The Frontier Woman -

Former O'Neillite Finds Trailer Living Comfortable and Soluution to Housing

By BLANCHE SPANN PEASE

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 your family is tired of

eggs fixed the same old way

or until as firm as desired.

For variety, omit the milk

and sprinkle the eggs with fine dry bread crumbs. Bake un-

desired, mix grated cheese

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

For a recipe that is sort of different, about "half a pud-

You'll need two cups flour,

three teaspoons baking pow-

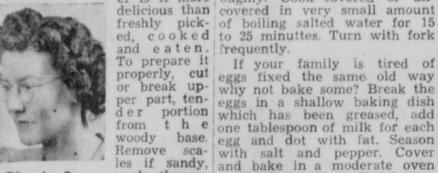
with the crumbs.

and serve at once.

Hi there, all you nice peo- ercooked. The time is usually ple! Don't look now but there about 15 to 20 minutes. I preare only two more days left in fer to season only with butter April, and that's the truth. I but your family probably can't hardly believe it either, has its own preference.

We're getting old, aren't we? One idea is to add diced, But the Spring season is with hard cooked eggs to medium us now, a season I love, with white sauce and serve over daffodils, tulips, baby iris, iris, cooked asparagus 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 discard the greens, with bur or wonths' subscription. Mrs. E. vegetable. How lucky you are blossom as they will be bitter. P. of Page, has been sent a



and eaten. frequently. properly, cut or break up- why not bake some? Break the per part, ten- eggs in a shallow baking dish der portion which has been greased, add from t h e one tablespoon of milk for each woody base egg and dot with fat. Season Remove sca- with salt and pepper. Cover les if sandy, and bake in a moderate oven Blanche Spann wash thorou- of 325 F. for 20 to 25 minutes, ghly 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 min-utes before adding tips if you wish, so the tips won't be ov-

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one tablespoon melted butter, one cup crushed canned pine-

salt and sugar together. Cut in Let your neighbor live her ches wide and six inches long. way. Brush with melted butter. Place a teaspoon of pineapple on half of each strip and fold the other end of the strip over the den. Grin. If she doesn't mentanded her chickens out of your garded No. 1 to No. 2 and chill.

Mrs. Jim Thompson fruit. Press edges together ion innocently that you think with a fork and prick on top. you'll have chicken and dum-Bake in a moderate hot oven plings for dinner or that you Gift-Winning Letterof 450 F. for 20 minutes. Ser- are "getting some eggs". If you

-tfw-Subscription Winning Letters-

Mrs. Glen Wales,, Box 373, Tulare, Calif., wins one of our three-months' subscription prizes today. Mrs. Jim Thompson. If you cook dandelion greens, of Inman, also wins a threeletter. Mrs. Wales letter:

delicious than covered in very small amount freshly pick- of boiling salted water for 15 Dear Mrs. Pease:

My mother (Mrs. Lyle Mc-Kim) has been sending me The Frontier recently and I find your column very interesting. Cut in bars. We are mighty proud to be in Sunny (?) California. Al-

though we've been having "unusual" weather here this I have been away from O'-

Neill for three years now, was Dear Mrs. Pease. back in 1947 for our two weeks vacation. This week we were ter with so much snow and in Southern California. The cold weather. I will sure be grass is green, the flowers are glad in bloom, the landscaping is so with the birds and flowers covered until eggs are set and crumbs are lightly browned. If

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.

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

have seen a lot of California lows, and pineapple and well. Add cherries. Place in graham cracker crust, sprinkle top with few cherries.

COCOANUT BARS

a time. Spread the mixture ov- so quick. er wafer crumbs.

No. 2. Mix one cherry flay- The first is the one Loran uses. shortening. Add milk to form own life. If she would rather ored gelatin and one pint hot a soft dough. Turn out on a dozen tulips bulbs than a water. Let cool until it begins lightly floured board and kn- have a couple of new iris or to thicken, then whip until eed gently 30 seconds. Roll in- new pair of shoes that is her very light, whip one pint inch pan. 1½ cups flour, one murry. to a rectangular sheet 1/4 inch business and she should be al- cream, add to gelatin and beat thick. Cut into strips three in- lowed to go her own sweet to gether. Add one cup crushed pineapple, one-third can-died cherries and ½ dozen and in one hole put one teadied cherries and 1/2 dozen

Mrs. Jim Thompson, Inman, Nebraska.

I hear you are needing let-ters for your Frontier Woman. am not very good at letter writing but here goes.

little sewing for our year-old cup ground salted peanuts. Diplomacy is the art of letting the other fellow have your We have two boys, Lorn 9, and given for mixing this cake and Clair, 6. So, all in all, I always no oven temperature. Please seem to stay busy. Loran is the folks give us not only the inif you raise your own for nev- Cut off roots and wash thor- small prize for the use of her er is it more oughly. Cook covered or un- letter. Mrs. Wales letter:

Bake 10 minutes in 375 oven. cake baker of the family. Will gredients but the method of Cover with the following: One send along the recipe that he mixing, oven temperature, time

> We have been rebuilding our cup walnuts, one teaspoon salt, house and barn. Hope to get one packge cocoanut. Mix and them both done this year. My pour over first mixture, re-place in oven 20 minutes. Cool. takes longer. He enjoys that kind of work.

Here are a few hints. One tablespoon of lard in the and attended the box supper, and stayed for supper. water you boil spaghetti and and also visited school on Saturit won't boil over.

Cream two cups sugar, one cup | Powdered sugar in whipped kinson and attended the Misbutter, beat in six eggs, one at cream and it doesn't separate souri Valley barn dance pro-

Here are two cake recipes.

WACKY CAKE

sugar, three tablespoons coca, one teaspoon soda, make spoon 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

(Your editor is beginning to wonder? Grin.)

SALTED PEANUT CAKE.

One-third cup shortening My, I thought I'd get a lot one cup sugar, 11/2 cups flour, have regarded Junior's allow-ance as a fortune, but Junior done this Winter, but it seems one egg, one teaspoon soda, one thinks chicken feed.

Celia Sidelights

day. Then both girls went to At-

gram in Stuart Saturday night. Mr. and Mrs. E. W. Samms and Diane visited the Kilmurry families Tuesday morning, Ap-

Sift together in six by 10 ner with Mary Catherine Kilnie, 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 a n d

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. Hamerberg 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 allday missionary meeting at the home of her grandmother, Mrs. J. R. Jarvis, on Tuesday, April

Mr. and Mrs. Asa Woods brought Markitta Hendricks Arlen Greenwood visited Alice home from Atkinson where she Focken Friday night, April 22, attends school, Friday, April 22,

WJAG . . . 780 on your dial.

T. Joe Biglin's

Phone 38

ve hot or cold with cream or haven't got any chickens, me fruit sauce. Makes 8 squares, thinks, you will find an improvement immediately. Cack-

Sandhill Sal

Yesterday's teen-ager would have regarded Junior's allow-

Diplomacy is the art of let-

Cover with the following: One send along the recipe that he mixing, oven temperature, time cup brown sugar, three eggs, uses. one tablespoon vanilla, o n e

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

Mrs. Thompson's Letter .-

It has been a long old Winto see the Spring come 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 cherrys. Melt marshmallows in milk in top of double boiler, We've met so many interest-ing people in our travels and whipped cream to marshmal-

CHERRY ICE BOX CAKE

der, ½ teaspoon salt, two tablespoon sugar, four tablespoon sugar, four tablespoon shortning, two-thirds cup milk, sugar, mix and put into pan.

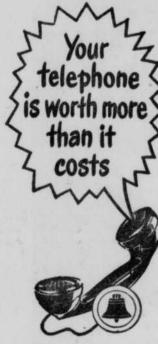
No. 1. Crush one pound vanilla wafers and sprinkle crumbs in the bottom of two cakepans.

Hurry! The basement's flooded!



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GETS A BREAK

HERE'S ONE PLACE THE TAXPAYER



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