## PAGE 8 .- THE FRONTIER, O'Neill, Nebr., Thurs., Aug. 18, 1955.

# O'Neill Minister

White the state was a

### (Photo at right)

Solemnized at 7:30 p.m., Mon-day, August 1, in the Wesleyan Methodist church at Alva, Okla., was the wedding of Miss Lita Aline Tolle, daughter of Mr. and Mrs. LaVerne Tolle of Alva, and Rev. Duane R. Lauber of O'Neill, son of Mr. and Mrs. Fred Lauber of Bloomington, Reverend Lauber church here.

Rev. D. O. Dorr officiated at the candlelight ceremony.

music and accompanied Raymond purple orchid. Tolle, uncle of the bride, who sang "I Love You Truly," "Be-cause," "The Lord's Prayer" and Mulhairs Hold "Together."

The bride was given in marriage by her father. Her gown was of white chantilly lace and nylon net over satin. The lace bodice had a deep yoke of net with a ruffle of net over the shoulder. The long sleeves of lace tapered in bridal points over the hands. The full skirt of lace had panels of net and fell in a chapel train. Her fingertip veil of illusion fell rhinestones. She carried a white Bible and a bouquet of white feathered carnations centered with

a purple orchid. She observed the traditional "something old, new, borrowed and blue and had a penny in her

shoe.' Matron-of-honor was Mrs. Robert Farley of Culver, Kans., sister of the bride. She wore a waltzlength dress of orchid net over taffeto. Her headdress was or orchid net and she carried a colonial bouquet of purple king as-

ters tied with matching ribbons. Mrs. Verle Brady of Alva were bridesmaids. Their waltz-length dresses were styled similiar to that of the matron-of-honor except they were yellow. They wore headdresses of yellow net and carried bouquets like that of the

matron-of-honor. Candlelighters were Miss Phyllis Tolle of Alva and Miss Darlene Ent of Helena, Okla., cousins of the bride. Their dresses were of aqua net over taffeta. Matching head bands and wristlets of white king asters completed their costumes

Little Miss Vicki Ann Crawford of Alva, dressed in a waltz-length orchid dress, was flower girl. She



carried a basket of rose petals Weds in Oklahoma which she scattered along the white aisle cloth in front of the

> Serving the bridegroom as bestman was Robert Farley of Culver, brother-in-law of the bride. Ushers were Wayne McCartney of Miltonvale, Kans., and Duane Nelson of Alva.

A reception was held at the Bell hotel following the ceremony. Following a wedding trip to the Ozarks, the couple will be at is pastor of Wesleyan Methodist home in O'Neill at the Wesleyan Methodist parsonage.

For travelling the bride selected a pink faille suit, a pink hat and Miss Sammie Fisher of Alva white shoes with matching bag played the traditional wedding and gloves. Her corsage was a

Second Reunion LYNCH-The second Mulhair family reunion was held in the

Yankton, S.D., park Sunday, August 7. About 70 attended. Those present from Lynch in-oluded Mr. and Mrs. George Mulhair, Mr. and Mrs. Harry Mulhair, Mr. and Mrs. Wallace Moffett and family, Mr. and Mrs. Harold Mifrom a tiara of seed pearls and rhinestones. She carried a white Mulhair and family, Miss Pauline Mulhair, Mr. and Mrs. Frank Mulhair and son, Mr. and Mrs. Peter

## Other Lynch News Mrs. Joe Loock was a Butte

Mulhair.

visitor Wednesday, August 10. Mr. and Mrs. Harold Connick

visited relatives in Niobrara Sun-Elizabeth Peklo spent several days in Omaha last week. John Radtke of Ashton and Cochran. Cashmere Radtke of Elba spent

Friday at the Lynch hospital with Miss Mary Alice Hickerson and their sister, Mrs. Vince Jehorek, who was critically ill at that time. Mrs. Josephine Boska and son, Joe, attended the funeral of Mrs. Charles Malcolm at Spencer last Thursday. Mr. and Mrs. Ed Mulhair vis-

ited at the Robert Pishel home near Verdel on Sunday. Anton Kalkowski was a business visitor in Butte Wednesday,

August 10. Miss Maxine Jehorek of Omaha came Friday morning, being called here by the critical illness of her grandmother.

Mr. and Mrs. Harold Anderson and family of Niobrara visited at the Guy Norwood home recently. Gerald Wrede of Oregon is nere visiting friends and relatives n Boyd and Holt counties.

Mr. and Mrs. George Mulhair spent Monday and Tuesday, August 8 and 9, in Stuart visiting at the Henry Waechter home.

Thurs.



Methodist parsonage following Ozark wedding trip.

JUSTICE COURT der 16 years operating motor ve-F. E. Steasman, driver for hicle without driver's license, Amalgamated Motor, overload on pending, August 5, Cochran. axle, \$50 and costs, August 4, John F. Roets, driver for W. W. Chatfield, overload on axle, \$70 Richardson. Arthur E. Backlund, speeding and costs, August 8, Richardson. at night, pending, August 5, Lynette Helmricks, minor un- costs, August 8, Richardson.

John F. Roets, driver for W. W. Chatfield, overweight, \$50 and

The Frontier Woman . .

# Sour Cream Cole Slaw Is Tops

## By BLANCHE SPANN PEASE, Homemaking Editor

Are you tired of beets prepared the same old way, and would you like a change? You might like to try this beets supreme recipe then. It is one I have tried and put in my files because I liked it. It is one I have tried and put in my files because I liked it. It is one I have tried and put in my files because I liked it. It is one I have tried and put in my files because I liked it. It is one I have tried and put in my files because I liked it.

BEETS SUPREME You will need about three cups folks like them cooked whole, then until firm. small cooked beets. Fry four strips fried in butter. bacon until crisp. Drain. Combine

We like carrots scraped and 1/4 cup bacon drippings, two table- sliced and cooked until tender in Serves six.

spoons flour and <sup>1</sup>/<sub>4</sub> teaspoon pep-per. Stir in 1<sup>1</sup>/<sub>2</sub> cups thick sour cream and <sup>1</sup>/<sub>2</sub> cup water. Cook un-they are cooked. Add a teaspoon cream. If so, they might enjoy til slightly thickened. Add the of chopped or dehydrated parsley this combination. three cups cooked beets and cov- an a little butter. Be sure to use

er and heat five minutes to blend. only enough water to cook them, Sprinkle the diced bacon on top so they won't be soupy. before serving. - tfw -

I think we can get about as tired of green string beans as anything because they're so easy Wins Subscription to raise and usually most folks Dear Frontier Woman:

can a few. If you want a change, I enjoy reading your column so will try to help out by writing you a letter. I did intend to get try fixing them this way.

SPANISH SNAP BEANS (Serves 6 to 8)

Combine two cups canned to- this afternoon but it turned out time. Toss over cabbage, carrots matoes, 1/2 cup chopped onion, 1/2 so warm, I decided that could and apples. cup chopped green pepper,  $1\frac{1}{2}$  wait a day or so. We have the teaspoons salt, one teasoon Wor- weeds pretty well under control

cestershire sauce, one teaspoon now but most of the credit for sugar, ½ teaspoon chili powder, that goes to my husband. He 1/4 teaspoon pepper, one whole spends almost all his spare time clove, one bay leaf. working in the garden. He takes Simmer all these ingredients a great deal of pride in it.

SUNSHINE SALAD together for 15 minutes. Remove One three-ounce package lemon clove and bay leaf. Melt one taflavored gelatine, one cup hot wablespoon butter and stir in one tablespoon flour. ter, one cup pineapple juice and

Stir in the tomato mixture gradteaspoon salt, one cup grated raw ually and cook until thickened. Add four cups cooked green beans or one quart canned ones. Heat

utes.

them and then glaze in a mixture slightly thickened gelatine. Turn Harold Fullerton are the leaders. of brown sugar and butter. Many into a 10x6x11/2-inch pan. Chill Unmold on crisp lettuce. Garnish with mayonnaise, if desired.

SOUR CREAM COLE SLAW One cup sour cream, two tablespoons lemon juice, two tablespoons vinegar, two tablespoons Stuart, Nebr. sugar, one teaspoon salt, 1/2 teaspoon pepper, one teaspoon mus-

tard, two cups cabbage (shredded), one cup carrots (shredded), one cup apples (sliced). Beat the cream. Add lemon

juice, vinegar, sugar, salt, pepper some weeding done in my garden, and mustard. Chill until serving

If desired, sweet cream may be used instead of sour. This recipe makes eight servings. \* ALL NEBRASKA

(BRING YOUR OWN JUG)

MRS. RAYMOND DOBIAS

Mothers Present at Amelia 4-H Meeting

AMELIA—The Amelia 4-H club members met at the home of Beth

it opens a half day early! water, one tablespoon vinegar, ½ and Joyce Watson on Wednesday, August 3, for the final meeting Sat. noon, Sept. 3, thru Sept. 9, at Lincoln on beginner's meal planning. All members were present except

carrots, one No. 2 can crushed of the year. The lessons have been pineapple (drained) or 1/3 cup chopped pecans. to blend. It takes about five min-

Dissolve gelatine in hot water. Beth Fullerton,



The mothers were invited to the meeting. Those attending were Mrs. Eula Grimes, Mrs. George Fullerton, Mrs. Alice Sammons, Mrs. Alice Prewitt and Mrs. Bonnie Watson

The girls decided what they would make for achievement day

## JUSTICE COURT

John F. Roets, driver for W. W. Chatfield, no reciprocity, \$10 and costs, August 8, Richardson,

he 1955 Nebraska

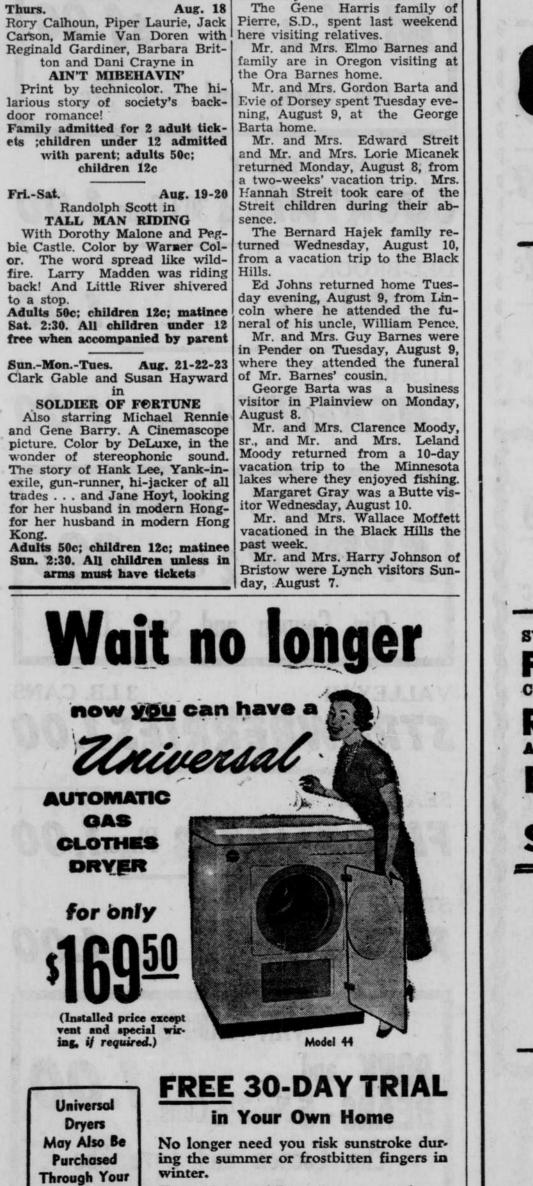
**3** featuring

"HOLIDAY

ON ICE"

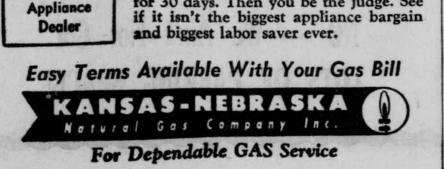
ON DISPLAY

SO BIG



Try a Universal Dryer in your own home for 30 days. Then you be the judge. See

DOZ.



**Favorite Gas** 

