

The Frontier Woman —

An Ideal Container for Keeping Hose Is a Partitioned Cutlery Box—No Sharp Edges

By BLANCHE SPANN PEASE

Hi there, all you nice people! Have you gathered in the cabbage and the kraut and such vegetables for the Winter? Tired of using them all the old ways? Well, here's a recipe or two you may not have tried just yet. This is just a little different. Try it first to see if you like it before you put it in your recipe files.

SCALLOPED CABBAGE, SPAGHETTI AND CHEESE
One and one-half cups spaghetti broken in small pieces, three tablespoons flour, three tablespoons butter or other fat, two cups milk, one teaspoon salt, one-half pound American cheese, one quart shredded cabbage, one cup buttered bread crumbs. Cook the spaghetti in boiling salted water for 20 minutes, and drain. Make a sauce of the flour, fat, milk and salt. Shave up the cheese, add to the hot sauce, and stir until melted. Put the cabbage, spaghetti, and sauce in a buttered baking dish in layers and cover the top with the buttered bread crumbs. Bake for 20 to

30 minutes in a moderate oven.

FIVE MINUTE CABBAGE
Two cups milk, 1 1/2 quarts shredded cabbage, one cup cream or rich milk, three tablespoons flour, three tablespoons melted butter, salt and pepper. Heat the milk and cook the cabbage in it for two minutes. Add the cup of cream or rich milk, the blended flour and fat and the seasonings, cook rapidly for three to four minutes, and stir occasionally. The cabbage retains its crispness and is delicate in flavor and color.

SCALLOPED CABBAGE AND APPLES
Two quarts shredded cabbage, one quart tart sliced apples, two teaspoons salt, one teaspoon sugar, two to four tablespoons butter or other fat, one cup buttered bread crumbs. In a greased baking dish alternate layers of the cabbage and apples, seasoning each with salt and fat and sprinkling the sugar on the apples. Over the last layer spread the buttered crumbs. Cover and bake in a moderate oven for 45 minutes, or until the cabbage and apples are tender. Toward the last remove the cover so the crumbs can brown. Serve in a baking dish.

BAKED ONIONS IN TOMATO SAUCE
Six medium sized onions, one quart canned tomatoes, one bay leaf, 1/4 teaspoon celery seed, two cloves, two tablespoons flour, two tablespoons melted butter or other fat, two teaspoons salt, dash of pepper. Skin the onions, cut in half, simmer in lightly salted water for ten minutes, and strain. Blend the flour and melted fat, add to the tomato juice with the salt and pepper and mix well. Pour over the onions, cover and cook until the onions are tender, about one hour. Serve from the baking dish.

FRIED ONIONS AND APPLES
Three tablespoons fat, one quart sliced tart apples, one pint sliced onions, 1/4 teaspoon salt, one tablespoon sugar. Melt the fat in a heavy skillet, add the apples and onions, cover, cook slowly until tender, and stir frequently to prevent scorching. Remove the cover, sprinkle the salt and sugar over the apples and onions, and continue cooking until they are lightly browned. Serve at once.

SCALLOPED ONIONS AND PEANUTS
Six medium sized onions, one cup peanuts ground, one tablespoon melted butter or other fat, one tablespoon flour, one cup milk, 1/2 teaspoon salt, one cup buttered bread crumbs. Skin the onions, cook in boiling salted water until tender, drain and slice. Make a sauce of the fat, flour and milk and salt. In a greased baking dish place a layer of the onions, cover with the peanuts and sauce, and continue until all are used. Cover the top with buttered crumbs and bake in a moderate oven for about 20 minutes, or until the crumbs are golden brown. Serve from the baking dish.

POPPY SEED CAKE
One-half cup ground poppy seed, one cup milk, 1 1/2 cups sugar, 3/4 cups shortening, two

cups flour, two teaspoons baking powder, two eggs, pinch of salt. Break poppy seed in milk. Then add creamed shortening and milk. Add flour sifted with baking powder and salt. Fold in beaten egg whites. Bake at 350 F. Filling: One cup milk, three tablespoons sugar, one tablespoon cornstarch or flour, two egg yolks, nutmeats and coconut. Boil until thick, cool and place between layers. If it's a loaf cake, use as a frosting and top with nutmeats and coconut.

O'Neill, Nebr.
MRS HERBERT KAISER,
—tfw—

Slick Tricks for You to Use—

Know what's the ideal thing to keep your hose in? Buy a plastic cutlery box and partition it off to contain your stockings. Roll them up in pairs and put one in each partition. Be sure there are no sharp edges to snag the hose.

Wash the walls or woodwork up and not down. Then no dirty water runs down to mar the clean finish, wring the cloth out almost dry when washing.

Grate the left over cheese that has gotten a little hard or dry. It will be tops for Au Gratin dishes.

Some folks like to fry the bacon before adding it to bean soup for flavoring. Do it however you like best. Ever try adding a small whole onion to bean soup? Remove it before serving.

When buying meat remember that not only the original cost per pound should be considered, but the amount of bone and fat in proportion to the lean meat. Meat trimmings should be used, fat tried out for cooking, and the bones and lean bits put into the soup. Unless the trimmings are used in this way, it may be wiser to pay more and get lean meat, although meat, to be tender, must contain a certain proportion of fat and lean. Good meat should have a clear, bright color, firm, white fat and very little sinew running through the grain of the meat.

There are four sizes of commercial cans most commonly used. One should learn to ask for the size desired. A number one can

contains 1-3 cups; a number two can contains 2-1 1/2 cups; a number 2 1/2 contains 3-5 cups; a number three can contains four cups.

Usually the use of a number 2 1/2 or three can will save money. There need be no fear of leftovers. They can be used the next day. The number 2 1/2 can holds about three times as much as a number one size, but often costs only about twice as much. Fully 15 cents may at times, be saved by buying a large can of cherries rather than three small ones.

The number two cans are the size for corn and peas for the retail stores and the number 2 1/2 for California fruits, although peaches, pears and apricots can be bought in smaller cans. Number one and number two cans are the usual size for berries. The number three can is used for tomatoes more than any other food, but tomatoes may also be had in most of the smaller sizes.

There are four grades of canned fruit on the market. Fancy, choice, standard and substandard. The two lower

Sand Hill Sal

Some folks would rather lose a friend than an argument.

It is just as easy to judge people by the company they keep out of as by the company they keep.

Some folks spend their time trying to get something "on" the people they don't like—or something off the people they do.

The good die young, we're so often told, but so do the wicked. They just look old!

If men never make passes at girls that wear glasses, how do you account for all the bifocaled grandmothers?

grades are clean and wholesome; the fruit perhaps of irregular shape, and of small size. The fancy and choice fruits are larger, more perfect, and packed with a sweeter syrup. The same four grades are used in canning vegetables, and the fancy and choice grades are usually the smaller, more tender ones. Many people find the stand-

ard grade quite satisfactory for general family use. It is not necessary to pay extra for size and appearance.

The substandard grade may be used for vegetable soup and fruit pies or salads. The grade is not marked on the can, but the grocer knows the grade.

It is worth while to try the new brands of canned fruits and vegetables as they appear. Then one should buy the brands best suited to the family needs. If the housewife can buy fruit and vegetables cheap enough in season, it is wise to do some home canning. In deciding this, the time and effort required and the final cost must be considered.

Mrs. H. J. Birmingham spent the weekend in Omaha.

William W. Griffin
ATTORNEY
First National Bank Bldg.
O'NEILL

Hit Records

75c Each

Rambling Rose

Until

You Call Everybody Darling

My Happiness

A Tree in the Meadow

It's Magic

Hair of Gold

12th Street Rag

Western Tunes

Rose of The Alamo

Boquet of Roses

It's a Lazy Day

A Hundred and Sixty Acres

What Is Life Without Love

That's How Much I Love You

It's a Sin

Texarkana Baby

MAIL ORDERS FILLED

Include 25c Postage

GILLESPIE'S

Home Appliance Headquarters

★ ELECT ★



C. EDGAR LEAFDALE

DEMOCRAT
FOURTH DISTRICT
FOR CONGRESSMAN

Honest • Capable • Efficient

- Farmer, 1930-46 — 16 Years Active Farmer
- Board Member Nebr. Crop Improvement Ass'n. Since 1944
- Supervisor 5th District, Farm Census 1945
- Farmers Union Fieldman 1946-47
- Active in Farm Organizations and Farm Programs
- Active in School and Community Affairs
- President Nebraska Flying Farmers
- Lay Leader Methodist Church
- Graduate Foster High School
- Graduate Hastings College

✓ Agriculture must have its fair share of the national income; so must labor and industry. Lack of this balance contributed greatly to the recent depression. Greater balance is needed now in this country and throughout the world for permanent prosperity and peaceful international relations.

Natural resources: Our soil and water must be conserved for maximum food production. Flood control, irrigation, public power, wild life and recreational programs are vital in development of these resources.

REA—rapid completion of program begun in 1935 is essential.

✓ We must support all agencies and efforts working toward a just, honorable and lasting peace. We must work toward an effective world organization that can legislate universal law and enforce that law.

I will do all I can for this DISTRICT, STATE and NATION and with full recognition of our place in the world.

YOUR SUPPORT WILL BE APPRECIATED!

(Paid for by Leafdale for Congress Club)

AUCTION SALE

Henry Winkler's 320-Acre Holt County Farm and All Personal Property will Sell to Highest Bidder on

Friday, Oct. 22

On the Premises.

Starting at 12:30 P. M.

The LAND

320-acre farm with full set of improvements. About one-half plow land, balance pasture and hay, all fenced and cross fenced. Buildings in good condition. Legal description: SE 1/4 of Sec. 24 and NE 1/4 of Sec. 25, all in Twp. 30, Range 13, located 10 miles east and 1 mile north of Atkinson; or 1/2 mile east, 4 miles north, 1 mile east and 1 mile north of Emmet, or 6 miles north and 6 miles west of the O'Neill city limits.

20 Head of Cattle

16 Head Dry Cows, 3 to 6 years old; 3 Heifers coming 2 years; Bull, Whiteface, coming 3 years.

Two Smoothmouth Horses.

One Set of Harness.

One Saddle.

Hay and Grain

About 35 acres of corn in field.
About 3 tons of hay in loft.
About 400 bushels of 1947 oats in bin.

About 40 bushels of rye.
About 10 bushels of wheat, free from rye.
About 12 bushels of feed wheat.

FARM MACHINERY, ETC.

John Deere Model A tractor on rubber, in good shape; Twin City thresher, size 23x42, complete with all belts, in good shape; McCormick-Deering 8-ft. grain binder with power take off, in good shape; 6-ft. Minnesota horse or tractor grass mower, good; 12-ft. hand dump hay rake; 15-ft. A. C. tractor disc, nearly new; 8-ft. Mlie disc; 1-row cultivators; 4-section

harrow; McCormick-Deering corn binder; 2-row Moline go-dig with tractor hitch, good; 2-row Rock Island tractor lister, good; 2-row McCormick-Deering tractor lister; John Deere 14 - in. tractor plow, good; John Deere rye drills, nearly new; John Deere spreader horse and tractor hitch; McCormick-Deering rye drills; John Deere hammermill 10 in. nearly new;

Iron Wheel wagon, with nearly new rack; wooden wheel wagon and box, in good shape; iron wheel wagon; trap wagon; McCormick-Deering all-steel wagon; 24-in. circle woodsaw; hammermill belt, nearly new; Model T Ford, motor good; post drill; 125-lb anvil; hand corn sheller; about 8 wagon loads of stove wood; and many other items.

HOUSEHOLD GOODS

54-in. dining table; 6 dining chairs; buffet; 3 beds and springs; 3 dressers; 2 library tables; cook stove, wood or coal;

heating stove, wood or coal; 2 cupboards; 2 cots; 8 chairs; 4 rockers; glass kerosene heating stove; automatic washing ma-

chine with Briggs & Stratton Motor, nearly new; 300-gal. fuel tank with hose and nozzle, some steel barrels; and many other articles.

TERMS:—Terms on land to be announced on day of sale. Terms of Personal Property, Cash. For credit make arrangements with your banker.

HENRY WINKLER, Owner

ERNE WELLER, Auctioneer

O'NEILL NATIONAL BANK, Clerk