

The Frontier Woman —

## Former O'Neillite Finds Trailer Living Comfortable and Solution to Housing

By BLANCHE SPANN PEASE

Hi there, all you nice people! Don't look now but there are only two more days left in April, and that's the truth. I can't hardly believe it either. We're getting old, aren't we? But the Spring season is with us now, a season I love, with daffodils, tulips, baby iris, iris, peonies, day lilies, and bleeding hearts to cheer us and to brighten up our homes. I do hope freezes or frosts don't damage the iris this year. Last year was an ideal iris season.

Asparagus season is upon us and you'll surely be wanting to serve some of that delightful vegetable. How lucky you are if you raise your own for never is it more delicious than freshly picked, cooked and eaten.

To prepare it properly, cut or break up per part, tender portion from the woody base. Remove scales if sandy, wash thoroughly and cut in two inch pieces or leave whole.

Cook covered in a very small amount of boiling, salted water or uncovered in boiling salted water to barely cover. You can cook the lower stalks five minutes before adding tips if you wish, so the tips won't be ov-

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ercooked. The time is usually about 15 to 20 minutes. I prefer to season only with butter but your family probably has its own preference.

One idea is to add diced, hard cooked eggs to medium white sauce and serve over cooked asparagus.

Or you can roll the cooked asparagus in thin ham slices and broil, then serve on toast with medium white sauce to which grated cheese has been added.

If you cook dandelion greens, discard the greens, with bur or blossom as they will be bitter. Cut off roots and wash thoroughly. Cook covered or uncovered in very small amount of boiling salted water for 15 to 25 minutes. Turn with fork frequently.

If your family is tired of eggs fixed the same old way why not bake some? Break the eggs in a shallow baking dish which has been greased, add one tablespoon of milk for each egg and dot with fat. Season with salt and pepper. Cover and bake in a moderate oven of 325 F. for 20 to 25 minutes, or until as firm as desired.

For variety, omit the milk and sprinkle the eggs with fine dry bread crumbs. Bake uncovered until eggs are set and crumbs are lightly browned. If desired, mix grated cheese with the crumbs.

Have you ever tried making a quick type egg noodles? Beat one or two eggs with a little salt until foamy. Blend with two tablespoons flour per egg. Pour in a thin steady stream into simmering broth, stirring constantly. Cook two minutes and serve at once.

For a recipe that is sort of different, about "half a pudding," you might like to bake some Pineapple Squares. This makes 8 squares and will serve that many people.

You'll need two cups flour, three teaspoons baking powder, ½ teaspoon salt, two tablespoons sugar, four tablespoons shortening, two-thirds cup milk,

one tablespoon melted butter, one cup crushed canned pineapple.

Sift flour, baking powder, salt and sugar together. Cut in shortening. Add milk to form a soft dough. Turn out on lightly floured board and knead gently 30 seconds. Roll into a rectangular sheet ¼ inch thick. Cut into strips three inches wide and six inches long. Brush with melted butter. Place a teaspoon of pineapple on half of each strip and fold the other end of the strip over the fruit. Press edges together with a fork and prick on top. Bake in a moderate hot oven of 450 F. for 20 minutes. Serve hot or cold with cream or fruit sauce. Makes 8 squares.

—tfw—

### Subscription Winning Letters—

Mrs. Glen Wales, Box 373, Tulare, Calif., wins one of our three-months' subscription prizes today. Mrs. Jim Thompson, of Inman, also wins a three-months' subscription. Mrs. E. P. of Page, has been sent a small prize for the use of her letter. Mrs. Wales letter:

Dear Mrs. Pease:

My mother (Mrs. Lyle McKim) has been sending me The Frontier recently and I find your column very interesting.

We are mighty proud to be in Sunny (?) California. Although we've been having "unusual" weather here this year, too!

I have been away from O'Neill for three years now, was back in 1947 for our two weeks vacation. This week we were in Southern California. The grass is green, the flowers are in bloom, the landscaping is so pretty.

We work with construction so have traveled through a lot of California. We've made our home at San Clemente, Monterey, Santa Barbara, Newhall, and now we're in Tulare. We have a trailer home. We find it so comfortable and solves the housing shortage.

We've met so many interesting people in our travels and have seen a lot of California old missions and historic places. I am sending along a recipe for cookies which we like.

### COCOANUT BARS

One-half cup shortening, one cup flour, ½ cup brown sugar, mix and put into pan.

### Sandhill Sal

Let your neighbor live her own life. If she would rather a dozen tulips bulbs than a couple of new irises or a new pair of shoes that is her business and she should be allowed to go her own sweet way.

That is as long as she keeps her chickens out of your garden. Grin. If she doesn't mention innocently that you think you'll have chicken and dumplings for dinner or that you are "getting some eggs". If you haven't got any chickens, me thinks, you will find an improvement immediately. Cackle.

Yesterday's teen-ager would have regarded Junior's allowance as a fortune, but Junior thinks chicken feed.

Diplomacy is the art of letting the other fellow have your way.

Bake 10 minutes in 375 oven. Cover with the following: One cup brown sugar, three eggs, one tablespoon vanilla, one cup walnuts, one teaspoon salt, one package cocoanut. Mix and pour over first mixture, replace in oven 20 minutes. Cool. Cut in bars.

Mrs. Glen Wales, Box 373, Tulare, Calif. —tfw—

### Mrs. Thompson's Letter—

Dear Mrs. Pease:

It has been a long old Winter with so much snow and cold weather. I will sure be glad to see the Spring come with the birds and flowers and warm weather. I have some very good recipes I am sending. I hope you can use them, we all like them fine.

### CHERRY-MARSHMALLOW PIE

One pound marshmallows, one cup boiling milk, one cup whipped cream, one cup crushed pineapple, one cup candied cherries. Melt marshmallows in milk in top of double boiler, then cool. Beat well. Add whipped cream to marshmallows, add pineapple and mix well. Add cherries. Place in graham cracker crust, sprinkle top with few cherries.

### CHERRY ICE BOX CAKE

No. 1. Crush one pound vanilla wafers and sprinkle crumbs in the bottom of two cakepans.

Cream two cups sugar, one cup butter, beat in six eggs, one at a time. Spread the mixture over wafer crumbs.

No. 2. Mix one cherry flavored gelatin and one pint hot water. Let cool until it begins to thicken, then whip until very light, whip one pint cream, add to gelatin and beat to gether. Add one cup crushed pineapple, one-third candied cherries and ½ dozen marshmallows. Cut fine and add No. 1 to No. 2 and chill.

Mrs. Jim Thompson, Inman, Nebraska.

### Gift-Winning Letter—

Dear Mrs. Pease: I hear you are needing letters for your Frontier Woman. I am not very good at letter writing but here goes.

My, I thought I'd get a lot done this Winter, but it seems I never get anything done. A little sewing for our year-old girl, her name is Valjean Ann. We have two boys, Lorn 9, and Clair, 6. So, all in all, I always seem to stay busy. Loran is the cake baker of the family. He send along the recipe that he uses.

We have been rebuilding our house and barn. Hope to get them both done this year. My husband does the work so it takes longer. He enjoys that kind of work.

Here are a few hints. One tablespoon of lard in the water you boil spaghetti and it won't boil over.

Powdered sugar in whipped cream and it doesn't separate so quick.

Here are two cake recipes. The first is the one Loran uses.

### WACKY CAKE

Sift together in six by 10 inch pan, 1½ cups flour, one cup sugar, three tablespoons cocoa, one teaspoon soda, make three holes in dry ingredients and in one hole put one teaspoon vanilla; Second hole, one tablespoon vinegar, and in the third one 5 tablespoon shortening. Pour one cup cold water over all and mix well. Bake in same pan.

(Your editor is beginning to wonder? Grin.)

### SALTED PEANUT CAKE

One-third cup shortening one cup sugar, 1½ cups flour, one egg, one teaspoon soda, one cup milk, sweet or sour, one cup ground salted peanuts. (Editor's note: No method was given for mixing this cake and no oven temperature. Please folks give us not only the ingredients but the method of mixing, oven temperature, time and so on.)

Mrs. E. P. of Page.

### Celia Sidelights

Arlene Greenwood visited Alice Focken Friday night, April 22, and attended the box supper, and also visited school on Saturday. Then both girls went to At-

kinson and attended the Missouri Valley barn dance program in Stuart Saturday night.

Mr. and Mrs. E. W. Samms and Diane visited the Kilmurry families Tuesday morning, April 19, Diane stayed and had dinner with Mary Catherine Kilmurry.

Mrs. Byrl Beck and son, Denie, and Mrs. George Syfie and daughter, Judy, helped their sister, Mrs. LeRoy Hoffman, paper Thursday, April 21.

Sunday, April 24, dinner guests of the Clarence Focken family were Mr. and Mrs. W. R. Greenwood, Arelene and Dwayne.

Mr. and Mrs. P. W. Kilmurry visited the D. F. Scott family on Tuesday evening, April 19.

Mrs. George Beck and Mrs. O. F. Scott family Tuesday evening, April 19.

Mrs. George Beck and Mrs. O. A. Hamberg attended the "Faith Circle" at Mrs. Joe Mlinar's home Wednesday, April 20. Mrs. D. F. Scott attended the "Ruth Circle" at the Mrs. Mary Pacha home the same day.

Arla Hendricks had an all-day missionary meeting at the home of her grandmother, Mrs. J. R. Jarvis, on Tuesday, April 19.

Mr. and Mrs. Asa Woods brought Markitta Hendricks home from Atkinson where she attends school, Friday, April 22, and stayed for supper.

WJAG . . . 780 on your dial.

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