'A Homemaker' Looks Forward to Frontier's Diamond Jubilee Edition

By BLANCHE SPANN PEASE



here been and that's Well, life for you er the days go by, the you older

find me try-I can. I'm a lazy woman, by ners I can cut where work is concerned, I certainly do.

a small clean cloth in the mop saves getting down on hands and knees like some folks do, Of course you have to use liquid wax, not paste wax.

Paste wax by the way is less expensive, and wears longer, so if you have lots of time and don't mind expending the extra elbow grease, you may prefer to use it on

one teaspoon vanilla, one cup flour, one teaspoon baking powder, ¼ teaspoon salt, ½ cup milk, two tablespoons butter. Combine eggs, sugar, and vanilla and beat until thick. Add sifted dry ingredients. Heat milk and butter to boiling point, add to above mix-ture. Bake in buttered pan 8 by 8 inches in a moderate oven of 350 F. 30 to 40 minutes.

Remove from oven and frost.
Frosting: % cup brown sugar, ½ cup butter, melted, ¼ cup cream, one cup cocoanut. Combine all ingredients, blend well. Frost cake, return to hot oven or broiler to

CHOCOLATE MINT ICE CREAM

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in the Large Cities.

Hi there, all you nice people. three egg whites, stiffly beat-How's every little thing at your house Hope you managed to get ALL the housecleaning done before June milk with gelatin and chocostarted breathing down the late. Mix sugar, flour and back of your neck. Now, here salt, add to milk mixture, it is practic- stirring frequently until it be-July gins to thicken. Add part of and here we hot mixture to egg yolks, rehardly knew turn to hot mixture, cook one June had minute. Chill until thickened, beat until light. Add egg whites, cream, vanilla, and mint extracts. Pour into refrigerator tray, freeze, about 3/4 and the fast- hour. Beat until smooth. It

makes two quarts.
CARAMEL ICE CREAM This makes six quarts. Two cups sugar, 1/2 teaspoon salt, These days two tablespoons flour, four two tablespoons flour, four add a pinch of salt and cups milk, scalded, two eggs, add gradually 2 cups of sifting to save myself all the work | well geaten; two cups sugar, caramelized; three teaspoons one cup boiling water and one nature, anyway, and any corners I can cut where work is quarts milk. Combine sugar, ing meanwhile with rotary egg salt and flour, add to milk, beater. Next add two cups of When I wax the floor, I put cook 20 minutes. Add eggs, cook three minutes over hot sifted 21/2 teaspoons double stick and saturate it in wax water. Add caramelized suacting baking powder. Beat and use it to apply to the linoleum. It goes on fast and is melted into justard. Cool. Add vanilla, cream and milk. Freeze in ice cream freezer.

-tfw-Likes Mail Service-

"A Homemaker," from Red-bird, wins our three-months' subscription to The Frontier for the following letter:

Dear Blanche:

I have been guiltily ignoring your plea for more letters to spoon cornstarch, ½ teaspoon salt, ¼ teaspoon dry mustard Dear Blanche: The Frontier Woman, since I and the ten or 12 egg yolks. Two eggs. one cup sugar, reader felt that way and then sat down and wrote you a let-ter chockfull of the things we at a time, each time you need

homemakers enjoy reading? Thank you for the subscription extension I won last Fall. It wasn't because I didn't appreciate it that I haven't sent some kinds of vegetable salads ways busy, too tired or some- added, too. "A HOMEMAKER." you a note of thanks-just al-

I've been looking forward to the Diamond Anniversary Edition of the Frontier. Hope our copy doesn't get lost in the mail. It isn't very apt to as we have good mail service and appreciate it. I did so enjoy the letter written by the lady who carried the

Spring housecleaning is over You may want to try this at our house and as I breathed for the Fourth of July in your refrigerator, or make the Cardone, I secretly wished I could amel Ice Cream which follows it, in ice cream freezer. Four cups milk, one tablespoon gelatin, two squares chocolate, one tablespoon flour, 1½ cups one tablespoon flour, 1½ cups of sugar, few grains salt, three egg yolks, slightly beaten, the wood beneath fairly spar-kle, and the pretty clean de-signs of the wallpaper that al-ways seem to make the rooms look larger and more, oh much more spacious. Also, the new or freshly laundered curtains at the shining windows and the floors waxed to perfection. If they would only stay that way, then maybe I'd have the to sew, embroider, work lei-

Sandhill Sal cooking splurge, trying out ev-

the past year.

In Springtime, my family start asking for Angel Food

of using the egg yolks, but I

would like to share it with The

ANGEL FOOD'S GOLDEN

Beat 11 egg yolks until light,

cake flour into which has been

ungreased tube pan exactly the

yolks for making a boiled sal-

ad dressing, to make it, I put

1½ cups vinegar and ½ cup water in saucepan over low heat, when it is almost boiling,

add the following ingredients that have been well mixed, 34

you'll find it much handier than making a small amount

it. To use, I add either whip-

ped sweet cream or thick sour

cream to the amount of dress-

ing I intend to use and for

we like a little more sugar

Mrs. James Obermire, Route 2, Box 264, Winlock, Wash., al-

so wins a three-months' sub-

scription today to The Frontier

Did we ever have a scare

when we had the severe earthquake in April. I wasn't home at the time, the children were

building a block barn near

I was in Winlock helping a group of women clean the church for Easter and don't

think we didn't get out of

People poured out of their

houses all around the church, just like you were pouring ce-real out of a box. Everywhere

uptown it was just as bad, and stores were locked from one to

three hours, depending on the amount of damage done, clean-

ing up their broken bottles, jars of food and what not.

The Safeway store had catsup, mayonnaise, pickles and vinegar all mixed to-

gether. The drugstores had a worse mess of bottles bro-

One clerk told me that all of "smelly" stuff broke but not one bottle of perfume was lost.

Chimneys came down all over

town and several in the coun-

try but we didn't lose ours as

age was done here and found cream spilled all over in the refrigerator, the stove moved

so the pipe was out of the flu hole, the washing machine out in the middle of the room and the house was settled differ-

ently so the doors don't close like they did before. In the fruithouse I had some

empty jars broken and the

separator parts were scattered all over the floor, then I walk-ed down to see how the renter fared that lives in our other

house. They were just going to sit down to their dinner when it came, the house rocker so that the dishes and food all topped off onto the floor,

For a Good Time

VISIT THE

OLD

PLANTATION

CLUB

Elgin, Nebr.

Fine Food Dancing

Entertainment

Members and their guests are invited to visit the Old

Plantation Club.

some of our neighbors did. came home to see what dam-

with an interesting letter.

in school and Jim was with the crew he works with

Describes 'Quake-

Dear Blanche:

Winlock.

there-but fast!

Sometimes I use the egg

same as for Angel Food.

COMPANION

Frontier Woman readers.

ery new recipe I've saved for A pea can look large to an ant-just as a mountain does But all this not being possible, I suppose. I shall con- to we moles. tinue to fight the dust and Lots of women have found

out that a little flattery now dirt and sandwich a few of these other jobs in now and and then will make a husband then. On second thought, if out of a single man. our homes didn't get dirty, I'm Some people think so much afraid it would get very mon-

of money they practically kiss otosous looking at the same it goodbye.

paper and paint year after year, wouldn't it, I guess the Come next month many newlyweds will find that the best way to do is to be as cooing stops with the honeynearly contented and satisfied moon but the billing goes on as we can with things as they forever.

Horse sense is what keeps some people from betting on the horses.

Cake and I bake quite a number of them. It used to be quite a problem to find ways so they didn't have any din-ner left. They said they were recently found a cake recipe, too scared and excited to eat anyway.

Angel Food's Golden Champion—that we enjoy almost as much as the Angel Food. I We went down to Sherman Schrroeder's a few days after the Quake and they had considerable damage done to their property. Dorothy said their garage jumped around like a kernel of popcorn on a hot They lost their chimney stove. too, and at Wilmer Hendersons ed granulated sugar. Next add it just cracked the chimney.

Then a week or so later we were out to my sister's place and she said the quake wasn't near as bad there. They live near the beach.

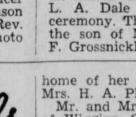
All in all, it certainly was a queer feeling and to see the ground, the sidewalks, buildings and everything going in waves, swaying, shaking and groaning through the rumbling noise of the quake. It was the first everyone had been in but they can't compare with the destruction a tornado will leave back in that territory. Jim was so terrified he was like someone paralyzed. His boss had quite a time getting him away from the buildings telling him to run but he was so dazed he hardly moved. It was all so funny, some things were laughable although it wasn't a laughing matter.

I'd better close as this letter | 43c11. is so long now although could write pages more of the quake and what it did in the surrounding area.

Mrs. James Obermire, Route 2, Box 264, Winlock, Wash.

SPENCER BRIDE . . Dilas Nicolsen (above), daughter of Mrs. Anna De-Laney, of Oregon, became the bride of Robert Hamilton son of Mr. and Mrs. Robert Hamilton. sr., of Spencer, on Monday June 13. The ceremony took place at the Methodist church in Spencer with Rev. J. C. Jorgenson officiating, assisted by Rev. Fred Varcoe. —O'Neill Photo

NUPTIALS AT CHAMBERS Miss Connie Ruth Jarman, daughter of Mr. and Mrs. Richard Jarman, of Chambers, and Duane Grossnicklaus, of Platte Center, exchanged marriage vows at the Lutheran church in Chambers. Rev. L. A. Dale performed the ceremony. The bridegroom is the son of Mr. and Mrs. C. F. Grossnicklaus.



Mrs. Oscar Lahla, of Lincoln. spent last weekend, June 17-18, visiting at the home of Mrs.

Miss Edna Jones, of Pasadena, Calif., and Mrs. John Walmer, of Orchard, spent Wednesday, June 22 and 23 visiting Mrs. D. N. Loy. Miss Jones is a cousin and

and family, of Oakland, Calif. arrived Tuesday, June 21, to visit their son, Richard, Mrs

Mr. and Mrs. Robert Wilson the home of Mr. and Mrs. Ed

Tuesday and Wednesday, June 21 and 22, guests at the home of Mr. and Mrs. W. J.

Mrs. Robert Jonas and daughter, Donna, visited the William Jonas family in Burwell Sunday, June 19.

Mr. and Mrs. Loren Keyes and daughter, Mary, arrived Thursday, June 16, for a 35-day furlough with his parents, Mr. and Mrs. Floyd Keyes, of Inman, and other relatives Inman, and other relatives. On Sunday, they went with Mr. and Mrs. Lester Jonas and boys, of O'Neill, to Ainsworth to visit a sister of Mrs. Keyes and Mrs. Jonas, Mrs. Melvin Hansen, Mr. Hansen and family. Mr. Keyes, who is a warrant officer in the army, expects to leave with his family



Mrs. Howard Holliday and Mr. and Mrs. Don Loy.

Mr. and Mrs. Sam Fuhrer, P. V. Hickey, Mrs. Delbert Rob-ertson and Mrs. Irene Martin

spent Friday in Grand Island.

livery, made to measure, metal or wood, all colors.—J. M. Mc-

Donald Co., O'Neill.

Venetian blinds, prompt de-

Mr. and Mrs. Jack Galloway

and daughter, of Wood Lake, are new residents. Mr. Gallo-

way is employed with Con-

Mr. and Mrs. H. L. Lindberg

Mr. and Mrs. Lawrence Jon-

as and son, Dickie, Mr. and

Mrs. Robert Jonas and daugh-

sumers Public Power district.

attended a wedding Friday, June 17, in Omaha.

Mr. and Mrs. Francis Hickey.

Nellie Beha.

Walmer is a sister of Mrs. Loy

Mr. and Mr. Lester Perry

home of her parents, Mr. and Mrs. H. A. Phipps, of Tilden. Mr. and Mrs. James Hayden. of Wiggins, Colo., are visiting at the home of Mr. and Mrs. Guy Young. Mrs. Hayden and Mrs. Young are sisters.

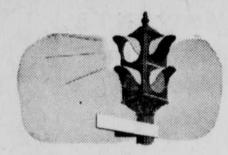
and family, of Des Moines, Ia., spent the weekend visiting at Wilson and family.

Beha were the Misses Bertha Alder, Sara Palm, Gordo Wilson, Lillian Ryan, all of Val-Mrs. halla, N. Y., who were enroute to their home from California. Don't be sorry again this year They are all supervisors in -see our wallpaper before you buy.-Western Auto, O'Neill. Mr. and Mrs. D. N. Loy entertained their five children and their families at a dinner party on Sunday, June 19. The arrived Tuesday, June 21, to guests were: Mr. and Mrs. J. M. visit their son, Richard, Mrs. Perry and family.

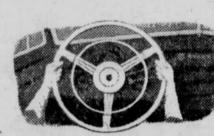
Mrs. Irene Martin spent sevtral days last week at the Ray Lawrence and Mrs. and Mrs. Ray Lawrence and Mr. and Mrs. Ray Lawrence and Mrs. a

For fun-on-the-run, as you've already discovered, there's no travel mate like that Buick of yours-especially if it's really in the pink. So while you're readying yourself for vacation tours, how about doing the same for your car-with a little of

that special Buick care that does so much to make trips top-notch? For instance-Got plenty of pep? Our engine tune-up is just the ticket to bring back flashing, new-car liveliness on hills and straightaways.



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Want a good steer? That's just what you've got, after our front-end experts get through adjusting your steering mechanism to give it new-ear lightness.

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good, night and day, when

you let our experts check your

lights, windshield wipers, and

windows.

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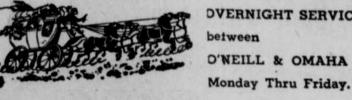
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