

The Frontier Woman —

Stuart Reader Writes Prize-Winning Letter at End of a Busy (but Perfect) Day

By BLANCHE SPANN PEASE

Hi there, all you nice people! Warm sunny days are just the right time to serve hearty luncheon salads.

If salads are to do main dish duty they need an ingredient to give them staying quality so that the family doesn't become hungry before the next meal. Salads which feature generous amounts of the good durum macaroni foods meet this specification nicely for macaroni foods are high in protein, the body-building food element. They also have a bland flavor which makes them go well with all kinds of meats, fish, fruit and vegetables.

Eye-appeal is important in serving salads. Be sure that lettuce and water cress are crisp and fresh. Garnish the salads with sliced stuffed olives, radish roses or scarlet pimento strips. It is also important that

the salads be thoroughly chilled. So that the ingredients will retain their crispness, store them in the refrigerator and mix them just before serving. With main dish salads it is often desirable to serve a hot vegetable such as green beans, whole buttered carrots or asparagus. If time allows make parsley muffins or cheese biscuits and serve them hot with butter or margarine. A relish plate of fresh garden vegetables such as onions, radishes, tomatoes and celery is also a favorite accompaniment.

Tomato aspic addicts will find new eating enjoyment in this macaroni version. Shell macaroni and asparagus are the new touch. The macaroni is cooked in the tomato juice before adding the gelatine. The aspic is then poured over the asparagus which is arranged in the bottom of a mold.

MACARONI ASPIC

One bay leaf, 2 1/4 cups tomato juice (1 No. 2 can), one large piece celery, dash paprika, two tablespoons tarragon vinegar, two slices onion, two ounces of shell macaroni, one tablespoon gelatin, 1/4 cup cold water, 12 cooked asparagus spears (1 No. 2 can). Combine tomato juice, bay leaf, celery, paprika, vinegar and onion in two-quart pan. Bring to boiling point. Add macaroni. Cover. Cook 15 minutes. Remove bay leaf, celery and onion slices. Soften gela-

tin in cold water. Add to hot mixture. Stir until dissolved. When mixture begins to thicken, pour into rectangular pan about 6x8 inches, in which asparagus spears have been arranged. Chill until firm. Cut in four rectangles and serve with cottage cheese on salad green. Makes four servings.

Julienne luncheon salad bowl is a good choice for large or small crowds. This recipe serves four but you can easily extend it by adding more of the macaroni.

JULIENNE LUNCHEON SALAD BOWL

Six ounces elbow macaroni, one bunch water cress, washed, 1/2 cup chopped celery, one tomato, cut in wedges, two tablespoons finely chopped onion, 1/4 cup chopped green pepper, 3/4 cup radishes (sliced thin), 1/4 cup of coarsely chopped cucumber, one 12-ounce can table-ready meat, cut in thin strips, 3/4 cup French dressing, 1 1/2 teaspoons salt. Cook macaroni in boiling salted water until tender (about 10 minutes). Drain and rinse with cold water. While macaroni is cooking, toss together water cress, celery, tomato, onion, radishes, green pepper, cucumber and meat. Mix salad dressing and 1 1/2 teaspoons salt. Add to tossed vegetable-meat mixture. Add macaroni, mixing lightly. Chill well. Serve on lettuce leaves or beds of water cress. Makes four servings.

Spaghetti and tuna make a happy twosome in Spaghetti Tuna-Toss-Up. Diced green pepper and celery give the salad a nice crunchy texture.

SPAGHETTI TUNA TOSS-UP

Four ounces elbow spaghetti, 1/2 cup floated tuna (1 7-ounce can), 3/4 cup cooked string beans, three hard cooked eggs, sliced, one cup diced celery, 1/4 cup diced green pepper, 3/4 cup mayonnaise, two tablespoons French dressing, two teaspoons salt, one teaspoon Worcestershire sauce. Cook spaghetti in boiling salted water until tender (about seven minutes). Drain and rinse with cold water. While spaghetti is cooking, combine tuna, the beans, eggs, celery and green pepper. Add spaghetti. Mix salad dressings, salt and Worcestershire sauce. Fold into spaghetti mixture. Chill well. Serve on lettuce leaves. Makes four servings.

—tfw—

Subscription Winners —

Mrs. Art Andrus, of Atkinson, wins a three-months' subscription to The Frontier.

Dear Blanche: This is something that I want to try this Spring when our yellow roses are in bloom. It takes about a quart of petals for a mustard jar or small pickle jar. Put in a half-inch of petals and pack well. Sprinkle a thin layer of salt on them, then put in another half inch layer of petals and another layer of salt until the jar is full. Have a layer of salt on top. Screw the lid on tight and let stand two weeks. When opened it gives a delicious fragrance to the room.

Does anyone have the recipe for a cookie called lady fingers? They were very good and I would like to have the recipe again. We like corn bread and this is the way I make it.

CORN BREAD

One cup corn meal, pinch of salt, one cup flour, and two teaspoons baking powder sifted. Cream 1/4 cup sugar and 1/4 cup lard. Add one beaten egg and one cup milk. When making a meringue pie, sprinkle granulated sugar over it before placing it in the oven. It then has a nice golden color and the egg white will not stick to the knife. I like flowers and birds. We like to have some flowers in the garden and I have two pair of canaries that have raised 19 young ones this Winter. They are lots of company as they are always busy.

MRS. ART ANDRUS, Atkinson.

Lost...

... In and Around Holt County ...

\$50,000 to be used for

ST. ANTHONY'S Hospital

Anyone knowing their whereabouts please return in currency from \$1 to \$50,000. Simply make the "Find" payable to

St. Anthony's Hospital Building Fund

O'Neill, Nebr.

SLAT'S CAFE

West O'Neill

Sandhill Sal

The kind of oil that does the most good on troubled waters is banana oil.

And needless to say the best way to clean up a grudge is to use a little soft soap on the other party.

It's easy as falling off a log to sit in judgment on the other fellow but one of these days each individual judge is bound to be sitting on the squirm seat his or herself.

Grandpa used to say to Grandma at the dance, "Come on bunny, let's hug." His grandson says, "Come on worm, let's squirm!"

Stuart Reader Wins—A Stuart Reader also wins a three-months' subscription to The Frontier.

April 10.

Dear Mrs. Pease: After our extremely hard Winter we still have our head above water, but sometimes wonder for how long. And with the bridge going out, traveling is sometimes difficult as it was during the Winter months.

Regardless of the weather, our house work goes on. Perhaps these kitchen pointers will be of help to some one.

The gills of a fresh fish are red and eyes clear.

Try adding a pinch of salt to cream before whipping.

In making gravy from meat, thin it with water that the vegetable has been cooked in. This gives the gravy a better flavor.

To cook vegetables quickly add a pinch of bicarbonate soda to the boiling water. In roasting or boiling meat use a spoon for turning, as a fork pricks it, and allows the juice to escape.

A teaspoon of vinegar added to your cake icing will prevent it from becoming too sugary.

Dip an onion for a moment in boiling water, begin at the root and peel upward. You can peel and slice in this way without weeping.

To prevent roasting meat from scorching, place a dish of water in the oven.

In cleaning greens, add a handful of salt to the second water to make all the sand sink to the bottom of the pan. Another rinsing makes the greens thoroughly clean.

To keep dumplings light, prick open when first taken from kettle.

To keep raisins from going to the bottom of your cake, roll them in butter before stirring into batter.

Try this way of cooking peas. Wash, throw out the poor ones, don't shell. Throw pods and all into a kettle of boiling water. When the peas sink to the bottom and the pods rise to the top, they are cooked. Skim off the pods and serve the peas as though cooked in the ordinary way.

To keep bread or cake moist, place a piece of apple in the box with it.

A STUART READER.

—tfw—

Gift Winner—A small surprise gift has been sent to Mrs. Joe Timmermans, of Stuart, for the use of her letter.

Dear Friend: I've been going to send a recipe or two to The Frontier Woman, but just never got to it. Now it is bedtime and the rest of the family is asleep.

I've had a wonderful day today. It has been a full day and I am rather tired tonight—but happy.

I started out about six o'clock taking care of my chickens. I have 400 new baby chicks. They arrived just the day before the storm of March 30.

Then I came in and started breakfast, getting up three school lunches at the same time, and dressing my little four-year-old girl. She can dress herself but likes Mother to do it sometimes, and this was one of the times.

After breakfast I did up my dishes and housework, and was ready to start my wash by 9:30 o'clock. My, I did have a large wash, but I was through by 11 o'clock, and it seemed so nice to be able to get it all dry. It has been months since I could do that. I got my ironing done and some sewing finished.

We have lots of snow on the ground, in fact so much we haven't been able to get any place only with the tractor, but even that doesn't seem to make me feel so badly.

I guess I know Spring is here and it will surely be nice soon. We didn't get to go to church yesterday, and I felt kind of lonesome, but that's all gone today. And to finish the day up nicely. The mail carrier got around today and we got our mail. Of course, our mail carrier has something which fixed on toactor wheels so he calls a "snow buggy" so he can get where no one else can, and we are very thankful he is our mail carrier.

Well I guess I'll finish this up with some recipes, call it a day, and hope tomorrow brings forth another such perfect day.

BAKED CHOCOLATE PUDDING

Measure before sifting one cup flour, 1/4 teaspoon salt, 3/4 cup sugar, two teaspoons baking powder. To this add 1/2 cup milk, two tablespoons melted butter, one teaspoon vanilla, 1/2 cup nutmeats. Pour into bak-

ing dish, cover with 1/2 cup white sugar, 1/4 cup brown sugar, two tablespoons cocoa. Cover this and pour one cup water, bake one hour in 350 F. oven.

CREAM PIE

Line pie tin with pie crust, leave unbaked. Beat three egg whites and put in crust, then take good cup cream, 1/4 cup sugar, one tablespoon flour, one teaspoon vanilla, make little hole in top egg whites and pour this in, and bake in slow oven until filling sets.

Scholarship Winners Are Announced

STUART — The following scholarships and awards were issued to Stuart high school graduates:

Leslie Sweet, a four-year scholarship to any state teachers' college.

Edmund Kaup, a two-year scholarship to Norfolk junior college.

Bernelda Engler, a two-year scholarship to Mt. Marty junior college, Yankton, S. D.

Donna Krotter, a four-year church school scholarship, a four-year music scholarship at University of Nebraska, a one-year Fay Johnson Butler scholarship to Doane college (Crete).

Lucille Mitchell, girls' citizenship award.

Arnold Jaurenig, boys' citizenship award.

Mrs. Hahn Entertains WSCS at Home

STUART — The WSCS met at the home of Mrs. Lillian Hahn on Tuesday, May 24, with Mrs. W. Smith, jr., and Mrs. Andy Moss assisting.

The new officers elected for the year are: Mrs. Walter Smith, jr., president; Mrs. Bud Moses, vice-president; Mrs. Ora Philbrick, secretary; Miss Norma Hall, treasurer.

Mrs. Beewster Entertains

STUART — The Mon-Nite Bridge club met at the home of Mrs. J. W. Brewster on May 23. Prizes were awarded to Mrs. John Ramm, Mrs. Joy Greenfield and Mrs. Walter Gill.

Pitch Group Meets

STUART — Sunday Night pitch group met at the home of Mr. and Mrs. Ray Carlisle May 22. A lunch was served.

Other Stuart News

Mr. and Mrs. Don Engler and daughter are spending several days at the Joe Babl home.

Rev. and Mrs. Vernon Harley and Mr. and Mrs. Kasper Harley spent the afternoon with the GVV club at the Garwood home.

Mr. and Mrs. James Allyn and family and Mr. and Mrs. George Keidel and Dick took a picnic dinner and went to Ft.

Randall Friday, May 27. They were celebrating their wedding anniversaries occurring the same day.

Mrs. James Allyn and children visited Atkinson and the iris show on Wednesday, May 25.

Dr. and Mrs. Clark and F. J. returned Thursday, May 26, from a trip to Washington and Oregon.

The Garden club set perennials and annuals in the park, North of Stuart on the highway, on Friday, May 27.

Jos. T. Smith, of Council Bluffs, Ia., is visiting at the Fred Zink home. Joe has lived in both the Stuart and Atkinson communities a number of years each before going to Council Bluffs.

Mr. and Mrs. Ray Carlisle were business callers in Atkinson last Thursday, May 26. They brought their grandchildren, Roger and Diane, home with them for a visit.

Mr. and Mrs. James Houts, of Atkinson, were callers in Stuart Wednesday, May 25. While in town Mrs. Houts called at the Fred Zink home.

Miss Ethel Chittick, Miss Gladysce Rohr, Mrs. Ruth Krotter and Mrs. Grace Zink attended the iris show in Atkinson.

O'Neill Locals

May 22 guests of Mr. and Mrs. Stanley Holly were Mr. and Mrs. Ray Nejedly and son Frankie Joe, and Frank Carter, all of Creighton.

Mr. and Mrs. Fred O. Heermann attended the commencement exercises at Ainsworth Tuesday, May 24.

Mr. and Mrs. Charles E. Chace and children, of Atkinson, were weekend guests May 21-22 at the home of Mrs. Chace's parents, Mr. and Mrs. H. J. Hammond.

Mr. and Mrs. Rudy Funk and family, of St. John's, visited Mr. and Mrs. Pat Hynes Tuesday, May 24.

Mr. and Mrs. Lawrence Jonas and son were in Omaha on business Tuesday, May 24.

Mrs. Sereldia Johnson stayed with Mr. and Mrs. Lowell O. Johnson while Mr. and Mrs. Sewell Johnson and girls, of Emmet, were in Omaha. They left Tuesday, May 24, for Omaha.

Mr. and Mrs. Henry Bennett of Sioux City, visited his sister and brother-in-law, Mr. and Mrs. Francis W. Howard, May 21 and 22. They also visited with Mrs. Glenn Ridgeway.

Mrs. Fred O. Heermann spent May 23 in Long Pine visiting Mrs. C. H. Brookman who is visiting in Long Pine.

Mr. and Mrs. Ray Carlisle and Mr. and Mrs. E. W. Kramer and son, Bobby, attended the Emmet school picnic Sunday, May 22.

Mrs. Mildred Scheel, of Casper, Wyo., arrived May 20 at the home of her sister and brother-in-law, Mr. and Mrs. Milton Krause. She also is visiting in Bartlett and expects to return today (Thursday) to the Krause home. She will leave for Casper Friday.

Mr. and Mrs. Floyd Johnson had as their dinner guests on May 22 Mr. and Mrs. Lowell A. Johnson and family.

Mrs. Lois Saindon and children and Mrs. Dorothy Kelly and children left May 26 for Polk where they stayed until Sunday.

Mrs. Ralph Nelson, of Chadron, attended the alumni banquet May 22 at St. Mary's academy.

Rev. Francis Price, of South Sioux City, was present at the St. Mary's alumni banquet on Sunday, May 22.

Mr. and Mrs. S. K. Brown, of Kearney, were May 21 and 22 guests at the home of Mr. and Mrs. A. L. McMasters.

Miss Marelne Schweigert, of Dallas, S. D., is spending a week or 10 days with the M. B. Marcellus family.

Saturday, May 21, Mr. and Mrs. Dean Moore, of Newport, were guests at the Fred O. Heermann home.

Mr. and Mrs. Richard Hovey left May 18 for South Bend, Ind. after spending several weeks visiting his sister and brother-in-law, Mr. and Mrs. Archie Bright, and family.

L. A. Serck, of Denver, Colo., arrived Wednesday, May 18, to visit at the home of Mr. and Mrs. Robert Moore and Mrs. Ray Eidenmiller. Mrs. Serck and daughter, who have been visiting here, returned with him on Monday.

Mr. and Mrs. William Shutts, of Casper, Wyo., spent last Thursday visiting at the home of Mr. and Mrs. R. R. Morrison enroute from Kentucky.

Try Frontier Want Ads!

Dance!

American Legion Ballroom

O'NEILL

Thursday, June 2

JIMMY CATON

That "Band" with the Top Ratin'

Adm.: \$1 (Tax incl.)

"Where the Big Bands Play"

AT ...

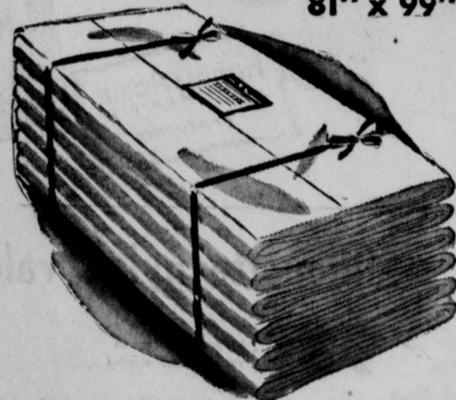
PENNEY'S

NEW LOW PRICE!

NATION WIDE MUSLIN SHEETS

183

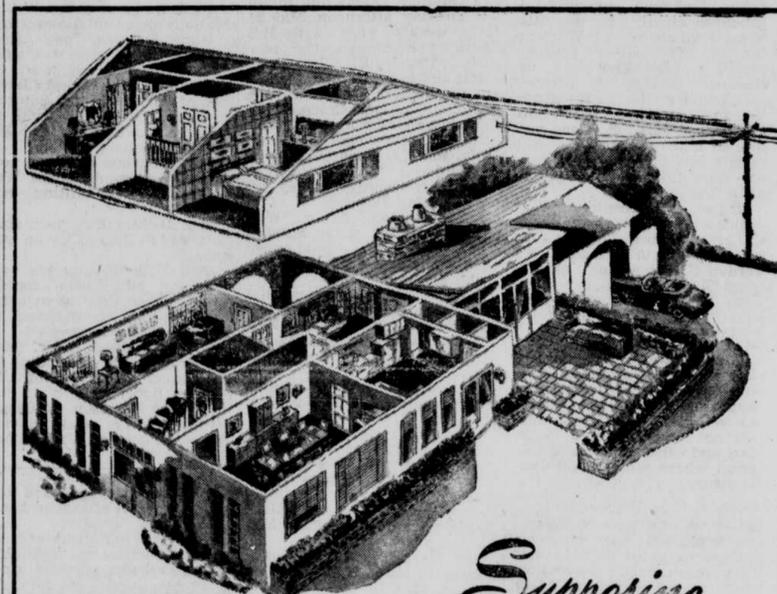
81" x 99"



Imagine finding sheets of this quality priced so low! You'll be pleased when you discover that these are our famous service quality Nation Wides. The same soft-finished, long-wearing muslins, bleached snowy-white. What about wear? Don't give it a second thought ... the same as always! At this low, price, get an armload!

81" x 108", 1.98 42" x 36", 43c

72x108 Nation-wide Sheets	1.83
45x36 Nation-wide Cases	.45
81x108 Penco Sheets	2.47
81x99 Opportunity Sheets	1.79
42x36 Opportunity Cases	.33



Supposing... YOU Lived in this House

Just suppose for a minute this is your home. In it, the entire life and being of your family centers. Look about you from room to room, remembering how much you paid for the various items it contains. Then, think for a minute, of what it costs you to maintain and operate it. Yes, it costs a lot to run a house these days.

But, think of how many places in your home electricity serves you,

in every room, twenty-four hours per day ... for cooking ... refrigeration ... lighting ... cleaning ... washing ... ironing, yes dozens of ways. Yet, when you think of your monthly electric bill, it is one of the smallest items on your household budget. Then, you realize that this valuable, efficient service brings comfort, convenience and pleasure to you and your entire family for mere pennies per day.

Electricity Costs So Little—Does So Much!

CONSUMERS PUBLIC POWER DISTRICT