The Frontier Woman -

Doesn't Take Big Words and Fancy Phrases to Make Letter Welcome at Mailbox By BLANCHE SPANN PEASE

Hi there, all you energetic and relax awhile, I thought that people! What's for dinner to- would be a good time to catch up some correspondence - why



en or turkey Blanche Spann pie is always a Sunday or Pease

special occasion favorite. Any of these main dish pies may be made with either enriched biscuit or flakey pastry, and either way they provide the important protein, B-vitamins and iron of enriched flour.

Since meat and vegetables are included in the pie, salad, beverage and dessert complete the menu nicely. Extra biscuits may be baked to serve as bread, or brown 'n' serve rolls can be freshly browned during the last 8 or 10 minutes the meat pie bakes.

Lamb stew becomes a glamor-ous Scotch pie when it is serv-ed in pastry-lined individual bakers. The pastry cover seals neatly to the lining if the edges are moistened lightly with wa-ter. The individual pies arrive on the table temptingly hot and satisfying, a nourishing choice for any fall or winter menu. SCOTCH PIE

Pastry: 2 cups sifted enriched flour, 1 teaspoon salt, ½ cup shortening, 4 to 6 tablespoons cold water. Sift together flour and salt. Cut or rub in shortening. Add water. Mix to a dry, crumbly dough. Turn out on lightly floured board. Press dough together. Roll about ¹/₄ inch thick. Line 4 individual 4-the ran to show off his culinary efforts, he stubbed his toe and fell inch bakers with pastry. Fill fell. with meat and vegetables. Top with pastry. Bake in moderate oven (350 degrees F.) 1 hour.

Serve immediately. Filling: 1 pound lamb for stew, cut into ½ inch cubes, 1 medium potato, sliced (¾ cup), 8 small carrots, sliced (1½ cups), 2 teaspoons salt, 1 medium onion (chopped), 1 large stalk cel-ery (1/2 cup), dash pepper, 1 tablespoon minced parsley.

Many meats and vegetables not use the head and hand while have extra appetite appeal when resting the feet! they are serv-Everyone enjoys receiving ed in a pie. and reading letters but I'm a-Beef, veal, or fraid there are few who really lamb combin- enjoy writing them.

Too many people think they need special talent to be able to write an interesting letter, but it doesn't take big words and fancy phrases to make a letter most welcome when it arrives at the mailbox of a friend or relative far away.

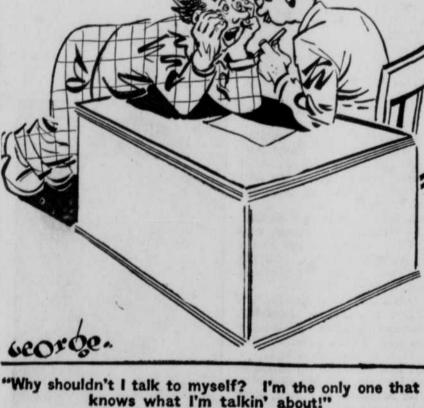
We are just beginning to en-joy our first spring fries—later than most folks. Maybe we enjoy them even more because we've had to wait so long. Fried chicken is something I don't tire of easily. Then about now there are so many good things from the garden, it makes it hard to decide just what to prepare from the meal at hand. I made fresh chokecherry jel-ly today. It is our favorite kind of jelly and as I sampled it, I couldn't help feeling sorry for all the folks around who don't have those little gems to make

jelly from. It always gives me such a feeling of satisfaction to see the filled jars lining the basement shelves and when next winter's snows get deep, I know those filled jars will look even better, and their contents taste almost as delicious as the fresh pro-

ducts now. Children's sayings always amuse me. I often wish I had kept a record of some of the sayings of our children. After all our memories do dim and we only remember a fraction of what we would like to. My little boy was busy mak-

Asked his daddy, "What was interesting, don't you? But have you written us one? Shame on

Someone once said, "There are only 2 kinds of people in the world, those with children and those without." Which is probably more truth than fic-to Mrs. Blanche Pease, The tion, but what amazed me, is the fact that those without al-ways know (?) more about rais-



knows what I'm talkin' about!"

Bertha Cooper

ka City.

I am enclosing a cake recipe. PINEAPPLE MARASCHINO CHERRY CAKE

Ticklers

Two cups sugar, 10 red mar-aschino cherries, 10 green mar-aschino cherries, 2/3 cup butter, cups flour, 1 teaspoon vanilla, cup drained crushed pineapple, 5 egg whites, 4 teaspoons baking powder. Cream butter, sugar, vanilla. To this add sifted flour into which drop cher-ries (quartered or cut in circles)

and crushed pineapple. Then add remainder of ingredients. Stir little as possible. Bake in moderate oven. This makes an excellent Christmas cake.

"A CONSTANT READER" -tfw-

Send Us a Letter -Like to read The Frontier Woman! Find the reader-letters

hat you just made?" Answered sonny, quick as a you if you haven't—for if you wink, "I guess that was a cinna-mon roll."

Now's the time to do some-

of Lincoln, and Mr. and Mrs. mother of the bridegroom, a Lots 1 & 3- Blk 32- O'N Ed Whetham were guests at the dark dress and had a corsage QCD-Martin M Mar Joe Slechta home on Thursday of white pom-poms. evening, August 31.

Ardith Moffett left Saturday for Allen where she will teach this year. Delores Thiesson went to An-

oka Friday where she will teach

By George

PSYCHIATRY

again this year. Carol Ann Schochenmeier stayed with her grandparents, the Albert Kalkowski's, while her parents were in Wynot and Yankton, S. D., the past week. Donna Vae Hajek, of Denver, Colo., came Saturday for a

weeks' visit with home folks. Lorie Micanek and Albert Kal-kowski called at the Cizek home Spencer Wednesday, August by Fox cut the wedding cake and Mrs. Alvin Vorce poured.

Hamilton-Belzer

St. Patrick's Catholic church was the scene of the wedding of ilton and the late Mr. Hamilton, Wednesday, August 30.

formed by Rev. A. A. Onak.

The bride was gowned in white satin fashioned with a fit-ted bodice of lace and long sleeves which tapered to a point tet bride was gowned in white satin fashioned with a fit-ted bodice of lace and long sleeves which tapered to a point tet bride was gowned in sleeves which tapered to a point tet bride was gowned in sleeves which tapered to a point tet bride was gowned in sleeves which tapered to a point tet bride was gowned in sleeves which tapered to a point tet bride was gowned in sleeves which tapered to a point tet bride was gowned in tet bride was gowned in sleeves which tapered to a point tet bride was gowned in sleeves which tapered to a point tet bride was gowned in sleeves which tapered to a point tet bride was gowned in tet bride was gowned was gow at the wrist. Lace inserts dec-orated the skirt which terminat-ed in a train. Her fingertip veil 30 Ewing of illusion was held in place by

satin streamers.

LYNCH— Bertha Cooper re-turned Tuesday, August 29, of-honor, wore a gown of pink lace and marquisette over taffeta and carried a white satin prayerbook topped with pink carnations. The bridesmaids, L Krueger 8-22-50 \$5000- Part

> low carnations. 1 & 3 Blk 32- O'Neill

wore business suits and white

returned home from a 2-weeks' vacation trip, visiting relatives in Oregon. Mrs. Fred Wurtz returned home with them after a 2-months' stay there. Mrs. Harold Brown and family, of Wakefield, visited at the Wallace Moffett home the past

Mrs. Vernon Lorenz was

hostess at a wedding breakfast for 45 guests served at her home immediately following the cer-

emony. A reception was held at the

a 3-tier wedding cake, baked by Mrs. Alfred Nissen, of Peters-burg, aunt of the bride, decorated the bride's table. The guest book was in charge

Mesdames Frank Weeder,

Nuptials Said

Miss Leona Marie Hamilton, daughter of Mrs. Claude Ham-ilton and the late Mr. Herright Ham-15 Blk 1 O'Neill ilton and the late Mr. Hamilton, to Edward Joseph Belzer, son of Mr. and Mrs. Carl Belzer, on Wednesday, August 30

The altar was decorated with

and Junior Adamson. They all

carnation boutonnieres. Mrs. Hamilton, mother of the bride, wore brown with a corsage of gold pom - poms. The bridegroom's mother, Mrs. Carl Belzer, was dressed in light blue and wore a corsage of pink pompoms and Mrs. Mudloff, grand-

to Wm F Moore 7-30-49 \$1- Lots

1 & 3 Blk 32- O'N QCD— Thomas J Mandeville to Wm F Moore 9-1-49 \$1- Lots 1 & 3 Blk 32- O'N QCD-Rita M Bird to Wm F

Moore 7-_-49 \$1- Lots 1 & 3 Blk 32- O'Neill

QCD-Martin M Mandeville

WD - Grace Moss to Lloyd Collins & wf 7-3-50 \$1500. So 40 ft lots 14-15 & 16 Blk 28- O'-Neill

DEED— G. H. Lippelmann to Ilonka Hambleton et al 12-23-49 \$1- SE1/4 33-30-13

WD— Edwin Heeb to Agnes M Heeb 8-29-50 \$1- N¹/₂ 30-30-12 of Mrs. John Wilde, sister of the bride, and Mrs. Floyd Hershi-ser and Miss Bonnie Harmon WD-Page Lumber & Hardware Store to Otto L Terrill & took care of the gifts. Miss Ru-Susan 8-26-46 \$1- Part Outlot A-Part Outlot B- Page- Part NW 1/4 SW1/4 18-28-9

Mr. and Mrs. Val Darling left

The young couple left on a short wedding trip and will re-side in O'Neill. Visit Florida-

Real Estate Transfers Monday, September 4, for an extended vacation. They will WD-Thomas H Enright et al go to New York City, Florida and other points.

Don't forget first P-TA meeting Monday, September 11, O'-Neill high school band room, 8

USE

Co Add- Inman. EX. DEED- Edward Campcut flowers and candelabra for the ceremony which was per- 8-22-50 \$5950- Pt NW¹/₄SW¹/₄ 29-29-11

SD-A. B. Hubbard to County of Holt 8-10-50 \$60- Lot 3 Blk SD-A. B. Hubbard to County of Holt 8-10-50 \$60- Lot 4 Blk

SD—A. B. Hubbard to County of Holt 8-10-50 \$150- Lots 1-2

Roy E Shull 8-29-50 \$450- Lot 8

script 3A in NW¹/₄ 32-30-14. QCD— Elizabeth Mandeville to Wm F Moore 7--- 49 \$1- Lots

THE FRONTIER PHONE 51

RENT

SELL

BUY

TRADL



Miss Bonnie Harmon and Miss Phyllis Hickey, wore identical gowns of yellow and Aqua. Miss Harmon carried a prayerbook win Heeb 8-29-50 \$1- W¹/₂ lot 8 & 9- Lots 17-18-19-20- Nonde-Other Lynch News Mr. and Mrs. Harvey Cay-Harmon carried a prayerbook with aqua carnations and Miss Hickey a prayerbook with yel-

Francis Belzer, brother of the bridegroom, was best man and ushers were Maynard Morrow Mr. and Mrs. Louis Nelson returned Tuesday, August 26, from their vacation in Chicago,

Mr. and Mrs. Edmund Rohde

a tiara of orange blossoms. She Back from Visit carried a white satin prayer-book and an orchid with white SD-A. Mrs. Floyd Hershiser, matron-f-honor, wore a gown of pink WD — Ralph A Beckwith to

from Omaha where she visited her daughter, Opal, and family. She also visited her daughter, Charlotte, and family in Nebras-

wood, of Washington state, are visiting their daughter, Mrs. Leonard Wheeler, and family.

pings. Combine all ingredients ing them than those who are and fill each pastry-lined cas-serole. Top with pastry. Seal edges and prick top with fork. Bake in moderate oven (350 de-grees F.) 1 hour. -tfw-

Subscription Winners-Mrs. Claude Pickering, of

Redbird, wins our 3 - months' subscription. "A Constant Reader," at Gothenburg, also wins a subscription.

Redbird, Nebr.

Dear Blanche: With today's issue of The Frontier and your appeal for more letters I decided I to you. I have been using the excuse of being too busy, but since I do occasionally sit down

Washed Gravel Concrete - Road **Plaster Sand** We Deliver Anywhere NO JOB TOO LARGE OR TOO SMALL Walker Gravel Co. Ewing, Nebr. **Residence Phone 146**

Pit Phone 25

the parents. Can anyone explain Recipe of the Week— that? I'm sure you'll agree that SMOTHERED PORK CHOPS it's so.

I'm afraid my letter is getting ¹/₄ teaspoon salt, ¹/₄ teaspoon too long, so will close with a re- sage, 3 tart apples, cored, 3 tacipe:

PINEAPPLE PEAR PRESERVES Eighteen pears, 18 oranges, 1

-tfw-

Well, summer vacation is al-

most over and the kiddles will

soon be dashing off to school. We teachers will be happy to be

back and see their happy little faces ready for a full year's

Mother's too, will be anx-

ious to know what little John-

ny or Mary is capable of do-

ing, and, of course, I can't

Dear Mrs. Pease:

work to begin.

blame them.

NOTICE

Dr. Max Magwire

Optometrist

Associate of the

Perrigo Optical Clinic

of Norfolk

will be in O'Neill at the

Golden Hotel on

Monday, September 11th

Hours: 9:00 a. m. to 5:00 p. m.

EYES EXAMINED - - - GLASSES PRESCRIBED

Gothenberg, Neb.,

No. 2½ can crushed pineapple, 1 cup maraschino cherries, 10 salt and sage. Sear slowly in cups sugar. Peel pears and or- hot skillet, browning on both anges. Put these and the cher-ries through food grinder using unce apples in ¹/₄ inch slices or "Grandma" Scheda and son, ries through food grinder using the coarse knife. Mix all ingre-rings and arrange on chops. dients with the sugar and let Pour molasses over them. Add stand overnight. Next morning flour to fat in skillet and cook cook slowly until thick and until brown, stirring constantly. hot in sterilized jars. With every good wish for the er chops and apples. Cover and

tier Woman, I remain, MRS. CLAUDE PICKERING are tender. Serves 6.

multiply.

the lower the IQ.

curity for lots of chaps.

Go to Grand Island for CYO Meet-

towns in Nebraska.

and Mrs. Edward Cassidy and Mrs. Frank Heiser called at the Edward Cassidy, sr., home Spencer Wednesday, August 30. Duran Ferguson visited at Frank Sedivy's, near Gross, on Tuesday, August 29. He called on Vince Jehorek's on Thurs-Six pork chops, 1 inch thick, 1/4 teaspoon salt, 1/4 teaspoon

blespoons molasses, 3 table-spoons flour, 2 cups hot water, day. 1 tablespoon vinegar, ½ teaspoons salt, 1/3 cup raisins. Sprinkle chops with 1/4 teaspoon

could no longer turn a deaf ear clear. (This will take about 1½ Add water and stir until mix-and made up my mind to write hours.) Stir often. Seal while ture boils. Add vinegar, salt Hanslik home southeast of and raisins. Pour this sauce ov-

SANDHILL SAL

Lots of gals can't add, but oh

Sometimes the more noise

A pair of suspenders proves

The day opened by solemn

to be a good investment in se-

how many they can distract!

continued success of The Fron- bake in moderate oven of 350 F. about an hour, or until apples

Barry Baker is in San Diego, Calif., for his boot camp, having enlisted in the navy. Mr. and Mrs. Roy Mulhair and Mr. and Mrs. Andy Classen are vacationing in the Great

week.

Frank, of Fairfax, S. D., were Sunday, August 27, visitors at the James Maly home. They also visited at the Elden Sedivy Lynch.

Mrs. Inger Levi and Vera, Mr.

Clayton Miller visited at the John Farr home in Butte a day last week. Supt. and Mrs. G. L. Camp-

bell have moved into the Walter Wesche residence. Mrs. Thomas Courtney sr., is

in Boston, Mass., visiting with daughter and family.

Martin Jehorek and Maxine returned Wednesday morning, And plenty of people who August 27, from a several days' never had any arithmetic can visit at the Herbert Whetham home in Omaha.

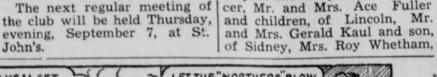
Joy Tuch is assisting at the

Lynch hospital. Mr. and Mrs. Robert Kersch, of Spencer, visited at the Lloyd Mills home Tuesday, August 29. Mrs. Joe Slechta, jr., is assist-

ing at the Lynch hospital. Delores Kalkowski spent Sun-EWING - The members of day at the Guy Mulhair home. Blessed Dominic's CYO club Mr. and Mrs. Ace Fuller and children and Mrs. Roy Whetwent to Grand Island Sunday, August 27, to attend the Central Nebraska CYO day. There were ham, of Lincoln, have spent the past week here visiting rela-550 members present from 40

tives. Mr. and Mrs. Joe Slechta, sr., spent Tuesday and Wednesday, August 29 and 30, at the Albert high mass at 10 o'clock in the cathedral. After mass, breakfast was served in the Leiderkranz

Tejral home in Spencer. Mr. and Mrs. Bob Whetham Phyllis and Mary Faye, of Spencer, Mr. and Mrs. Ace Fuller





hall.

ATKINSON LIVESTOCK MARKET

Atkinson, Nebr.

Nebraska Sandhills Foremost Cattle Auction - Capacity 6,000

Head

ANNOUNCES

A 2-DAY AUCTION SCHEDULE

STARTING

Monday, Sept. 18, and Tuesday, Sept. 19

Continuing

MONDAY & TUESDAY EVERY

Thru the months of

SEPTEMBER - OCTOBER - NOVEMBER - DECEMBER

Monday Schedule

12:30 Noon-Lunch Hour

bologna bulls.

1 o'clock P. M.-Calf Auction,

followed by selling of Butcher

cattle - such as canners, cut-

Tuesday Schedule

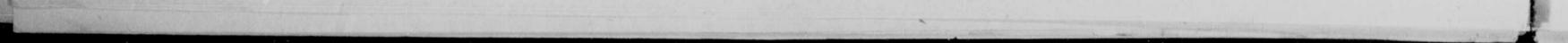
10 o'clock A. M.-Auction of 10 o'clock A. M. - Hog Auction (No hog sale Tuesday) Butcher Cattle and small lots of stockers and feeders.

12:30 Noon-Lunch Hour.

1 o'clock P. M. - Carlot Auction of Stockers and Feeders, ters, fat cows, fat heifers, and followed by all late arrivals until auction is concluded.

It will pay you well to list your cattle consign ments a week in advance as our advertising reaches over 1,000,000 interested buyers, each week, in the states of Nebraska, South Dakota, Kansas, Missouri, Iowa, Indiana, Illinois, Ohio, Pennsylvania, Wisconsin, Minnesota, New York, and Maryland. We advertise in the Oma ha World-Herald, Des Moines Register, Sioux City Tribune, Kansas City Star, Minneapolis Tribune and Chicago Daily Drovers' Journal, as well as 8,000 market cards direct each week. Telephone Atkinson 5141, anytime, our expense, for market information.

ERNIE WELLER, OWNER AND GENERAL MANAGER Ernie Weller-Jos. M. Kokes-Laurence Storjohann, Operators Atkinson, Nebraska



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