

Riverside News

Mr. and Mrs. Jim Bartak and children spent Sunday at the Bill Fry home.

Mrs. Wayne Fry and girls were visitors at the Lou Vandersnick home Thursday afternoon.

Bob Lofquests of Fremont were weekend guests at the Billie Lofquest home. Visitors Sunday were Edna Lofquest and Harold Milnar family.

A birthday supper in honor of Shirley Miller was held at the Ora Switzer home Thursday evening. Other guests were Leo Miller and family, Wendell Switzer and family, Walter and Alice Miller, Mr. and Mrs. Howard Miller and Jay Butler.

Johnny Millers called at the Richard Miller's home Sunday afternoon.

Mr. and Mrs. Dwayne Stevens and Connie from Wisner spent the weekend at the Dave Anson home.

Evelyn Ruroede and Paul Gunter went to Omaha on an early train Thursday. Evelyn went to attend the teachers' convention in Omaha and Paul went on to Lincoln to attend 4-H junior leader meeting. Paul returned home Sunday morning. This was Paul's first train ride.

Jacky and Patty Mosel and Mrs. S. S. Schlotman attended teachers' convention in Norfolk Thursday and Friday. Mrs. Wilmer Mosel and Mona accompanied Jacky and Patty to Norfolk on Friday.

Robert and Lorraine Montgomery have been helping Vet Schlotman haul hay.

Harold Bennett left Friday morning for March air force base in California after visiting his parents.

Mr. and Mrs. Ralph Shrader were visiting in Iowa Sunday.

Mrs. Emily Johnston, Mr. and Mrs. Harry Johnston, Mr. and Mrs. Archie Johnston, Mrs. Howard Miller, Mrs. Edna Lofquest, Mrs. Lloyd Angus, Mr. and Mrs. Rol Hord and Duane, Mrs. Alfred

Napier and Glenda attended Gene Wilcox's funeral in Madison Friday. Duane Hord was one of the pallbearers.

School district 86 had a Halloween party for the mothers Wednesday, October 26. Mrs. Melvin Rexin is the teacher.

Mr. and Mrs. Willie Shrader and family and Mrs. Kittie Fry were dinner guests Sunday at the Lynn Fry home.

Mr. and Mrs. Lyle Switzer called at the Rol Hord home Thursday evening.

Mr. and Mrs. Orville Indra and Mary Ann, Arlene Ruroede, Lavern Engler and Warren Peden of O'Neill were special guests at the Happy Hollow 4-H banquet held Friday evening at the United Presbyterian church annex. Mrs. Indra is the home extension agent and Warren Peder is assistant county agent. After the banquet games were played and slides were shown.

Mr. and Mrs. W. M. Ross of Olathe, Colo., was an overnight guest at the Web Napier home Wednesday.

Mr. and Mrs. Rodney Pollock and Phil of Omaha were weekend guests at the Dave Pollock home. Other callers Sunday were Mr. and Mrs. Art Busshardt and girls, Mr. and Mrs. Kenneth Pollock and girls and Anna Koehler of Neligh, and Mr. and Mrs. Harry Koehler and family of Norfolk.

Mr. and Mrs. Jack Foreman of Kansas City, Mo., visited at the Vet Schlotman home Wednesday. Other callers were Mr. and Mrs. Will Conner.

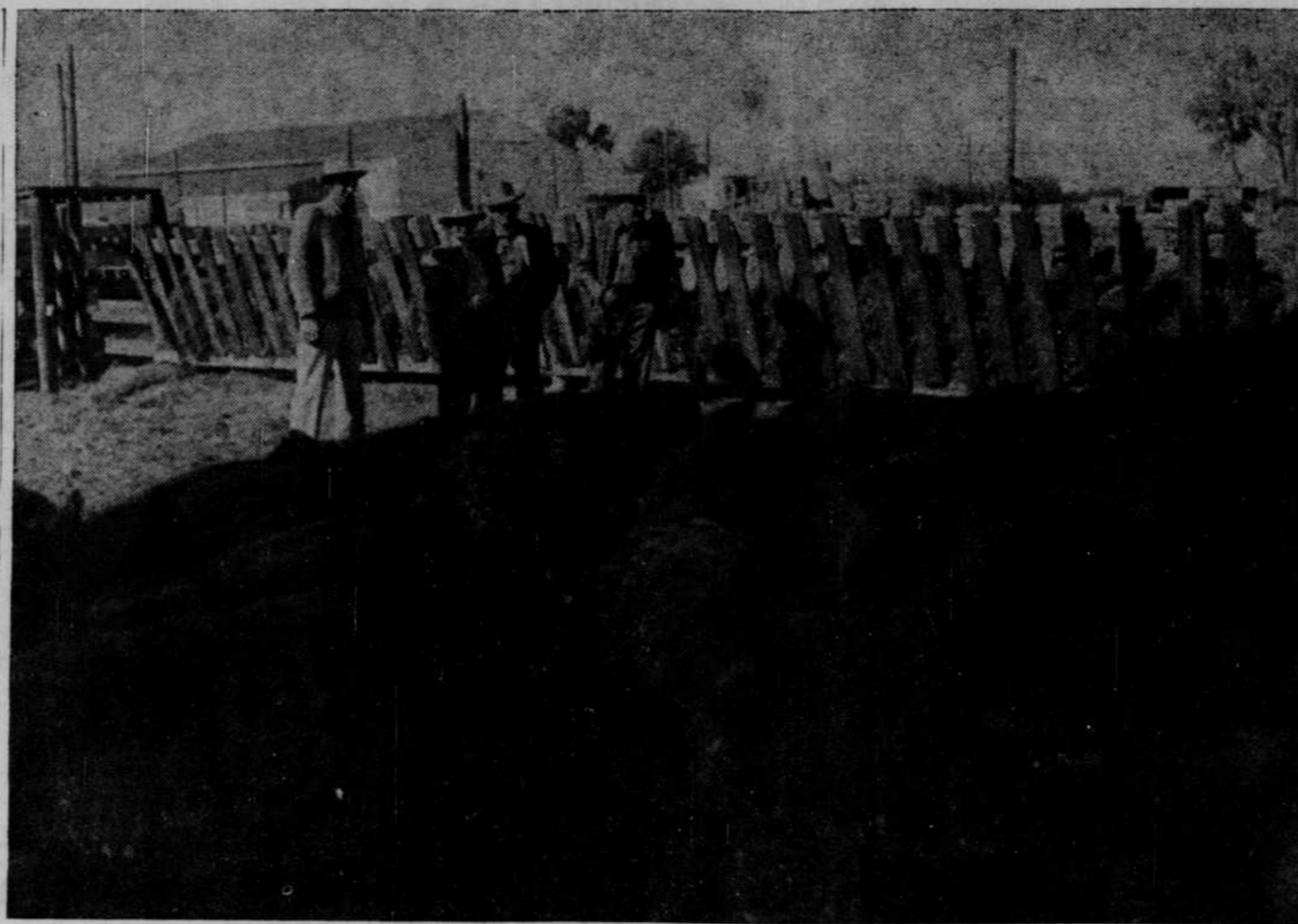
Mrs. Robert Montgomery visited at the Alfred Napier home Wednesday. Robert came in the evening. They were supper guests.

Mr. and Mrs. Robert Montgomery were in Long Pine on business Sunday. The Forum group ate supper at the church annex Saturday. They had some entertainment following the supper hour.

Mr. and Mrs. Frank Hawk and sons, and Mr. and Mrs. Floyd Lee visited at the Joe Tomjack home Sunday evening.

Mr. and Mrs. Steve Shavlik and Pam visited at the Lyle Switzer home Sunday.

Mr. and Mrs. Dale Napier and Mr. and Mrs. Richard Napier and girls were Sunday dinner guests at the Ralph Munn home.



Studying a pen of Angus offered by L. D. Putnam & Sons in the "black Friday" sale here are James R. Channer of St. Edward; Clarence Thompson of Williams, Ia.; Frank G. Bartos of Verdigr and Elmer Juracek of Star.—The Frontier Photo.

The Frontier Woman

Correct Way to Roast Meats

By BLANCHE SPANN PEASE, Homemaking Editor

Last week we were talking about meats, how to care for them, select wisely and cook correctly. While most homemakers know the basic methods, perhaps it might be well to do a little re-viewing of advice given us by the national livestock and meat board.

The correct way to roast any meats suitable for roasting is to season with salt and pepper, place meat, fat side up, on rack in an open roasting pan, insert the meat thermometer.

Do not add water. Do not cover. Do not baste. Roast in a slow oven of 300 to 350 F. Roast to desired degree of doneness.

The correct way to broil is to set the oven regulator for broiling. Place the meat two or three inches from the heat. Broil until the top of the meat is brown. Season with salt and pepper. Turn meat and cook until done. Season and serve at once. (This is the general correct way but the directions with your broiler may be just a bit different.)

I told you last week which were the correct beef cuts to broil. Only the best and most tender cuts usually broil successfully. The broil-

ing of fresh pork is not recommended but in the smoked pork line, you may broil bacon, Canadian style bacon, ham slices, sliced smoked shoulder butt.

The way to panbroil is to place the meat in a heavy frying pan. Do not add fat or water. Do not cover. Cook slowly, turning occasionally. Pour fat from pan as it accumulates. Brown meat on both sides. Season and serve at once.

Variety meats such as sweet breads, brains, veal or lamb liver, and kidneys may be broiled or pan broiled.

The way to braise is to brown meat on both sides in fat in a heavy utensil. Season with salt and pepper. Add small amount of liquid if necessary. Cover tightly. Cook at low temperature until tender.

As I told you last week, pot

roasts, arm, blade, round and flank steaks, short ribs, plate, briskety and cross cut shanks are the best beef cuts to braise. For veal, select breast, steaks, rib, loin and kidney chops, cubes, for braising pork, choose shoulder steaks, chops, spare ribs, tenderloin, or hocks. In the lamb line, shoulder chops, bread, neck slices and shanks may be braised, variety meats such as heart, kidney, brains, liver and sweet breads may be braised.

Pan frying is very simple. Brown meat on both sides in a small amount of fat in a frying pan. Season with salt and pepper. Do not cover. Cook at moderate temperatures until done, turn occasionally. Remove from pan and serve at once.

Beef cuts to panfry are thin rib, club, tenderloin, T-bone, porterhouse, sirloin, and top round steaks, and patties. In the veal line, arm, shoulder, sirloin and round steaks, rib, loin and kidney chops. For smoked pork, panfry ham slices, bacon and Canadian style bacon. For fresh pork, thin shoulder steaks, rib, loin chops and tenderloin. If you like lamb, shoulder, rib and loin chops and patties.

To finish up, the national livestock board advises this way for cooking in liquid. Brown meat on all sides in their own fat or lard, when desirable. Season with salt and pepper. Cover with liquid, cover kettle, and cook below boiling point until tender. Add vegetables just long enough before serving to be cooked.

—tfw—

How Is Appearance of Mail Box—

All rural mail patrons and carriers, you really are a large friendly group. Every patron is ready and more than willing to help the carrier from a cheery greeting to getting out a tractor to give him a pull.

How does your mailbox look to the passerby—is it a credit to the name on it, or are you glad your name isn't on your box?

Every route can count several big boxes placed at a convenient height, on a sturdy post. They open easily and close tightly, so

the mail stays dry, be it rain or snow. On the other hand some have been neglected until it takes main force to open them—or you finally find the secret place to pull. These definitely close too tightly.

How about flags? After it is put up, does it stay up—until the first gust of wind makes it fall down. Every route has boxes with a weed or stick in lieu of a flag.

Late summer comes and some wasps need a home. They can take over a box and make things not only miserable but dangerous.

There is the box over a foot too low, hanging on by a single bolt, with the door opening earthward. Does the patron hold a box or sack under it, open the door and let the mail slide out?

One box door must be pulled to the left and then closed, another partially closed, lifted, then pushed hard and its closed. Another must be closed gently, if slammed it bounds right open again.

Small boxes placed on a wheel so the wheel can be used to lay big packages on is thought of as an old drum with a large door on one end is ideal for parcels, especially if you don't get the mail every day. Then parcels needn't be held over until favorable weather.

Can you drive up to the box, rain or shine? How about throwing a few shovels of dirt in that hole or some gravel in the mud hole to say nothing of the snow bank?

attended the achievement day of the county extension clubs in O'Neill last Thursday.

Miss Janet Euwer, Chambers high school teacher, attended the teachers' convention in Lincoln on Thursday and Friday. Mr. and Mrs. Theodore Moss accompanied her and visited their son-in-law and daughter, Mr. and Mrs. Chris Stark, at Ceresco.

Mrs. K. N. Adams, teacher in Valley Center district 107, attended teachers' convention in Lincoln Thursday and Friday.

H. J. Nichols of Fremont was a houseguest in the Louis Neilson home from Wednesday, October 26, until Saturday. Mr. Nichols was a boyhood friend of Louis.

Mr. and Mrs. W. H. David, Mr. and Mrs. Verle David, Mr. and Mrs. Earl David and Mr. and Mrs. Virgil David attended the funeral of the former's nephew, Orville Stolp, at Creighton.

MILLER THEATER
— Atkinson —

Fri.-Sat. Nov. 4-5

Abbott & Costello Meet the Mummy

Sun.-Mon.-Tues. Nov. 7-8

VISTAVISION! TECHNICOLOUR

THE SEVEN LITTLE FOYS

Wed.-Thurs. Nov. 9-10

GINGER ROGERS EDWARD G. ROBINSON

TIGHT SPOT

John R. Gallagher
Attorney-at-Law
First Nat'l Bank Bldg.
O'NEILL -- PHONE 11

Donohoe Const. Co.
CAT — SCOOP — DOZER
Dormer or Elevated
Grader Work
John E. Donohoe, Phone 447W
"Jim" Donohoe, Phone 478W

Regional Deaths

Willis Johnson
ORCHARD — Funeral services were held Wednesday, October 26, at Cedar Rapids, Ia., for Willis Johnson, 51, former Orchard resident, who died Monday in a Cedar Rapids, Ia., hospital. Survivors include: Widow—Lillian, daughter—Donna, mother—Mrs. Hannah Johnson; two brothers.

Tom's Piano House

... IS ...

Coming to O'Neill

When?

FRIDAY and SATURDAY
November 4th and 5th

Where?

The former Singer Sewing Machine building (corner of Fourth & Douglas)

Why?

to afford you and your family an opportunity to play the new —

WURLITZER and KIMBALL PIANOS

And ... to introduce the exciting new

WURLITZER ELECTRONIC PIANO

Stop! Look them over! Investigate our Pay As You Play Plan!

SEE YOU THERE!

TOM'S PIANO HOUSE

of Norfolk

GENE HANSEN'S COMPLETE CLOSING-OUT Sale

AT AUCTION

Wednesday, November 9

Starting 12:30 Noon — Lunch Served by Ladies Aid Society

WE ARE MOVING to Minnesota, therefore we will sell all of our personal property on the above date, on the premises (Bill Ermer Ranch), located 13½ miles south of O'Neill, Nebr., OR 3½ miles north of the Chambers Junction (corner Highways 281-95).

82 - Head of High-Grade Herefords - 82

My entire breeding herd, consisting of 80 very choice breeding cows and two registered bulls, will be offered in lots of five head or more.

10 — HIGH-GRADE MILK COWS — 10	Forty Stacks
3—Purebred Guernseys, first calf in Spring	CHOICE PRAIRIE HAY
1—Holstein Heifer, fresh in February	All 1955 hay, totaling approximately 200 tons
2—Holsteins and 1—Ayrshire, cows, 4- and 6-yrs.-old, good	2 — FINE SADDLE HORSES — 2
1—Guernsey Heifer, 2-yrs.-old	Nine-Yr.-Old Buckskin Gelding
3—Guernsey Heifers, 1-yr.-old	Seven-Yr.-Old Quarter Horse Gelding, Haythorn breeding
1—Bucket Calf	

Tractors and Haying Equipment

F-30 Tractor, good rubber, fine condition	All-Steel Dempster Stacker and Cage	Trailer Mower Hitch
44-B Allis-Chalmers, turned around with sweep head	Heavy Duty Underslung 3-Rake Hitch and 3 Rakes, fit any Farmall	Tractor Winch
		Old Regular Farmall, good for repairs
		Radiator for C Allis-Chalmers

Miscellaneous

9x12 Wool Rug	Milk-Water Separator	Registered Brand, reversed chair h over E, left ribs
11-Ft. Servel Gas Refrigerator with freezing unit	Sewing Machine	Post Drill
Cabinet Radio	Storage Cabinets	Set of Jeep Springs
	6x8½-Ft. Kids' Play House	

USUAL SALE TERMS

Gene (Eugene) Hansen, Owner

ERNIE WELLER and DEAN FLEMING, Auctioneers

O'NEILL NATIONAL BANK, Clerk