

The Frontier Woman —

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

By BLANCHE SPANN PEASE



Blanche Spann Pease

Hi there, all you nice people. How's every little thing at your house? Hope you managed to get ALL the housecleaning done before June started breathing down the back of your neck. Now, here it is practically July and here we hardly knew June had been here and gone. Well, that's life for you and the fasters go by, the older you are.

These days find me trying to save myself all the work I can. I'm a lazy woman, by nature, anyway, and any corners I can cut where work is concerned, I certainly do.

When I wax the floor, I put a small clean cloth in the mop stick and saturate it in wax and use it to apply to the linoleum. It goes on fast and 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 your floors.

Right in line with laziness is this Lazy Daisy Cake which you may want to try out.

**LAZY DAISY CAKE**  
Two eggs, one cup sugar, one teaspoon vanilla, one cup flour, one teaspoon baking powder, 1/4 teaspoon salt, 1/2 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 mixture. Bake in buttered pan 8 by 8 inches in a moderate oven of 350 F. 30 to 40 minutes. Remove from oven and frost.

**CHOCOLATE MINT ICE CREAM**  
You may want to try this for the Fourth of July in your refrigerator, or make the Caramel Ice Cream which follows it, in ice cream freezer. Four cups milk, one tablespoon gelatin, two squares chocolate, one tablespoon flour, 1 1/2 cups sugar, few grains salt, three egg yolks, slightly beaten,

three egg whites, stiffly beaten, two cups cream, whipped, one tablespoon vanilla, one teaspoon mint extract. Scald milk with gelatin and chocolate. Mix sugar, flour and salt, add to milk mixture, stirring frequently until it begins to thicken. Add part of hot mixture to egg yolks, return to hot mixture, cook one minute. Chill until thickened, beat until light. Add egg whites, cream, vanilla, and mint extracts. Pour into refrigerator tray, freeze, about 3/4 hour. Beat until smooth. It makes two quarts.

**CARAMEL ICE CREAM**  
This makes six quarts. Two cups sugar, 1/2 teaspoon salt, two tablespoons flour, four cups milk, scalded, two eggs, well beaten; two cups sugar, caramelized; three teaspoons vanilla, one quart cream, two quarts milk. Combine sugar, salt and flour, add to milk, cook 20 minutes. Add eggs, cook three minutes over hot water. Add caramelized sugar, stir vigorously until sugar is melted into custard. Cool. Add vanilla, cream and milk. Freeze in ice cream freezer.

**Likes Mail Service**  
"A Homemaker," from Redbird, 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 The Frontier Woman, since I enjoy reading it, I feel I should contribute something, occasionally to help it along. Wouldn't it be nice if each reader felt that way and then down and wrote you a letter chockfull of the things we 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 you a note of thanks—just always busy, too tired or something.

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 mail.

Spring housecleaning is over at our house and as I breathed a sigh of relief at having it done, I secretly wished I could speak a magic word, and thus keep things looking exactly as they did that minute. Fresh paint so bright and white—varnish that made the grain of the wood beneath fairly sparkle, and the pretty clean designs of the wallpaper that always 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 time to sew, embroider, work lei-

surely in the garden (I usually have to hurry) and go on a cooking spurge, trying out every new recipe I've saved for the past year.

But all this not being possible, I suppose, I shall continue to fight the dust and dirt and sandwich a few of these other jobs in now and then. On second thought, if our homes didn't get dirty, I'm afraid it would get very monotonous looking at the same paper and paint year after year, wouldn't it, I guess the best way to do is to be as nearly contented and satisfied as we can with things as they are.

In Springtime, my family start asking for Angel Food Cake and I bake quite a number of them. It used to be quite a problem to find ways of using the egg yolks, but I recently found a cake recipe, Angel Food's Golden Champion—that we enjoy almost as much as the Angel Food. I would like to share it with The Frontier Woman readers.

### ANGEL FOOD'S GOLDEN COMPANION

Beat 11 egg yolks until light, add a pinch of salt and add gradually 2 cups of sifted granulated sugar. Next add one cup boiling water and one teaspoon lemon extract, beating meanwhile with rotary egg beater. Next add two cups of cake flour into which has been sifted 2 1/2 teaspoons double acting baking powder. Beat very thoroughly. Bake in an ungreased tube pan exactly the same as for Angel Food.

Sometimes I use the egg yolks for making a boiled salad dressing, to make it, I put 1 1/2 cups vinegar and 1/2 cup water in saucepan over low heat, when it is almost boiling, add the following ingredients that have been well mixed, 3/4 cup sugar, one heaping tablespoon cornstarch, 1/2 teaspoon salt, 1/4 teaspoon dry mustard and the ten or 12 egg yolks. Stir constantly and cook until it thickens. This makes about a quart.

Placed in the refrigerator you'll find it much handier than making a small amount at a time, each time you need it. To use, I add either whipped sweet cream or thick sour cream to the amount of dressing I intend to use and for some kinds of vegetable salads we like a little more sugar added, too.

### "A HOMEMAKER"

—tfw—  
Describes 'Quake'  
Mrs. James Obermire, Route 2, Box 264, Winlock, Wash., also wins a three-months' subscription today to The Frontier with an interesting letter.

Dear Blanche:  
Did we ever have a scare when we had the severe earthquake in April. I wasn't home at the time, the children were in school and Jim was busy with the crew he works with building a block barn near Winlock.

I was in Winlock helping a group of women clean the church for Easter and don't think we didn't get out of there—but fast!

People poured out of their houses all around the church, just like you were pouring cereal 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, cleaning up their broken bottles, jars of food and what not.

The Safeway store had catsup, mayonnaise, pickles and vinegar all mixed together. The drugstores had a worse mess of bottles broken.

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 country but we didn't lose ours as some of our neighbors did. I came home to see what damage 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 differently 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 walked 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 rocked so that the dishes and food all toppled off onto the floor.

### Sandhill Sal

A pea can look large to an ant—just as a mountain does to we moles.

Lots of women have found out that a little flattery now and then will make a husband out of a single man.

Some people think so much of money they practically kiss it goodbye.

Come next month many newlyweds will find that the cooling stops with the honeymoon but the billing goes on forever.

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

so they didn't have any dinner left. They said they were too scared and excited to eat anyway.

We went down to Sherman Schroeder'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 stove. They lost their chimney too, and at Wilmer Hendersons 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 is so long now although I 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** . . . Mrs. Dilas Nicolsen (above), daughter of Mrs. Anna DeLaney, 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 Co.



**NUPTIALS AT CHAMBERS** . . . On Sunday, June 12, 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. Howard Holliday and Mr. and Mrs. Don Loy. Mr. and Mrs. Francis Hickey, Mr. and Mrs. Sam Fuhrer, P. V. Hickey, Mrs. Delbert Robertson and Mrs. Irene Martin spent Friday in Grand Island. Venetian blinds, prompt delivery, made to measure, metal or wood, all colors.—J. M. McDonald Co., O'Neill. 11 if Mr. and Mrs. Jack Galloway and daughter, of Wood Lake, are new residents. Mr. Galloway is employed with Consumers Public Power district. Mr. and Mrs. H. L. Lindberg attended a wedding Friday, June 17, in Omaha.

Mr. and Mrs. Lawrence Jones and son, Dickie, Mr. and Mrs. Robert Jones and daughter, Donna, visited the William Jones 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. On Sunday, they went with Mr. and Mrs. Lester Jones and boys, of O'Neill, to Ainsworth to visit a sister of Mrs. Keyes and Mrs. Jones, Mrs. Melvin Hansen, Mr. Hansen and family. Mr. Keyes, who is a warrant officer in the army, expects to leave with his family for Japan as soon as his furlough is completed.

### Personals

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

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 Mrs. Walmer is a sister of Mrs. Loy.

Don't be sorry again this year—see our wallpaper before you buy.—Western Auto, O'Neill, 43c11.

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

Mrs. Irene Martin spent several days last week at the

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.

Mr. and Mrs. Robert Wilson and family, of Des Moines, Ia., spent the weekend visiting at the home of Mr. and Mrs. Ed Wilson and family.

Tuesday and Wednesday, June 21 and 22, guests at the home of Mr. and Mrs. W. J. Beha were the Misses Bertha Alder, Sara Palm, Gordo Wilson, Lillian Ryan, all of Valhalla, N. Y., who were enroute to their home from California. They are all supervisors in Grassland hospital at Valhalla.

Mr. and Mrs. D. N. Loy entertained their five children and their families at a dinner party on Sunday, June 19. The guests were: Mr. and Mrs. J. M. Kennedy, of Ainsworth; Mr. and Mrs. H. L. Layton, of Grand Island; Mr. and Mrs. Ray Lawrence and Mr. and

**ENJOY Richer Finer SCHENLEY**

RARE BLENDED WHISKEY 86 PROOF 65% GRAIN NEUTRAL SPIRITS. SCHENLEY DISTRIBUTORS, INC., N.Y.C.

**IVAN C. PRUSS**  
Bankers Life Insurance Co. of Nebraska  
Phone 285-J : O'Neill

THE  
**O'NEILL TRANSFER CO.**  
THANKS THE  
COMMUNITY FOR THEIR BUSINESS

WE MOVE LONG DISTANCES  
and connect with  
Principal Terminals  
in the Large Cities.

Route your Freight  
with an O'NEILL Firm

Expert

- MOVING
- PACKING
- STORING

OVERNIGHT SERVICE  
between  
O'NEILL & OMAHA  
Monday Thru Friday.

★  
Congratulations to  
O'Neill on its 75th Anniversary  
from  
**O'NEILL TRANSFER CO.**  
JOHN TURNER, Prop.  
241J O'Neill JAS727 Omaha

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.

Tip about that trip..

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 straight-aways.

Can you "stop on a dime"? The answer's yes—when our experts get through truing up worn drums, mounting new linings to replace old worn ones.

How's your view? It'll be good, night and day, when you let our experts check your lights, windshield wipers, and windows.

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-car lightness.

Chassis sassy? Does it ride roughly—squeal and squeak at you? Drive in—we'll "shoot the works" with our grease guns and oilcans to take the noise and stiffness out of your ride—give you easier steering. And a Buick-trained mechanic will give your car a conscientious trouble-preventing inspection as well—without charge!

In short, start your trip in our shop and you'll find it free of car worries all the way. Drop in—see our facilities—talk to our experts—and see for yourself it's the best insurance of a good time that you can buy.

**Buick** AUTHORIZED SERVICE

**Buick care keeps Buicks best**  
**A. MARCELLUS**  
PHONE 370 O'NEILL