

The Frontier Woman —

'Early Settlers Were Ones Who Really Did Have Things Hard'—Aunt Judy

By BLANCHE SPANN PEASE

Hi there, all you nice people! Countless boxes and baskets of luscious peaches are coming to market. As peaches are now at the height of their season, now is the time to enjoy them in many different ways, in baked dishes as well as fresh. Try sugared peaches as a favorite as a pineapple upside-down cake. It will soon be as big a favorite as a pineapple upside-down cake has always been.



Blanche Spann Pease

Many people like this type of cake served warm with a topping of whipped cream or ice cream.

Here's a recipe for peach upside-down cake designed especially for the small household. None will go to waste, and it's so simple that it can be made often and as needed for dessert.

A quick mix cake is the basis for this peach treat. In the first step, add shortening and part of the milk to the sifted dry ingredients. Beat two minutes. Then add remaining milk, egg and flavoring, beat two minutes more and your batter is ready for the pan.

When making the cake, prepare the fruit topping in the bottom of the pan before mixing the batter. Then the cake can be baked as soon as the batter is mixed — always a good idea in helping to achieve lightness.

PEACH UPSIDE-DOWN CAKE

Two tablespoons butter or

margarine, three tablespoons brown sugar, 1/2 cup sliced peaches, 1/2 cup sifted enriched flour, 1 tablespoon baking powder, 3/4 teaspoon salt, one-third cup sugar, 2 tablespoons shortening, 1/4 cup milk, 1/4 teaspoon vanilla extract, one egg.

Melt butter or margarine in eight-inch round baking pan. Stir in brown sugar and arrange peach slices on bottom of pan. Sift together flour, baking powder, salt and sugar. Add shortening and two tablespoons milk. Stir well and then beat two minutes. Add remaining milk, vanilla extract and egg. Mix well, then beat two minutes more. Pour over mixture in pan and bake in moderate oven (375 degrees F.) 25 minutes. This cake serves four.

When folks push their forks down through this peach pie, they'll discover that something new has been added. The surprise is Summer apples. The peach layer is on top, while sweetened apples form the base of the filling. Each fruit layer is seasoned with cinnamon and a hint of cloves. The tender flaky crusts that encase the filling complete the success of this season-right pie.

APPLE PEACH PIE

Pastry: Two cups sifted enriched flour, one teaspoon salt, two-thirds cup shortening, three to five tablespoons cold water.

Filling: Two cups sliced apples, two cups sliced peaches, 1 cup sugar, 1/4 cup enriched flour, two teaspoons cinnamon, one-eighth teaspoon cloves, 1/4 teaspoon salt.

Sift together flour and salt. Cut or rub in shortening. Add water. Mix to a dry crumbly dough. Turn out on lightly floured pastry cloth. Press dough together. Divide into two equal portions. Roll out about one-eighth inch thick. Line pie pan with one round of pastry. Arrange sliced apples in bottom. Combine sugar, flour, cinnamon, cloves and salt. Sprinkle apples with half of this mixture. Top with sliced peaches and sprinkle with remaining dry ingredients. Arrange top crust. Seal edges of pie and prick or slit top. Bake in hot oven (425 degrees F.) 10 minutes. Reduce heat to 375 degrees F. and continue baking 20 minutes. Makes one nine-inch pie.

—tfw—
Subscription Winners—
Mrs. James Boyle, of O'Neill

IVAN C. PRUSS

Bankers Life Insurance Co. of Nebraska
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wins our three-months' subscription today for a letter that follows. A second three-months' subscription goes to Aunt Judy, of Ewing.

Dear Blanche:

We do not take The Frontier, but do get one to read occasionally, and think it is a swell paper. Many times I've planned to write your column but just never took the time to do it, so since it's rhubarb time again I decided to send in some of my favorite recipes.

RHUBARB PUDDING

Two eggs, one cup sugar, dash of salt, two cups of sour milk or cream, one teaspoon soda. Enough flour to make stiff batter stiffer than cake dough and add two level teaspoons baking powder. Cut rhubarb fine and cover the bottom of a baking dish, next a layer of sugar, next dough, then rhubarb, sugar and dough on top. Bake one hour. Serve either warm or cold with a dash of whipped cream on top.

STRAWBERRY AND RHUBARB PIE

One cup sliced strawberries, two cups cut rhubarb and two eggs, 1 1/4 cups sugar, two tablespoons flour, one-eighth teaspoon salt.

Beat eggs, add sugar, blended with flour, then add other ingredients, fill unbaked lower crust, add bits of butter. Put on top crust being careful to seal the edges carefully. Bake in a hot oven of 425 F. for about 15 minutes. Then in a moderate oven of 375 F. for about 35 minutes longer.

Here is another one of our favorites:

RHUBARB CUSTARD PIE

One recipe pastry, three-fourths lb. rhubarb, about three cups diced, 1/2 cup of sugar, two tablespoons cornstarch, 1/4 teaspoon salt, one egg, three-fourths cup syrup, one tablespoon melted butter. Line a nine inch pie pan with half of the pastry, rolled one-eighth inch thick. Wash rhubarb and cut into one inch lengths. Place rhubarb in pie shell. Combine sugar, corn starch and salt. Add egg and beat well. Add syrup and melted butter. Pour over rhubarb. Roll out remaining pastry, cut in narrow strips, arrange lattice of pastry strips across top. Bake in a hot oven of 450 F. for 15 minutes, reduce heat to moderate 350 F and bake 30 minutes longer or until rhubarb is tender.

I hope I win a three months' subscription to The Frontier.

MRS. JAMES BOYLE,
O'Neill, Nebr.

— tfw —
Dear Mrs. Pease:
Just awoke from a cat nap and I remembered I promised you a letter, so will try and write you a few lines to fill up the empty space in your department.

My husband and I are both on the shady side of life, and are sort of "has beens" but we are still able to keep up our home. And we wish you could see our puppies! They are a deep pink or an old rose, and so fluffy that they are almost small chrysanthemums. The hollyhocks are beautiful, too, they stand tall, and straight in the background like soldiers.

The first strawberry crop is gone and we made quite a lot of preserves. We used pie plant with some and they were good. The plants are starting to bloom again and we are hoping for a fair fall crop.

Blue grass season is almost at an end. It brings some extra money — not only to the farmers but the laborer, too. Huge truck loads of sacks, full of dry seed are seen daily.

We don't have to look at the calendar to know the fourth of July is near. Fireworks started three or four days ago. Personally we don't like all that noise, and hope no one gets hurt. We attended a deep freeze demonstration just recently, and we brought home several tips that are mighty useful! We were showed how to prepare bing cherries, peas, whole and cut up chicken, meat roasts, pie and cakes for freezing. It's all very interesting and a time saver for the busy homemaker who would be fortunate enough to have a deep freeze. What would our great grandmother think of all these new fangled ways?

The big Diamond Jubilee edition arrived this morning. It's going to be interesting to read and maybe we can become better acquainted with our county seat.

We would be reminded of the hardships of pioneer days often, as the early settlers were the ones who really did have things hard.

Have enjoyed chatting with you again. Hope I haven't stayed too long.

AUNT JUDY.

Letters Needed for Frontier Woman. As usual we need letters for

MONEY TO LOAN

ON
AUTOMOBILES
TRUCKS
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EQUIPMENT
FURNITURE
Central Finance Corp.
C. E. Jones, Manager
O'Neill : Nebraska

Sandhill Sal

If you never hear or speak or see anything gossipy, I can well understand why you must be awfully dull to talk to.

If you are over 50 you likely put a crooner in the same class as the hound dog baying at the moon.

If a man washes and polishes a car it sometimes brings on a rain but to a woman this happens when she has a new hat or a new hairdo.

Have you heard about the Republican who says what this country needs is another expenditure. Arf. Arf.

Most of the Democrats are thinking we need a different one too and most of them would be perfectly willing to take the job.

Maybe nobody has ever invented perpetual motion but you can find a case of perpetual commotion almost any place.

The Frontier Woman. We would like so much to hear from you. Each week we give one or two "three months' subscriptions to The Frontier for the letters we use in The Frontier Woman. If we have enough letters, we use two letters, when we have more on hand we use three and mail out a small prize for the third letter. But at this writing, I have no letters on hand at all, so I hope my readers will get busy and write to me. You may write about anything you like but if you send a recipe, better try to make it two of your favorite recipes and add some household hints. We like original letters of any kind and particularly like chatty, humorous letters. You can air a pet peeve or tell of an embarrassing moment if you wish. Sign a pen name if you like but you must include your own name and address for the editor's verification.

Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr. Be sure to get The Frontier Woman notation on the envelope of your letter.

Mrs. M. B. Huffman Entertains Matrons

EWING—The Past Matrons met recently at the home of Mrs. M. B. Huffman. All members were present including one out-of-town member, Mrs. Leonard Hales, of Brunswick. Guests included the following: Mrs. Stanley Huffman, of Ewing; Mrs. Clint Hopkins, of Los Angeles, Calif.; and Mrs. Wm. Spence, Mrs. Ralph Fudge, Mrs. A. A. Alden and Mrs. J. C. Kay, all of Ewing.

Other Ewing News

Mrs. Lee Laymon and her son, Robert, and daughter, Clea, from Springfield, Mass., visited at the Merton Dierks home on Wednesday, July 22. They began their return trip on Friday.

Mrs. H. S. Moses, of O'Neill, spent Friday afternoon at an evening at the home of her daughter, Mrs. A. S. Evans. Mrs. Ed Damme, of Sioux City, was a guest in the Evans home on Wednesday, July 29.

Mrs. Wilda Carr and A. S. Evans have returned from Lincoln where they attended the university of Nebraska. Mr. Evans completed the work for his master's degree. Mrs. Carr is the home economics instructor in the Ewing school.

The U-Shud-A bridge club met at the home of Mrs. John Spittler on Tuesday evening, July 19. All members were present. Mrs. John Archer won high score and Mrs. Earl Billings was second high. The next meeting will be at the home of Mrs. R. C. Rokey.

Mrs. Charles Snider left July 19, for California, where she will reside with relatives. Her daughter, Doris Jean, now employed at the K-B market here, will leave sometime in August.

Mrs. Wilda Carr and children Mary, Connie and Pat left for Wichita, Kans., Thursday morning, July 21. They were accompanied by Mrs. Sid Adrian and daughter Kay, of Wichita. The latter have been visiting at the home of Mr. and Mrs. Merton Dierks.

Mr. and Mrs. E. S. Pruden and Mrs. W. T. Malone, of Phillipsburg, Mo., have been their visiting at the home of Mrs. Benjamin Larsen, sister, Mrs. Benjamin Larsen, Rev. Peter F. Burke, of St. Peter's church, has been spending his vacation in Colorado.

The Commercial club has made plans for the annual free day celebration, September 16.

Eager Beaver 4-H Club Meets

Meeting of the Eager Beaver's 4-H club was held Tuesday, July 26, at which birds and their nests were discussed. It was decided to take a bird hike today (Thursday.)

The meeting was held at the Misses Carolyn and Marion Moseman house.

The next meeting will be held at the home of Carol Leidy on August 2 at 2:30 p. m.

Washingtonians Visit—EWING—Mr. and Mrs. Gerald Black and family of Washington state have been visiting friends and relatives in Orchard and Ewing.

PAGE LOCALS

Mr. and Mrs. Keith Deever and family and Mrs. David Deever left Sunday morning for Sioux City. Mrs. Deever took a bus from there to her home at Des Moines. The others went on to their home at Richfield, Minn.

Lyle Hunt, of Pasadena, Calif., who had made a short visit at the home of Mrs. E. Roy Townsend, Saturday took a plane from Grand Island to Flint, Mich.

The RNA Kensington met with Mrs. R. D. Copes Wednesday, July 27, with nine members present. Carlene Bolin, of Lincoln, was a guest. A covered dish luncheon was served.

Mr. and Mrs. Henry Fleming, Mrs. E. Roy Townsend, and Walter Hunt drove to Grand Island last Thursday to meet Lyle Hunt son of Walter Hunt. A family dinner was held at the home of Mrs. E. Roy Townsend that evening. Those attending were: Mrs. Sarah Adams, of Chambers; Mrs. Robert Weir, Roberta, Joyce and James, of Hartington; Walter D. Hunt, of Riverside, Calif.; Lyle Hunt, of Pasadena, Calif.; and Mr. and Mrs. Henry Fleming and Mr. and Mrs. Frank Belmar, all of Ewing.

Miss Viola Haynes came home Saturday afternoon from Lincoln. She was accompanied by her niece, Miss Mildred Haynes, of Denton. They had been attending the University of Nebraska this summer.

Mr. and Mrs. E. E. Copes, of Ainsworth, spent Sunday afternoon with Mr. Copes' parents, Mr. and Mrs. R. D. Copes. Their nieces, Miss Jean Woods, of Lincoln, and Miss Mary Mae Johnson, of Kearney, accompanied them home to stay until Tuesday, when they will return to Page.

Miss Norma Jane Weir left by plane Tuesday, July 26, for Roanoke, Va. She will be music director for a summer camp at nearby Clifton Forge. Miss Weir, graduate of Oklahoma university, at Norman, has been spending her summer vacation at the home of her grandmother, Mrs. E. Roy Townsend, at Page. Miss Weir's parents, Mr. and Mrs. Robert Weir, reside at Hartington.

Miss Jean Woods, of Lincoln, and Miss Mary Mae Johnson, of Kearney, came Saturday evening to visit their grandparents, Mr. and Mrs. R. D. Copes and Miss Woods' brother, Dick. They are enjoying a week's vacation.

Mrs. Kathryn Price, of Denver, Colo., came last week to stay at the home of her brother-in-law and sister, Mr. and Mrs. C. A. Townsend, to assist in the care of her brother, Dr. R. H. Gallagher.

Calvin Dennis, of San Antonio, Tex., came Thursday, July 26, for a 10-day visit with Mr. and Mrs. L. C. Rakow and Ross.

Aids to Appetite Popular Fad

BY A. STOLLER

Aids to appetite! That thought flashed through the mind of the writer the other morning as he sat at the breakfast table, surrounded by fancy, gayly colored packages containing cereals of various kinds.

It occurred to him that a great effort is being made in these modern days to stimulate the appetites of people as they sit down to the first meal of the day.

There is a lot of entertainment being provided and offered, not only for the adult members of the family, but also for the children. The cereal packages seem especially intended for the later, basing one's opinion on the alluring printing on them. As the writer recalls some of these he has seen on the table lately, these gaudy packages advertised games and puzzles of various sorts, books of all kinds, popular comic characters, a great variety of pictures and even some best selling novels. One cereal box even had a love scene from a movie painted on it.

If one had a desire to be fancy, he might suggest that an effective way to capture and hold the appetite of people for a particular cereal would be to enclose a serial in daily installments. The reader is supposed to laugh at this point.

Anyway, a tremendous, nation-wide campaign to advertise breakfast foods seems to be in progress in this country, particularly among the kiddies, and it doesn't appeal to them alone. These attractive packages appeal also to the grownups and, in addition to that kind of entertainment, many of them have a radio or some other kind of entertainment to increase their enjoyment of the meal.

All this is in striking contrast to the simple life of the childhood which we older people can remember.

In those days, mother used to reach down into a barrel and scoop up some oatmeal for breakfast which tasted mighty good, served with cream and sugar, and later the cereals were contained in plain packages without any pictures, comics or stories, etc., and there were no radios to furnish news and music while the family was at the table. However, breakfast and all the rest of the meals were happy affairs, even if enlivened only by conversation and laughter.

History tells us that the Roman emperors and other pompous rulers of the past had to be entertained while they ate by music and dancing girls and we all know that the modern night club specializes in that

breakfast food and radio manufacturers are also providing entertainment for the modern home. And it's all good, wholesome entertainment, too.

There are millions of people, however, in the world today who would relish a good meal without any of these aids to appetite. (Next week: Waiting for the Doctor).

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tax 2c, Total 12c

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THURSDAY

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