

The Frontier Woman —

Mrs. Albert Widtfeldt Tells of Grandmother's Secret Elopement

By BLANCHE SPANN PEASE

Hi there all you good Frontier subscribers: Oh my goodness, September 1 is here already and Summer practically gone. Autumn is the nicest of all seasons, (except for the hay fever). I wish there would be many months of Indian Summer and no winter, especially for the brand of winter we received last.



Blanche Spann Pease

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

If you are one of those people who makes sandwiches, either for the children's or husband's lunch, at the club or at tea, then you'll be able to use some sandwich making ideas.

One thing I've found, a simple but good idea, is to use the slices of bread that lie immediately next to each other in the loaf so sandwiches will have even edges and they will be easier to cut and wrap.

You can stack two or three sandwiches and cut them all at once with a sharp knife to save time. It also saves time to line up your slices of bread in pairs on a cleared work board. Use butter or fortified margarine and spread all slices of bread at the same time and be careful to spread to the edge of the slice. Spread like fillings on alternate slices of bread with a flexible bladed spatula.

Wrap each sandwich separately so that flavors won't mingle. Nuff said!

Ever use maple syrup in bread pudding? It's good and the family will unanimously vote for more.

MAPLE-NUT BREAD PUDDING

Three eggs, beaten, 1/2 cup maple syrup, 1/4 cup milk, 1/2 cup chopped walnuts or pecans, dash of salt and a half cup toasted bread cubes.

Combine beaten eggs, maple syrup, milk, walnuts, salt and toasted bread cubes. Pour into a greased 1 1/2 quart casserole, set in a shallow pan of

hot water. Bake in a moderate oven of 350 degrees F. for about an hour. Serve with whipped cream. Serves six.

Bananas and apples combine well in a bread pudding, too. Maybe you'd like to give this recipe a try. See how you and the family like it.

BANANA-APPLE BREAD PUDDING

One-third cup sugar, 1/4 teaspoon salt, 1/4 teaspoon cinnamon, one cup apple sauce, three medium bananas sliced, and 2 1/2 cups toasted bread cubes.

Combine sugar, salt and cinnamon, apple sauce, sliced bananas and toasted bread cubes. Bake in a greased 1 1/2 quart casserole in a moderate oven of 375 F. for 30 minutes. Serves six.

Baked dishes taste good these days! You can stretch franks with bread stuffing. When served with a mustard sauce, they're super! You'll say so, too!

STUFFED BAKED FRANKFURTERS

Three tablespoons shortening, three tablespoons grated onion, three tablespoons finely chopped celery, 2 1/4 cups soft, oasted white bread cubes, (2 1/4 slices), one teaspoon chopped parsley, 1/4 teaspoon salt, 1/4 teaspoon pepper, one-third cup water, 12 frankfurters.

Melt the shortening in a skillet and add onion and celery and saute until tender. Pour over bread cubes, adding parsley, salt and pepper. Blend together, then add water and mix well. Make a lengthwise slit in each frankfurter and open. Spread stuffing on cut side of six frankfurters. Top with second frankfurter. Secure each end with a toothpick. Bake in a greased shallow pan in a moderate oven of 350 degrees F., for 25 minutes. Serve with mustard sauce. Serves six.

To make the mustard sauce, use one tablespoon shortening, one tablespoon flour, two tablespoons prepared mustard, three tablespoons sugar, one-third cup boiling water, one teaspoon salt, two teaspoons prepared horseradish, one-third cup vinegar, one-third cup mayonnaise.

Melt shortening in top of double boiler. Add flour. Cook one minute. Add mustard, sugar, water, salt and horseradish, stirring constantly. Add vinegar and mix well. Cook 10 minutes. Cool slightly, then whip in mayonnaise. Yields 1 1/4 cups sauce.

Two Readers Write Subscription Winners

We have two winners of three - months' subscriptions today. They are Mrs. L. Ralph Cobb, of Stuart, and Mrs. Albert Widtfeldt, of O'Neill. We are sure you will enjoy both letters.

Mrs. Cobb's Letter—

Dear Mrs. Pease: Well, I get quite a chuckle out of your column as it seems the same things happen in every family. I guess we are all "sisters" under the skin.

I wonder if the neighbor ladies ever use ascorbic acid when they put peaches and apricots in the cold storage locker?

Take one cup sugar to one cup water for syrup, add 1/2 teaspoon ascorbic acid to one quart of liquid. Boil five minutes, then cool.

Peel and slice the peach-

es. put in containers. pour syrup over them. two-thirds full. crumple a piece of wax paper, put on them, 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 don't peel.

If you want to use just sugar, add 1/4 teaspoon to seven pounds sugar. I also fix them for table use. They will keep in the ice box several days and never turn dark. We are farmers and really enjoy these nice cool days we have had.

Did you know that if you are out of cream to whip, beat the white of an egg, add a mashed banana and folks will never know the difference.

MRS. L. RALPH COBB, Stuart.

Mrs. Widtfeldt's Letter—

Dear Mrs. Pease: Perhaps you would be interested in my three hobbies. The first is flower growing. So far this has resulted in much experience and a few blooms. But I am learning what is hard anyway, and with an adequate water system some day, who knows, maybe a beautiful yard.

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

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

Then my father had a carload of fat cattle stolen from his pasture. And the great-uncle who traveled alone from Nebraska to Oregon at the age of 90 odd years.

One time granddad lost his emper while digging a 30-foot well on his homestead. So his brother just pulled up the rope and let him cool off.

Then too, there was the time of the Indian scare when everyone went down to "gnollkamps". The oldest boy rode a pony and drove the attic and Granddad stood up in the wagon and played the violin. Grandma said all during the two or three day stay, he worried about a tub of utter she had left in the pring. It was there when she returned.

I've been gathering material and pictures and hope someday to have an interesting history of personal incidents for our family's entertainment. One of them gave me some clippings which date back to 1827.

My third and most fascinating hobby is my children, the little girl, four, and the little boy, not yet two. Their main interests resolve between the creek and the new kittens.

MRS. ALBERT WIDTFELDT, O'Neill, Nebr.

SANDHILL SAL

Women are always planning things they plan them one by one. And their husband is usually the one, they plan to get them done.

People are like sausages. You can never be absolutely certain what's inside.

There are millions of people in this country who will believe almost anything — if you whisper it.

Some women claim they never have a cross word with their husbands. They are either terrible liars or so dull, if we were their husbands we'd trade them in on somebody interesting.

People droop over soup.

Betty Jean Shrader Becomes a Bride

EWING— The marriage of Miss Betty Jean Shrader, daughter of Mr. and Mrs. Will Shrader, and Verl E. Gunter, son of Mr. and Mrs. Lionel Gunter, both of Ewing, was solemnized Sunday, August 28, at 3 p. m. The double-ring ceremony took place at the United Presbyterian church in Ewing with Rev. John A. Graham officiating.

Bouquets of garden flowers decorated the altar. Alton Gunter, brother of the bridegroom, and Archie Johnston, brother-in-law of the bride, sang "What God Hath Given." They were accompanied by Mrs. Rolland Ford, aunt of the bridegroom, who also played the nuptial music.

Paul Gunter, brother of the bridegroom, was ring-bearer and Leon Gunter, another brother, lighted the candles.

The bride appeared in a gray two-piece suit accented by gray and navy blue accessories. Her jewelry consisted of a strand of pearls, a gift of the bridegroom, and gold earrings, belonging to her grandmother. She wore a corsage of gardenias and red roses.

Mrs. Gerald Wettlaufer, sister of the bride, acted as matron of honor. She was attired in a gray dress and she wore a corsage of red and white carnations.

The bridegroom wore a medium blue suit. His attendant, Alton Gunter, wore a gray suit. Both wore white carnation boutonnières.

The mothers of the bride and bridegroom wore pink corsages.

Immediately following the ceremony a reception was held at the home of the bride's parents. The room was decorated in the bride's chosen colors of blue and white. The table was centered with a three-tiered wedding cake topped with a miniature bride and bridegroom. The cake was baked by Mrs. Archie Johnston, and Mrs. Will Shrader, sister and sister-in-law of the bride. Miss Alice Shrader, sister of the bride, cut the wedding cake.

Mrs. Gunter is a graduate of Ewing high school with the class of 1948. Since then she has been employed as secretary to the Antelope county agent in Neligh.

Mr. Gunter is a graduate of Ewing high school with the class of 1946. For the past year he has been employed at the Ewing Creamery.

After a short wedding trip the young couple will make their home in Ewing.

Out-of-Town People Attend J. T. Thompson Funeral—

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. Gano, of Sloan, Ia.; Mr. and Mrs. John Conrad and Mrs. Georgia McGinnis, all of Emmet; Mr. and Mrs. Glen Nickel, of Page; Joe Gokie, sr., and son, 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. William F. Thompson, of Norfolk; Mr. and Mrs. J. T. Thompson, jr., and son, of Watertown, S. D.; and Mr. and Mrs. Peter Cooper, of Orchard.

RNA Meets—

PAGE— The Royal Neighbor Kensington met with Mrs. A. L. Dorr Wednesday afternoon, August 24, with eight members present and one guest, Mrs. Elsie Cork. A covered dish luncheon was served.

Mrs. Park Entertains—

PAGE— Mrs. George Park was hostess to the Get-to-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 join them here.

Mr. and Mrs. M. E. Jacobson, Mr. and Mrs. Matthew Beha and Mr. and Mrs. Paul Beha departed Monday for a two-day trip to Omaha. John Daly went to St. Louis, Mo., Saturday on a buying trip for Osborne's Shoe Stores.

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

CHAMBERS NEWS

Mrs. Bert Lybolt left Friday for Chicago, Ill., to visit about 10 days with her son and wife, Mr. and Mrs. Jerry Lybolt. Her grandson, Jerry Lybolt, jr., who has been visiting here, accompanied her.

Mr. and Mrs. Harvey Jones left the last of the week for Park Rapids, Minn., to see his parents, Mr. and Mrs. Carrie Jones. His mother is "quite ill."

Ruth Mace spent Saturday night with Joan Daas.

Mariam Tangeman started teaching Monday, August 29, in her home district, South of Chambers.

Sunday dinner guests in the William Ritterbush home were: Mr. and Mrs. Arnie Mace, sr., and Ruth, Mr. and Mrs. Albert Ritterbush and John. The dinner was in honor of the birthday anniversary of Arnie Mace, sr., and William Ritterbush.

Chet Fees, sr., and son, Chet Fees, jr., attended the air meet at York Sunday, returning Monday.

Mr. and Mrs. C. V. Robertson returned Friday from a 10-days' vacation spent in the Black Hills and the Yellowstone park.

Mr. and Mrs. E. A. Farrier and family returned Sunday from a week's vacation trip to Minnesota.

Mr. and Mrs. James Newhouse, of Wichita, Kan., are spending the week with his parents, Mr. and Mrs. T. E. Newhouse, and Katheryn.

Mrs. Ben Medcalf and son, Bobby, came from Sioux City on Tuesday, August 23, to visit her parents, Mr. and Mrs. E. R. Carpenter, and to attend the fair. Mr. Medcalf came on Saturday.

Mr. and Mrs. William Turner were Sunday dinner guests of Mr. and Mrs. Robert Turner and son.

Mr. and Mrs. Willard Thomson and family visited friends at Orchard Sunday.

Mr. and Mrs. Ray Bachaus and family left last Thursday for Colorado for a week's vacation.

Rev. L. A. Dale has declined the call extended to him by the Lutheran church at Platte Center.

Mr. and Mrs. A. C. Griswold, of Lincoln, spent the weekend in the Glen Taylor home. They are aunt and uncle of Mrs. Taylor.

Mr. and Mrs. L. V. Cooper took their niece, Jeannene Johnson, who had been visiting them, back to her home near Emmet. Kay Johnson returned with them for a visit.

Donna Blair expects to leave next Monday for Norfolk to attend business college.

Mrs. Valo Edwards left on Sunday for Ord to visit her son, Allen Edwards, and family. From there she will go to Missouri to visit her daughter.

Mr. and Mrs. Richard Smith and family spent Friday, Sat-

urday and Sunday in the Black Hills.

Sunday dinner guests of Mrs. Genevieve Bell were: Mr. and Mrs. E. R. Carpenter, Mr. and Mrs. Donald Grimes and Bonnie, Mr. and Mrs. Dean V. Stevens and children and Mr. and Mrs. Ben W. Medcalf and Bobby.

Mr. and Mrs. Herman Cook, of Ericson, were visiting relatives at Chambers Sunday.

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 children.

Mrs. A. A. Walter and Mrs. Wayne Smith and children spent last Thursday in Atkinson with Mrs. Jim Kirkland.

James Jackman, of Norfolk, conducted services at the Methodist church Sunday. He visited over Monday with friends in the community.

Flying to Texas—

Jim Moore, 78-year-old O'Neill hotel man, will depart Friday for Texas where he will spend the Fall and Winter. Mr. Moore will fly from Sioux City to Houston, Tex. He will visit his only daughter, Mrs. C. E. (Rita) Bird, at Highland, Tex.

Michael and George Tomlinson, sons of Mr. and Mrs. Dick Tomlinson, returned Tuesday from a stay at North Platte with Mr. and Mrs. Fred McNally. They recently returned from a trip to Denver, Colo.

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