

# Mrs. Pete Cooper, of Orchard, Never Won a Thing in Her Life - 'Til This Week

By BLANCHE SPANN PEASE

Hi there, all you nice people. Well! Here 'tis the last Thursday in February, and we are glad to say goodbye to February. This has been a Winter to tell your grandpappy about - as well as your grandchild 'er n - some day.



Blanche Spann Pease

I promised some cheese recipes in a s t week - so I guess I'd better get right in to those. Spaghetti De Luxe w i l l serve 8 and is nourishing and flavo-ful.

**SPAGHETTI DE LUXE**  
Two cups spaghetti, one table- spoon butter, one onion, finely cut, one green pepper, finely cut, 1/4 cup stuffed olives, sliced, 1/4 cup mushrooms, one No. 1 can tomato soup, two cups of American cheese, grated.

Cook spaghetti. Melt butter in pan, add onion, pepper, olives, mushrooms and soup, heat. Add cheese, stir until melted. Pour over spaghetti. Bake in buttered casserole in a moderate oven of 350 F. 30 minutes.

**CHEESE HAM CASSEROLE**  
Two tablespoons butter, 1 1/2

tablespoons flour, one cup milk, one cup American cheese, grated, 2 cups macaroni, cooked, 1/2 teaspoon salt, 1 1/2 cups left over ham, chopped, two table- spoons horseradish, two tea- spoons prepared mustard.

Make white sauce with first three ingredients. Add cheese, macaroni, and salt, mix. Pour into buttered casserole. Combine remaining ingredients and mix, sprinkle over top of macaroni, pressing into mixture evenly. Bake in a moderate oven of 350 F. 20 minutes.

**LEMON CHEESE PIE**  
One cup sugar, 1/4 cup flour, one cup boiling water, two egg yolks, beaten, 1/2 cup American cheese, grated, salt, juice of one lemon, rind of one lemon, grate- d, two egg whites, 1/4 cup sug- ar.

Mix sugar and flour together. Add to boiling water, stir- ring vigorously. Cook two minutes. Remove from fire. Add cheese, stir until melted. Add salt, lemon juice and rind. Pour into buttered shell. Cover with meringue made by beat- ing egg whites until stiff and adding sugar. Bake in a moder- ate oven of 350 F nine or 10 minutes, or until brown.

**CHEESE PASTRY SHELL**  
One cup flour, 1/4 teaspoon salt, 1/3 cup lard, 1/3 cup Am- erican cheese, grated, two to three tablespoons cold water. Mix flour and salt, cut in lard, add cheese and mix evenly. Sprinkle a little water over dry ingredients, toss lightly with fork until whole mixture is uni- formly dampened. Press into a ball. Roll out thin on a slightly floured board. Fit loosely in a pie pan. Prick bottom and sides with a fork. Bake in a hot oven of 450 F eight to 10 minutes.

**COTTAGE CHEESE SALMON SALAD**  
One cup cottage cheese, one cup red salmon, flaked, 1/2 cup celery, chopped, 1/2 cup sweet pickles, chopped, salt, pepper,

1/2 cup mayonnaise. Combine in- gredients in order given. Chill to improve flavor. Serve with a tart salad dressing on lettuce. As a variation, tuna may be used instead of salmon. Serves eight.

**CREAMY SALAD**  
One cup seedless raisins, two cups celery, finely chopped, one tablespoon gelatin, 1/4 cup cold water, 1/2 cup peanut butter, one cup boiled salad dressing, two cups cottage cheese.

Combine raisins and celery. Soften gelatin in water and dis- solve over hot water. Blend peanut butter and salad dress- ing. Add cottage cheese, dis- solved gelatin, raisins and cel- ery. Mix thoroughly. Pour into large or individual molds. Chill until firm.

This recipe is to serve 10 to 12, so if your family is small and you don't want to serve it for more than one meal, better cut it in half.

**Mrs. Pete Cooper Wins Subscription**  
Mrs. Pete Cooper, of Orchard wins a three-months' subscrip- tion to The Frontier today.

Dear Mrs. Pease: Here goes! I never won anything in my life but I read The Frontier Woman and like it fine. We have snowbanks here some of them 15-foot high in some places. We live on a farm so it is hard to get around. We have cattle and poultry to care for. Our 10-year-old son has been home because of the cold and has helped to care for them.

Here are two or three hints. Slice a raw potato and put on top of your houseplants. It will draw out the worms.

Try a pie crust made with sweet cream instead of shorten- ing and water.

**ANGEL FOOD DOUGHNUTS**  
Four egg whites, well beaten, one cup sugar, butter size of an egg, two teaspoons baking pow- der, one cup sweet milk, one teaspoon vanilla, three cups flour to make a soft dough.

Mix altogether as listed. Roll thin. Cut out and fry brown in deep fat. Makes three dozen.

**MRS. PETE COOPER, Route 2, Orchard.**  
—tfw—  
**Mrs. Ralph Brittell, Page, Also Wins Subscription**

Dear Mrs. Pease: Well, here we are snowed in and no mail, no Frontier. I sure- ly miss the paper and like The Frontier Woman. We live on a farm and have a little girl who will be a year-old February 23. Her name is Betty Jean. Will send you a recipe for soap as this is the time when most of the farm women are making their Summer soap with all the fat left from the Winter meat. However, small bits of lard and grease from poultry will do just as well.

**MRS. RALPH BRITTELL, Page.**  
—tfw—  
**Send Us a Letter**

We are needing letters for The Frontier Woman pretty bad- ly these days and are hoping you can help us out. If, when this reaches you, blizzards are still the order of the day, write that letter anyway and mail it when you can.

Write about anything you like, but try to send more than just a recipe if you possibly can. Include some hints and other ideas. Or write an origi- nal letter, or perhaps tell us about your redecorating or in- clude some sewing hints, or a new salad you tried and found particularly good.

We give a three-months' subscrip- tion for each letter we use. Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

WJAG ... 780 on your dial!

## Sandhill Sal

Grandma Huggins had just found out what the boys mean when they talk about their fond- ness for cheese cake. And all along Grandma thought they just had a sweet tooth!

Grandpa Knowitall, who lives down the road a piece, has decided not to get his teeth pulled until after the Spring thaw. He beth he never thaw such drifts.

Bachelor Bill has written an Omaha store that he'll pay them the \$5 they ask for a pair of those super nylons if the store will see that they are "well-filled."

In describing his new girl, Teen Age Tommy told his pal, "And, oh boy, bulges in all the right places."

Well, the roundups were begun 13 years ago and have been increasingly successful. This year's final figures topped all previous records.

A word of explanation about the so-called roundups might be timely. As a matter of fact, it is what is ordinarily called a mem- bership drive, but the YMCA calls it a roundup in keeping with the life and customs of the West. The cowboy idea is carried out as far as possible. In- stead of the usual terminology of a drive, the terms, "Ranch," "boss," "timekeeper," "cow- hand," "maverick," "branding iron," "roped and tied," etc. are used; all those taking part in it wear picturesque western at- tire and the meetings are en- livened by songs and cheers and the firing of sixshooters.

The roundup begins with a "kickoff" breakfast, several report lunches are held at noon and, as already stated, it ends with a noisy victory din- ner at the close of the week.

All those who take part in the roundup are divided into ranches with such names as Bar X, 8-Ball, 7-11, etc., and competition is keen as to which one can rope, tie and brand the largest number of critters or, in other words, sign up the largest number of members. Competi- tion is on the basis of points and various trophies are awarded according to the standing of the contestants.

All the decorations of the af- fair are in typical ranch style, such as saddles, bridles, boots, spurs, branding irons, etc.

A daily paper is issued during the week, "El Toro," which re- ports the progress of the round- up from day to day.

While he was writing YMCA news for the Phoenix Gazette, the writer reported the annual roundup for several years.

(Next week: Still Cold in Phoenix.)

## Phoenix YMCA Stages Roundup

By A. STOLLER

PHOENIX, ARIZ., Feb. 16. — The Phoenix YMCA staged its annual roundup last week and it closed in hilarious fashion at a big dinner in the gymnasium, attended by all the bosses, time- keepers and cowhands and their wives.

This annual roundup, which is unique as far as the writer knows, is held every year in February and this was the 13th. It was started when D. W. Swi- hart, the present dynamic gen- eral secretary, came to Phoenix and it has been held ever since. Swihart, by the way, is a former Nebraskan, and he has never lost his interest in that state. He was especially in- terested in the World-Herald's special blizzard edition and showed it to a number of friends.

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Laurence Rouse was here on Monday, February 14, a horse- back and said there just are not any roads out his way.

Mr. and Mrs. Joe Madura, of Scottville, visited in Redbird on Monday, February 14, on their way home from O'Neill. They had to go by way of Spencer and Lynch.

Mr. and Mrs. Will Conard and Mrs. Lloyd Phelps were in Redbird Monday, February 14.

Mr. and Mrs. Thomas Hiscocks were here Monday, February 14. They have been snowed in at home ever since December 18.

Dale Bessert was here Tues- day, February 15.

Mr. and Mrs. John Hartsock, of Verdigris, were here Tuesday, February 15, on their way to visit home folks, Frank Spin- ar and family.

Mr. and Mrs. Fred E. Truax, of near Lynch, visited at Mike Hull's Tuesday, February 15.

Halsey Hull visited at Red- bird Tuesday, February 15.

Mr. and Mrs. Elmer Luedtke were here Tuesday, February 15.

Mrs. William Wilson was in Redbird Tuesday, February 15.

Leon Meilor and family visit- ed in Redbird Tuesday, Febru- ary 15.

Claude Pickering was in Red- bird Tuesday, February 15.

Harold Kopejka was here on Tuesday, February 15.

Harold Graham autoed to O- Neill Tuesday, February 15.

Mr. and Mrs. R. S. Chilar were in Redbird Tuesday, Febru- ary 15.

Mrs. Floyd Crawford and son, Veldon, were visitors in Red- bird Wednesday, February 16.

Mr. and Mrs. Ralph Pinker- man, of Scottville, were in Red- bird Wednesday, February 16.

Guy Keller was in Redbird on Wednesday, February 16.

Merrill Anderson and son, Merlyn, were in Redbird Wed- nesday, February 16.

Mr. and Mrs. Bernard Raabe, of Spencer, visited at the Pete More's Wednesday evening, Febr- uary 16.

Wm. Podany, of Dorsey, auto- ed to Lynch Wednesday, Febr- uary 16.

Louis and W. H. Hartland visit- ed at Floyd Crawford's Wed- nesday, February 16.

Mr. and Mrs. Carl Krogh and

children and Mrs. F. E. Craw- ford and Velden autoed to O- Neill Thursday, February 17.

Mr. and Mrs. William Wells and Lyle autoed to Lynch on Thursday, February 17.

Herman Schollmeyer, of Scott- ville, was a caller in Redbird on Thursday, February 17.

Chance Hull visited friends in Lynch Thursday, February 17.

Bill Alm was in Redbird on Thursday, February 17.

John Derickson, from near Dorsey, autoed to Lynch Thurs- day, February 17.

H. V. Rosenkran, of near Dorsey, was a visitor in Red- bird Thursday, February 17.

Howard Graham was here on Thursday, February 17. Howard is driving a new jeep.

Mr. and Mrs. Frank Spin- ar were in Redbird Friday, Febru- ary 18.

Mr. and Mrs. John Hartsock visited at W. H. Hartland's on Friday, February 18.

Mr. and Mrs. Cecil Wither- way were visitors in Redbird Fri- day, February 18.

**O'NEILL LOCALS**  
Mr. and Mrs. Warren Taylor are residing with Rev. and Mrs. Ralph Gerber until they can find a house.

Mr. and Mrs. John S. Chilar was a guest Sunday at the M. E. Asher home.

Visiting in Emmet Sunday at the home of Rex Beckwith were Mr. and Mrs. Verne Beckwith and family.

Mr. and Mrs. Charles Bellin and Mr. and Mrs. Joseph Men- ish went to Orchard Saturday. The men remained to work on bulldozers.

Dinner guests Monday at the C. R. Hill home were Mr. and

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O'Neill, Nebr.  
Residence phone 161W

Mrs. A. O. McMasters and their three children. The McMasters, formerly of Lincoln, moved on Monday into the Harrington home, formerly occupied by the Stanley Holly family. The Mc- Masters' children are Patricia, Richard and Robert.

Returning Sunday from a trip to New York City was Mrs. Wil- liam J. Froelich.

Overnight guests Saturday at the home of Mrs. Carrie Borg were Mr. and Mrs. William Hub- by and Miss Virginia Rouse, all of Wayne.

Mr. and Mrs. Jack Ebbenhaus, of Bassett, visited their mother, Mrs. Kathryn Ebbenhaus, Tues- day, February 15.

**Rev. Bell to Confer on Methodist Changes**  
Rev. V. R. Bell left Tuesday night for Lincoln, going to at- tend a Methodist ministers' con- vocation there. He will attend also a committee meeting to dis- cuss the re-organization of the districts of the Nebraska confer- ence. He will visit his sons, Rob- ert and Franklin Bell, at Loup City, on the way home. He will return on Friday.

Mrs. Loretta Hynes and Mrs. James Carney spent Saturday in Norfolk.

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