

The Frontier Woman . . .

'Sally' Talks Sense

By BLANCHE SPANN PEASE

You'll have better tomato juice and canned tomatoes with a more delicious flavor if you allow the tomatoes to ripen fully before canning them. A diced onion cooked with the tomatoes will add to the flavor of tomato juice. Run the cooked product through a ricer. When I have green peppers, I usually dice one into each kettle of tomatoes, too.

Have your jars and equipment ready before you scald tomatoes and don't let them stand after scalding. This is likely to cause "flat sour" later and they also lose food flavor (vitamin C) if left exposed to the air after peeling. Cut out the hard cores and green spots. Never can tomatoes which have decayed spots of fungus growths. If they have good parts, use them for the table but don't put them into the canning kettle.

Use boiling water to scald tomatoes. Leave in the hot water one to two minutes, then quickly dip into cold water and slip the skins. If you're just fixing some for the table and have no hot water, run tip of fork into tomatoes and rotate over flame of your stove until the skin wrinkles slightly.

You'll get an extra good salad pack tomatoes if you select small, smooth, firm, fresh, ripe tomatoes and scald only a few at a time. Dip and drain tomatoes, remove core. Pack them into hot glass jars as closely as possible without crushing them. Add one teaspoon salt to each quart. Cover the tomatoes with hot tomato juice which has already been prepared and process for 30 minutes in hot water bath, then complete seal.

Want to touch up the flavor of pears a bit? They are so bland when canned alone. Try adding

the juice and rind of half an orange to each quart of sirup as it is prepared. Remove the rind before packing the pears.

If your family likes the flavor of "red hots," get some of this candy and use two or three tablespoons to each quart of sirup, or use stick cinnamon and a few drops of red coloring for the pears.

If you have some pineapple juice, try canning pears in it instead of water for a good taste surprise. For plum pears that are "plumb" good eating, use tart, red plum juice instead of water for making the sirup in which to can pears.

Take Time to Really Live—

Dear Blanche: Why are we always in such a hurry? It's hurry, hurry, hurry, just one mad rush from here to there. Isn't it true we're in such a hurry, we never really have time?

We're too busy to go to see the little old lady down the way. Then some day we hear of her death. Somehow you just can't forgive yourself for not having gone. Even the big bouquet of flowers you sent doesn't ease your conscience. You found time to go then.

There's so much to be done, we never find time to stop and play or just visit with the children. Yet the work will always be there but the children are growing fast and some day—oh, how we'll wish they were there to play with.

No time to call and see how our neighbor's sick baby is today. Yet it takes only a minute and how happy it makes someone to think you were kind enough to call.

Too busy to tell those we love how much we really love them and how swell we think they are. Yes, too busy to be really thoughtful and friendly.

I've so often noticed how many times there wasn't time for a smile, a thank you, a courteous, "How are you?" Yet a smile and a pleasant "hello" don't take any longer than a frown and a grunt and it not only makes the other fellow happy, you feel so much better yourself. We have to take time to die—why not take time to really live?

"SALLY" — tfw —

Try This— CHILI SAUCE
Four quarts (24 to 26 medium size) peeled and chopped toma-

atoes, two cups chopped, sweet red peppers, two cups chopped onion, one hot pepper (chopped), two tablespoons celery seed, one tablespoon mustard seed, one bay leaf, one teaspoon whole cloves, one teaspoon ground ginger, one teaspoon ground nutmeg, two three-inch pieces stick cinnamon, one cup firmly packed brown sugar, three cups vinegar, two tablespoons salt.

Combine the tomatoes, sweet pepper, onion and hot pepper. Put the celery seed, mustard seed, bay leaf, cloves, ginger, nutmeg and cinnamon loosely in a thin, white cloth, tie top tightly. Add to tomato mixture and boil until you have but one-half the original amount. Stir frequently to prevent sticking. Add sugar, vinegar and salt. Boil rapidly, stirring constantly, about five minutes. Remove spices. Pack chili sauce into hot, sterile jars and fill jars to top and seal. Makes about three quarts.

O'Neill News

Mr. and Mrs. Joseph Hansen and family of Lincoln were weekend guests of their parents, Mr. and Mrs. Carsten Hansen and Mr. and Mrs. E. N. Flood.

Mr. and Mrs. M. D. Fox of Kearney and their grandchildren, Danny and Cindy Ortwig, were weekend guests of Mr. and Mrs. Charles Fox. Their son, Eldon, returned to Kearney with them. He has been helping the Fox's hay since the first of July.

Mr. and Mrs. L. A. Becker attended a family reunion picnic last Thursday in the park at Hartington honoring her nephew and niece, Mr. and Mrs. George Petzel, of St. Louis, Mo.

Mr. and Mrs. Dickie Fernau of Neligh were Sunday guests of Mr. and Mrs. F. S. Brittle.

Mr. and Mrs. J. C. Bazelman and Connie attended the dinner and bazaar at St. John's church south of Ewing Sunday.

Mr. and Mrs. C. W. Koenig and family of Excelsior, Minn., visited from last Thursday until Sunday with her brother-in-law and sister, Mr. and Mrs. D. F. Murphy, and Mrs. Kenneth Ellston. Sunday they left for Fairfax, S.D., where they will visit his parents, Mr. and Mrs. Joseph Koenig.

Mr. and Mrs. J. C. Bazelman and Connie returned last Thursday from a three weeks' vacation trip through South Dakota, Wyoming and Montana.



Brownies Tour The Frontier Plant

Members of O'Neill Brownie troop IV, with Mrs. Henry Benze as leader, Monday visited The Frontier. The Brownies were in the radio studio during the "Voice of The Frontier" broadcast and most of them were heard on the air being interviewed by George Hammond.

Left-to-right: Georgetta Clyde, Janet Peterson, Kathy Ruback, Cathy Perry, Mrs. Benze, Carmen Benze, Sally McCage, Sandra Clark, Carol Jo Holly and Treva Baker. — The Frontier Photo.

FALL CHECK-UP OF HEATING EQUIPMENT IMPORTANT

Having your gas heating equipment checked over now to make sure it is ready for winter service will assure your family comfort and save you money. This is the advice of Cecil Baker, manager of Kansas - Nebraska Natural Gas company's O'Neill office.

Mr. Baker states that a clean heating appliance in proper working condition is not only cheaper to operate, but an important safety measure. Moreover, a checkup now will assure you of continuous comfort all winter long.

According to Mr. Baker, the following points should be checked. He recommends that the work be done by a competent heating dealer or the gas company.

1. Heating equipment should be cleaned and checked from appliance to flue.

2. Heating equipment should be checked to see that it is properly vented to the flue and that the flue is clean and draft is correct.

3. All motor blowers and automatic motorized valves should be checked and properly oiled.

4. New filters should be installed in forced air systems. This pays dividends in increased circulation, cleanliness and comfort.

5. Automatic control operation should be inspected for burned out transformers or controls.

6. Pilot lights should be lighted ahead of the rush season and burners should be adjusted.

28 MAIL VOTES

Holt County Clerk Ruth Hoffman Baker reported last week 28 mail votes were cast in the August 10 primary election—fewer than usual.

Frontier for printing!

Couple Weds at Neligh Courthouse

Miss Loretta M. Staub and Bert E. DeGroff, both of O'Neill, were married Tuesday, August 10, at the courthouse in Neligh by Royal V. Sheets, county judge.

Returns from Hawaii—PAGE — Miss Sybil Ickes returned home Tuesday, August 17, from Hawaii where she had attended college, to the home of

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Mon., Aug. 30 — 9 to 3

Tues., Aug. 31 — 9 to 12

Grade School
Registration

Wed., Sept. 1 — 9 to 12
(Kindergarten pupils bring birth certificates)



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Full commercial course including two years typing, two years shorthand, bookkeeping and office practice.

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Our library facilities will accommodate 60 students at a time.

Athletics—

Two well-trained, experienced coaches will handle the intramural and interschool athletic program, including football, basketball and track. A physical education course will be offered to both boys and girls. Boys interested in football report to Coach Miller on August 23.

Normal Training—

Our normal training graduates are qualified to teach their first year in rural schools without additional training.

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