

The Frontier Woman

Bright Clothing Safety Factor

By BLANCHE SPANN PEASE, Homemaking Editor

Most homemakers are still putting up tomatoes, maybe making some preserves or even canning some peaches. How glad we'll all be when we can put the canning season behind us, get the fall housecleaning done and settle down to a not quite so frantic household routine!

Would you like to make up a batch of pear honey for winter use?

PEAR HONEY
Six pears, two apples, one orange, 1 1/2 pounds sugar.

Pare the apples and pears. Remove seeds. Grind the pears and apples and orange. Add sugar and cook 20 minutes, stirring frequently. Add grated orange rind and cook until thick.

Here's a pepper or green tomato to relish, whatever you want to call it, that we think you will like.

GREEN TOMATO OR PEPPER RELISH

One peck green tomatoes (sliced), six large onions (chopped), three teaspoons whole cloves, six green peppers (chopped), 1/4 pound white mustard seed, one cup salt, one tablespoon broken ginger root, two tablespoons broken stick cinnamon, one teaspoon whole allspice, three quarts vinegar, four cups sugar, two quarts water.

Sprinkle the salt over the tomatoes and peppers. Allow to stand overnight. Drain thoroughly. Add one quart vinegar and two quarts water. Boil vegetables 15 minutes. Drain. Combine two quarts vinegar and four cups sugar. Cook until sugar is dissolved. Add mustard seed. The

cloves, cinnamon, allspice and ginger root loosely in a cheesecloth bag. Add to syrup. Add vegetables and simmer two hours, stirring occasionally.

Today we'll pass along a couple more canning recipes that we think most families will like.

If your family likes chili sauce you'll probably like this one, which is a little on the sweet side.

CHILI SAUCE
Six onions, 30 large ripe tomatoes, six peaches, one tablespoon salt, two red peppers, six pears, one tablespoon allspice, one tablespoon cinnamon, two cups celery, two green peppers, 1 1/2 cups sugar, 1 1/2 cups vinegar, one tablespoon cloves.

Chop the onions, celery, peppers and fruit. Combine all ingredients and cook slowly, stirring frequently, until thick. More vinegar and sugar may be added if desired.

FANWOOD CHOW CHOW

One peck ripe tomatoes, two cups chopped onions, two tablespoons salt, one tablespoon celery seed, two apples (chopped), one teaspoon whole cloves, 1/4 teaspoon red pepper, two cups vinegar, 1 1/3 cups brown sugar, one tablespoon broken stick cinnamon, one tablespoon mustard.

Scald, peel and slice the tomatoes. Chop onions and sprinkle with salt. Allow to stand two hours. Drain. Add apples and boil slowly for two hours. Add vinegar, brown sugar, mustard, red pepper, celery seed, cinnamon and cloves. More salt may be added if desired. Simmer about half an hour.

Thermometer Breaks During July Heat
Mrs. S. E. Timmermans of Stuart wins our prize three-months' subscription:

Dear Blanche:

I'm going to mend my ways. It's hotter any place else than Nebraska in July, then I don't want to go there.

Our thermometer got up to 104 F. and then broke, so I don't know how hot it was. The Good Book says we have to earn our bread by the sweat of our brow and the only trouble is when we've earned it, then it's too hot to eat it.

If I had my way I'd change the system of things a little. On the hottest day of the year, there is bread to be baked, fruit to be canned, gardening and chores. Wouldn't it be nice if some of that baking and canning could be done on one of our real Nebraska winter days?

I'm not griping though—I'm really glad to have fruit and garden produce to can. Last year the fruit trees froze and then in August we were hailed out. We had half the size of golf balls and that was the end of the garden and the corn was very poor. We had a few strawberries and the choke cherries and mulberries were plentiful. Our cherry tree even had a few cherries.

We planted some young apple trees four years ago and this year they had some apples. We are anxiously waiting to see what kind they are going to be. We can never wait for fried chicken, tomato and roasting ear season to get here. Of course, we've had them all now.

Your garden must really be a lot earlier than ours. On the day you asked in print "sick and tired of string beans?" we had our first good mess of them. I canned 54 jars, some quarts, some pints and some "in-between size" jars. Then the vines just dried up and cooked in the hot weather.

We really enjoyed the cool days and showers (although we didn't get much rain) that we had for a while in August.

And now we have school "daze" and I do mean daze. How quickly that time rolls around again. Girls seem to be so much harder to outfit than boys. Slips, bobby socks, shoes, blouses and, of course, new permanents. Boys need only new jeans, a few colorful shirts and changes in underwear.

I think it's so nice to see youngsters in bright colors and it's a safety idea, too. Bright colors are so much easier to see. And I do hope with school starting everyone will drive more carefully.

MRS. S. E. TIMMERMANS

'Gothenburg Reader' Wins Subscription—Dear Blanche:

Will write a few lines for your column today. I presume this is a little late for the canning season but when canning harvest apples, bake them and while very hot put into sterilized jars and seal. These apples seem to contain so much air when boiling. Other apples keep nicely this way, too.

When canning tomatoes to preserves, add a cup or two of crushed pineapple. This gives a much better flavor. Some like more pineapple in the preserves.

We have not had frost yet but I have all my vegetables in the cellar, most of them canned. I have 23 quarts carrots canned, also beets, rhubarb, tomatoes, chicken, plums, pears, apples and pickles.

The cotton plants will bet aken to school, as will the rice and pineapple plants. The children take turns caring for them. In the spring we plant field grains in cans to observe.

This year I had nearly 100 chicken bulbs and they did wonderfully well. The large dahlias were quite late but were nice, too. Of the 37 shrubs, only one failed to grow. Most of them bloomed this year.

"GOTHENBURG READER"

Name Favorite Horse—

EMMETT—The Golden Keys club met Friday, September 23. Roll call was answered with naming favorite horses. Next meeting members will name their favorite car. Leroy, Sandra and Terry Hoxie visited Blair last week. Kindergartners at the Emmet school made butterflies. Bouquets of flowers were made in art. Normal trainers and their teacher from Atkinson high school visited the upper grades Wednesday, September 21. —By Mary Richards, reporter.

To Germany—

Capt. J. T. Butcher left Sunday for Tennessee. He was to depart there Wednesday for Germany. Mrs. Butcher and Mrs. M. J. Golden accompanied him to Omaha.

Lynch Card Party Attracts Big Crowd

LYNCH—In spite of the heavy shower of rain early Tuesday evening, September 20, a large crowd gathered at the IOOF hall Tuesday evening, September 20, for a card party sponsored by the Catholic ladies.

Pitch and pinocle were played at 16 tables. Mrs. Martin Jehorek won the door prize.

In pitch men's high was won by Don Hoffman; men's low by Harold Bennett; ladies' high was won by Mrs. James Maly, and ladies' low by Mrs. C. L. Hazelhorst.

Men's/pinocle high was won by C. L. Hazelhorst, and men's low was earned by Herman Lindgren.

In pinocle, ladies' high was won by Mrs. Frank Weeder and low by Mrs. Stacia Courtney.

Other Lynch News

Mr. and Mrs. George Sedlacek of Spencer were Lynch callers Monday, September 19.

Mr. and Mrs. Tony Schinost and family of Butte visited at the Mrs. Lettie Sedlacek home Sunday.

Mr. and Mrs. Barry Baker of Omaha spent last week here with relatives.

Mr. and Mrs. Clarence Kolund and family were Friday evening dinner guests at the C. W. Christensen home.

Mr. and Mrs. Louie Streit of Oregon spent several days with Mrs. Hannah Streit and other relatives.

Miss Iris Craig of Plainview spent the weekend here with her mother.

Mr. and Mrs. C. E. Barnette returned to their home in Atlanta, Ga., after an extended visit with their daughter, Mrs. Vernon Dahlberg, and family.

Mrs. Dale Courtney returned to her home in Omaha Tuesday after visiting relatives and old-time friends here.

Mr. and Mrs. Joe Hrbek and daughters of Dorsey visited at the William Havranek home Sunday.

Mrs. Hannah Streit spent several

days in Madison last week. Several Knights of Columbus members attended the September Boyd county Knights of Columbus Monday evening, September 19.

Casey Jones of Sioux City was a business visitor at the Albert Kalkowski home.

Mr. and Mrs. Charley Bare spent the past week at York for a church convention.

Jay Spencer of Rapid City, S.D., visited relatives here the past week.

Doran and Mark Greene of Council Bluffs, Ia., spent last week with their grandparents, Mr. and Mrs. Buss Greene.

Mrs. William Havranek returned home Friday after several days visit with relatives in Cedar Bluffs.

Mr. and Mrs. Archie Ashby of O'Neill were in Lynch Monday, September 19.

Mrs. Tom Bowers of Bristow was a Lynch visitor Monday, September 19.

Celia Neighborhood Gets Beneficial Rain

CELIA—Celia, along with surrounding communities, has been enjoying the rainy weather of the past 10 days. More than 2 1/2 inches of rain fell Tuesday, September 20, and during the rest of the week until Sunday evening at least 4 1/2 inches of much needed moisture fell.

There has been no frost but it has been cool and cloudy all week with prospects of more moisture.

Other Celia News

Gerald Frickel was a Friday overnight visitor at the LeRoy Hoffman home.

Mr. and Mrs. Allan Marquardt and Reverend Dey of Norfolk spent last Thursday at the LeRoy Hoffman home. The men fished.

Mr. and Mrs. Hans Lauridsen and Mrs. Louis Lauridsen went to Sutton Sunday, September 18, to get the ladies' father, Charles Johnson, who will spend the winter with them.

Mr. and Mrs. Charles Dobias

and Mr. and Mrs. William Maloun were last Thursday Gregory, S.D., visitors.

Larry and Bonnie Krugman stayed with the LeRoy Hoffman family from Saturday evening until Monday evening while Mr. and Mrs. Edwin Krugman were in Lincoln where Mrs. Krugman attended a beauty operators' convention on Monday.

Duane Beck helped Alvin Heiser last Thursday and Friday Mrs. Beck went along Friday and visited Mrs. Heiser.

Mrs. Mark Hendricks and Mrs. Leon Hendricks went to Sioux City Sunday, George Woolstrum, Charles Pilpiss and Markita Hendricks were Sunday visitors at the Leon Hendricks home.

Mr. and Mrs. O. A. Hammerberg and Mr. and Mrs. W. E. Doster of Kalamazoo, Mich., were Friday supper guests at the William Maloun home.

Nels Colfack was a Wednesday, September 21, supper and overnight guest at the Emil Colfack home.

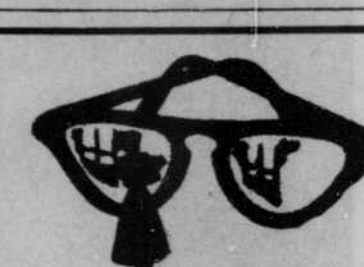
Mr. and Mrs. William Maloun were Monday afternoon, September 19, visitors at the Charles Dobias home.

Mr. and Mrs. Joe Hendricks and family were Sunday dinner

guests at the Jesse Hupp home. Other dinner guests were Mr. and Mrs. Jams Hupp and family of Wood Lake, Mr. and Mrs. David Rahn and family and Mr. and Mrs. Orville Orr.

Mr. and Mrs. William Maloun and son were Wednesday evening, September 21, visitors at the O. A. Hammerberg home.

Mr. and Mrs. Leonard Chaffin were Friday morning visitors at the Lawrence Smith home.



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