

The Frontier Woman—

Tip for Removing Wallpaper: Use Hot Water in Spray, Simply Pull It Off

By BLANCHE SPANN PEASE

Whew! I'm jumping around like a chicken with its head cut off, or an energetic 5-year-old youngster trying to get everything done these days.

When hot weather comes I always wish we didn't have to eat. And, since we do insist on eating 3 times a day, I wish someone else would do the cooking for me!

For one reason or another it seems like pineapple is just suited to good cookery. Have you tried adding half a cup of crushed pineapple to each quart of apple sauce you can?

I tell you about this every year so you'll know it makes apple sauce twice as good and not half so sassy.

This fall when you make your favorite pumpkin pie filling, bake it as usual but take the pie from the oven 10 minutes before it is done and spoon 1 cup of well-drained crushed pineapple over center of the filling to within 2 inches of the crust. Return to the oven and bake 10 minutes more, garnish with whipped cream.

Another tricola touch with pineapple can be accomplished when you make mince pie. Spread the mince in the bottom of the crust as usual, then cover with a thin layer of crushed pineapple, put on top crust and bake. Or you can mix the pineapple right in with the mince before you bake it. It makes an awfully luscious mince pie.

Now for a pie that is just perfect for August:

PINEAPPLE CHEESE REFRIGERATOR PIE

Crumb Crust: 4 cups corn flakes, 2 tablespoons sugar, 4 tablespoons melted butter or margarine. Crush corn flakes fine. (To crush corn flakes the easy way, fold up in cloth, roll up tightly, and crush with hands). This amount makes 1 cup. Add sugar, melted butter or margarine, mix well. Press into 9-inch glass pie pan, reserving 3 tablespoons of crumbs for topping. Chill thoroughly. Filling: 1 envelope plain gelatin, 1/4 cup cold water, 3 eggs, separated, 1 cup crushed pineapple, undrained, 1 teaspoon grated lemon peel, 2 tablespoons lemon juice, 1/4 cup sugar, 1 cup cream style cottage cheese, 1/4 teaspoon salt.

Add plain gelatin to cold water, set aside. Beat egg yolks slightly in top of double boiler or heavy saucepan: add crushed pineapple, grated lemon peel, lemon juice, 1/4 cup sugar, cook, stirring until thick. Add gelatin, stir until melted, remove from heat. Put creamy cottage cheese through wire strainer, add to hot mixture, cool until beginning to thicken. Beat egg whites with salt, when stiff, gradually beat in 1/2 cup sugar, and fold into pineapple cheese mixture. Heap in chilled crust, sprinkle with reserved crumbs, and chill 3 hours or longer. Serves 6.

Husband Recovers From Polio—

Mrs. B.A.Z. wins our 3 months' subscription today.

Dear Mrs. Pease.

It has been over a year since I have written to you so guess I'll try my luck winning a 3 months' subscription to The Frontier. Surely enjoy reading the paper and mostly the articles and readers' letters.

We were living on a farm when I last wrote you, and then we were in Lincoln 9 months as my husband was in the Veterans hospital recovering from

polio. We are now living in O'Neill.

We also have a 2-months-old daughter so I keep my time well occupied.

I have enjoyed serving several of the recipes I got out of the paper so I will send one along we are very fond of.

20-MINUTE DINNER

One-half lb. (10 slices) bacon, 3 tablespoons enriched flour, 2 teaspoons sugar, 2 tablespoons vinegar, 1 teaspoon salt, 1 1/2 cups milk, 2 cups carrots, cooked and diced, 1 1/2 cups potatoes cooked and diced. Cook bacon until crisp, drain on absorbent paper towel. Add flour, sugar, vinegar, and salt to bacon fat. Blend. Gradually add milk. Cook over low heat until smooth and thick, stirring constantly. Add carrots, potatoes, and 6 bacon strips, diced to sauce. Pour into casserole. Top with 4 bacon slices. Serves 4 to 5.

I will send along a tip to people who will soon be doing their fall cleaning:

WALLPAPER REMOVER

To remove paper from walls quickly and easily, use hot water in a hand spray to wet the walls, a small section at a time then just pull it off.

MRS. B. A. Z.

SANDHILL SAL

If I knew who he was, I'd murder the bum, who under the chair just parked his gum.

Hard work in heavy doses has been known to cure many a nerve neurosis.

PAGE NEWS

Friends and relatives of H. O. Stevens helped him celebrate his birthday anniversary Sunday, August 5, with a picnic dinner at the park and a bridge party in the Stevens home.

Miss Effie Lewton, of Milwaukee, Wis., was a dinner guest of her cousins, Mr. and Mrs. C. M. Stevens, Wednesday, July 25.

Miss Viola Haynes returned home recently from Lincoln where she had attended the summer session at the University of Nebraska.

Mr. and Mrs. C. E. Walker and family last week for northern Minnesota where they will spend a week fishing and sightseeing.

Several members of the Page MYF attended the MYF rally at the Methodist church at O'Neill Sunday evening, August 5.

Linda Smith, small daughter of Mr. and Mrs. Melvin Smith, spent several days last week with her grandmother, Mrs. Anna Smith, of Inman.

Mr. and Mrs. R. F. Park and family moved the latter part of last week to their new home they recently purchased from the E. A. Walker heirs.

Mrs. C. A. Townsend, Mrs. Bertha Reed and Dee Clinton drove to Norfolk Wednesday, July 25, where they spent the afternoon and were overnight guests in the home of Mr. and Mrs. Frank Chmeler.

Attends Music Camp—

John Bowen, son of Mr. and Mrs. A. E. Bowen, attended music camp at Wayne State Teachers college last week. Mr. and Mrs. Bowen, who returned August 5 from DeKalb, Ill., visited Mr. and Mrs. Chester Johnson, of Belmond, Ia., on the return trip. They met John at Lake Okoboji where he had been attending another music camp, and took him to Wayne.

Californians Here—

Arriving Saturday at the home of Mrs. E. J. Eby were Mr. and Mrs. A. Henselwood and 2 daughters, of Panama, Calif. They were here for part of the week and then went to Stuart. They returned here Wednesday for the rest of the week. Monday Mrs. Eby entertained Mr. and Mrs. Harold James and Elizabeth, of Osborn, Kans., and Mrs. Harriet Rohr, of Herrick, S. D.

Visits Father—

Pvt. Jimmy Coker arrived in Sioux City last Thursday to see Shorty Coker, who is a patient in the Methodist hospital. He arrived in O'Neill Friday.

Pfc. Rex Lee Stowell Honored at Dinner—

Mr. and Mrs. Ralph Stowell gave a dinner Sunday in honor of their son, Pfc. Rex Lee Stowell, who is home on a 14-day furlough from Ft. Sam Houston, Tex. Those present were: Mr. and Mrs. Homer Davis, Mr. and Mrs. Raymond Stowell and children, Donna Rae and Gary, and Miss Eileen Stanton, all of O'Neill.

Mr. and Mrs. Wade Davis and children, Marilyn and Larry, and Don Morlan, all of Chambers; Mrs. Lou Stowell, of Clarinda, Ia.; Mr. and Mrs. Dan Ryan and daughters, Betty, Joye and Patricia, of Prescott, Ia.; Jerry Townsend, of Bedford, Ia.; Mr. and Mrs. Arthur Heuer and son, Francis, of Clearmont, Mo. Private Stowell will report for duty at San Francisco, August 23.

Official Proceedings of Holt County Board of Supervisors

O'Neill, Nebraska August 9, 1951 1:00 P. M.

Holt County Board of Supervisors met at the call of the Clerk. All members present except Frickel.

Meeting called to order by the Chairman.

The work on the Budget was completed at this time.

RESOLUTION OF ADOPTION AND APPROPRIATION

WHEREAS, a proposed county budget for the fiscal year 7-1-51 to 6-30-52, prepared by the Budget Making Authority, was transmitted to the County Board on the 10th day of July, 1951, and

WHEREAS, a summary of such proposed budget together with a notice of public hearing to be held on the 25th day of July, 1951, was published in the HOLT COUNTY INDEPENDENT, a legal newspaper, on the 19th day of July, 1951, and

WHEREAS, the action of the State Board of Equalization has been had and certified to the County Clerk,

NOW, THEREFORE, BE IT RESOLVED, by the Board of County Supervisors of Holt County, Nebraska, as follows:

Section 1. That the budget for the fiscal year, 7-1-51 to 6-30-52, as summarized on page 2 of the budget document be, and the same hereby is adopted as the budget for Holt County for said fiscal year.

Section 2. That for the expenditures proposed in said budget document as adopted, there is hereby appropriated, by offices, departments, activities, institution and funds, the following amounts, to-wit:

COUNTY GENERAL FUND

For General Administration
County Board \$11,300.00
County Clerk \$9,150.00
County Treasurer \$10,650.00
Clerk of District Court \$4,705.00
County Judge \$5,900.00
County Sheriff \$7,895.00
County Superintendent \$8,395.00
County Attorney \$4,106.00
County Assessor \$12,950.00
County Surveyor \$480.00
Agricultural Agent \$4,765.00
Service Officer \$3,325.00
For General-Miscellaneous
Social Security \$2,000.00
County Physician \$200.00
County Jail \$2,305.00
Building and Grounds \$9,000.00
Elections \$4,795.00
County Assistance
Office \$3,500.00
Bounties \$1,000.00
Advertising Tax Sales \$600.00
Printing and Publishing \$1,000.00
Compensation Insurance \$1,500.00
For General-Miscellaneous
Highway Right-of-Way \$500.00
Vital Statistics \$150.00
District Court Costs
Including Jury \$1,000.00
County Court Costs \$50.00
Justice Court Costs \$25.00
Law Enforcement—

Sheriff \$25.00
Law Enforcement—
County Attorney \$150.00
Teacher's Institute and 8th Gr. Exs. \$575.00
County School Exhibit \$250.00
Miscellaneous \$3,000.00

Total \$115,245.00

County Bridge Fund \$74,128.00

County Road - Bridge Fund \$20,000.00

County Relief Fund & Assist Supp't \$11,300.00

County Road Fund \$157,000.00

Mothers' Pension Fund \$1,072.12

County Soldiers and Sailors Relief Fund \$2,562.03

County Fair Fund \$3,300.00

Special Mail Route Road Fund \$70,000.00

Section 3. That the offices, departments, activities and institutions hereinbefore named, are hereby authorized to expend the amounts hereinbefore appropriated to them during the fiscal year beginning July 1, 1951, and ending June 30, 1952.

Section 4. That the income necessary to finance the appropriations made and expenditures authorized shall be provided out of cash on hand in each fund, revenues to be collected during the fiscal year in each fund, and a tax levy for each fund as follows:

General Fund Mills 2.44
Bridge Fund Mills 1.34
Road Mills .05
County Relief Mills .06
Soldier and Sailors Relief Mills .02
County Fair Mills .10
Dated and passed this 9th day of August, 1951.

BOARD OF COUNTY SUPERVISORS

HOLT COUNTY, NEBRASKA

RUTH HOFFFMAN County Clerk

J. ED HANCOCK Budget Making Authority

Motion was made by Borg, seconded by Sterns that the above Resolution be adopted. Motion carried.

On motion the Board adjourned until August 28, 1951.

RUTH HOFFFMAN County Clerk

FRANK CRONK Chairman

(Continued on page 7.)

Former Page Resident Dies in Idaho—

Ernest Perkins, of Hansen, Ida., a former resident near Page, until 5 years ago, died Friday. Relatives attending the funeral were Mr. and Mrs. Dean Streeter, Mrs. Bernard Matthews, of Lincoln, Mr. and Mrs. Ray Williams, of Sheridan, Wyo., and Mrs. Ellen Bloomberg, of Gorum, S. D. Survivors include the widow, Catherine, and a son, Robert. Mrs. Perkins is a sister of Mrs. Dean Streeter and Mrs. Clyde Streeter.

Visitors Here—

The Semlaks, of Norfolk, visited Tom Enright and Miss Loretta this week.



FINISHES FURLOUGH . . . Pvt. John L. Bohn (above), son of Mr. and Mrs. D. L. Bohn, of Inman, recently completed a 10-day furlough. He has finished his basic training and is at Camp Carson, Colo. — The Frontier Engraving.

Personals

Miss Betty Johnson and Miss Joan Perry, both of Sioux Falls, S. D., visited Betty's mother, Mrs. Clara Johnson, over the weekend.

Mr. and Mrs. Norman Medcalf and children visited the Charles Bellins Saturday evening.

Ralph Beckwith and son, Don, Don Kloppenborg, Vernon Keeney and Paul Sievers were fishing Sunday.

Mr. and Mrs. J. C. Bazelman and Connie Jo visited the J. W. Edwards family in Orchard Sunday.

Sunday Mrs. H. J. Birmingham drove Mrs. C. E. Stout, Miss Mary Louise Birmingham and Libby Latta to Omaha.

Mrs. Susan Kubichek returned Saturday from Sioux City.

Mr. and Mrs. Leslie Stewart and family, of Plainview, were Sunday dinner guests of her sister, Mr. and Mrs. Bernard Allen.

Mr. and Mrs. Harden Anspach were in Mitchell, S. D., Sunday. Mr. and Mrs. D. A. Baker vis-

ited her brother, Mr. and Mrs. O. G. Cromwell in Creighton Sunday.

Mr. and Mrs. Lloyd E. Johnson and family were Sunday dinner guests of Mr. and Mrs. William F. Grothe, of Emmet.

Mr. and Mrs. Joe Langan and family, of Columbus, were guests of the Mike Langans and Matt Hynes Sunday.

Mr. and Mrs. Edward Schmidt and son and her mother, Mrs. Lod Janousek expect to leave Saturday for a 2-weeks' vacation in the state of Washington.

Mr. and Mrs. Stanley Holly and children and Fritz Flood returned Saturday from a vacation in the Black Hills, Montana, Wyoming and Colorado. In Wyoming they visited Mr. Holly's 2 brothers, Albert and Joe.

Mr. and Mrs. Harry Head and Miss Mary Lou and Tommy returned Sunday from their vacation. In Madison, Wis., they visited their son - in - law and daughter, Mr. and Mrs. J. H. Noll. The Nolls and Heads went to Chicago, Ill., and attended 2 big league ballgames, which the Cubs won. In Minnesota they visited their son and daughter-in-law, Mr. and Mrs. Harry Head, and Evelyn Marie; in Buffalo, Minn., they visited her sister, Mrs. Elmer Pearson, and in Minneapolis they visited Mr. Head's brother, John E. Head.

Mr. and Mrs. Lee Osborn and sons and Mrs. Nettie Clevisch left for their home in Parker, Kans., Monday after having visited friends around O'Neill. They are former residents.

Mr. and Mrs. Gene Donohoe and family, of Fremont, came Saturday to visit Mr. and Mrs. J. B. Donohoe and other relatives.

Mr. and Mrs. Claude Johnson and family returned Monday to their home in Sioux Falls, S. D., after having visited Mrs. J. P. Protivinsky for 10 days.

Charles Psotta, of Pilger, was a weekend guest of Mr. and Mrs. Frank Clements.

Rev. and Mrs. Melvin Grosenbach and Mrs. Roy Cole and Mrs. Helen Strong left Wednesday to attend a conference in Ansley.

Mrs. Lorena Duffy and daughter, Miss Marilyn, of Casper, Wyo., and Mrs. Roy Gorce, of Long Pine, arrived Saturday to visit relatives in O'Neill.

MONEY TO LOAN

ON

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EQUIPMENT

FURNITURE

Central Finance Corp.

C. E. Jones, Manager

O'Neill, Nebraska

Dr. and Mrs. H. D. Gildersleeve and family visited Saturday in Niobrara at the home of Mr. and Mrs. Charles Swihart.

Wayne and Norman Osborn, of Parker, Kans., visited several days with Mardelle and Dick Gaskill.

Weekend visitors at the Ralph and Raymond Stowell homes were Mrs. Lou Stowell, of Clarinda, Ia.; Jerry Townsend, of Bedford, Ia., and Mr. and Mrs. Arthur Heper and son, Francis, of Clearmont, Mo.

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- SEE the original Air Ride Steer-Easytread, the exclusive high-speed, low-pressure design.

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