

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 people! What's for dinner today?

Many meats and vegetables have extra appetite appeal when they are served in a pie. Beef, veal, or lamb combined with potatoes, onions, carrots and peas make a good pie filling for every day menu. Chicken or turkey pie is always a Sunday or 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 glamorous Scotch pie when it is served in pastry-lined individual bakers. The pastry cover seals neatly to the lining if the edges are moistened lightly with water. 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, 1/2 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-inch bakers with pastry. Fill 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 1/2 inch cubes, 1 medium potato, sliced (1/2 cup), 8 small carrots, sliced (1 1/2 cups), 2 teaspoons salt, 1 medium onion (chopped), 1 large stalk celery (1/2 cup), dash pepper, 1 tablespoon minced parsley. Brown lamb in fat or drippings. Combine all ingredients and fill each pastry-lined casserole. Top with pastry. Seal edges and prick top with fork. Bake in moderate oven (350 degrees F.) 1 hour.

Subscription Winners
Mrs. Claude Pickering, of Redbird, wins our 3-months' subscription. "A Constant Reader," at Gottenburg, also wins a subscription.

Dear Blanche:
With today's issue of The Frontier and your appeal for more letters I decided I could no longer turn a deaf ear and made up my mind to write to you. I have been using the excuse of being too busy, but since I do occasionally sit down

and relax awhile, I thought that would be a good time to catch up some correspondence — why not use the head and hand while resting the feet!

Everyone enjoys receiving and reading letters but I'm afraid there are few who really 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 enjoy 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 jelly 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 products 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 making mud pies and such when his daddy appeared in view. As he ran to show off his culinary efforts, he stubbed his toe and fell.

Asked his daddy, "What was that you just made?" Answered sonny, quick as a wink, "I guess that was a cinnamon roll."

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 fiction, but what amazed me, is the fact that those without always know (?) more about raising them than those who are the parents. Can anyone explain that? I'm sure you'll agree that it's so.

I'm afraid my letter is getting too long, so will close with a recipe:

PINEAPPLE PEAR PRESERVES
Eighteen pears, 18 oranges, 1 No. 2 1/2 can crushed pineapple, 1 cup maraschino cherries, 10 cups sugar. Peel pears and oranges. Put these and the cherries through food grinder using the coarse knife. Mix all ingredients with the sugar and let stand overnight. Next morning cook slowly until thick and clear. (This will take about 1 1/2 hours.) Stir often. Seal while hot in sterilized jars. With every good wish for the continued success of The Frontier Woman, I remain,
MRS. CLAUDE PICKERING
—tfw—
Gottenburg, Neb.

Dear Mrs. Pease:
Well, summer vacation is almost over and the kiddies 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 work to begin.

Mother's too, will be anxious to know what little Johnny or Mary is capable of doing, and, of course, I can't blame them.

Ticklers

By George



"Why shouldn't I talk to myself? I'm the only one that knows what I'm talkin' about!"

I am enclosing a cake recipe. PINEAPPLE MARASCHINO CHERRY CAKE

Two cups sugar, 10 red maraschino cherries, 10 green maraschino cherries, 2/3 cup butter, 3 cups flour, 1 teaspoon vanilla, 1 cup drained crushed pineapple, 5 egg whites, 4 teaspoons baking powder. Cream butter, sugar, vanilla. To this add sifted flour into which drop cherries (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 interesting, don't you? But have you written us one? Shame on you if you haven't—for if you haven't then you've not done your share.

Now's the time to do something about it. Hustle us a letter in, won't you? Write about anything you like and send it to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Neb. Be sure you get The Frontier Woman notation on your letter.

—tfw—

Recipe of the Week—SMOTHERED PORK CHOPS

Six pork chops, 1 inch thick, 1/4 teaspoon salt, 1/4 teaspoon sage, 3 tart apples, cored, 3 tablespoons molasses, 3 tablespoons flour, 2 cups hot water, 1 tablespoon vinegar, 1/2 teaspoon salt, 1/3 cup raisins. Sprinkle chops with 1/4 teaspoon salt and sage. Sear slowly in hot skillet, browning on both sides. Place in large baking dish. Slice apples in 1/4 inch slices or rings and arrange on chops. Pour molasses over them. Add flour to fat in skillet and cook until brown, stirring constantly. Add water and stir until mixture boils. Add vinegar, salt and raisins. Pour this sauce over chops and apples. Cover and bake in moderate oven of 350 F. about an hour, or until apples are tender. Serves 6.

SANDHILL SAL

Lots of gals can't add, but oh how many they can distract! And plenty of people who never had any arithmetic can multiply.

Sometimes the more noise the lower the IQ. A pair of suspenders proves to be a good investment in security for lots of chaps.

Go to Grand Island for CYO Meet

EWING — The members of Blessed Dominic's CYO club went to Grand Island Sunday, August 27, to attend the Central Nebraska CYO day. There were 550 members present from 40 towns in Nebraska. The day opened by solemn high mass at 10 o'clock in the cathedral. After mass, breakfast was served in the Leidekrantz hall.

The next regular meeting of the club will be held Thursday, evening, September 7, at St. John's.

Bertha Cooper Back from Visit

LYNCH—Bertha Cooper returned Tuesday, August 29, from Omaha where she visited her daughter, Opal, and family. She also visited her daughter, Charlotte, and family in Nebraska City.

Other Lynch News

Mr. and Mrs. Harvey Caywood, of Washington state, are visiting their daughter, Mrs. Leonard Wheeler, and family.

Mr. and Mrs. Louis Nelson returned Tuesday, August 26, from their vacation in Chicago, Ill.

Mr. and Mrs. Edmund Rohde 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 week.

Mrs. Inger Levi and Vera, Mr. and Mrs. Edward Cassidy and Mrs. Frank Heiser called at the Edward Cassidy, sr., home in Spencer Wednesday, August 30.

Duran Ferguson visited at Frank Sedivy's, near Gross, on Tuesday, August 29. He called on Vince Jehorek's on Thursday.

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 Lakes region.

"Grandma" Scheda and son, Frank, of Fairfax, S. D., were Sunday, August 27, visitors at the James Maly home. They also visited at the Elden Sedivy home at Redbird and Johnnie Hanslik home southeast of Lynch.

Clayton Miller visited at the John Farr home in Butte a day last week.

Supt. and Mrs. G. L. Campbell have moved into the Walter Wesche residence.

Mrs. Thomas Courtney sr., is in Boston, Mass., visiting with a daughter and family.

Martin Jehorek and Maxine returned Wednesday morning, August 27, from a several days' 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 assisting at the Lynch hospital. Delores Kalkowski spent Sunday at the Guy Mulhair home.

Mr. and Mrs. Ace Fuller and children and Mrs. Roy Whetham, of Lincoln, have spent the past week here visiting relatives.

Mr. and Mrs. Joe Slechta, sr., spent Tuesday and Wednesday, August 29 and 30, at the Albert Tejral home in Spencer.

Mr. and Mrs. Bob Whetham Phyllis and Mary Faye, of Spencer, Mr. and Mrs. Ace Fuller and children, of Lincoln, Mr. and Mrs. Gerald Kaul and son, of Sidney, Mrs. Roy Whetham,

of Lincoln, and Mr. and Mrs. Ed Whetham were guests at the Joe Slechta home on Thursday evening, August 31.

Ardith Moffett left Saturday for Allen where she will teach this year.

Delores Thiesson went to Anoka Friday where she will teach 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.

Mesdames Frank Weeder, Lorie Micanek and Albert Kalkowski called at the Cizek home in Spencer Wednesday, August 30.

Hamilton-Belzer Nuptials Said

St. Patrick's Catholic church was the scene of the wedding of Miss Leona Marie Hamilton, daughter of Mrs. Claude Hamilton 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 cut flowers and candelabra for the ceremony which was performed by Rev. A. A. Onak.

The bride was gowned in white satin fashioned with a fitted bodice of lace and long sleeves which tapered to a point at the wrist. Lace inserts decorated the skirt which terminated in a train. Her fingertip veil of illusion was held in place by a tiara of orange blossoms. She carried a white satin prayerbook and an orchid with white satin streamers.

Mrs. Floyd Hershiser, matron-of-honor, wore a gown of pink lace and marquisette over taffeta and carried a white satin prayerbook topped with pink carnations. The bridesmaids, Miss Bonnie Harmon and Miss Phyllis Hickey, wore identical gowns of yellow and Aqua. Miss Harmon carried a prayerbook with aqua carnations and Miss Hickey a prayerbook with yellow carnations.

Francis Belzer, brother of the bridegroom, was best man and ushers were Maynard Morrow and Junior Adamson. They all wore business suits and white carnation boutonnières.

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 pom-poms and Mrs. Mudloff, grand-

mother of the bridegroom, a dark dress and had a corsage of white pom-poms.

Mrs. Vernon Lorenz was hostess at a wedding breakfast for 45 guests served at her home immediately following the ceremony.

A reception was held at the home of the bride at 1 o'clock. The dining room was decorated in the bride's chosen colors and a 3-tier wedding cake, baked by Mrs. Alfred Nissen, of Petersburg, aunt of the bride, decorated the bride's table.

The guest book was in charge of Mrs. John Wilde, sister of the bride, and Mrs. Floyd Hershiser and Miss Bonnie Harmon took care of the gifts. Miss Ruby Fox cut the wedding cake and Mrs. Alvin Vorce poured.

The young couple left on a short wedding trip and will reside in O'Neill.

Real Estate Transfers

WD—Thomas H Enright et al to John & Mary E Harbottle, 5-6-60 \$1000- Lot 14- W 10 ft lot 15 Blk 1 O'Neill

SD—A B Hubbard to Mary Maude Colman 5-10-50 \$40- N 1/2 Lot 4 Blk 5 West. Town Lot Co Add- Inman.

EX, DEED—Edward Campbell, Executor to Carl Hinshaw 8-22-50 \$5950- Pt NW 1/4 SW 1/4 29-29-11

WD—O A Hammerberg, Executor to James J Murphy 11-14-49 \$6275- E 1/2 Lots 6-7 Blk 19 Bitneys Add- Atk

SD—A. B. Hubbard to County of Holt 8-10-50 \$60- Lot 3 Blk 30 Ewing

SD—A. B. Hubbard to County of Holt 8-10-50 \$60- Lot 4 Blk 30 Ewing

WD—Ralph A Beckwith to Roy E Shull 8-29-50 \$450- Lot 8 Blk 6 O'Neill

WD—Eva E Murten to Elsie L Krueger 8-22-50 \$5000- Part NE 1/4 NW 1/4 30-28-10

QCD—Agnes M Heeb to Edwin Heeb 8-29-50 \$1- W 1/2 lot 8 & 9- Lots 17-18-19-20- Nondescript 3A in NW 1/4 32-30-14

QCD—Elizabeth Mandeville to Wm F Moore 7-1-49 \$1- Lots 1 & 3 Blk 32- O'Neill

QCD—James A Moore Sr et al to Wm F Moore- 8-31-49 \$1-

Lots 1 & 3- Blk 32- O'N

QCD—Martin M Mandeville 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 7-1-49 \$1- Lots 1 & 3 Blk 32- O'Neill

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- SE 1/4 33-30-13

WD—Edwin Heeb to Agnes M Heeb 8-29-50 \$1- N 1/2 30-30-12

WD—Page Lumber & Hardware Store to Otto L Terrill & Susan 8-26-46 \$1- Part Outlot A-Part Outlot B- Page- Part NW 1/4 SW 1/4 18-28-9

Don't forget first P-TA meeting Monday, September 11, O'Neill high school band room, 8 o'clock. 18c

USE WANTED ADS

RENT

SELL

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ETC.

THE FRONTIER
PHONE 51

R. H. SHRINER

Hall Bonds Plate Glass
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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
EVERY MONDAY & TUESDAY

Thru the months of
SEPTEMBER - OCTOBER - NOVEMBER - DECEMBER

Monday Schedule

10 o'clock A. M. — Hog Auction (No hog sale Tuesday)

12:30 Noon—Lunch Hour

1 o'clock P. M.—Calf Auction, followed by selling of Butcher cattle — such as canners, cutters, fat cows, fat heifers, and bologna bulls.

Tuesday Schedule

10 o'clock A. M.—Auction of 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, followed by all late arrivals until auction is concluded.

It will pay you well to list your cattle consignments 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 Omaha 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
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We Deliver Anywhere
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OR TOO SMALL
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Residence Phone 146
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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

WAKE UP, DREAM BOY! ... AN EMERGENCY HAS ARISEN AND WERE NOT PREPARED!

RELAX, FOLKS!! GET YOURSELVES A LARGER LP GAS CONTAINER AND LET COME WHAT MAY!

LET THE "NORTHERN'S" BLOW COLD!... WERE SNUG AND WARM WITH PLENTY OF LP GAS!!

LITTLE ELPER
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Thankful for a Tankful!

Ralph N. Leidy.

O'Neill
Phone 410