

The Frontier Woman —

Mrs. C. W. Sawyer's Son Sports 'Green Thumb' for This Year's Garden

By BLANCHE SPANN PEASE

Hi there all you nice people! Comes now the season of the year when the garden has produced the vegetables, when the late patch of sweet corn may be giving you a few ears and the egg plants purple beauty beckons to the frying pan and oven.



Blanche Spann Pease

VEGETABLE SOUFFLE
One small onion, chopped, one tablespoon butter, two cups canned or cooked corn, one pimiento, minced, 1/2 teaspoon salt, 1/4 teaspoon paprika, 1/2 cup cooked tomatoes, one cup grated cheese, two eggs.

Cook the onion a few minutes in butter. Add corn, pimiento, salt, paprika, tomatoes, cheese and beaten egg yolks. Fold in the egg whites, that have been stiffly beaten and bake firm in a moderate oven of 350 F., until nicely browned. Serves six.

TOMATO OMLET
Another "snazzy" idea for a luncheon dish!
You'll need two cups of tomatoes, eight eggs, 1/2 teaspoon salt, one-eighth teaspoon pepper, four tablespoons milk, two tablespoons butter, two cups tomatoes.

Break eggs into mixing bowl, add seasoning and milk and beat thoroughly. Drain tomatoes and pour in the beaten eggs. Gently mix with a fork and cook slowly three minutes with the butter in a frying pan. After one minute, fold together the two opposite sides, and serve on a hot dish. Serves six.

Want to send a delightful "candy store surprise" for the youngsters school lunch. Well, if you do, keep a dish home for Mom and Pop, because you'll like it too!

One egg yolk, two cups milk, one tablespoon sugar, one-eighth teaspoon salt, three tablespoons minute tapioca, one egg white, two tablespoons sugar, 1/2 teaspoon vanilla, 1/4

cup crushed peanut brittle or peppermint candy.

Mix egg yolk with a small amount of the milk in a saucepan. Add remaining milk, one tablespoon sugar, salt and minute tapioca. Place over medium heat. Cook until mixture comes to a boil, stirring constantly. This takes five to eight minutes. Do not overcook as the mixture thickens as it cools. Remove from heat.

Beat egg whites until foamy throughout, add two tablespoons sugar, one tablespoon at a time and continue beating until mixture will stand in very soft peaks.

Add hot tapioca mixture, stirring constantly. Add vanilla and crushed candy. Cool, stirring after 15 to 20 minutes. Chill. Serve plain or with cream. Makes four or five servings.

Subscription Winners For This Week—

Two of our readers win three months subscriptions to The Frontier this week. They are Mrs. C. W. Sawyer, of Inman, and Mrs. Dean Perry, of Emmet.

Dear Blanche:

I just finished reading your column in this week's Frontier, and you said you were completely out of letters for your column. So, I decided I'd take the time out right now and write you a letter. This is such a busy season of the year, there is very little time left for letter writing. It keeps a person on the go to keep up with even a small garden. It seems there is always some vegetable to be canned or put in the cold storage locker and after a winter like the 1948-'49 one, a person wants as much food as possible stored away.

Our garden is lovely this year, although it has been planted and tended by our 11 year-old son as a 4-H project. You never realize how capable children are until you let them take over for themselves.

I really believe my son sports a green thumb as we've never had a nicer garden! He took advantage of every bit of room in our small garden, too. After the radishes were pulled, he planted flowers in the empty rows. So, he really has a beautiful garden.

I suppose by the time this is printed many women will be wanting something different for school lunches. I'm sending a recipe for cookies that we especially like and they are very nutritious for a school lunch.

DANDY COOKIES
Work together like pie dough, two cups quick oat meal, two cups flour, two cups sugar, 1/4 cup lard or butter. Gild one cup of raisins, work them in too. Dissolve one teaspoon soda in three tablespoons boiling water. Cool, beat in two eggs and one teaspoon salt and add to first mixture. Roll in balls, six of walnut and lay on cookie sheet and pat each ball of dough flat, bake in moderate oven until done. These cookies will be soft when they are cool. Nuts may be added to the cookies and they do improve them, we especially like black walnuts.

Here is a recipe for quick and easy cake that stays so nice and moist in a lunch box.

POOR MANS CAKE
1/2 cup lard, one cup sugar (brown or white), one cup water, 1/2 cup raisins, one teaspoon cinnamon, one teaspoon cloves one teaspoon nutmeg. Put all together in a saucepan and boil three minutes and then add two cups flour, 1/2 teaspoon baking powder, sifted together and add one teaspoon soda dissolved in a little water. Bake in a moderate oven.

MRS. C. W. SAWYER, Inman.

—tfw—

Mrs. Perry's Letter Dear Mrs. Pease:

I see that you are in need of some letters so will try to write again.
Boy, oh boy, can't the weather get hot these days?

My garden is just about all withered after all this hot weather, I will have a few tomatoes to eat, but not enough to can.

Here is a Piccalilli recipe that maybe some reader can use.

PICCALLILI
Cut up one peck green tomatoes, cover with one cup salt, let stand several hours or overnight is best. Then drain. Add two cups of sugar, two pounds onions, cut up, two large tablespoons whole mixed pickling spices, three cups vinegar, boil until soft, being careful not to burn. Bottle hot. Tie spices in a bag and remove when done.

BAKED APPLES WITH CHERRIES
Core apples, cut a ring of skin from each one. Place apples, part end up, in a baking dish. Fill center with candied and sour cherries and add a teaspoon or two of sugar to each apple and pour the cherry juice around them.

SANDHILL SAL

In the Fall a young man's fancy lightly turns to where it has been all Summer, Spring and Winter.

A small boy cannot care to see a clear pool, he must skip a stone into it.

It is no sillier for a small boy to imagine he is Roy Rogers than for a young lady to think she is Hedy Lamarr.

Bake in a moderately hot oven of 375 F. for about 45 minutes or until apples are tender. Baste frequently with the juice in the pan.

SUNDAY DINNER SALAD
Two cups cabbage (shredded), one cup apple (diced) juice of two lemons, one teaspoon white vinegar, 1/2 cup mayonnaise dressing, one cup crushed pineapple, one cup march mallows, one lemon rind, grated, one teaspoon sugar, two tablespoons salad oil, 1/2 cup whipped cream, mix all things together.

DILL PICKLES
Nine cups water, one cup plain salt, two cups vinegar. Heat this to a scalding point then pour over cucumbers and dill that are in a glass jars, then seal while hot, then set in a cool place for six weeks before using. You may put either cut up onion or garlic in with your pickles.

MRS. DEAN PERRY, Emmet.

—tfw—

Send A Letter To The Frontier Woman—

Won't you write us a letter that we can use in late October or early November?

If you send it in at once, we might possibly be able to use green tomato recipes, but they'll have to be sent immediately!

Hallowe'en ideas are in line at present. Thanksgiving recipes can be sent any time. Good pumpkin pie recipes and squash pies, pumpkin and squash desserts and other recipes will be timely. Also ways for using sweet potatoes, apples, cabbage and egg plant will be in demand.

We always welcome original letters but we don't want verse.

Some of our readers would enjoy book reviews. I'm sure so if you have a talent for that sort of thing, now is a good time to use it.

Good meat recipes are welcome, too. So why not send us some of those. If you send recipes, be sure to copy them correctly, make measurements accurate and directions explicit. Be sure to list method of preparation. If product is to be baked, give oven temperature. Tell how many the recipe will serve if you know.

Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebraska.

The Misses Sadie and Carolyn Kennedy left Wednesday, August 31, for Omaha after having visited their brother, John Kennedy, Mrs. Edna Coyne and her father, John Burke.

Mr. and Mrs. Donald Clyde entertained as their guests over the Labor Day weekend; Mr. and Mrs. Claude Kindall, of Pierce, and granddaughter, Winnie Fae Kindall, Mrs. Besie Baker, Miss Bernita Kindall, of Aurora, Colo., and Mrs. Shirley Jenkins and Sanders, of Bassett.

William J. McIntosh went to Omaha Monday on business. He returned Wednesday.

Mr. Catherine Abbenhaus returned Wednesday, August 31, from a two-months' vacation on the West coast.

Mrs. William S. Buck was hostess Wednesday evening, August 31, at a party.

Mr. and Mrs. Phillip Aitken, of Lincoln, were houseguests over the Labor Day holiday at the home of Mr. and Mrs. William J. Froelich.

Mr. and Mrs. William Hubby and Miss Virginia Rouse, of Paddock Union, were dinner guests last Thursday at the home of Mrs. Carrie Borg.

Mr. and Mrs. Archie E. Bowen left today (Thursday) for a weekend in St. Cloud Minn. Their son, Robert, a student at Wesleyan university, meets them in Fremont and joins them on the trip.

Venetian blinds, prompt delivery, made to measure, metal or wood, all colors—J. M. McDonald Co., O'Neil, 1114

Gordon Hiatt, who is employed in Omaha, was a guest at the home of his parents, Mr. and Mrs. Arlo Hiatt from Saturday until Tuesday.

Mr. and Mrs. F. J. Kubitscheck, jr., of Omaha, arrived Friday to visit his parents, Dr. and Mrs. Paul Kubitscheck. Paul, another son, and Miss Marjorie Garrison, of Council Bluffs, Ia., were also guests at the Kubitscheck home.

Clarence Booth and his father, John Booth are vacationing in Colorado and Wyoming. They left Sunday, August 28.

Johnson Honored in Farewell—
Girl Scout troop II held a farewell picnic-party in Ford's park Tuesday, August 30. Mrs. Lowell A. Johnson and daughter, Lynette and son, Rollie, were the honored guests. The Johnsons are moving soon to the country. Each was presented an appropriate gift. Mrs. Johnson has been active in Girl Scouting in troop II.

Morrison Daughters Visit Their Parents—
Mr. and Mrs. Kevin Cronin and four children, of Chicago, Ill., left Saturday, August 27, after having visited Mrs. Cronin's parents, Mr. and Mrs. R. R. Morrison. Another daughter, Mrs. Edward Davidson and Mr. Davidson arrived Friday, August 26, and left Sunday, August 28. They live in Casper, Wyo.

Streeters Entertain—
Mr. and Mrs. Clyde Streeter entertained at dinner Tuesday, August 30. Mr. and Mrs. Dean Streeter, Mr. and Mrs. Cal Pruitt, of Chadron, Mr. and Mrs. Clyde McKenzie, jr., and Mr. and Mrs. Gene Streeter.

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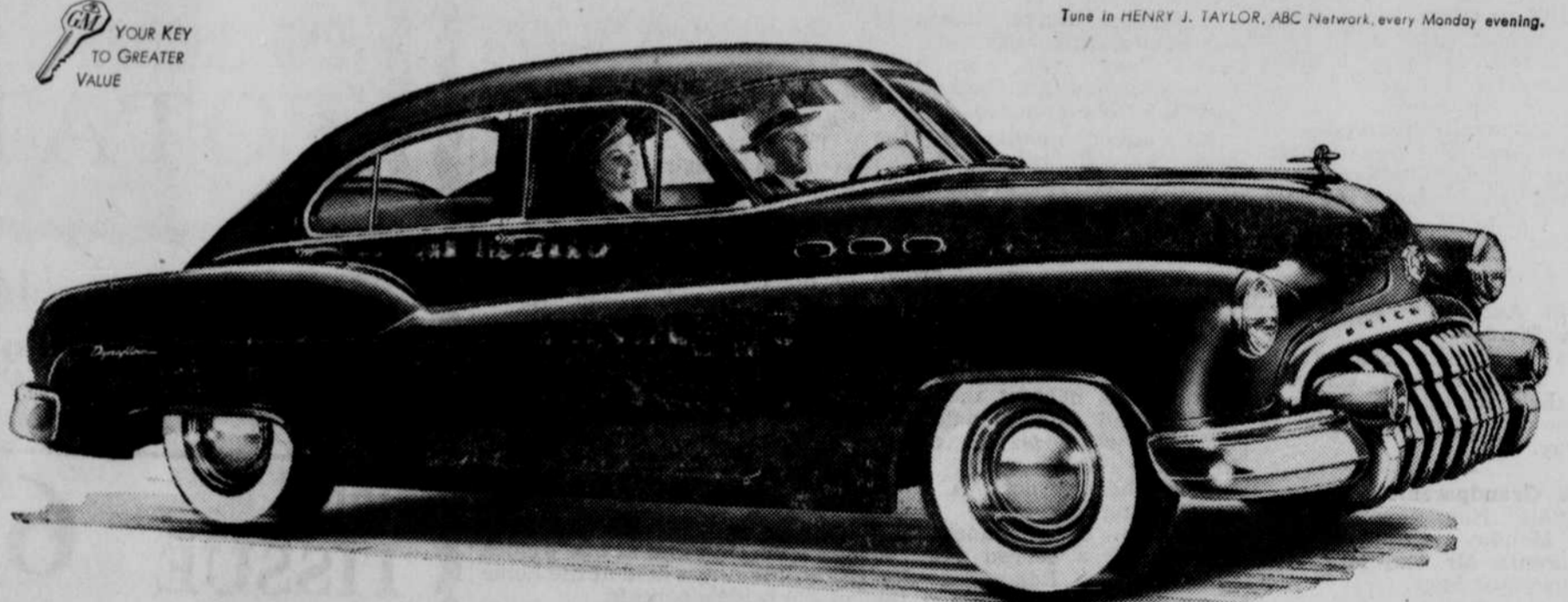
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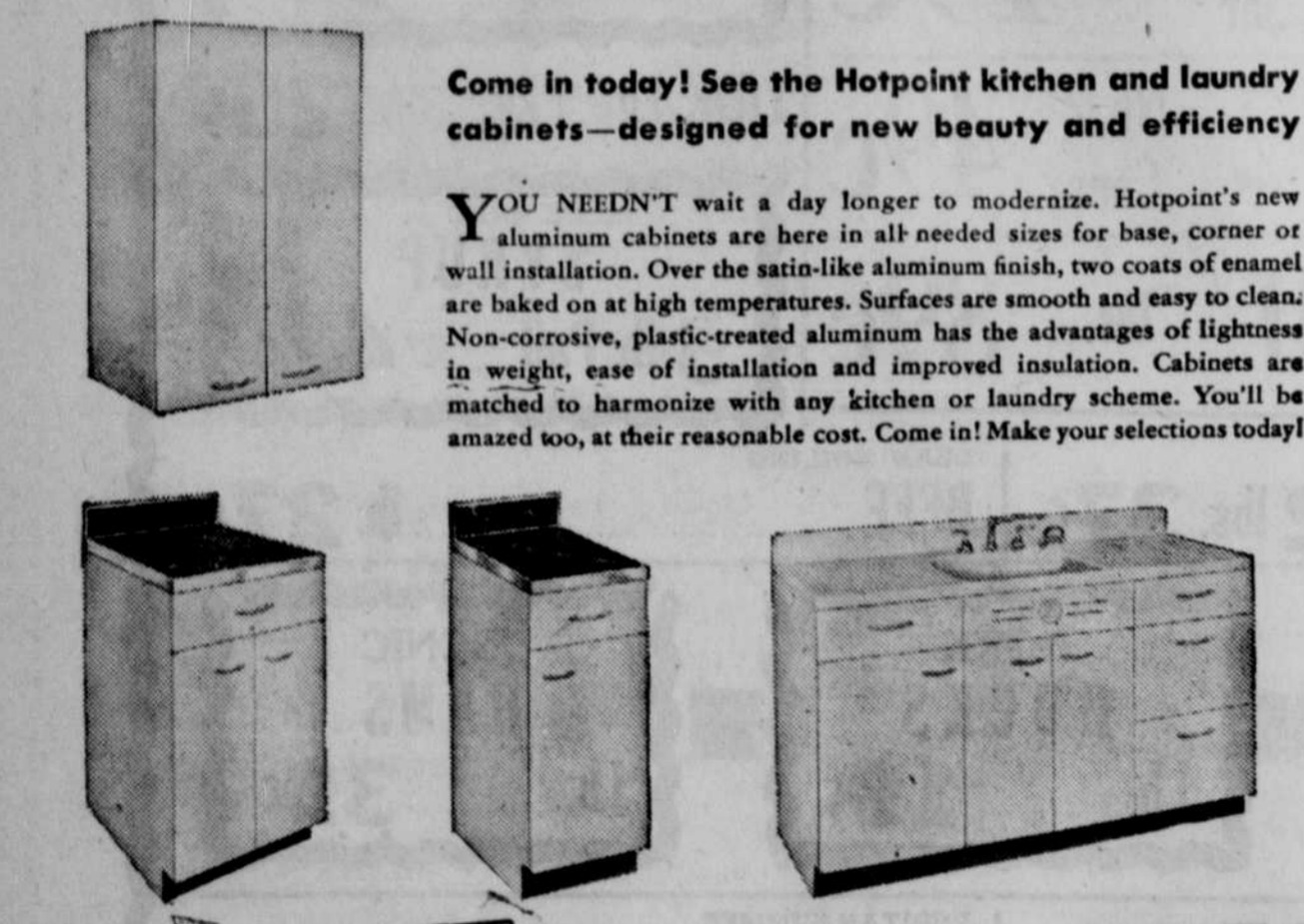
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