

The Frontier Woman —

## 'Another Farmer's Wife' Dislikes Winter; Suggests "Getting Old" Is the Reason

By BLANCHE SPANN PEASE

Hi there, all you nice people? What are you doing that is interesting these days? Papa, no doubt, has the old gun oiled and has been on a tramp or two in quest of waterfowl, and pheasant season is at hand.

Pheasants often require moist heat and a way to achieve that is to bake them in sour cream.

Of course, there's a catch to this. First you have to get the pheasant and then you have to have the sour cream. But if you succeed, well, pheasant baked in sour cream is mighty good. Sprinkle with paprika for an extra touch.

I like to use paprika fairly often. It adds a fillip to scalloped potatoes. I crush crackers and then sprinkle paprika on top. What it will do for stuffed eggs is about the same as what cheese does for crackers.

By the way, while we're on the subject of spices and seasonings, did you ever add sage to salmon patties or salmon loaf? Try it next time. It's really good! I use about a teaspoonful. I like to add parsley and onions, too, to salmon patties when I make them.

When you are making casserole dishes be sure to grease them thoroughly first before putting food in them. Grease or oil clear to the edge. You'll find them so much more easily washed if handled in that manner.

Next time you make scalloped potatoes try putting ham or pork chops atop them. Saves other preparation and it's ever good! M-m-m-m-m.

### Subscription Winning Letters—

Dear Mrs. Pease: I made a resolution last week to write you a letter, but nothing was done about it until this morning when The Frontier arrived again. I felt just a wee bit guilty, but now, I am really going to limber up my pen.

It's been a dark dreary day with the weather man predicting frost. A little touch of Fall won't hurt the corn, and the small grains could use a little moisture. We all hate to lose our flowers, but we have enjoyed them all Summer. The petunias are still beautiful and can stand quite a lot of frost.

We have canned a lot all Summer but have just quit lately. Do so enjoy filling the jars. There is always a feeling of satisfaction about a cellar filled with full jars.

We have been slow in digging our bulbs this Fall. Our cannas and dahlias both were rotted last Spring and we wondered if we had dug them too early last Fall.

The trees are turning the leaves to red, yellow, brown and gold. After all, the cool days and crisp nights of Autumn are a relief from the hot Summer.

But one really wonders where the Summer really went to. Hallowe'en is just around the corner. Picking corn, cabling hay and gathering fuel for Winter will be the main events, and Winter will be here in just no time!

Made another dress this Summer from feed sacks. It's quite nice and durable, too. Will cover a wool blanket with sacks and have some for aprons.

Bought us a "new" little radio and broke it in on the world series. Enjoy it a lot, and wonder how we ever got along without it.

Glad to see your picture in your column. You must be a good-natured as well as industrious person. Anyhow, you seem to get a lot of work done.

My pen is getting heavy, so will sign off for now.

AUNT JUDY

### Walnut Reader Also Wins Subscription—

Dear Mrs. Pease: Surely all the women have not broken their writing hand or do they get writer's cramp every time they pick up a pencil? Goodness me, I'll add my two cents' worth of plea also for more letters. I enjoy this page so much and know that every woman does. Also, that every housewife surely has ideas if passed along through the women's page and I know many men who read it, too.

I use up all the old clothing in making rugs so here is an idea which is a time-saver and no mess around the sewing machine. Cut or tear the stripe as wide as you want them. In the end of one strip, put a slot about an inch long, one inch back from the end. Sort of buttonhole, you see, also in another strip. Then put one strip up through this slot. Bring the other end up through the other slot. Pull tight and presto without any sewing you have the two fastened securely.

Wonder how many women who make their dresses or little girls' dresses get so "regusted" at the belt all wrinkling up? I buy a white belt just long enough to go around (which is plenty long and that pie didn't help any that I had for lunch.) Make the belt for your dress

### Sand Hill Sal

Only one more week and then maybe there will be a little peace and quiet on the networks and in the newspapers. There must be a better way to conduct a political campaign, but how? People make up their minds at the start, anyway, so what difference does all the hot air make?

Henry Wallace should have stuck to raising hybrid corn. And the way things stand now, he'll probably never care for tomatoes or eggs again.

The American people still complain about the price of meat but they have taken bananas and nylons for granted.

What this country needs is a good five cent soup bone.

Some people just don't care for the cheaper cuts of meat, and they're usually the people who never worry about when their doctor bill is going to be paid.

a wee bit wider and of double material, cut the buckle off the white belt and slip it in the one you made. Of course, the belt you made must be finished off at one end.

I make so many of mine to button so I work the button hole first, slip the belt in, and pin the button with a small safety pin. On wash day, just unpin the button and slip out the belt.

I have used it on tie belts and the dresses with set in belts. On these, I work a button hole on the under side. For these I cut a belt shorter, slip in and pin the holes with wee safety pins.

With Winter around the corner, I have been getting outside all I can. Isn't October a beautiful month? It is my favorite month, second to May, because then I know Summer is nearly here. How I dread Winter! Shows how old I'm getting.

Here is a good tamale recipe, which is a meal in itself. When I make kraut I put a few solid small heads in the jar and let it stay until the kraut is done. Remove one head and gently remove the whole leaf. Mix rice, onions, hamburger, salt and chili powder to taste. The amount you use depends on your family.

For mine I use one cup rice, one medium onion, diced, one pound hamburger, 1/2 teaspoon chill, and one teaspoon salt. Then in the center of each cabbage leaf put one spoonful of mixture. If leaf is a large one you can use more. Fold over until all sides are folded. Fasten with toothpicks. Lay in enameled kettle. Cover with tomato juice and simmer for at least four hours or until done. When I have this prepared we just have a dessert because as I said, it is a meal by itself.

Have rambled on long enough so had better shut up. Anyhow, please keep the letters coming, won't you?

### ANOTHER FARMER'S WIFE

#### Mrs. Evelyn Gray Marks Anniversary—

PAGE—The losing side of an attendance contest in the Get-to-Gether club entertained the winners at the home of Mrs. George Park on Friday. There were 12 ladies at the dinner. Mrs. Evelyn Gray was celebrating her birthday anniversary and Mrs. Park and Mrs. Glen Harris baked birthday cakes.

#### Group Elects—

PAGE—On Wednesday evening, October 20, the Intermediate MYF met with 15 present. The children participated in games planned for them by Rev. and Mrs. Brownfield. The social and lunch were in celebration of Hallowe'en. The group elected new officers: Joan Braddock, president; Ronny Park, vice-president, and Audrey Braddock, secretary and treasurer. They met on Sunday evening.

#### Mrs. Ernst Is 71—

AMELIA — Eighteen ladies gathered at the home of Mrs. Della Ernst on Friday evening to help her celebrate her 71st birthday anniversary. The evening was spent with various games. At the close, a luncheon of sandwiches, pickles, cake and coffee was served.

#### J. V. Johnson Weds —

CELIA — J. V. Johnson, prominent Celia rancher for many years, was married Friday, October 22, at 10 a. m. to Mrs. Christine Walters at the Assembly parsonage at Newport by Rev. Anderson.

Mr. and Mrs. Clinton McMillan, of Saco, Mont., friends of the bride, attended them. The wedding party had dinner at the minister's home following the rites.

#### Other-Celia News

Mr. and Mrs. Stanley Johnson entertained in honor of Mrs. Johnson's sister, Miss Edna Bausch, on Sunday evening by giving a card party for nearly 40 guests.

Try FRONTIER Want Advs ... O'Neill's bargain counter!

### Roast Geese a Feature of Party

EWING—On Friday evening, October 22, the WSCS of the Ewing Methodist church held its annual birthday dinner at the church. Twenty-one members were present. Mrs. Clinton Hopkins, of Los Angeles, Calif., was a guest. The tables were decorated in Autumn leaves and colors. Anna Van Zandt was chairman of the table committee.

Mrs. Leland Welke was chairman of the entertainment committee. After a meal and entertainment, birthday gifts were exchanged.

Mrs. William Brown provided two roast geese as the main dish for the dinner.

Marks Birthday— CELIA — Mary Catherine Kilmurry, 4-year-old daughter of Mr. and Mrs. Frank Kilmurry, celebrated her fourth birthday anniversary Wednesday, October 20, by having Di-ane Samms and her mother-

over to spend the day with her.

#### Other Celia News

Mark Hendricks attended the Conrad farm sale near Stuart, Thursday, October 21.

Mr. and Mrs. Clarence Johnson and daughter, Marvel Jean, of Stuart, spent Sunday evening with Mr. and Mrs. George Beck.

Mr. and Mrs. J. V. Johnson were dinner guests at the Stanley Johnson home Saturday, October 23. Mr. and Mrs. D. F. Scott

visited the George Beck family Friday evening, October 22.

Robert Pease has been helping his grandfather, William Spann, run the mechanical corn picker which Mr. Spann purchased recently.

Perry Terwilliger purchased a 1946 jeep last week.

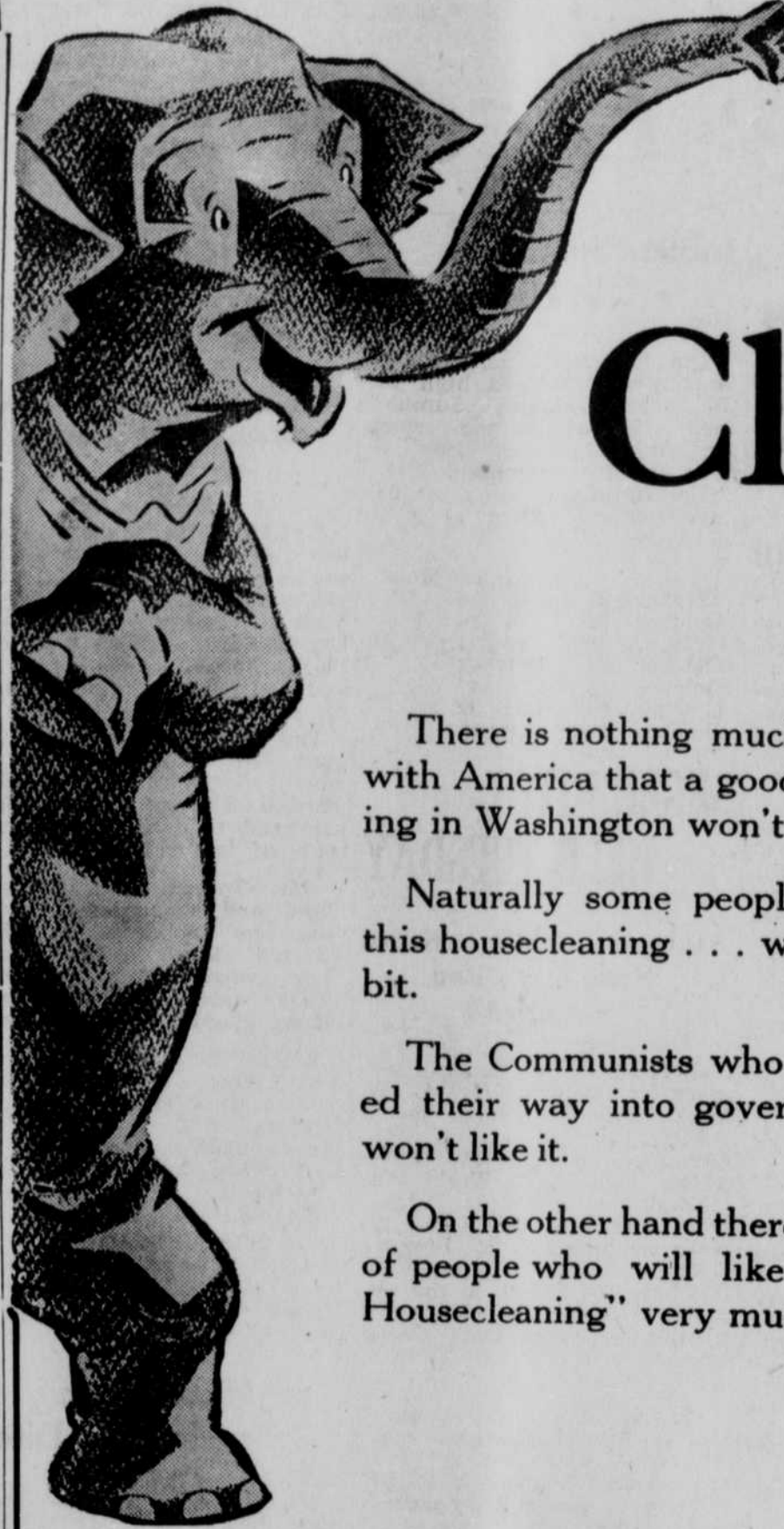
Roger Hoffman visited the George Beck family Tuesday, October 19.

Ray Pease helped thresh alfalfa seed for the Terwilliger's Thursday, October 21. Ray's alfalfa was threshed the same day.

Robert Hendricks visited his friend, Joe Livingston, Friday, October 22, until Sunday, October 24.

Mrs. Don Grove, of Los Angeles, Calif., and her mother-in-law, Mrs. Krupac, visited Mrs. Grove's father, Lee Terwilliger, from Monday, October 18, until Wednesday, October 20. The ladies came by auto and went to Omaha for a visit before returning home.

Mark Hendricks sold his calves for the third year to an Illinois buyer, on Wednesday, October 20.



# Time for a Clean Sweep

There is nothing much the matter with America that a good housecleaning in Washington won't cure.

Naturally some people won't like this housecleaning . . . won't like it a bit.

The Communists who have wormed their way into government posts won't like it.

On the other hand there are millions of people who will like "Operation Housecleaning" very much.

For example, taxpayers will like the cut in taxes that efficiency in government will bring. Heads of families will like watching prices level off and then go down as inflationary policies are swept away. Veterans, draftees and their families will like actions that reduce the danger of war. And all good Americans will be happy to see our country made stronger, more prosperous and a better place to live in.

Be Sure To Vote Republican !!



THOMAS E. DEWEY



KENNETH S. WHERRY

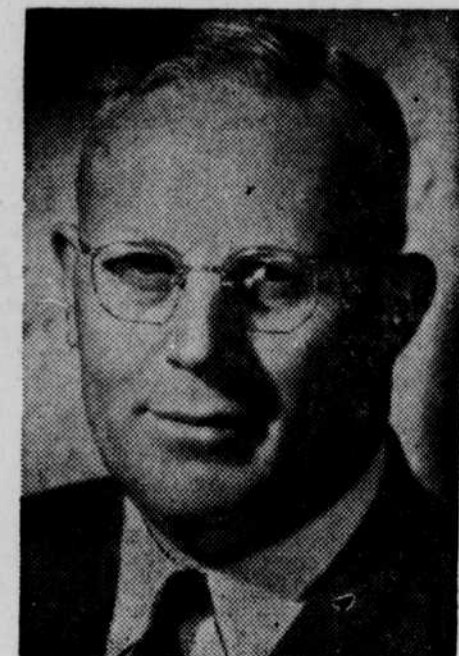


VAL PETERSON



A. L. MILLER

Fourth District



EARL WARREN

DEWEY GETS THINGS DONE  
★  
VOTE FOR DEWEY - WARREN

★  
CHARLES J. WARNER for Lieutenant Governor  
FRANK MARSH for Secretary of State  
RAY C. JOHNSON for Auditor of Public Accounts  
EDWARD GILLETTE for State Treasurer  
JAMES H. ANDERSON for Attorney General  
RICHARD H. LARSON for Railway Commissioner, long term  
HAROLD A. PALMER for Railway Commissioner, short term

... MR. CITIZEN ...

WRITE YOUR OWN TICKET IN THIS ELECTION

and YOUR TICKET IS THE REPUBLICAN TICKET

Sponsored and Paid for by

## Holt County Republican Committee

IRA H. MOSS, Chairman

WM. W. GRIFFIN, Secy.

DON'T FAIL TO VOTE

GENERAL ELECTION  
TUESDAY, NOVEMBER 2nd