

Diplomas to 114 Eighth Graders

Rev. Lisle Mewmaw Gives Address

Eighth grade promotion exercises for 114 Holt county pupils were held May 11 at the O'Neill public school auditorium. Presentation of diplomas was made by Miss Alice French, county superintendent of public instruction.

Entertainment included music by the rhythm band, composed of pupils from districts 39, 93, 115, 156, 212, 239 and 245, directed by Merton V. Welch of Norfolk, and selections by a mass chorus composed of beginners, first, second and third graders from the schools, directed by Mr. Etha Walters of Chambers. Four selections were sung by mass chorus of fourth, fifth, sixth, seventh and eighth graders, directed by Mr. Welch. Piano accompanists were Mrs. Howard Manson of O'Neill, Miss Ardath Barnett and Mrs. Elaine Garwood, both of Amelia.

Others on the program were J. Inelle Tompkins, Demaris Strong, James Gilg, Betty Curran, Judy Schaaf, Marilyn Graham, Claranna Carson and Matthew Beha.

Rev. Lisle Mewmaw, pastor of the Methodist churches at Page

and Inman, delivered the promotion address. He borrowed from the scripture: "The child grew and waxed strong in spirit, filled with wisdom and the grace of God was upon him."

Reverend Mewmaw mentioned famous persons who as children had developed "physically, mentally and spiritually." He commended their lives to modern youth.

Matthew Beha, son of Mr. and Mrs. Matthew G. Beha of O'Neill, was highest scholastically in the eighth grade examinations. He is a student in district 5, taught by Mrs. Andy Ramold. The rating was announced by Miss French at the graduation rite.

Eighth grade graduates are: District 3—Charles Mashino, Jackie Wright, 5—Matthew Beha, 8—Eugene Barnhard, 10—Shirley Fundus, Ronald Mitchell, 11—Donald Schmaderer, Dennis Weber, 14—Brenda Margritz, 15—Joann Soukup, 18—Carolyn Holbrook, Allan Mitchell.

20—Kathleen Grothe, Melvin Luben, Bob Perry, Jerald Schaaf, 22—Mardell Alexander, 23—Janice Crumly, Laura Ann Crumly, 26—Marlyn Graham, 27—Cleora Fox, Evelyn Hood, 32—Claranna Carson, 37—Edward Pierson, 38—Larry Gifford, 39—Bill Nielson, 40—Eloise Heiser, 47—Wayne Dorr, Carol Cadwalder, 49—Robert Welke, 50—Arlee Waring, Leland Caskey, 52—Evelyn Sweet, Doris Smith, 53—John Krieger, 55—Wayne Heese, Carol Harris, Gary Bowen, 57—Leona Mudloff, 63—Gale Witherwax, Leroy Hull.

65—Demaris Strong, 70—James Murphy, 72—Junior Bonberger, Fred Grothe, Dale Osborne, 80—Laurine Schmitz, 81—Elaine Hayes, 82—Chuck Doty, 86—Jean Allyn, 88—Rita Auman, Donna Barlow, Marilyn Finley, Richard Williamson, 89—Ronnie Andrus, Shirley Sterns, 91—Lionnie Root, Judy Schaaf, 92—Betty Curran, 97—Lynn Larson, 98—Duane Jensen, 99—David Carr, James Gilg, 102—Keith Miller, 107—Gleason Grimes, Leon Taggart, Bill Young, 111—Neal Kelley, Ned Kelley, Wilma Stamp.

118—Judith Stamp, 120—Wilma Seery, 125—Shirley Wright, 131—Pat Ernesti, John Minarik, 135—Lanny LaRue, 141—Leo Tunender, 146—Patty Schiner, Patty Latzel, 147—Russell Breiner, Mary Schaaf, 155—Mary Ann Siebert, 157—Ray Thomas, 159—Ellen Havranek, Edward Mullen, Francis Tunender, Doloris Tunender, 163—Ardell Edwards, Virginia Smith, 170—Paul Nelson, 173—Stanley Bartos, Dennis Scheer, 174—Marie Boyle, 178—Roscoe Burrell, 180—George Collins, 196—Dora Lu Davis, 209—Gloria Dobrovoly, 210—Arlene Engler, 212—Gale Holcomb, 216—Carl Kamphaus, 222—Beth Watson, 227—Larry Wragge, 228—Phyllis Fullerton, 231—James Hanson, 232—Garold Hitchcock, Richard Keidel, Glenrose Timmerman, 238—Harold Whitcomb, 245—Dean Garwood, 246—Jimmy Hendricks, Paul Focken, 249—David Frost, Samuel Frost.

Frontier printing! Prompt deliveries!



Gets Basic Training

Pvt. Calvin E. Coolidge (above), son of Mr. and Mrs. Elmer Coolidge of Amelia, is undergoing basic infantry training at Ft. Leonard Wood, Mo., with a unit of the Sixth armored division. After induction into the army at his home station, Private Coolidge proceeded through the reception station at Ft. Leonard Wood, where he took basic qualification and aptitude tests to determine his assignment in the army after completion of basic training. In the first eight weeks, he is being taught the basic elements of military life.

Mrs. Blain's Recipe Being Published

MIDDLEBRANCH—A recipe submitted by Mrs. Harold W. Blain of near Middlebranch has been selected for publication this month by homemaking editors of a national farm magazine.

Mrs. Blain's recipe for "carrot casserole" will appear in "Country Cooking," a regular feature of Capper's Farmer.

Ingredients are: One cup ground raw carrots, one cup cracker crumbs, 1 1/2 cups cream or top milk, 1/4 teaspoon pepper, one teaspoon salt, two eggs (well beaten), one small onion (grated).

Mix all ingredients; turn into a two-quart greased casserole. Top with strips of bacon. Set in a pan of hot water and bake at 350 degrees 45 minutes or until firm. Serve at once. Makes six servings.

Spring Stag Held

The annual spring stag party was held Tuesday evening at the O'Neill Country club. Dr. E. M. Gleason, Harry Moore, Paul Baker, William McIntosh, John H. McCarville and William Petsche had charge of the program and festivities.

Mr. and Mrs. John H. McCarville returned from their vacation trip to Minnesota Wednesday, May 5.

May 11, Mr. and Mrs. Harry Ressel attended the funeral of his cousin, Oscar Boydston, in Plainview.

The Frontier Woman . . .

Caterpillar Tractor Fascinating

By BLANCHE SPANN PEASE

This is the season of the year when puddings and fruited deserts, whips and tapiocas always taste so good. Maybe you have some apple sauce left in the basement or cave and the family is getting tired of it just plain. Why not try a batch of apple snow?

APPLE SNOW

One package imitation raspberry gelatin, one pint hot water, one teaspoon lemon juice, one cup cold apple sauce, one egg white (stiffly beaten).

Dissolve gelatin in hot water. Chill. When slightly thickened, turn into sherbet glasses, filling them 2/3 full. Chill until firm. Add lemon juice to apple sauce. Fold in egg white. Pipe lightly on gelatin. Serve immediately. Serves six.

EGGS CREOLE

Three tablespoons onion, three tablespoons chopped green pepper, two tablespoons melted fat, 1 1/2 cups cooked or canned tomatoes, four eggs, 2/3 cup water, 1/3 cup uncooked rice, 1/2 teaspoon salt, pepper.

Cook the onion and green pepper in fat in a large skillet until the onion is lightly browned. Add the tomatoes and water and heat to boiling. Add the uncooked rice, salt and pepper. Cover and cook over low heat until rice is tender—25 to 30 minutes. Stir occasionally with a fork to keep from sticking. If the rice becomes dry, add a little more water. Drop eggs on rice, cover, simmer five to 10 minutes, or until eggs are as firm as desired. Four servings.

Chambers Woman Wins Subscription

Chambers, Neb.

Dear Mrs. Pease: As I write, the road machines are making short work of the trees across the way, and I cannot help contrasting the speed with which they are clearing the land with the labor our grandfathers exerted when they wanted to remove trees and stumps. I find it fascinating to watch the huge caterpillar bump into a big tree, toppling it over with a few shoves. I certainly do not envy the men who operate that machine, either. Sometimes it seems almost to stand upright.

While we, like everyone else, wish it would rain, the ground really isn't very dry. Our hedge had to be moved because the widened (is there such a word?) road will take up that space. So we decided to put the shrubs along the driveway, and were surprised to find the soil so moist.

I wonder if others who have frozen pears for the locker have been disappointed at their "mushiness" when they thawed. At first, I felt badly about it, but I have discovered that the mushy pears make a delightful dessert when whipped into partially cooled jelly. The flavor of the jelly seems to make no difference whatever.

Recently I have read a number of articles concerning the menace of the comics, and I wondered if my niece's solution might help some other mother. She has a 4-year-old daughter who "loves" books and magazines. Not wanting her to grow up on comics, the mother allowed the child to choose a book whenever they went into a store which sold them. The child is establishing quite a library for herself, and my niece says it is funny to see the clerk stare when this tiny tot says, "Where is the book department, please?" The road machine has moved over to our property and I can't resist watching to see what happens next! I am glad they took

the trees now instead of waiting until the birds had built their nests in the branches.

Cordially,
MRS. LOUIS NEILSON
— tfw —

By the Way—

There is a new detergent wax

Page News

Dale Riemers of Dannebrog recently visited Dick Cunningham. They were buddies during their training for service. They spent 16 weeks at Camp Pickett, Va., before going to Japan where they had four weeks of schooling. They were then sent to Korea. Riemers was wounded in combat and received his discharge before Cunningham was discharged.

Mr. and Mrs. Anton Nissen were supper guests and spent the evening with Mr. and Mrs. Ben Warnke at Tilden recently.

Mr. and Mrs. Ed Braddock and Mary were dinner guests Sunday at the J. R. Russell home.

Mr. and Mrs. A. D. Palmer visited Sunday with Mrs. Palmer's brother-in-law and sister, Mr. and Mrs. L. B. Taylor, and their uncle and aunt, Mr. and Mrs. C. A. Townsend.

Mr. and Mrs. Elsworth Hunter of Scottsbluff called on relatives and old friends while passing through Page last Thursday.

Mrs. Roy Waring and grand-daughter, Miss Margie French, left Friday morning for Fairbury where they will spend a few days visiting at the homes of Mrs. Waring's sons, Keith and Dale Waring, and their families.

Mrs. Alta Finch spent the weekend at the home of her son, Clarence Finch, and family of Venus. Miss Phyllis Finch of Fremont was a guest over the weekend of her parents, Mr. and Mrs. Finch.

Mrs. Herbert Steinberg entertained the Bid or Bye Bridge club Wednesday afternoon, May 12. Mrs. Dan Troshynski was a guest. High score went to Mrs. Gerald Lamason and Mrs. Melvin Roach won the traveling prize. The hostess served refreshments.

Mr. and Mrs. Harry West of Kennard recently visited at the E. A. Chichester home. Mrs. West and Mrs. Chichester are sisters.

The young adult fellowship class met Wednesday evening, May 12, at the Methodist church parlors. Mr. and Mrs. Frank Bealaert led the devotions and the lesson, Mrs. Lawrence Johnson and Mrs. Ivan Heiss had charge of the entertainment. Lunch of sandwiches, cake and coffee was served.

Mr. and Mrs. William Mosley and son, Bill, of Rockford, Ill., came in their plane to O'Neill Friday. They visited Mrs. Mosley's parents, Mr. and Mrs. LeRoy Cunningham, and family of Page until Sunday morning when Mr. and Mrs. Mosley returned to their home. Billie remained for a longer visit with his grandparents.

Mr. and Mrs. Alton Braddock drove to Omaha on Friday to meet their aunt, Mrs. Archie Treadway of Yukon, Okla. She plans to make an extended visit with her sister, Mrs. Jennie French, and other relatives.

Butler Tells About Gigantic Tax Bill

Sen. Hugh Butler (R-Neb.) recently issued a statement announcing the progress before the senate finance committee. The senator discussed the proposed changes relating to increased exemption allowances for dependent children, medical expenses, and the proposal which will permit farmers to deduct soil and water conservation expenses as an ordinary business expense.

Butler emphasized that these proposed changes are not yet law, but he predicted speedy approval. "Such changes as may be made will likely be of a minor nature and of no material significance," the senator said.

"Proper classification of soil conservation expenses are of particular interest to me," Butler added. "I have introduced a similar amendment several times in congress, but was unable to get it through the congressional mill. With the support of the present administration, I am confident of early congressional approval," Butler continued.

Butler is ranking member of the senate finance committee which is now working on this bill in executive session. "There is still quite a bit of work to be done," the senator said, "but I believe the bill will pass the senate and be ready for the president's signature within two months."

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'May Garden' Is Banquet Theme

SPENCER—The Spencer high school juniors entertained the seniors on Tuesday evening, May 4, with 118 present. Theme of the banquet: "An Evening in a May Garden."

Appearing on the program were Walter Spencer, Mary Zimmerman, Wallace Johnson, John Hornback, Jerry Fernau, Norman Anderson, Dennis Edwards, Sandra Froseth, Don Manhalter, Marcellene Classen, Joyce Jansen, Darlene Lock, Nola Klasna, Violet Klasna, Supt. Leo Marx and Raymond Johnson.

The banquet was prepared by the junior mothers with the sophomores serving. A movie, "Young Lovers," was shown following the banquet. Mrs. Hester Roberts was banquet sponsor.

Grimes Is Promoted to Corporal

CHAMBERS—Gerald R. Grimes, 23, son of Mr. and Mrs. Charles Grimes of Chambers, was recently promoted to corporal while serving with the 176th armored field artillery battalion in Korea.

Corporal Grimes' unit, which fired in support of a Korean army corps during the conflict,

is now training as part of the U.S. security force. A mechanic in the battalion's battery A, he entered the army in September, 1952, and arrived in Korea last June.

Graduates from Non-Com Academy

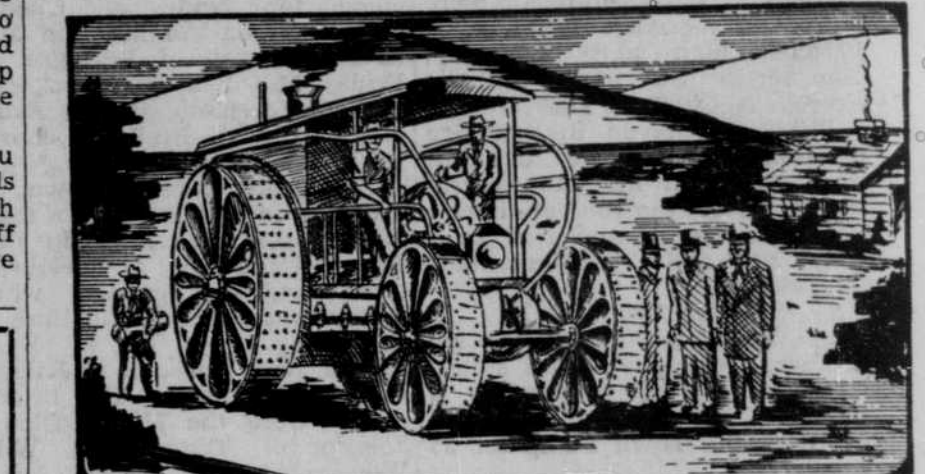
INMAN—Army Pfc. Harlan L. Morsbach, son of Mr. and Mrs. Dave Morsbach of Inman, recently graduated from the I Corps non-commissioned officer academy in Korea.

A cannoner in battery A of the 48th field artillery battalion, Morsbach received instruction in leadership of units, map reading and other military subjects. He worked for the telephone company before entering the army last May.

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It Happened In NEBRASKA---



In 1862, the appearance of a "steam wagon" was far more a novelty than a sleek, new auto design is to us today. Though it made an attempt to better the speed of freighting by oxen, the new vehicle couldn't cope with the rutted, muddy trails. It broke down a few miles out of Nebraska City!

In 1954, our attitudes are as modern as NEBRASKA DIVISION our vehicles. Could old-timers have imagined our high regard today for the Nebraska tavern industry? All brought about by well-regulated methods of operation all over the state!

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