

## Pritchett Family, of O'Neill, Has 3 Children Entering School This Fall

By BLANCHE SPANN PEASE

Hi there, all you nice people. This is pickle making time and I wonder if most of us couldn't use a few points for pickle making. There are a few basic things to remember when making pickles. First of all, its a very good idea to pick the cucumbers, wash them, and then either brine or proceed as your recipe instructs. Don't pick them and let them lay around for two or three days or longer and then expect good results.



Blanche Spann Pease

Don't buy bargain spices for making pickles, and always buy the spices fresh each season. Spices kept over from one year to another have nothing to contribute to making good pickles. Use the best quality of fresh spices you can buy, and you'll have better pickles.

It is usually better to use whole spices than ground ones because then you know you are getting more spices for the money and that the flavor and essence of the spices has not been lost by poor milling and packaging. Use a good grade of cider vinegar, too, for best results.

White vinegar is sometimes used for some products like fruits because it is colorless.

Put spices in a cloth bag when cooking them in vinegar. Long boiling spoils the flavor of vinegar and makes the spices bitter that you use in the vinegar.

Grape leaves or cherry leaves give cucumbers a bright green color and a characteristic flavor. Use agate or porcelain lined kettles because of the chemicals action of vinegar on metals.

Try to remember that alum is an astringent which tends to contact body tissues. It probably should not be used in any quantity to produce firmness in pickles, though a bit of alum used to "crisp" the family favorite can do no appreciable harm. Just don't get too zealous and add large amounts.

If you are brining cucumbers, be sure that you keep them completely covered with brine while curing. The whole batch may spoil if even a few stand above the brine. Use a brine of correct strength, weak brine causes soft pickles, and if the brine is too strong, the pickles will shrivel.

Remove scum as it forms on top of the brine. Scum causes spoilage. Do not start pickles to cook in a heavy sugar sirup. It is better to add sugar on two or three successive days than to run the risk of having the pickles tough and shriveled.

I made something we thought was sort of good the other day and it will lend itself to variety. I bought a can of kidney beans. I prefer a good grade and get the red or purple ones. Put in colander to drain for half an hour. Dice up several sweet pickles and two hard boiled eggs, and dice perhaps half a medium sized onion. Salt and use mayonnaise dressing to mix. Allow to chill for half a day so that the flavors get well blended.

This salad can be varied, too. Try adding a little diced celery to taste or a tablespoon of finely chopped green raw pepper.

Yesterday I made potatoe salad. I used spuds cooked with jackets on and hard boiled eggs, diced onion, and seasoned with salt and pepper. Then I used mayonnaise sandwich filling which has chopped pickles in it, instead of my usual salad dressing. Cover and chill in refrigerator before serving. Recently I ate a potatoe salad

Standard strength vinegar is not strong enough for pickle making, standard vinegar is "40 grain". Ask for "50" to "60" grain vinegar for making pickles.

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ATKINSON NUPTIALS . . .

Miss Inez Detterman (above) became the bride of Charles Weichman, of Atkinson, on Tuesday, August 2, at St. Joseph's Catholic church in Atkinson with Rev. A. A. Lehman officiating. Mrs. Weichman is the daughter of Mr. and Mrs. Frank Detterman, of Atkinson. The bridegroom is the son of Mr. and Mrs. Antone Weichman, also of Atkinson.—O'Neill Photo Co.

with green pepper added, it was very good and added a bit different flavor. Don't forget to sprinkle paprika on top of the salad. It makes it look so pretty.

Subscription Winning Letter— Mrs. Charley Pritchett, of O'Neill, is our winner this week.

Dear Mrs. Pease: I see in the last Frontier you have another plea for more letters so I thought I would help you out. I like your column so well I would not like to have it discontinued.

Last week I canned 15 quarts of beans and three weeks ago I canned some rhubarb. I have a half a bushel of green apples to can this afternoon.

We will have three children going to school this Fall. Laverne 8-years-old, will be in the third grade; Wayne, age 7-years-old, will be in the first grade, and Lola, 5, will be in the kindergarten. The baby was 9-months-old July 1. He has eight teeth.

I have one household hint or you, also a recipe. Did you know that if you ut a paper over bread or a cake or pie, if the oven gets too hot, the things will not burn.

CREAM COOKIES One-third shortening two thirds cup sugar, one egg, beaten, one-third cup thick sour cream, one and two-thirds cup flour, one teaspoon baking powder, one-eighth teaspoon soda, ½ teaspoon salt, ½ cup nuts chopped, ½ teaspoon cinnamon, one tablespoon sugar. Cream shortening and sugar well. Add beaten egg and sour cream. Sift flour with baking powder, soda and salt, stir into creamed mixture and add nuts. Drop by small teaspoon-fuls on a greased baking sheet. Flatten each cookie to ¼ inch thick with bottom of glass. Mix cinnamon and one tablespoon sugar together and n d sprinkle over cookies. Bake in moderately hot oven 400 F. until brown, about 10 minutes. Makes three dozen cookies.

MRS CHARLEY PRITCHETT Star Route, O'Neill

Sandhill Sal I do hate to see stubborn people, why can't they all just be firm like Sandhill Sal? The only other more unpredictable race than horse races is the human race. Most women wear a crazy attitude under the impression that a little nonsense now and again is relished by the best of men.

ural Youth Meets— The regular meeting of the O'Neill Rural Youth was held Friday evening, August 5, in O'Neill. The program consisted of an interesting discussion on REA, led by Ed Wilson. Plans were made for a float to be entered in the Hay Days parade. All members are urged to attend a float preparation meeting to be held at the Robert Martens home Sunday, August 14.

O'NEILL LOCALS Mr. James Daily and daughter, Donna, arrived Tuesday, August 2, from Ranier, Ore. They are visiting at the home of Mr. and Mrs. Jack Daily. Mr. and Mrs. Robert Fleming, of Ewing, visited his sister and her husband, Mr. and Mrs. Charles Lawrence, on Wednesday, August 3. Weekend guests at the George Klein home were Mr. and Mrs. Floyd Paulson and son, Larry, of Laurel. Rev. and Mrs. V. R. Bell departed Tuesday for Hay Springs where Reverend Bell was to have officiated Wednesday in a funeral service for Ralph Strothide.

Argentina produces 24 per cent of all electrical power used throughout Latin America.

### EMMETT NEWS

Mrs. Francis Schaenie and family, of East Moline, Ill., arrived Sunday July 31, to spend some time visiting Mr. and Mrs. Jerrold Dusatko and other relatives.

Mr. and Mrs. K. P. Dailey arrived home Tuesday after spending quite some time visiting their son and daughter-in-law, Dr. and Mrs. Arthur Dailey and family at North Platte.

Mrs. Bob Fox spent Saturday visiting at the Bill Kramer home in O'Neill.

Miss Leona Serck spent the past week as a guest of her aunt and uncle, Mr. and Mrs. Casper Harley, at Stuart.

Rev. Joseph Lane, of Loveland, Colo., and former pastor of the church of the Epiphany at Emmet, visited friends here on Wednesday, August 3.

Mr. and Mrs. Raymond Calkins and daughter, Donna Rae, of O'Neill, were Thursday afternoon visitors at the Dean Perry home.

Mrs. Georgia McGinnis, Mrs. Mamie Allen and Mrs. Alex McConnell spent Tuesday, visiting Mrs. Cal Tenborg, August 2.

Mr. and Mrs. George Pieron and son, Lee, of Rawlins, Wyo., spent a few days visiting her parents, Mr. and Mrs. Henry Kloppenborg and family.

Mrs. Charles Fox and Marie, Robert, Larry, Lyle, Gordon and Raymond Fox spent Sunday in Lincoln visiting Charles Fox, who is a patient at the Veterans hospital there.

Mr. and Mrs. Al Ranaria and son, of Omaha, spent Tuesday, August 2, at the Cal Tenborg home. Mrs. Ranaria is the former Madaline Malloy. He resided here a number of years ago.

Mr. and Mrs. Gale Abart, of Kansas City, Mo., arrived Sunday to spend some time visiting her parents, Mr. and Mrs. Charles Abart.

Linda Serck is spending one time visiting at the Blaine Farwood home near Amelia.

Miss Darlene Summers, of O'Neill, spent the weekend visiting Marybelle O'Connor.

Melvin Luben spent Sunday with his grandparents, Mr. and Mrs. Bob Fox.

### ATKINSON NEWS

Mr. and Mrs. C. F. Silverstrand and daughter, Lila, and son, John, of Arlington, Va., were weekend guests at the home of his brother John Silverstrand.

Mr. and Mrs. R. A. Wisner, of Bayard, visited at the R. E. Chace home Friday.

Mr. and Mrs. Ralph Kissinger, of Boyden, Ia., will return to Atkinson soon to make their home here again.

Luther Larsen, of Shenandoah, Ia., is visiting relatives and old friends in Atkinson and O'Neill this week. He came last Sunday, August 7.

Mr. and Mrs. Douglas Chapman and children, of Lemmon, S. D., came Sunday to visit his mother, Mrs. George Withers.

Mrs. Nelle White, of Lincoln, returned home Friday after spending a few days at the home of her son and family, Mr. and Mrs. E. White.

Mr. and Mrs. G. Lejninger, of Kadoka, S. D., came Saturday to visit at the Elven White and Paul Seger homes, Mrs. Lejninger was Agnes Seger.

Margaret Horton returned Sunday from a visit with her brother and family in Norfolk, the John Milners.

Mr. and Mrs. John Backhaus and little daughter, Terri Helen, of Lincoln, are visiting in Atkinson until after the Hay Days celebration.

Mr. and Mrs. L. F. Burgess visited her parents, Mr. and Mrs. Frank Basta, in Schuyler and her brother, W. Basta, in Omaha last weekend.

Mr. and Mrs. C. G. Shellhase and daughter, Dona, returned Friday from a visit with her parents, Mr. and Mrs. George Schnitker, and her brothers, Frank, Fred and Lee, all of Cross Timbers, Mo.; another brother, Owen, at Kansas City, Mo., and a number of other relatives at Rockport, Mo.

Miss Dona Shellhase and Miss Helen Moses, of Stuart, were guests at a picnic held at Plainview for a group of mutual friends Sunday, August 7.

### Real Estate Transfers

WD-John Legat to Hugh E Ray & wf 7-26-49 \$350-North 60 ft lots 23-24 & 25-Blk E-Fahy's 2nd Add-O'N-except West 12 ft lot 23.

WD-Morris D Hoepfinger to Alma Drayton 7-28-49 \$2600-NW¼ 28-29-10.

WD-Casper Pribil to Mary Kivett - Geneva Watson 8-3-49 \$1-NW¼ W½NE¼ N½SW¼ 34-28-11.

WD-Robert H Lamb to Anna W McCartney 7-22-49 \$3500 Lots 6-7 & 8 Blk 50-McCafferty's Add-O'Neill.

WD-Charles E Robinson to Gurney D Drayton et al 7-19-49 \$200-NW¼SE¼ 35-27-10.

QCD-Minnie A Lines to Minnie L Lines 7-30-49 \$1-SW¼ 20-28-9.

WD-Richard L Tomlinson to Eugene E Wolfe & wf 7-19-49 \$6300-All Blk 14 Hazelets Add O'Neill.

Rats can live in cold climates as well as in the tropics, according to the Encyclopaedia Britannica.

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### FOR GIRLS

100% Nylon Misses Sweaters Favorite pull-over style in new colors. Washable. **2.98**

Girls' Oxfords For school wear. Made with Neolite sole. Sizes 8½ to 12. **3.98** 12½ to 3 . . . . . 4.49

Juv. Girls Sweaters **1.98** Girls' Sweaters . . . . . 2.98 Girls' Sweater Panties 37c-49c

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Sport Shirts Pastel plains or fancy plaids **1.79** Juvenile Boys' . . . . . 1.49

SLACK SOCKS. Bright vat-dyed colors **39c** Others at . . . . . 25c

BOYS' KNIT BRIEFS . . . . . 49c BOYS' ATHLETIC SHIRTS . . . . . 39c BOYS' T-SHIRTS . . . . . 49c

Boys' Sweat Shirts Maize - Scarlet **98c to 1.29**

Boys' Plaid Flannel Shirts Sanforized 6 to 18 **1.79**

Shiny Twill Jackets Pile lined. Maroon or tan. Sizes 10 to 18 **10.90**

20-22 oz. Wool Plaid Shirt Jacket Sizes 8 to 18. **4.98**

School Sweaters Pure wool slipover in new color combinations Sizes 8 to 18. **3.98** Others at . . . . . 2.98

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