

The Frontier Woman

By BLANCHE SPANN PEASE

PRIZE WINNER — Mrs. Bernard Pongratz, of O'Neill, wins our three-months' subscription today to The Frontier. We would surely like to have a letter from you for our new department. Won't you send us one? Write about anything you like, send us helps, recipes and such and not only will folks enjoy reading your letter but you will receive a three-months' subscription to The Frontier if your letter is printed. Send it to Mrs. Blanche Pease, Editor, The Frontier Woman, Atkinson, Nebraska.

MARSHMALLOW DESSERT: Three-fourths cup milk, 1 pint cream, 1 cup nuts, 10 crushed graham crackers, 1 pound marshmallows, 1 small can crushed pineapple (well drained), and marshmallows in double boiler, heat in water, remove from fire and beat with spoon. Cool. Whip cream, add pineapple then add to marshmallow mixture. Put 1/2 crackers and 1/2 nuts into bottom of pan, pour in the mixture, add other half crackers and nuts to top of mixture. Let stand at least 2 or 3 hours before serving. Will serve 12.

Dear Blanche: Well, I have tomatoes to can and my ironing to do, but while the children are outside and all is quiet will try and drop you a line or two. Boo! It is cold this morning, but one day we are cooked on one side from a hot south wind, the next day we are frozen on the other side with a cold north wind. But me being Holt county home-grown I am content to be as is. So should not complain.

Well, as it is nearing dinner time and as dinner I must go to the field today, I guess I had better bring this letter to a close. I am certainly glad to hear that you will be having letters in The Frontier. Everyone enjoys your writing so much.

My best regards, Mrs. Bernard Pongratz, O'Neill, Nebraska.

Surely hope I can wind up this canning pretty soon. Would still like to get some apples. I mixed some apples and wild plums together for butter that we like pretty good. I burned it on the bottom of my kettle pretty bad, but found out that Clorox took it right off.

Many thanks for your letter, Mrs. Pongratz, which all of us surely enjoyed. I am still canning too, in fact I plan to make some apple and plum butter into jars yet this week. We had a big lot of apples this year and I canned 172 quarts of three different kinds of apples. To beat the high cost of living I have canned cherries, peaches, pears, apricots and plums and prunes. We raised cabbages, beets, carrots, beans, cucumbers, onions, celery and tomatoes and I canned a lot of them, but we had to buy a case of peas. I don't agree with those people who claim that it is cheaper to buy than raise a garden. Our garden and orchards will certainly trim down our grocery bill.

I made me a mattress cover out of white hybrid seed corn sacks. It took me quite a while as I flat-seamed it all but now that it is done, it is a good strong one. I put those dot snappers on the one end so it could be taken off easily to wash. I gave a dessert recipe I am going to send along in case some one would like it. We certainly do.

HEADING THE HINT PARADE—If you have some of those acorn squash try putting sausages in their centers when baking. Or add a dash of honey, or sprinkle well with butter and brown sugar. You'll like the added flavor.

Remember that there is a high protein content in navy beans and try serving navy beans or lima beans more often. Buy them in dry form and cook them with a little meat so that you'll have some meat. It will cut down on your meat bill considerably. For instance: Bean soup made with a little bacon is very good. Or you can cook beans with short ribs of beef and they're very good. I particularly like to cook these dishes in my pressure cooker but they need not be cooked in a pressure cooker.

Would you like a recipe? **SHORT RIBS WITH BEANS:** 3 pounds beef short ribs, 1 pound navy beans, 2 tablespoons brown sugar, 1 teaspoon salt and pepper, water. Soak beans in water overnight. Drain and put in covered kettle. Add brown sugar, salt and pepper and sliced onion. Cover with water and simmer 2 hours. Brown short ribs. Place beans in open pan and put brisket on top. Cook in 300 oven until tender and meat is done, about 1 hour. Add more water when necessary. This will serve about eight. So you can cut the recipe in half for smaller families.

The above is a basic recipe which you may change to suit your tastes. I cut it in half, omit the onion, as I just don't care for onion in soup, and cook 2 cups navy beans with about 1 pound of beef ribs to make a soup which is really very good when properly seasoned.

BEAN SOUP WITH BACON—For the bean soup, I use 2 cups navy beans. Soak overnight if you want to shorten the time. Use the water in which beans were soaked, add enough more to make 3 quarts. A tablespoon of salt, pepper to season and a tiny clove of garlic. (Garlic may be omitted if you wish.) Use a slice of bacon for each member of the family, rinds may be used and a cheap cut of bacon is fine — fat bacon or 1/2 lb. small smoked ham butt may be used if you wish. Cook until beans are tender if you don't use pressure cooker, if you do, cook at 15 pounds pressure for 20 minutes.

CHAMBERS NEWS

Mrs. Ed Jones and Mr. and Mrs. Jack Jones and daughter, of Spencer, spent the weekend visiting Mrs. Ed Jones' parents, Mr. and Mrs. I. F. Duling, at Orleans.

Rev. and Mrs. L. A. Dale and daughter and Walter Brown took Mrs. William Jutte to Omaha Sunday to visit Mr. Jutte at the Clarkson hospital. She remained for a visit with her son, Mr. and Mrs. Lloyd Jutte.

Mr. and Mrs. Gordon Mace, of Clarks, came Saturday to visit his brother, Arnie Mace, sr., and family.

Mr. and Mrs. Ralph Friedrich, of Spencer, Mr. and Mrs. Sewell Johnson and family, of Emmet, and Mr. and Mrs. L. V. Cooper were guests at the home of their mother, Mrs. Anna Zuelka, Sunday.

Uma Bratton, of Sidney, came Sunday to visit his wife and son, who have been here for several months caring for her parents, Mr. and Mrs. J. D. Hertel. He returned to Sidney Tuesday.

Mr. and Mrs. Roy Bachaus took her father, Gus Olson, who has been visiting in the Bachaus home the past six weeks, to Grand Island Friday where he took a train for his home at Red Wood City, Calif.

Mrs. Lloyd Gleed returned Sunday from Chicago, Ill., where she had spent a week with her daughter and husband, Mr. and Mrs. Ralph Cooke, and baby.

Mr. and Mrs. Harold Hoerle and family, of Clearwater, and Mr. and Mrs. Ed Pavel and family were Sunday dinner guests of their parents, Mr. and Mrs. Jake Hoerle.

Mr. and Mrs. Cleo Alderson and son, spent Sunday with Mrs. Alderson's parents, Mr. and Mrs. Mel Doran, on the Beaver west of Elgin.

Mr. and Mrs. Ben Medcalf drove from Sioux City Friday and spent the weekend with their parents.

Mr. and Mrs. H. W. Hubbard and son, Edwin, and Donna Shavlik drove to Norfolk Sunday. Mr. Hubbard purchased a new diesel caterpillar tractor to use on road construction work.

Mr. and Mrs. Jake Hoerle spent Friday and Saturday at the Harold Hoerle home in Clearwater.

Mr. and Mrs. L. Fairbanks were Sunday dinner guests in the L. W. Taggart home in honor of Mr. Taggart's birthday anniversary.

SUMMERLAND
Ewing
Sunday, Oct. 12
Music by Sammy Haven and His Orchestra
Wednesday, Oct. 15
Music by the Hill Billy Band from Montana
The Montana Night Riders

EXPECT 500 AT LEGION CONFAB

State Commander's Talk Headlines District II Convention

(Continued from page 1.)

Mrs. Helen Magnuson, of Omaha, Nebraska state department president, Mrs. Gonie McGlasson, state department rehabilitation and poppy director, will also be heard.

At 5 p. m. a parade will form at the club building and will move west on Douglas street and return along the same route. All posts and units in the district will participate, led by the 80-piece O'Neill municipal band.

At 7 p. m. a joint Legion-auxiliary banquet will take place in the auditorium of the club building. Department Commander Barnes will speak. A floor show, featuring Mary Dale, a tap and acrobatic dancing star, and Virgil Hummer, an electric guitar and tenor banjo artist, will be presented during the banquet and dance that follows at 9 p. m.

Don Shaw and his Trombones will provide the music. The convention will mark the formal opening of the Legion's new club building.

Glea H. Wade, commander of Simonson post 93, is in charge of convention arrangements.

Admission to the convention, banquet and dance is restricted to Legionnaires, auxiliary members and their special guests.

Hold Hobo Party— PAGE—Twenty-two members of the Get-To-Gether club met at the Legion hall Friday evening for a hobo party sponsored by the losing side in an attendance contest. Buns, weiners and ice cream were served.

Work on Quilt— PAGE—The Chatter and Sew club met with Mrs. Melvin Lamason Friday afternoon with 13 members present. The afternoon was spent working on the club quilt.

CELIA SIDELIGHTS

Going by the D. F. Scott farm this week it was noted that they are digging a sewer. Two houses were purchased by Mr. Scott some time ago and moved to his farm where they were joined together and will be remodeled. The Scotts still live in Atkinson and their daughter, Dorothy, has been running the farm.

D. W. Allard and son, Vincent, held a "successful" farm sale last Thursday. The Allards will move to Rapid City, S. D., in late November or early December where they will make their home and the men will do carpenter work. Mr. and M. S. LeRoy ("Duke") Hoffman have rented the Allard farm and will move there when the Allards vacate. Mrs. Hoffman is the former Dorothy Fickel, so she will be returning to her girlhood neighborhood.

Alvin Heiser dropped in at the R. L. Pease home last Thursday to ask Bob Pease to come over and help them finish haying. Alvin reported that he had lost a valuable bull. He found it dead in the brush after missing it for several days.

Conrad Fricke, jr., cabled his week for himself from the hayland near the Hendricks ranch. This is several miles from Connie's home.

Mr. and Mrs. Walter Pease and family, of Emmet, were guests last Sunday at the R. L. Pease.

Mr. and Mrs. George Reed, of Loup City, arrived Saturday to visit at the home of Mr. and Mrs. W. F. Spann, of Atkinson, and Mr. and Mrs. R. L. Pease, of Celia. Mr. Reed is a brother of Mrs. Spann and an uncle of Mrs. Pease. Mrs. George Reed is the former Nellie Barnett, of Page, but lived there many years ago. Old Page residents may remember her.

Mr. and Mrs. Stanley Johnson attended the Ak-Sar-Ben several days in Omaha last week. Mrs. Johnson has a sister who lives in Omaha. Mrs. Alpha McKathnie (Stanley's sister) stayed at the Johnson ranch while they were gone. Alphonse told this reporter that she had made 10 gallons of wild plum butter for her father, J. V. Johnson.

Lee and Perry Terwilliger returned this week from a fishing trip to Red Deer Lake. They were joined by Bob Lore, of Beatrice. Catching no fish at

Red Deer Lake they went on to Alkali lake where they landed a "nice lot of them." His fishing success encouraged Lee so much that he is thinking of going to Colorado to hunt geese when the season opens.

Blanche Pease is using a new 32-piece set of handpainted china which she won on the Waldorf Cackers "Stump Us Gang" over WNAX.

Mrs. Amanda Pace, went to Holdrege Friday and returned Tuesday. They were accompanied to Kearney by Mr. L. A. Carter, who also returned Tuesday.

Dr. and Mrs. O. W. French went to Lincoln Friday to visit Mrs. French's father, F. B. Hart, on the occasion of his 87th birthday anniversary.

Mrs. August Trienies, of Dorsey, spent Monday at the home of Mrs. Vannie Newman.

Mr. and Mrs. Lee Osborne and sons, Wayne and No-man, and Mrs. Osborne's mother, Mrs. Nettie Cleves, spent Saturday in Norfolk.

F. E. Parkins went to Lincoln Wednesday where he expects to spend two days on business.

Mr. and Mrs. W. C. Peters, of Wausa, spent the weekend at the Wilbur Peters home.

Visitors at the M. B. Marcellus home on Friday and Saturday were his brothers, Lloyd Marcellus, of West Los Angeles, Calif., and Leo Marcellus, of Rico, Calif., and his uncle Lawrence Cosner, of Junction City, Kans. They were in Stuart on Sunday to attend the funeral of their father and grandfather, L. L. Cosner.

O'NEILL LOCALS

Returning Monday to their home in Johnston were Mr. and Mrs. Leslie Voss. They were guests of the Gerald E. Smith's for a week.

Mrs. Esther C. Harris and Mrs. Alice Bridges returned Tuesday from Sioux City where they had spent four days visiting Mrs. Harris' daughter, Betty, and Mrs. Bridges' sister, Mrs. Sibyl Maring.

Miss Dorothy Lowery and Mrs. Robert L. Lowery were in Sioux City Wednesday.

James Channer, Mr. and Mrs. Robert Channer and Miss Betty Channer, all of Columbus, were guests Tuesday of Mr. and Mrs. Carroll W. Stewart.

Mrs. Lulu Stewart and her mother

FOR LOTS OF . . .

Halloween Fun!

Toy Cardboard Skeleton—
Can Be Set Up In Various Positions!
Wierd novelty with movable legs and arms; about 13 inches high!
5c - 10c

Hallow'en Pumpkin—
Orange honeycomb tissue paper; 12 inches around.
15c - 25c

2-Faced Lantern—
8-Inch Size
Has candle holder & strong wire handle.
10c

Headpiece Mask—
Gay Colors!
Choose from 12 characters. Adult sizes.
10c - 15c - 25c

Luloup Masks
Strong Gauze
Designed to fit the nose. Black & white.
1c - 5c

BEN FRANKLIN
NATIONALLY KNOWN—LOCALLY OWNED

A. E. BOWEN, Owner O'NEILL

O'Neill High School Carnival
School Auditorium
October 21, 1947
Admission 10c and 20c
Doors Open at 7:30
Public Invited

Attention Ranchers

- ★ We will have a car load of "Sweet Lassy" Cattle Feed on track next week in two size pellets.
- ★ The price is only \$87.63 per ton off the car.
- ★ Get your order in right away because one-half of the car is already sold.

Corkle Hatchery
Phone 19

Public Auction

I will sell the following household goods at public auction at my home in the south part of O'Neill on

October 25, 1947

Sale Starts at 1 o'Clock

- 1—Westinghouse electric Refrigerator;
- 1—Coronado Gas Range;
- 1—Electric Washing Machine
- 1—Large size Superflex Oil Burner;
- 1—Davenport and Chair

— also —

Dining Room Table and Chairs; Buffet; Beds with Springs and Mattresses; Linoleum Rugs; Floor Lamp; Kitchen Cabinet; steel Cabinets; Library Table; Bookcase; Dishes and other articles too numerous to mention.

TERMS: Cash. No article to be removed until settled for.

Mrs. Ona Calvert, Owner
JIM MOORE, Auctioneer.

NOW available for general use...

• Air cooled
• 5/8 horse-power
• Weight: 46 1/2 lbs.
• Two-cycle simplicity
• Trouble-free carburetion

Only \$52.60

The New Twin Cylinder Maytag Multi-Motor

Handy gasoline engine. Gives dependable, steady power. Formerly sold only with Maytag Washers for non-electrified homes. Recently found so useful for many purposes that it is now made available for general use.

Simple carburetion. Leak-proof, flood-proof carburetion requires only air-control adjustment.

Some of its many uses. Easy to belt up for operating milking machine, generator, lawn mower, compressor, battery charger, weed cutter, cream separator, meat grinder, fanning mill, buffer, grinding wheel, duster, sprayer, huller.

Fine for farm shop. Useful for running saws and other light power tools. Perfect also for small boat or bicycle.

Available now. Stop in soon to see us for a demonstration of this useful gasoline engine. You'll find the Maytag Multi-Motor a handy source of power for you!

Corkle Maytag
O'NEILL PHONE 74

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Enna Jetticks
America's Smartest Walking Shoes

Flattering Fit WELCOMES CLOSE-UPS

It takes a near-view of feet in action to reveal the fit of shoes. With their foot-considering lines and accurate sizing, ENNA JETTICKS are ready for close-ups during any split-second of a step.

\$750 to \$895

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