

# CHURCHES

**METHODIST (O'Neill)**  
 Rev. Lloyd W. Mullis, pastor  
 Church school, 9:55 a.m. Classes for all the family, Lorenz Bredemeier, general superintendent.  
 Worship, 11 a. m. World temperance Sunday. Service of baptism.  
 Methodist Youth Fellowship, 7:30 p. m.  
 Choir practice, Thursday, 7:30 p. m.  
 Young Adult Fellowship, Tuesday, 8 p. m. Mr. and Mrs. Melvin Lorenz will be hosts.  
 The W.S.C. meets next Thursday at 8 p. m. The missionary program will be in charge of Mrs. H. L. Lindberg, Mrs. Howard Manson, Mrs. Lloyd W. Mullis and Mrs. Paul Moseman.

**ST. MARY'S MISSION**  
 The Episcopal Church  
 Rev. Luther W. Gramley, pastor (Holt - Rock - Brown Counties)  
 Worship every Sunday at 5 p. m. Evensong, three Sundays. Holy Communion, the second.

**FIRST PRESBYTERIAN (O'Neill)**  
 Sunday-school, 10 a.m., John Harbottle, superintendent.  
 A guest pastor will again appear in the pulpit at First Presbyterian church.

**ASSEMBLY OF GOD (O'Neill)**  
 Rev. J. W. Clapper, pastor  
 Sunday-school, 10 a.m.; worship, 11 a.m.; evangelistic service, 8 p.m.

There will be an all day fellowship meeting at the church next Tuesday. Services will be at 10 a. m., 2:30 p. m. and 8 p. m. A number of sister churches will be cooperating from this section, together with all who would like to attend. Dinner and supper will be served in the church basement by the ladies of the church with the Meek Assembly ladies assisting. Speakers will be arranged for by the district presbyter. The district superintendent will also be with us. The public is invited to attend these services.  
 Wednesday prayer meeting and Bible study, 8 p.m.

**METHODIST (Inman)**  
 Rev. E. T. Baldwin, pastor  
 Church school, 10 a. m. Harvev Tompkins, superintendent  
 Worship, 11 a. m.

Sunday, October 26, is annual missionary Sunday. By your world service giving you have a part in spreading Christianity around the world. The service Sunday morning will place special emphasis upon missionary work, especially in the Methodist church.

Mr. and Mrs. Hadden Geary will entertain the members of the MYF Sunday evening. The women of the W.S.C. served pie, hot dogs and coffee at the Ezra Moor farm sale October 15.

**CHRIST LUTHERAN (O'Neill)**  
 Rev. Clyde Cress, pastor

On Sunday, October 26: Text—Matthew 5, 13 "Ye are the salt of the Earth, but if the salt have lost his savour, wherewith shall it be salted? It is thenceforth good for nothing, but to be cast out, and to be trodden under foot of men."  
 Theme: "Duties of Christians as Salt of the Earth."  
 The Christians are to "season" and "preserve" the Earth.  
 Divine services, 9:00 a. m. Sunday-school, 10:00 a. m. We bid you welcome in the name of Jesus.

**HOLINESS (O'Neill)**  
 Rev. Melvin Grosenbach, pastor  
 Sunday-school, 10 a.m. Worship, 11 a.m. Young people's service, 7:30 p.m. Evangelistic service, 8 p.m. Prayer meeting Friday at 8 p.m.



## UNION CHIEF AT CO-OP STORE

Walter Reuther, president of United Automobile Workers union (CIO), is shown with his wife, May, and their daughter, Linda, as they carried weekly supply of groceries from the cooperative grocery store operated by local 400 of the UAW in Highland Park, Mich. Store was set up by union to sell goods in case lots at wholesale prices as a method of resisting soaring living costs.

## The Frontier Woman

By BLANCHE SPANN PEASE

Prizewinner—  
 "O'Neill Reader" wins today's three-months' subscription to The Frontier.

Dear Mrs. Pease:  
 I am very much interested in your new feature in The Frontier and would like to win a subscription, so here is my try. I am a farmer's wife, with three children, so I keep busy all right. Today I made an awfully good apple pie and since it was a different sort of recipe I want to send it to you.

**PINEAPPLE APPLE PIE**—  
 Make a pastry this way: 1 1/2 cups flour, 1 teaspoon salt, 1/2 cup lard, 4 to 6 tablespoons cold water. Sift flour, measure and add salt. Cut lard into flour and salt until the crumbs are the size of dried peas. Add the water slowly, using just enough to make the dough hold together. Roll to 1/4-inch thickness. Line pie pan, and add apple filling.  
 Filling: 1 cup sugar, 1 cup canned unsweetened pineapple juice, 8 medium sized tart apples, 1 teaspoon cornstarch, 2 teaspoons cold water, 1/2 teaspoon salt, 1/2 teaspoon vanilla extract, 1 tablespoon butter.

Bring sugar and pineapple juice to a boil and add apples which have been pared and quartered. Cook slowly, uncovered, until the fruit is tender, moving the apples enough to keep them covered with the syrup. Cook until thick. Add salt, flavoring and butter and pour over apples which have been placed in the unbaked pie shell. Lay twisted strip of pastry criss-cross over top. Crimp edge. Bake at 425 F. for 35 minutes.

When you have left-over pie crust or when you want to send them for school lunches, shape pie dough into muffin tins and put in filling and bake as usual. Different, good and delicious!

I make a sweet potato pie which we think is good and it surely is different. I wonder if your readers wouldn't like to try it.

**SWEET POTATO PIE**— 1/4 cup butter, or margarine, salt, 1/4 cup sugar, 3 egg yolks, juice of 1 lemon, 1/4 teaspoon cinnamon, nutmeg, allspice, 2 cups sweet potatoes mashed, 1 cup rich milk, scalded, 3 egg whites, nine inch pie shell. Blend butter, salt and sugar, add egg yolks, lemon juice, spices, potato pulp, and hot milk. Fold in stiffly beaten egg whites. Place in pie shell. Bake in a hot oven 425 F. 10 minutes, then in a moderate oven 350 F. 30 to 40 minutes, until pie is firm in center.  
 Hope this will help someone else.  
 O'Neill Reader.

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 LYLE P. DIERKS, Sec.-Treas.  
 — O'Neill —

you like but your name and address must accompany the letter also. Every week we will give a three-months' subscription to the reader whose letter is printed in this department.  
 —tfw—

**Save Your Pennies** —  
 Save your pennies on the food budget. How? By using your noggin, lady! Buy potatoes by the hundred pound sack and not by the pound and you can buy them more cheaply. Buy a hundred pound sack of cabbages and store them in your basement or cellar. Wrap each head of cabbage separately in a newspaper. It will be much cheaper than buying a head of cabbage at a time. Buy onions by the bushel or box, put a half-bushel of carrots into the basement in a crock.

It is often cheaper to buy three pounds of shortening for the cost is less per pound. Learn to know how much things are worth per pound and whether you are actually making a saving or not by buying the large economy size. Most canned goods are now no cheaper by the case than by the can—as far as case-buying goes.

Remember that a large size can of vegetables is not an economy—even though cheaper per ounce than a smaller size—unless you can use every bit of the vegetable. If much is wasted it may be better to use a smaller size.

Remember also that nothing is a bargain unless you need it. Read that again—nothing is a bargain unless you need it! Don't buy something simply because it is cheap unless it is something you can actually use.

—tfw—  
 If you are fond of kraut, it will probably pay you to buy kraut cabbage and make your

own. Do you know that you can buy pumpkins and squash and can them if you don't raise them yourself?  
 —tfw—

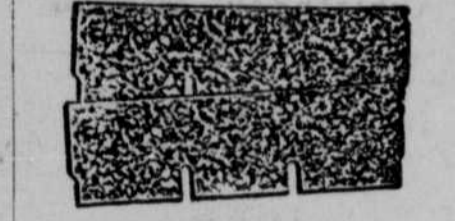
It is high time more women went back to home baking, particularly home-made bread. The saving is large, the nourishment value greater than in commercial breads, and it is really not difficult or hard to do. And your family will love the home-made bread. Use milk as part of the liquid ingredients, and potato water as the other half if possible. Bread made with the milk content toasts better and of course the food value is much higher. Learn to bake your own cookies, cakes and sweetbreads, pies and such. The saving is great—the satisfaction is greater.  
 —tfw—

Do you know how much cheaper it is to mix your own pastry mixes, quick breads mixes, mixes using cornmeal, pancake mixes and such? Well, it is cheaper and they are just as satisfactory. While such mixes are a very big help and save one a lot of time, mixed at home you save a lot, and still save yourself

time and labor by having them on hand for use. Here's my recipe for pie mix:

**PASTRY MIX**—7 cups flour, 4 teaspoons salt, 2 cups lard. Sift flour, measure and add salt. Cut lard into flour with knives or pastry blender until the crumbs are coarse and granular. Cover and store in the refrigerator or cool place until ready to use.  
 Always ready pie mix and plain pastry in a recipe may be used interchangeably in recipes to suit your convenience. In using pie mix, 2 1/2 cups are required for a two-crust pie and 1 1/2 cups of the pie mix for a one-crust pie. Use just enough water to hold the pie crust together.

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 O'NEILL : NEBRASKA

## Gambles

# AUCTION



HAVING DECIDED to liquidate my personal property, I will sell the following described personal property at my place, located 20 miles north and 3 miles west of O'Neill, on:

## Wednesday, Oct. 29th

SALE COMMENCES AT 1 P. M. SHARP — LUNCH SERVED ON THE GROUNDS

### 46 -- Head of Cattle -- 46

- 30 — Head of HEIFERS — 30
- 2 — Head of SUCKING CALVES — 2
- Ranging from 2 Months to Long Yearlings
- Weighing About 450 Pounds
- 5 — Head of MILK COWS — 5
- 4 — Head of PUREBRED — 4
- Some of Them Giving Milk
- Including 2 Registered Cows,
- 1 Registered Hereford Heifer Calf,
- and 1 Bull Calf
- 5 — Head of BUCKET CALVES — 5

## Farm Machinery, Etc.

- 1 — John Deere Model H Tractor, 1941 model, new rubber, A-1 shape.
- 1 — Wagon Gear and Box, real good condition.
- 1 — John Deere 2-Row Middlebuster.
- 1 — 6-Inch Steel Wagon Gear and Hayrack.
- 1 — John Deere Tractor-Drawn Ely.
- 1 — Deering 12-Ft. Hayrake.
- 1 — John Deere Horse-Drawn Ely.
- 1 — John Deere 10-Ft. Hayrake.
- 1 — Tractor Sweep.
- 1 — Good Enough Sulky Plow.
- 1 — 2-Row Cultivator.
- 1 — 2-Row Chase Lister.
- 1 — Buzz Saw and Frame.
- 1 — 1936 Dodge 4-Door Sedan.

## 9 Stacks of Prairie Hay . . . About 45 Tons

## 6 -- Stacks of Alfalfa -- 6

Terms: CASH OR MAKE ARRANGEMENTS WITH CLERK BEFORE THE SALE.

# ARTHUR DOTY

JAMES G. FREDRICKSON, Auctioneer      O'NEILL NATIONAL BANK, Clerk



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