THE FRONTIER, O'NEILL, NEBRASKA



THRIFT CUTS-MORE MEAT FOR YOUR MONEY (See Recipes Below)

MEATS FOR BUDGET MEALS

If you're meat-wise, then you're budget-wise! For the less expensive cuts of meat have

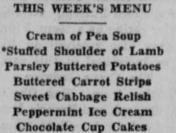


What's more, the thrift cuts of meat are equally as chock full of flavor, healthguarding vitamins, body-building proteins and minerals as the more expensive ones. When you buy a chuck roast instead of chops;

hamburger instead of steak; or baby beef liver instead of calves liver, your economy isn't depriving your family or guests of even a teeny, weeny bit of food value. That's the verdict of nutrition experts. And they know.

Economy in purchasing meat comes from knowing the wide variety of different meat cuts available, and from purchasing some of the cuts which are not in greatest demand. For example, a pot roast of beef, delicious as it is and as much as it is enjoyed by everyone, sells for considerably less per pound than a rib roast of

beef. The reason, of course, is that there is a greater ROAST demand for rib roast.



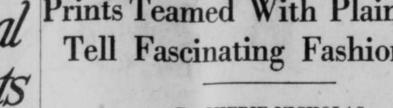
*Recipe Given It goes a long way. For best re-

sults, slice very thin. How to Cook: Put meat, well covered with fat, on rack in open roasting pan. Sprinkle with salt and pepper. Place in moderate oven (325 degrees F.) and allow about 25 minutes per pound for rare beef, 28 to 30 for medium and about 35

tatoes may be cooked in same pan with roast. Swedish Meat Balls. (Serves 6)

2 pounds finely ground beef 1 cup mashed potato 1/2 cup apple sauce 1½ teaspoons salt 1/2 teaspoon pepper 1/4 teaspoon nutmeg Shortening 1 can vegetable soup 1/2 cup milk

Combine beef, potato, apple sauce and seasonings. Roll into small balls the size of a walnut. Brown well in hot shortening, in baking dish. Pour on soup and milk and bake in moderate oven (375 degrees F.). Thicken gravy; serve. Cubed Steak With Vegetables. Cube 1 pound of thrifty cut of steak, such as round or chuck. Brown it in hot fat. Add 1 cup boiling water and 1 teaspoon cornstarch, mixed with a little cold water, and salt and pepper to taste. Stir until mixture is boiling. Add 1 large green pepper cut into squares, and 2 large sweet onions cut into eighths. Cover and simmer until steak is tender. Add 2 large tomatoes cut in eighths and cook 2 minutes longer. The gravy may be seasoned with a few drops of seasoning sauce. Serve at once. Boiled rice is an excellent accompaniment. Stuffed Flank Steak. (Serves 6) 1 flank steak (about 11/2 to 2 lbs.) 4 cups dry bread 1/2 cup milk 1/2 cup boiling water 1/4 cup butter 1/2 cup finely chopped onion 1/4 cup finely chopped parsley 1 egg 1½ teaspoons salt Pepper



by Elmo Scott Watson

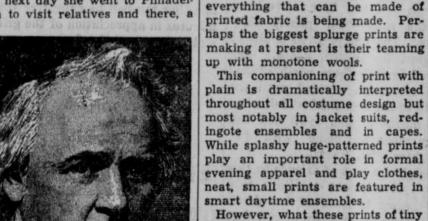
A Unique President ONE hundred and fifty years ago this month occurred the birth of a boy who was destined to be unique in our presidential history. He was James Buchanan, born April 21, 1791, in Cove Gap, near Mercersburg, Pa., and he became the only native of the Keystone state to reach the White House and our only "bachelor President."

Young Buchanan practiced law in Lancaster, Pa., after his graduation from Dickinson college and in 1814 he was elected to the Pennsylvania legislature. Seven years later the Federalist party sent him to congress and he served there for 10 years. During this period of his career occurred the incident which made him a confirmed bachelor.

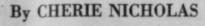
He became engaged to Ann Coleman of Lancaster but her father disapproved of the match. So when Buchanan went to Philadelphia to try a case, the elder Coleman intercepted the letters that passed between his daughter and the young attorney and persuaded her that Buchanan's long silence meant he was no longer interested in her.

Meanwhile, gossips had brought Buchanan the news that Ann was engaged to another man. When Buchanan called at her home, he was received coldly by Robert Coleman, who confirmed the gossip, while Ann stood beside her father

without uttering a word of denial. Later Buchanan wrote her a letter demanding that she return his let ters and any other keepsakes he had given her, which she did The next day she went to Philadelphia to visit relatives and there, a for well done. Do not baste. Po-



Hander Fistorical Prints Teamed With Plain Wools Tell Fascinating Fashion Story





portant fine check print, repeating the silk print check of the slim, pleat-DO YOU take a large size-anyed dress with which it is worn.

1333-B

and then wipe the comb carefully

If you do not have a special

board for pressing sleeves, here is

. . .

. . .

sleeve.

a cupboard.

A youthful interpretation of the print with plain vogue is pictured to the left. This ingenue dress is of delft blue and white print crepe. The jacket, wearable over other things, is of blue rabbit's hair. Note that the sleeves are short, in keeping with the girlishness of the ensemble. There is a cunning little handkerchief of the print. This is one of made up in color. For instance, the those casual, intriguingly styled latest fashion is to top red prints dress-plus-jacket outfits that is so



the other is turned back in narrow revers. Make the dress in household cottons, trimming with braid and adding a couple of pockets, and it will be one of your most comfortable work-a-day styles. Make it of light, inconspicuous prints, flat crepe or spun rayon for street wear, with plain neckline, softened by a narrow touch of contrast. The detailing is perfectly planned to create the high-busted, slim-hipped line most becoming to large figures. The skirt has a gradual flare. It's one of those utterly simple dresses that has loads of distinction. Pattern No. 1333-B is designed for sizes 36, 38, 40, 42, 44, 46, 48, 50 and 52. Size 38 requires, with short sleeves, 51/2 yards of 39-inch material without nap; long sleeves, 5¼ yards. 1¼ yards braid or ¾ yard contrast for neck fold. Detailed sew chart included. Send order to:

SEWING CIRCLE PAT Room 1324	
211 W. Wacker Dr.	Chicago
Enclose 15 cents in co	oins for
Pattern No	Size
Address	

Restaurateur Believed Himself Well Supplied

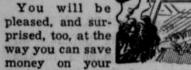
The couple had enjoyed a meal in the restaurant. When the bill was presented the husband was horrified to discover he had come out without money.

Calling the proprietor, he explained the situation, ending up with:

"It won't take me long to slip home, and my wife will remain here as security.'

"Pardon me," said the propriwhere between 36 and 52? etor, "haven't you anything else?" Then this dress will simply delight "Sir," snapped the customer anyou. It's so becoming and suc- grily, "are you insinuating that cessful that two neckline styles are my wife is not worth the \$1.50?" "Not at all," the proprietor prosuggested in the pattern (No. 1333-B). One is the plain v-neck- tested, "but I already have a line cut to smart new depth, and wife!'





food budget, at the same time adding variety to both your family and company meals, by following today's penny-pincher recipes.

*Stuffed Shoulder of Lamb. (Pictured above)

How to Buy: Good quality lamb is pinkish and well-marbled with fat. Outside fat is smooth, hard, glossy and cream-white. Look for both government inspection stamp and packer's private grade stamp. Find the grade that suits you, then always buy it. Ask you meat man to bone the shoulder, leaving a cavity to fill with stuffing. (You can use the bones for broth, soup or gravy stock.)

How to Ccok: Prepare a well-seasoned stuffing; fill cavity, then sew up edges or skewer in place. Weigh meat after stuffing to compute cooking time. Place fat side up on rack in open pan, rub with salt and pepper. Cook in slow oven (325 degrees F.), allowing about 35 minutes per pound. Garnish with mint leaves and a vegetable; serve. Delicious!

Dressing for Lamb.

2 slices bacon 2 cups bread crumbs 1 cup sour apples, chopped 1 cup raisins 1/2 cup celery, chopped

Fry bacon until crisp and add to bread crumbs, raisins, diced apples and celery. Season with salt and pepper and pile lightly into cavity

Eye-of-Round Roast.

in lamb shoulder.

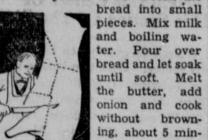
How to Buy: The lean of beef should be well-marbled with fat, firm, smooth, glossy: soon after the meat is cut, the surface should turn bright red. The outer fat should be fairly thick, firm, flaky, creamwhite. In lower grades fat is softer, yellower. Though price per pound will perhaps exceed that of rib roast, it is all solid meat-no bones, no fat, no waste of any kind.

LYNN SAYS:

Spread apple or crabapple jelly over the top of roasting ham, veal or pork for the last 30 minutes. The jelly gives an appetizing flavor and a glossy brown top. Crumbled bacon adds a wonderful new flavor to cooked green beans, yellow or white squash, browned navy beans or spinach. Add the bacon in the last 5 minutes

Long, slow cooking at a low heat is the general rule for cooking the thrifty cuts of meat. Ranking low on the butcher's price list but high in nutrition are such meats as kidney, brains, heart and liver. They make delicious dishes when properly cooked.

Have your butcher score the steak and cut a pocket in it. Break the



utes. Add to bread-milk mixture the parsley, beaten egg, salt and pepper. Press this stuffing into the pocket of the steak. Bake in a shallow pan, uncovered, in a moderate oven (350 degrees) two hours. Slice it generously and garnish with sprigs of

crisp parsley. There's plenty of good, substan-tial eating in stuffed flank steak, so the rest of the meal can be simple. vegetable (stewed tomatoes, beans or cauliflower, perhaps); dessert and beverage would round out a satisfying, appealing menu.

	Birds With Mushroom
2	pounds veal round
	bread stuffing
3	tablespoons flour
	tablespoons lard
	salt and pepper
	small can mushroom s

Ve

Have veal round cut into one-half inch slices. Cut into pieces for individual servings as nearly 2 by 4 inches in size as possible. Place a roll and fasten edge with toothpicks. mushroom soup over veal birds, cover and cook very slowly until done, about 45 minutes. For variety, instead of using a death in 1903 she left a fund of

roll and fasten. (Released by Western Newspaper Union.)



JAMES BUCHANAN

hand.

short time later, she died, presumably of a broken heart. One romantic version of the story has it that she took an overdose of laudunum and was found dead with a keepsake of her lover clutched in her Whatever the cause of her death, Buchanan apparently was

crushed by his blighted romance and took a vow never to marry. In 1832 Buchanan was appointed

minister to Russia and he is credited with having made the first American commercial treaty with that country. Upon his return, he was elected to the United States senate and, twice re-elected, he served there until 1845 when he was named secretary of state in the cabinet of President James K. Polk. In 1853 President Franklin Pierce appointed him minister to Great Britain. He was accompanied to London by his favorite niece, Harriet Lane, whom he had adopted after the death of bread into small her parents and upon whom he pieces. Mix milk lavished all the love that had been thwarted by his loss of Ann Coleman

> By the time he returned from England in 1856, the Democratic party was badly split over the slavery issue and eager for a compromise candidate. They found one in Buchanan and in the campaign of 1856 he was elected over Gen. John C. Fremont, the nominee of the new Republican party.

Buchanan was a statesman of the old school, who, according to one historian, "could make a good campaign speech, laying stress upon the unimportant and glancing at important matters evasively, solemnly and impressively." So it is not sur-prising that he should have avoided any decisive action when the seces-

sion crisis came. But despite that fact, when he left office on March 4. 1861, it was clearly apparent that what he once called "disunion, that Sauce. worst and last of all political calamities" was inevitable. Buchanan died June 1, 1868, but he lived long enough to see averted that very disunion which he had feared and had done so little to prevent.

Harriet Lane was Buchanan's official hostess during his stay in the

White House and helped him entertain the prince of Wales when he spoonful of stuffling on each piece, visited this country in 1860. Years later the "Golden Beauty of the Dredge with flour and brown on all White House," now Mrs. Elliott sides in hot lard. Season. Pour Johnson, a widow, received a special invitation to go to London and see the prince crowned King Edward VII of England. Before her

bread stuffling, spread finely chopped \$100,000 far a statue of her uncle in onion over the meat, place a par- Washington. It was unveiled by tially cooked carrot in the center | President Hoover in 1928.

jackets or capes-a fashion that is age frocks.

being used to a great extent in teenseason that is challenging the cre-

Red prints are the rage this season. Made up in dresses, they are variously teamed with black, navy, or as mentioned above, red. This

motifs and checks lack in size is

shown to the right in the photograph. This dress featured by the Style Creators of Chicago in a recent display, crepe with a thin black wool jacket, tailored to perfection. The pleated skirt and the hat that repeats the print of the dress are smart accents. The youthful cape coat in dark

wool, centered in the group, is made outstanding by the introduction of degree. a silk print lining in the newly im-

Plaid Accents

wear. There is a new use of prints this

ative genius of designers. It is the idea of trimming with gay prints. You will see it carried out in pipings, bindings, appliques of print ing them. Work the bristles well trend is illustrated in the model motifs, also bow trims of print in and out between the teeth until bands. There is, for example, the all the dirt and fluff is removed, dress with pleated skirt that is topped with a monotone jacket that on a damp cloth. is topped by a flower print red is bound with an inch bordering of print, or possibly a mere bindingjust enough to relate it to the dress with which it is worn. Another way a convenient substitute: Roll up of arriving at a "touch of print" for a large magazine, fasten it with your costume is to have a hat and bag of print that will enliven monotone dresses and coats to the nth

> (Released by Western Newspaper Union.) your fingers moistened with cold

Roses Take Spotlight In Fabric Designs It's rosetime in fashionland. The

most featured flower in fabric decorsages is the rose. It is going to be a particularly

"rosy" summer in cottons, because cottons this year are reminiscent of weaves that were favorites in the early 1900s. You will find roses blooming on waffle piques, on unbleached muslins, in mezzotint, on glazed chintz and on lawns and percales.

For party frocks, the newest materials are hand-painted sheers. A huge American Beauty rose, one painted on the bodice, one on the skirt, enhances the beauty of these sheers.

Don't overlook the cunning little sailor hats that are made to wear with the new tailored suits or cape costumes. You will be charmed with single rose trim that mounts right from the very front of the crown. The latest evening corsage is a single long-stem rose.

Cotton Fabrics Essential

To Wardrobes, Supplies A surplus commodity without which homemakers would be lost is cotton.

taffeta hat and carry matching ac-There are probably more cotton hat of plaid taffeta in red and soft fabrics suited for more varied uses than fabrics made from any other matching pouch bag. Climax the fiber or combination of fibers. Cotplaid program with a handkerchief tons make up into at least 30 different fabrics suitable for dresses for women, girls and infants.

> Without cotton, sheets, pillowcases, ticking and linings of comforters, curtains, draperies, upholstery materials, bath towels, hand towels and dish towels would disappear.

Frilly Accents

Everybody's doing it! Wear the frilliest frilly-frilly neckwear ever. flowers are caught to a ribbon band | Regency frills, jabots, big sailor color to one of the new hairbands that lars with frilled edges, yokes that are frilled.

Combs should not be washed, for | A large banana and two ounces the water is apt to split the teeth. of cream cheese mashed and An old and fairly stiff nailbrush mixed together makes a delicious will be found very useful in clean- spread for crackers.

> Cream cheese mixed with a little chili sauce or catsup makes a piquant filling for sandwiches. They are especially appealing with a hot beverage.

. . .

A scrubbing brush with stiff bristles is invaluable when washrubber bands and tuck it into the ing badly soiled collar bands, mudsplashed hems or other stains on white clothes. Lay the cloth Remove seeds from dates with a smoothly on the washboard, wet sharp-bladed paring knife. Keep the brush, rub it across a bar of soap, then scrub the garment with water to prevent dates from stick- strokes of the brush.

ing. Store dates in covered jar in To clean stained brass ash trays, cover them with a paste made of Never allow cold water to run salt and vinegar. Let stand half into an aluminum pan while it is an hour and then rub well with a sign, in hat trimmings and in smart hot. If done repeatedly, this rap- cloth and wash the trays in hot id contraction of metal will cause water and soapsuds. Wipe dry with a clean soft cloth.



A CYCLE OF HUMAN BETTERMENT

ADVERTISING gives you new ideas, And also makes them available to you at economical cost. As these new ideas become more accepted, prices go down. As prices go down, more persons enjoy new ideas. It is a cycle of human betterment, and it starts with the printed words of a newspaper advertisement.

JOIN THE CIRCLE () READ THE ADS



New Flower Motifs

Here's how to add a note of gaiety

to a navy suit that boasts an ex-

treme mannish cut. Wear a plaid

cessories! Choose a wide-brimmed

blues. Over your shoulder, sling a

of matching plaid. It is the better

part of wisdom to buy a simple one-

color suit or coat, than depend on ac-

cessories to give it eye-dazzling chic.

A new vogue that probably will

spread like wildfire is a cluster of

flowers worn at each side of the

head, balanced symmetrically. The

Hair Styles Reveal

fit to the head.