PAGE 6-THE FRONTIER, O'Neill, Nebr., September 1, 1949

The Frontier Woman -

Mrs. Albert Widtfeldt Tells of **Grandmother's Secret Elopement** By BLANCHE SPANN PEASE

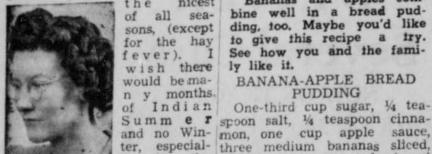
1

y months.

Indian

tier subscribers:

I is here already and Summer whipped cream. Serves six. practically gone. Autumn is the nicest



Blanche Spann

Pease receiv e d last.

Did you know that 30 million sandwiches are eaten in the United States ev--ery day? Any way you look at it, that's a lot of sandwiches.

ple who makes sandwiches, When served with a mustard either for the children's or sauce, they're super! You'll say husband's lunch, for serving so, too! at home, picnic, at the club or at tea, then you'll be able

to use some sandwich making ideas. One thing I've found, a onion, three tablespoons fine-

simple but good idea, is to chopped celery, 2¼ cups soft, use the slices of -bread that oasted white bread cubes, lie immediately next to each (21/4 slices), one teaspoon other in the loaf so sandwich- chopped parsley, 34 teaspoon es will have even edges and salt, 1/4 teaspoon pepper, onethey will be easier to cut and third cup water, 12 frankfurters. wrap

You can stack two or three Melt the shortening in a sandwiches and cut them all skillet and add onion and past. at once with a sharp knife to celery and saute until tender. save time. It also saves time Pour over bread cubes, addto line up your slices of bread ing parsley, salt and pepper. Is pasture. And the great at the a three-tiered wedding cake in pairs on a cleared work Blend together, then add wa- Nebraska to Oregon at the and bridegroom. The cake for Colorado for a week's vaboard. Use butter or fortified ter and mix well. Make a margarine and spread all slic- lengthwise slit in each frankes of bread at the same time furter and open. Spread stuffand be careful to spread to ing on cut side of six frankthe edge of the slice. Spread furters. Top with second so his brother just pulled up like fillings on alternate slic- frankfurter. Secure each end he rope and let him cool off. es of bread with a flexible with a toothpick. Bake in a bladed spatula.

rately so that flavors won't F., for 25 minutes. Serve with everyone went down to mingle. 'Nuff said!

the family will unanimously ing, one tablespoon flour, two n the wagon and played the agent in Neligh. vote for more.

syrup over them, two-thirds full, crumple a piece of paper, put on them, wax then lid. This holds peaches in syrup. They never turn dark. I have kept them for a year in the locker. Do apricots the same way, only

es. put in containers, pour

don't peel. Hi there all you good Fron-er subscribers: not water. Bake in a moder-ste oven of 350 degrees F. for for table use. They will keep united Presbyterian church oh my goodness, September about an hour. Serve with in the ice box several days in Ewing with Rev. John A. Oh my goodness, September whipped cream. Serves six. and never turn dark. Graham officiating. We are farmers and really

enjoy these nice cool days we decorated the altar. Bananas and apples combine well in a bread pudhave had. ding, too. Maybe you'd like

to give this recipe a try. See how you and the fami-BANANA-APPLE BREAD ence. One-third cup sugar, 1/4 tea-

MRS. L. RALPH COBB, Stuart. -tfw-

Mrs. Widtfeldt's Letter-

Dear Mrs. Pease: Perhaps you would be inem some day, who knows, roses. naybe a beautiful yard. Mrs.

But second is family history, biographical sketches and anecdotes. For instance, when my grandmother eloped at 16 against the wishes of her parents, my great-grandfather, who was a Civil war veteran, and several sons undertook to stop them at a railroad station but it was a through

train. She never forgot looking ut the train window at those angry faces as they zoomed

corsages.

Immediately

cut the wedding cake.

Then my father had a caris pasture. And the great-un- The table was centered with friends at Orchard Sunday. ge of 90 odd years. One time granddad lost his emper while digging a 30- Johnston, and Mrs. Will Then too, there was the laded spatula. Wrap each sandwich sepa- moderate oven of 350 degrees ime of the Indian scare when of Ewing high school with the weekend in the Glen Taylor

'Inollkampers. The oldest boy mustard sauce. Serves six. Ever use maple syrup in To make the mustard sauce, ode a pony and drove the attle and Granddad stood up the family will unanimously income tablespoon shorten-

CHAMBERS NEWS Betty Jean Shrader

Mr. and Mrs. Harvey Jones

Ruth Mace spent Saturday

Mariam Tangeman started

Mrs. Bert Lybolt left Friday for Chicago, Ill., to visit about Becomes a Bride

10 days with her son and EWING- The marriage of Miss Betty Jean Shrader, bolt. Her grandson, Jerry Lydaughter of Mr. and Mrs. Will bolt, jr., who has been visit-Shrader, and Verl E. Gunter, son of Mr. and Mrs. Lionel ing here, accompanied her. Gunter, both of Ewing, was left the last of the week for If you want to use just su-gar, add ¼ teaspoon to seven 28, at 3 p. m. The double-ring parents, Mr. and Mrs. Carrie Jones. His mother is "quite ill."

Bouquets of garden flowers night with Joan Daas.

teaching Monday, August 29, Alton Gunter, brother of Did you know that if you the bridegroom, and Archie in her home district, South of

are out of cream to whip, beat the white of an egg, add a mashed banana and folks will never know the differ-companied by Mrs. Rolland Hath Given." They were ac-companied by Mrs. Rolland Wate Chambers. Sunday dinner guests in the William Ritterbush home were: Mr. and Mrs. Arnie Hord, aunt of the bridegroom, Mace, sr., and Ruth, Mr. and who also played the nuptial Mrs. Albert Ritterbush and John. The dinner was in hon- Methodist church Sunday. He music. Paul Gunter, brother of the or of the birthday anniver-

bridegroom, was ring-bearer saries of Arnie Mace, sr., and friends in the community. and Leon Gunter, another William Ritterbush. Chet Fees, sr., and son, brother, lighted the candles.

The bride appeared in a Chet Fees, jr., attended the gray two-piece suit accented air meet at York Sunday, reerested in my three hobbies. by gray and navy blue acces- turning Monday.

The first is flower growing. sories. Her jewelry consisted So far this has resulted in of a strand of pearls, a gift son returned Friday from a nuch experience and few of the bridegroom, and gold 10-days' vacation spent in the slooms. But I am learning earrings, belonging to her Black Hills and the Yellowvhat is hard anyway, and grandmother. She wore a cor- stone park. vith an adequate water sys- sage of gardenias and red Mr. and Mrs. E. A. Farrier

and family returned Sunday Mrs. Gerald Wettlaufer, sis- from a week's vacation trip

ter of the bride, acted as ma- to Minnesota. tron of honor. She was attir-Mr. and Mrs. James Newed in a gray dress and she house. of Wichita, Kan., are wore a corsage of red and spending the week with his parents, Mr. and Mrs. T. E. white carnations. The bridegroom wore a me-Newhouse, and Katheryn. dium blue suit. His attendant, Mrs. Ben Medcalf and son,

Alton Gunter, wore a gray Bobby, came from Sioux City suit. Both wore white carna- on Tuesday, August 23, to tion boutonnieres. on boutonnieres. The mothers of the bride bride Mrs. E. R. Carpenter, and to and bridegroom wore pink attend the fair. Mr. Medcalf

came on Saturday. following the Mr. and Mrs. William Turnceremony a reception was er were Sunday dinner guests held at the home of the of Mr. and Mrs. Robert Turnbride's parents. The room was er and son.

decorated in the bride's cho- Mr. and Mrs. Willard oad of fat cattle stolen from sen colors of blue and white. Thomson and family visited le who traveled alone from a three-tiered wedding cake Mr. and Mrs. Ray Bachaus

and bridegroom. The cake for Colorado for a week's vawas baked by Mrs. Archie cation. Rev. L. A. Dale has declin-

oot well on his homestead. Schrader, sister and sister-in- ed the call extended to him law of the bride. Miss Alice by the Lutheran church at Shrader, sister of the bride, Platte Center.

Mr. and Mrs. A. C. Grisclass of 1948. Since then she home. They are aunt and unhas been employed as secre- cle of Mrs. Taylor.

tary to the Antelope county Mr. and Mrs. L. V. Cooper took their neice, Jeannene Mr. Gunter is a graduate of Johnson, who had been visit-MAPLE-NUT BREAD
PUDDINGthree tablespoons sugar, one-
third cup boiling water, one
third cup boiling water, one
third cup boiling water, one-
third cup winegar one-thirdduring that the cup winegar one-
third cup winegar one-thirdStat an dur-
the worried about a tub of
utter she had left in the
pring. It was there when sheEwing high school with the
class of 1946. For the past
the Ewing Creamery.
After a short wedding tripJohnson, who had been visit-
ing them, back to her home
turned with them for a visit.
Donna Blair expects to
to one-
the turned.

urday and Sunday in the Flying to Texas-Black Hills.

Medcalf afnd Bobby.

Smith and children.

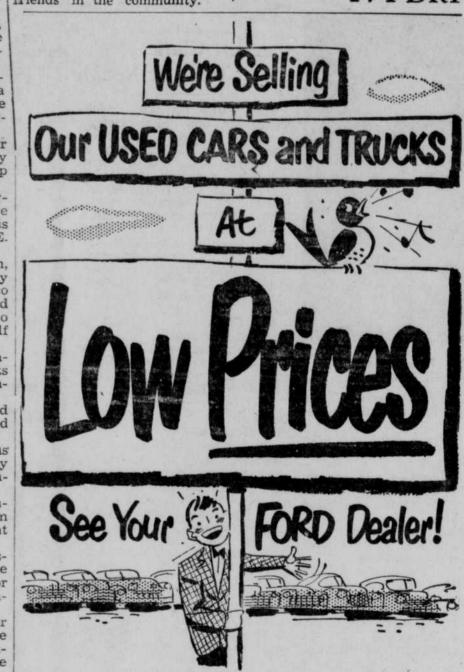
son with Mrs. Jim Kirkland.

Mr. and Mrs. Herman Cook,

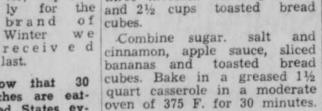
Jim Moore, 78-year-old O'-Sunday dinner guests of Mrs. Genevieve Bell were: Friday for Texas where he Md. and Mrs. E. R. Carpenter, will spend the Fall and Winwife, Mr. and Mrs. Jerry Ly- Mr. and Mrs. Donald Grimes ter. Mr. Moore will fly from and Bonnie. Mr. and Mrs. Sioux City to Houston, Tex. Dean V. Stevens and children He will visit his only daughand Mr. and Mrs. Ben W. ter, Mrs. C. E. (Rita) Bird, at Highland, Tex.

Park Rapids, Minn., to see his of Ericson, were visiting rel-Michael and George Tomatives at Chambers Sunday. linson, sons of Mr. and Mrs. Dick Tomlinson, returned Mr. and Mrs. Jim Kirkland, of Atkinson, spent Sunday with her parents. Mr. and Mrs. A. A. Walter. Other guests in the Walter home were Mr. and Mrs. Wayne Smith and Mrs. Wayne Tuesday frim a stay at North

> Mrs. A. A. Walter and Mrs. Wayne Smith and children spent last Thursday in Atkin-James Jackman, of Norfolk, conducted services at the blisters quickly, safely. visited over Monday with



"See your Ford Dealer's Listing in the Classified Section on Page 12"



-tfw-

PUDDING

Serves six. -tfw-Baked dishes taste good

these days! You can stretch If you are one of those peo- franks with bread stuffing.

STUFFED BAKED

Three tablespoons shorten-

FRANKFURTERS ing, three tablespoons grated

cup chopped walnuts or pe- third cup vine, cans, dash of salt and a half cup mayonnaise. cup toasted bread cubes.

Combine beaten eggs, ma-ple syrup, milk, walnuts, salt and toasted bread cubes. Pour into a greased 1½ quart cas-serole, set in a shallow pan of

> Cool slightly, then whip in mayonnaise. Yields $1\frac{1}{4}$ cups O'NEILL sauce. TRANSFER **Two Readers Write** Subscription Winners three - months' subscriptions today. They are Mrs. L. Ralph Cobb, of Stuart, and Mrs. Al-bert Widtfeldt, of O'Neill. We Please route your freight O'Neill Transfer are sure you will enjoy both letters. Well, I get quite a chuckle band is unrelled their hus-An O'Neill firm. Mrs. Cobb's Letter-Dear Mrs. Pease: Daily out of your column as it Trips seems the same things happen O'NEILL-Phone 241J OMAHA-Phone JA3727 skin. I wonder if the neighbor ladies ever use ascorbic acid * when they put peaches and apricots in the cold storage you whisper it. Your Patronage locker? Appreciated JOHN TURNER, Prop. utes, then cool. Peel and slice the peach-

third cup vinegar, one-third ial and pictures and hope someday to have an interest-Melt shortening in top of double boiler. Add flour. ing history of personal inci-

Cook one minute. Add mus-tard, sugar, water, salt and dents for our family's enteraiment. One of them gave horseradish, stirring con-stantly. Add vinegar and mix well. Cook 10 minutes. me some clippings which date back to 1827. My third and most faschate John Miller, Ganoe, of Sloan, ing hobby is my children, the ittle girl, four, and the little oy. not yet two. Their main oy. not yet two. Their main the solve between the Ginnis, all of Emmet; Mr. My third and most fascinat-

interests resolve between the Ginnis, all of Emmet; Mr. creek and the new kittens. and Mrs. Glen Nickel, of We have two winners of MRS. ALBERT WIDTFELDT. O'Neill, Nebr.

SANDHILL SAL Women are always plan-

lan to get them done. People are like sausages. in every family. I guess we You can never be absolutely RNA Meetsertain what's inside. There are millions of people in this country who will A. L. Dorr Wednesday afterbelieve almost anything - if

Some women claim they guest, Mrs. Elsie Cork. A covnever have a cross word with ered dish luncheon was servcup water for syrup, add $\frac{1}{2}$ their husbands. They are eithed. teaspoon ascorbic acid to one er terrible liars or so dull, if quart of liquid. Boil five min- we were their husbands we'd Mrs. Park Entertainstrade them in on somebody interesting. People droop over soup.

Meadow Gold PRODUCTS

Phone 464-R

FOR

Daily Store & Home Delivery!

the young couple will make I've been gathering mater- their home in Ewing. lege.

Page; Joe Gokie, sr., and son, Joe, jr., Mr. and Mrs. Mearl

Joe, jr., Mr. and Mrs. Mearl Sparks, all of O'Neill; Mr. and Mrs. William Schevinch, of Neligh; Tom Fletcher, of Orchard; Mr. and Mrs. Wil-liam F. Thompson, of Nor-folk; Mr. and Mrs. J. T.

Thompson, jr., and son, of Watertown, S. D.; and Mr. and Mrs. Peter Cooper, of

PAGE- The Royal Neigh-

bor Kensington met with Mrs.

noon, August 24, with eight

members present and one

PAGE- Mrs. George Park

Gether club Friday afternoon

with 10 members present. Mrs. Ed Stewart was a guest.

O'NEILL LOCALS Mr. and Mrs. Arnold H Doering and sons departed

early Sunday for a week's vacation in the vicinity of Denver, Colo. They were accompanied by Mr. Doering's parents, who came from Iowa to

Mr. and Mrs. M. E. Jacob-

son, Mr. and Mrs. Matthew

Beha and Mr. and Mrs. Paul Beha departed Monday for a

John Daly went to St. Lou-

for Osborne's Shoe

is, Mo., Saturday on a buying

Mr. and Mrs. George C. Robertson returned Wedneslay, August 24, from Lincoln.

Washed Gravel

Your Truck

Loaded or

We Deliver

SCHRAD BROS.

Ewing - Phone 9-F-03

two-day trip to Omaha.

Get-to-

was hostess to the

oin them here.

trip Stores.

Orchard.

Out-of-Town People Attend J. T. Thompson Funeralily. From there she will go to INMAN- Out-of-town people who attended the J. T. Thompson funeral here on Thursday, August 25, were: John Miller, of Sioux City; Mrs. V. E. Ganoe, of Sloan,

folk to attend business col-Mrs. Valo Edwards left on Sunday for Ord to visit her son, Allen Edwards, and fam-

Missouri to visit her daughter. Phone 16 Mr. and Mrs. Richard Smith

Lohaus Motor Co. **O'Neill**



