

The Frontier Woman—

Step Tenderly on Bathroom Scales After Holiday Food Orgy Is Over

Greetings to you all!

This is a wonderful week, a week of plenty for no sooner are the left overs finally eaten after Christmas than New Year's comes along and another feast is at hand.

A word of caution. Step tenderly on the bathroom scales!



Blanche Spann
Pease

The tale they will have to tell about next week is going to be discouraging, if you are one of those middle-aged people who already weighs too much!

Anyway, it seems like the one time of the year when if at any time one should forget eating frugally for once and eat fattening foods with a blythe spirit.

As a matter of fact, one can grow very tired of too rich, too fattening, and too expensive foods. You can get where going back to more simple fare seems fine. A simple supper of mashed potatoes, poached eggs, a green salad and a dessert composed solely of canned peaches can seem exactly the right thing. And it is, too.

I know some folks, who after a heavy holiday dinner, go home and have bread and milk for supper and go to bed happily not in misery for having over eaten.

One family to whom I sent a Christmas gift always get a wide assortment of foods at Christmas time. The wife is an invalid and can't cook, hence at Christmas they have a great largess of baked foods, candies and other sweets. People mean well indeed, but much of it gets stale and if only some of that came at other times of the year they would enjoy it more. Two people cannot cope with six pies. And when food is a gift, it doesn't seem quite the proper thing to give it away. The alternative is to invite folks in for coffee and pie, but the wife is not able to stand much company or excitement.

The other day I saw a homemaker put warm foods into a refrigerator. Folks, did you know that if you do that you waste gas or electricity as the refrigerator has to work harder to cool everything off, and besides this increases the dampness and humidity in your refrigerator and it will cause food to spoil more quickly.

In an electric or gas refrigerator, this moisture collects on the coils and freezes, hampering their efficiency and making defrosting necessary more often.

Don't overcrowd your refrigerator either. If you do it will prevent circulation of air. Your refrigerator won't function as it should.

It's blanket washing time for many of us these days. It's a good

idea to select a mild, clear day for washing blankets. Not a hot, cold or very windy day. Extreme temperatures and friction damage woolen blankets.

Fill the washer or tub with lukewarm water. Water that is warmer than lukewarm will be harmful to wool fibers and cause shrinkage and fading. If the water is hard, use a water softener. Use soap enough for a 3- to 4-inch standing suds. Less soap is required for cotton blankets than for woolen ones.

Shake the blanket to remove excess dirt. If the binding is very soiled, rub it gently with a soft brush and thick soapsuds.

Wash only one blanket at a time, using plenty of sudsy water. If you are using the washer, do not run the washer longer than three minutes. Prolonged agitation causes woolen fibers to mat and harden and may cause shrinkage.

If the blanket is still soiled after the first sudsing, wash it again in fresh lukewarm suds, but run the machine only two minutes the second time.

Be sure you rinse the blankets thoroughly using at least two lukewarm rinses. Be sure they are the right lukewarm temperature as being either too hot or too cold will cause the blanket to shrink.

Loosen the roller tension on the wringer. Hang blanket crosswise over the clothes line with top hem even with the bottom hem. Ease gently into shape, straightening edges. Do not use clothespins.

When the blanket is half dry, squeeze out water collected in the hems, shake gently and reverse the position of the blanket on the line, hanging lengthwise instead of crosswise. This prevents sagging and makes for more even drying. Blankets will dry more quickly if hung over two parallel lines, two or three feet apart. When blanket is dry, shake it gently to raise the nap.

— tfw —
Sense of Accomplishment in Batch Homemade Soap—
Mrs. C. W. Sawyer, of Inman, wins one of our three-months' subscription prizes today. The other one goes to "Cinderella." Inman, Nebr.

Dear Blanche:
I see you are badly in need of letters again and it's been over a year since I wrote to you. So I'll try and contribute my share to your interesting column.

I made my winter's supply of soap today and it really gives a person quite a feeling of accomplishment to look at those bars of soap. I imagine there are still quite a few women who make their own soap in the rural areas, especially. The modern day method of home soap making is a far cry from the oldtime methods when they used to have to use wood ashes and I rather imagine the soap they made was far from being the really fine product that homemade soap is now.

I'll send you the recipe I used. I got it from a neighbor lady and have found it excellent. I really prefer tallow for making soap but lard that is too stale to use in cooking works well, too. That is what I used this time. It really isn't hard work making soap, my main objection to making it is the smell, while it is being cooked, but by opening a window you can prevent most of the smell in the house.

I use a 3-gallon jar in which to mix the soap. I've found that it is about the right size. It takes 4½ pounds grease, 1 can lye, 6 quarts of warm water, ½ package borax, 1 cup ammonia.

Put the grease into the stone jar, pour lye over the grease and add the warm water. Stir. Let set three days in a warm place and stir 2 or 3 times a day. Set the crock on the stove where the soap will melt or you may empty into a large dishpan to melt it and keep stirring so it will all melt. Add the borax and ammonia. Pour into mold to cool and when set cut into bars.

Another thing I have done this year that may help someone that has squash or pumpkins that didn't get quite ripe

enough to keep well. I canned some for pies. I cooked it the same way as usual, and then measured the strained pulp and then added the amount of sugar and spices I usually use when making pie and brought it to a boil and sealed it.

Now when I open a jar of pumpkin I just add the milk and eggs and presto, pumpkin pie filling. Three eggs and 3 cups of milk are just right for a quart of pumpkin fixed this way. It keeps so well, I have never lost a quart of it. Here is my pumpkin pie recipe — my children think it is tops:

PUMPKIN PIE

Prepare and bake 1 large or 2 smaller pie shells. Mix together 2 cups strained pumpkin, 1 cup sugar, 2 eggs, 1 teaspoon salt, ¼ t teaspoon ginger, 1½ teaspoons cinnamon, ½ teaspoon allspice, 2 cups rich milk.

Add the milk at the last, mixing in gradually to keep mixture smooth. Pour into baked pastry shells, bake in moderate oven at 275 F. for 1 hour or until filling is firm. Makes 1 ten-inch or 2 eight-inch pies. I never bake the pastry shells completely done before adding the filling, just until they are set enough so they won't soak up the filling.

MRS. C. W. SAWYER.

— tfw —
Spirit of Good Cheer Will Linger—
Dear Mrs. Pease:

We really have some winter now. The world is all dressed up in a robe of white tonight.

Santa Claus has just gone on his way and the spirit of good cheer is still with us. This is the one time of the year when we can count our blessings one-by-one, and they usually count up plenty high, when we look around us and see all the misery on the other side of the world.

I use plastic containers for almost everything in the ice box and don't know how I ever got along without them before. They are fine for bread, too.

I use part cream mixed with salad dressing for salads and we like that a lot better and its about time to start making that cornbread for dinner on cold days. Cornbread is always welcome at our house and we have had some of the best squash this fall. Put on cream or butter, a dash of salt, a little sugar and it's a real treat. Pies can be made from squash, too.

How many of you make a cake and serve it warm without frosting? It's good and we even spread butter on it, too.

Wish you could see our big pile of chrysanthemums, we dug up before the first frost. It's all decked out now in fluffy blossoms and they are beautiful. We feel repaid for all our work.

Our storm windows are going on, one-by-one, and we hope to have them all on before real winter sets in. The storm this time seems to have passed on for now, anyway the moon is shining through a thin layer of gray clouds and it looks pretty cold up there. We have brought out the wool quilts and blankets and are getting ready for the cold weather yet to come.

Hope everyone has a Happy New Year!

— tfw —
"CINDERELLA"
Send Us a Letter—

We are more than usually in need of letters at this time. With Christmas over, I'm hoping our

Stuart Pep Clubbers Make New Uniforms

STUART — The Stuart high school pep club members are making their new uniforms during the Christmas vacation.

They will have maroon corduroy skirts with white blouses.

Other Stuart News

Miss Helen Engler and Miss Marvel Jean Johnson, who work in Omaha, came Friday night, December 22, to spend Christmas with homefolks.

Donald McNair came from Gordon on Friday, December 22, to spend Christmas with his parents, Mr. and Mrs. George McNair, and family.

Miss Phyllis Rannels, student in Midland college at Fremont, is home for the holiday vacation.

Mr. and Mrs. Harold Sabesta and family spent the December 16 and 17 weekend in Kimball, S. D.

Mr. and Mrs. C. F. Gillette, of Chambers, and Mrs. Ellen Gilpin were Sunday, December 17, visitors with Mrs. Estella Bachman.

Mrs. Mary Henning, of Atkinson, spent Monday, December 18, with her daughter, Mrs. Gus Oborn.

Frank Bigelow left for California on Thursday, December 21.

Rev. R. C. Goodenow, S. J., who teaches in Xavier university at Cincinnati, O., arrived on Monday, December 18, to visit with Dr. and Mrs. E. J. Clark.

Rev. Goodenow is a brother of Mrs. Clark.

Mr. and Mrs. Carl Cigrand and family, of Cascade, Ia., came on Saturday, December 23, to visit with Mrs. Cigrand's parents, Mr. and Mrs. Mahlon Shearer.

Miss Agnes Hytrek, of Chicago, Ill., arrived on Sunday, December 24, to spend Christmas with her sister, Mr. and Mrs. Dick Shearer.

Miss Nannette Cowles, Miss Lorraine Coats and Miss Donna Krotter, students at the University of Nebraska, arrived home on Wednesday, December 20, to spend their vacation with homefolks.

Miss Leona Fern McNair was a member of the class confirmed in St. John's Lutheran church in Atkinson on Sunday morning, December 24.

F. J. Clark, student of Creighton university, Omaha, son of Dr. and Mrs. F. J. Clark, came home on Tuesday, December 19, to spend the holidays.

Mrs. A. J. Gerard, of Grand Rapids, Mich., is visiting with her niece and family, Dr. and Mrs. F. J. Clark, and son.

Bill and Laverne Timmermans went to Sutton on Saturday, December 23, to spend Christmas

readers can find time to write to us. Write about anything you like and send it to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

SANDHILL SAL

War has taught us a good deal more about geography than the average person knew. But did we have to learn it the hard way?

The year 1950 was a perfect stinker. Let us hope '51 won't turn out to be the same kind of a clinker!

with their parents, Mr. and Mrs. Joe Timmermans, and family.

Orville Gilpin, of Sidney, came home on Sunday, December 24, to spend Christmas with his mother, Mrs. Ellen Gilpin.

Mr. and Mrs. Harold Shane, of LaGrange, Ill., arrived on Saturday, December 23, to visit with her mother, Mrs. Clara Pettijohn.

Mr. and Mrs. Clarence Johnson went to Norfolk on Thursday, December 21, to see Charles Minar, a brother of Mrs. Johnson. Mr. Minar was a patient in a Norfolk hospital.

Miss Bernelda Engler, of Omaha, arrived on Saturday, December 23, to spend Christmas with her parents, Mr. and Mrs. B. C. Engler.

Leon Engler, of McCook, came on Sunday, December 24, to spend Christmas with his family and his parents, Mr. and Mrs. B. C. Engler.

Edmund Kaup, college student in Norfolk, is spending the Christmas vacation with his parents, Mr. and Mrs. Frank Kaup, Jr., and family.

Lowell Dodd, student of Doane college at Crete, came home on Friday, December 22, to spend the holidays with his parents, Mr. and Mrs. Ernest Dodd.

Mr. and Mrs. Ronald Dodd, of Lincoln, came on Sunday, December 24, to spend Christmas with his parents, Mr. and Mrs. Ernest Dodd.

John Obermire, Rex Coffman and Laurence Engler, university students in Lincoln, came on Wednesday, December 20, to spend their vacation with homefolks.

Mrs. Josephine Timmermans went to Brooksbury on Friday, December 22, where she will visit her daughters, Mrs. Frances Higgins and Mrs. Tom Higgins.

Mr. and Mrs. Robert Zink, of Lincoln, came on Saturday, December 23, to visit over Christmas with his parents, Mr. and Mrs. Fred Zink.

Mrs. P. H. Stech and children, Nancy Lee and J. K., of Sundance, Wyo., arrived on Sunday, December 24, to spend Christmas with her parents, Mr. and Mrs. Fred Zink.

Jim Chaney, of Chadron, spent Christmas with his parents, Mr. and Mrs. Earl Chaney.

Hawaiian Student Visits Atkinson

ATKINSON—Miss Ella Miyamoto, of Kau Mana, Hilo, Hawaii, is a guest at the home of Miss Phyllis Rzeszotarski for the holidays. The two young women are classmates at the University of Nebraska.

Miss Miyamoto expressed a wish for a white Christmas and a sleighride. She and her brother, who is a senior at the university, said they chose Nebraska as a place to further their education because it was near the center of the United States and would probably attract students from other states.

Friends find Miss Ella a "pleasant companion," she speaks English "extremely well."

The girls are freshmen. Phyllis is the daughter of Mr. and Mrs. Gains Rzeszotarski.

Spends Christmas Here—
Keith Anspach was home from Central City to spend Christmas with his parents, the Harden Anspachs.

Atkinson Firemen Have Busy Month

ATKINSON — The Atkinson volunteer fire department has been called out several times in the past few weeks.

So far only one fire has been considered serious. Three have occurred on property owned by the Methodist church.

The department was called to the Albert Lemmer ranch south of Atkinson Friday noon to help extinguish a grass fire that had gone out of control. The same day firemen were busy for a time controlling a grass fire that had reached the city dump.

The only serious fire this month occurred when the Woodruff home was burned.

Return from Texas—

Arthur Allen and son, Ted, returned Tuesday, December 19, from a 12 days' trip to Texas.

Personals

Mr. and Mrs. A. J. Brinkman and children and Mr. and Mrs. Ernest Brinkman and son, of Kearney, formerly of O'Neill, were Christmas guests at the home of their parents, Mr. and Mrs. August Brinkman, of Atkinson.

Mr. and Mrs. C. E. Arrasmith and family went to Ainsworth for Christmas where they visited relatives.

Mr. and Mrs. L. A. Becker and family went to St. Helena Tuesday to visit his father, Bernard Becker.

Venetian blinds, prompt delivery, made to measure, metal or wood, all colors.—J. M. McDonald Co., O'Neill. 1114

Christmas dinner guests at the home of Mr. and Mrs. Charles Bellin were Mr. and Mrs. Roy Armstrong and Mr. and Mrs. Robert Cook.

Mr. and Mrs. Robert Brown and daughters were in Spalding for Christmas where they visited their parents, Mr. and Mrs. Ralph Brown and family and Mr. and Mrs. Frank Sullivan and family.

Mr. and Mrs. Wayne Harmon and Gary were Christmas dinner guests of her mother, Mrs. Ralph L. Bauman, and children.

C. E. Jones, Manager O'Neill, Nebraska

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Adm. 42c plus tax 8c, Total 50c. Children 10c, plus tax 2c, Total 12c. Matinee Saturday, 2:30 P. M.

Sunday, Monday, Tuesday

Dec. 31, Jan. 1-2

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Hilariously funny, often-times just plain cute, is this comedy about life in the advertising world. Betty Drake gives an amusing performance as a young stenographer in an advertising agency run by Dennis Morgan and Zachary Scott.

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