before extracting juice. knife. rough way. "How'd you like to be Wholesome drink with a party air is this cool glass of orange juice topped prettily with orange sherbet, decorated sprigs of mint and whole raspberries. Orange float will keep you cool and full of pep, for vitamin C helps mitigate effects of heat.

by MARY O'HARA THE STORY SO FAR: Ten-year-old | Ken McLaughlin can ride any horse on themselves. his family's Wyoming ranch, but he Between operations, McLaughlin wants a colt of his own. His father, a went to them with a bucket of oats retired army officer, refuses to give him and offered it with gentle words, one until his school grades improve and

MY FRIEND FLICKA

he learns to take responsibility. Ken's mother tries to protect him from the itstern discipline of his father and the youthful bullying of his older brother, heads at the familiar voice, dipped Howard, who always manages to do their muzzles into the bucket; but things right. When Captain McLaughlin most of them stood quiet and would learns that Ken has not been promoted not move. McLaughlin patted them, the colt seems farther away than ever. stroked their necks, comforted But Nell convinces Ken's father that the them. colt may be just what Ken needs to teach him to take responsibility.

Now continue with the story.

CHAPTER IV When Ken and Howard reached the corrals, preparations were al-

most completed. Doc Hicks, six feet two and built like a Hereford steer, never wasted time. A day's work often meant three or four such jobs as this, with perhaps a hundred

miles of Wyoming roads to cover in his high-powered dusty black car, piled full of boxes and satchels, instruments, serums, bottles, lariats, halters. The big vet and McLaughlin were talking together, at the same time that they kept an eye on what was going on, Tim mending the fence of the little round corral where the gelding was to be done,

Doc's assistant bringing the lariat from the car, Gus tending the fire which had been built just outside the fence. The boys went close to their fa-

ther and stood listening, and Mc-Laughlin's hand dropped to Ken's shoulder in a natural, casual manner. It was an important, exciting,

day-"No, it's more of that black grease I want," said McLaughlin. "I've got the can in the stable; come on, I'll

show you-" They walked off. Howard went over to Gus and looked at Doc's black leather' bag where it stood on the grass beside the feed box which Gus had upturned and covered with a piece of Nell's clean white sheet. In that bag were the instruments. Ken climbed the corral fence and sat watching the two-year-olds. Ken felt the singing spirit of them, the young hearts, the free, overened on the rail of the fence. A

"I've got one too," he muttered. "Oh, you beauties—in a year, my

shocked, one or two off alone by | her hand and stood looking at the sky.

"Golly, it's hot!" she said. "It's time we had the canvas up." She looked over at Ken, as she "Well, old boy, pretty tough, isn't stood stirring her coffee, and then sat down in one of the hickory chairs A few of the colts lifted their beside him.

"It doesn't really do them any harm, Ken," she said.

Ken wasn't surprised. She could always read his thoughts. "Doesn't it, Mother?"

"No. It has to be done. Don't feel badly about it, dear. It isn't nice to watch. I was sorry you had to. In a week, they won't know that anything ever happened to them." "Won't they?"

"Just look at Highboy. And all the great race horses." "All gelded, Mother?"

"Most of them. A few are stal-

lions, but more are geldings. Ken, you know the world is full of unpleasant things. Pain and operations and sickness and discomfort. You mustn't mind. That's just the way life is. Besides all that, there is health and goodness and soundness and fun and happiness, too, for horses as well as boys-much more of the good things than the bad-" He turned his face to her, beginning to smile; and she put out her hand and pushed the damp hair

back from his forehead. "Take the bad with the good. That's the way grown-up people do. You've just starting. The engine picked up, it had a little bit of growing up towas climbing the hill behind the day."

"I really do feel an awful lot different, Mother," he said. "When I got up this morning and didn't even know I was going to have a colt seems awful far away."

"People grow up that way." said Nell. "In spurts. All of a sudden, they are years older."

Ken's face became thoughtful. "Besides, I can have a filly instead of a horse colt. Dad rides a mare." McLaughlin's voice, laughing loudy, came out the kitchen window, and the horses on the Green raised their heads, looked at the house and walked expectantly toward it. McLaughlin appeared in the doorway. "Look at the buggers. Beggin for oats-"

He disappeared again. There was always a bucket of oats hanging on a hook in the enclosed porch outside the kitchen door. He came out with the bucket and went down on the Green to the horses. They crowded around him.





Roger B. Whitman-WNU Features.

You may not be able to replace worn or broken household equipment. This is war. Government priorities come first. So take care of what you have . . . as well as you possibly can. This column by the homeowner's friend tells you how.

Painting Fire Escapes

Question: I have large fire escape platforms which we use as porches on my three-family brick house. I have to paint them, but the paint chips easily. Last year I gave them a coat of best bridge paint and then a coat of best outdoor green paint. In no time rust began to show. What can I use that will last?

Answer: Paint is apt to chip if the metal has many coats of paint on it. If this is the case, remove the paint down to the bare metal. This can be done by burning with a A FEW cheer-up notes make housework more fun! Take, Finish with two coats of top quality floor paint, the kind used for porches. If you are not familiar with the use of a blowtorch, get someone with experience to do this part of the job.

Oil Burner Finish

a living-room has a dark brown, rough finish, and always looks dusty. What kind of paint can I use on it that will be glossy and not so much of a dust catcher?

Answer: There are not many kinds of paint that withstand the heat of an oil burner. Aluminum paint will do it, but because of the priorities, it may be difficult to obtain. Another is the black finish that is used on boilers. Whatever you use, the first step must be the thorough cleaning of the surface with something that will take off the re-mains of the finish: a solution of **DEPARTMENT**



'Bluebird' Towels

Make Kitchen Gay

blowtorch. When the metal is clean for instance, these busy little blue. and free of rust, apply a coat of birds to embroider on towels. They good quality red lead; allowing at are quick to do-and how they least a week for thorough drying. brighten up the kitchen! Match them to the general color scheme.

Pattern 7492 contains a transfer pattern of 6 motifs averaging 51% by 71% inches; stitches; list of materials needed.

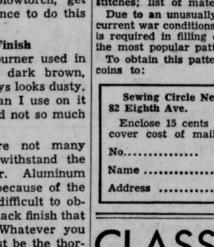
Due to an unusually large demand and current war conditions, slightly more time is required in filling orders for a few of the most popular pattern numbers.

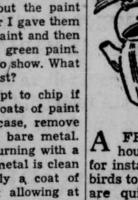
Question: An oil burner used in To obtain this pattern send 16 cents in coins to:

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GUERNSEY HEIFERS

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Desi way to handle them is to have nourishing, wholesome food, rather than "partified" dishes which will upset them even more. You'll find cooperation from other mothers if you let them know you will do everything to make her children at ease. Let your decoration be a bit fussy and party-ish, of course, but keep to the sensible on the food. Have table favors, of course, for this carries out the theme and the children adore it. It stimulates conversation and keeps things going smoothly.

Fresh salmon steaks may be used in making the flaked salmon called for in this recipe. Serve it on small toast rounds and the children will. adore it:

*Salmon Timbales. (Serves 8) 4 eggs, slightly beaten 2 cups milk

- 1 cup bread crumbs
- 34 teaspoon salt 2 tablespoons chopped pimento
- 1 pound salmon, flaked
- 1 teaspoon paprika
- 2 tablespoons shortening 1 teaspoon onion juice
- 8 toast rounds Parsley

Add butter and bread crumbs to hot milk, then stir until all soaked. Add slightly beat-

en eggs, flaked salmon (steam fresh salmon 8 to 10 minutes, then flake), pimento, salt, paprika and onion juice. Pour into buttered timbale or greased



Sandwich Ideas: Cream cheese or cottage cheese with olives and mayonnaise.

Peanut butter, honey and crumbled fresh yeast, on whole wheat or enriched white bread. Peanut butter and chow chow

on enriched white bread. Cream cheese and orange marmalade on raisin bread. Mashed liverwurst, chili sauce,

mayonnaise on whole wheat or rye bread.

Minced corned beef or sliced tongue with horseradish on rye bread.

Roquefort cheese, celery and mayonnaise on white bread or on celery as a garnish for salad.

Watercress on thinly sliced white bread, rolled and kept in refrigerator in damp cloth for 15 to 20 minutes.

Finely chopped figs or raisins with nutmeats, mayonnaise and lemon juice, on white or brown bread.

Hard-cooked eggs, celery and mayonnaise on whole wheat bread.

*Orange Sherbet. 1½ cups sugar 1 cup water 2 egg whites stiffly beaten 2 cups orange juice 3 tablespoons lemon juice

Boil sugar and water together for 5 minutes. Beat egg whites slowly gredients and pour into freezing tray of mechanical refrigerator. Freeze stiff, then beat thoroughly.

Return to freezing compartment and freeze until stiff. *Peanut Butter Cookies.

> (Makes 2 dozen) 11/2 cups flour 1/2 teaspoon salt 1/2 cup honey 3 tablespoons corn syrap 1/4 cup peanut butter 1/2 cup shortening Apple butter

Sift all dry ingredeints together. Cream shortening, add to peanut butter, honey and corn syrup. Add flour and roll dough into size you prefer for finished cookies. Chill for 15 minutes. Cut into thin slices and top half of them with apple butter. Cover with a second slice of dough and seal as for a tart. Bake in a slow oven (325 degrees) for ing, was thrown and castrated, then 25 minutes.

your reply, in care of her at Western Newspaper Union, 210 South Des-plaines Street, Chicago, Illinois. Released by Western Newspaper Union.

slipped down from the fence and ran to his father. "Dad, can I bring them in?"

"Don't have to bring them in," said his father. "All I have to do is show 'em a bucket, and they'll come in of themselves. Go get me a bucket of oats." Coming back with the bucket, Ken

paused to watch Doc Hicks opening his bag, laying out some instruments on the clean white sheet, Howard was kneeling beside him, absorbed, looking at every instrument. Howard liked things like that; instruments, doctor-stuff-Doc took a jar out of his bag, filled it full of alcohol and put a pair of surgical scissors in it and a small sharp

"What's that?" asked Howard. "Scalpel," answered Doc. He looked at the boys, grinning in his

doing it?" "I'd like it," said Howard promptly. "I'd like to be a vet."

"How 'bout you?" Ken didn't answer. The color was fading from his face. He tried to

look scornful. Rob opened the gate and stood calling the stallions. He shook the

bucket and whistled his trilling whistle. It carried to the colts and several of them raised their heads from their grazing and looked at him. They all looked, standing still, facing him. One started to walk slowly toward him, then the others. In a moment they were all cantering, bearing down on him.

McLaughlin fed them first, let each one dip his mouth into the bucket and have a taste of the oats; and add to fruit juices. Mix all in- then let one through and closed the gate. The other colts stood there.

crowding and pushing, now and then kicking at each other. Bill was ready with the lariat.

Bill's eyes were as keen and steady as a marksman taking aim. as he stood in the middle, whirling the loop of his lariat. Suddenly it snaked out along the ground; both forefeet of the colt fell in it. He went down with a crash, and Tim was kneeling on his head before

he could move. McLaughlin and Gus tied his feet. Doc went in with his knife, and the colt screamed and tried to struggle. It was over in a minute. They loosed him and he got to his feet. They opened the gate into the

big corral, and the colt trotted in there and stood by the fence, head hanging down, blood streaming. One after the other came in pranc-

moved into the other corral. The men worked more and more quietly. Are you having difficulties planning Doc's joshing ceased. McLaughlin's meals with points? Stretching your meals? Lynn Chambers can give you help if you write her, enclosing a stamped, self-addressed envelope for Ken had to hold on to the fence. It wasn't only the blood and the

cutting, it was the way the colts stood when it was over. They crowded into a bunch in the corner of the big corral and stood motionless and around her and her coffee cup in

On such occasions he insisted on their good behavior. This meant observance of rules of fair play and turn about. A horse that stuck his nose into the bucket and would not take it out would get a good smack on the side of the head. If they whirled and lashed each other in their jealousy and greediness, he put the bucket behind him and delivered a lecture, the tone of his voice expressing such surprise and indignation that they would hang their heads and all but promise never to do it again. Sometimes he would be completely surrounded and hidden.

The light changed suddenly, and McLaughlin looked at the sky. The heavy cloud bank in the southwest had engulfed the sun and a coolness came into the air.

"It's going to rain," he said. "Will you ride this afternoon, Nell?"

"Later," she answered. "I've got to bake my bread now before the fire goes down." "I'm going for the mail-anything

you want?" "Two cakes of Fleischman's yeast,

and Gus wanted tobacco-Rough Cut -the next time anyone went to the store." She went back into the house and

the boys ran to the big red Studebaker, where it stood on the hill behind the house. Howard got in the front seat, and Ken in the back. Just about to let in the clutch.

McLaughlin paused and looked at Howard. "By the way, Howard, when did

you ride Highboy last?" "Yesterday afternoon."

"I was noticing his legs-you

up with them and I'd have a heck turned him out with dirty legs." "I groomed him," Howard wrig-

> "This would be a good time," said McLaughlin, "to take him up to the stables and groom him. He's right dry is probably because wax in the there where you can easily catch linoleum was not first removed.

"Can't I go with you to the store

the weather signs, as if he had not Just like his father to wait until

into the front seat.

of the wheel," said his father.

near the Pergola and lay down in it on his back, with feet and hand dangling over the sides, giving little world, Ken thought, only a few left for studs. And to all the steerswooded hill, and out of sight. Nell came out with her apron tied (TO BE CONTINUED)

three pounds of washing soda in a gallon of water, for an example, followed by thorough rinsing.



Wherever there are doors children will swing on them, hence the sag. Photo demonstrates the method of plying the screwdriver in taking the sag out of a door.

Noise Between Rooms

Question: I have a mean problem: Two bedrooms with a connecting door. In one bedroom two people sleep, and one person in the oth-

er. It seems that no matter how low the two people think they are talking it disturbs the person in the other room. What can be done with that door to deaden sound?

Answer:. I presume the door is not used. If so, much of the sound can be cut down by nailing a sheet of insulating wallboard on both sides of the door frame.

Sticky Varnish

Question: A year ago I put two coats of varnish on my linoleum, but it has not dried, and has turned a dark color. How can I get it off?

Answer: Any varnish remover that you use would eat into the linoleum and destroy it. The safest way to take out the varnish, although it is tiresome would be with fine steel wool, moistened with turpentine. The reason why the varnish did not

Dry Well Backs Up

Question: In our cellar floor we have an opening which drains into a McLaughlin sat looking around at dry well. After heavy rains this sometimes backs up into the cellar. What would you suggest to overcome this trouble?

Answer: If the drain is not vitalthat time to make him groom High- ly necessary, fill the hole with concrete. Or you could install a backup sewer valve in the drain line. Your plumber can supply this.

Worm Holes

Question: Are so-called worm holes in woodwork actually made by

Answer: The most usual culprit on the surface turn into worms that worms develop into beetles, which eat their way out and make the holes in doing so.



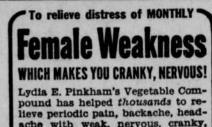
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"How long will you keep the colts in the Stable Pasture?" asked Nell. gled. "About a week. I've got to keep "Yes, down to his knees." my eye on them. They'll have to "He kicks." be exercised daily. After that, they "And whose fault is that?" can go out onto the range with the Howard sat in silence. others. You boys can give them a hard run every day. Ride 'em like

hell. This is your chance to whoop it up and yell and act like cowboys.' him.' "If there should be an infected one

amongst them-which is always posfirst?" asked Howard. sible-he'd just stand around till he dies. Make him run. That causes

drainage of the wound, stirs up cirheard. culation. If they're left alone, they'll stand around and mope and won't a little fun was up and then choose eat enough to keep up their

He got out slowly. Ken climbed

"Take out the stone from in front

Howard obeyed and the car slid down the hill, the gears gripped, the a worm, or are they the work of engine started, and it rattled over an insect? the cattle guard and was off down the stretch of straight gravel road is the powderpost beetle; eggs laid over the little stone bridge that spanned Lone Tree Creek, on up work into the wood. Later these and around the shoulder of the

