

Mrs. Marie Wehrly Observes

Reactions to Certain Situations

By BLANCHE SPANN PEASE

Hi there all you nice people!
Cooler weather brings a renewed interest in home baking, and a desire to try new recipes for cakes, pastries, and yeast breads.

Unusual, fruited coffee cakes are fun to make, and they may be served as economical desserts for a luncheon or dinner menu. Left-over coffee cake can be reheated for breakfast. On busy days, plan on making an interesting variation of a quick coffee cake. At times you may enjoy working with a sweet yeast dough.

Autumn inspiration for a quick coffee cake is ginger-spiced pear topping. Quantities of fresh pears are beginning to appear on the markets, and you'll need only one large one to decorate an eight-inch square coffee cake.

Prepare pear topping in bottom of pan, then pour over a quick coffee cake batter which is mixed until smooth, but not overbeaten, for best results. Sprinkle more of the spicy brown sugar mixture over coffee cake before baking. Turn upside down to serve, so that fruit is on top.

Count on this coffee cake for those essential B-vitamins and iron which contribute to good health.

GINGER PEAR COFFEE CAKE
Two tablespoons melted butter or margarine, one pear, cut in 1/2-inch slices. Brown sugar mixture: one-half cup brown sugar, one teaspoon ginger, two teaspoons grated lemon rind, two teaspoons grated orange rind. Batter: One and one-half cups sifted enriched flour, one-half cup sugar, two teaspoons baking powder, three-fourths teaspoon salt, one egg, beaten, two-thirds cup milk, one-fourth cup melted shortening.

Put butter or margarine in bottom of eight-inch round pan. Sprinkle half the brown sugar mixture over it. Arrange pear slices over this. Make batter by sifting together flour, sugar, baking powder and salt. Combine egg, milk, and melted shortening. Add to flour mixture and mix until smooth. Pour batter over pears in pan.

Arrange remaining half of brown sugar mixture in lines or a circle over batter and draw tip of spoon through batter. Bake in moderately hot oven, 400 degrees, 30 minutes.

This recipe makes one eight-inch coffee cake, which may be garnished with whipped cream or whipped evaporated milk if desired.

A rich date filling gives a yeast coffee cake dessert appeal! Make a basic sweet yeast dough, kneading it until it is smooth and satiny. After it has risen until light, punch down, then pat into two squares to fit an eight-inch square pan. The date filling is spread between the layers, then there's brown sugar-and-cinnamon topping to give the coffee cake an attractive face.

DATE-FILLED COFFEE CAKE
One package yeast, compressed or dry, one-fourth cup lukewarm water, one-half cup milk, one-fourth cup sugar, one teaspoon salt, two tablespoons shortening, three cups sifted enriched flour, one egg, one-half teaspoon grated lemon rind.

Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add softened yeast and egg. Beat well. Add enough more flour to make a soft dough. Add lemon rind. Turn out on lightly floured board and knead until smooth and satiny.

Place in greased bowl, cover and let rise in warm place until doubled (about one and one-half hours.) While dough is rising make date filling. When dough is light, punch down. Roll or pat out dough into two squares one-half inch thick to fit an eight by eight-inch pan. Put one portion of dough into greased pan. Spread with date filling. Cover with another square of dough and sprinkle top with brown sugar and cinnamon. Bake in moderate oven, 350 degrees, 30 minutes. Makes one eight-inch square coffee cake.

DATE FILLING
One-half cup dates, one-half cup water, one teaspoon grated orange rind, two tablespoons orange juice.

Add water to dates, and cook until thick (about 10 minutes). Add orange rind and juice and mix well. Makes one cup.

This Week's Subscription Winners—
Mrs. Marie Wehrly, of Atkinson, wins a three months subscription this week. A three months subscription is also awarded Miss Mabel Guild, of Oakdale, for the use of her letter.

Dear Mrs. Pease:
Do you enjoy watching people and noting their reactions to certain situations? How about observing the crowd in a union



Blanche Spann Pease

railroad station. Some are happy and some are sad, but only a few seem to be entirely "wrapped up" in themselves.

There are people of every walk in life, of various ages and colors. Some will frown and some will smile. But isn't it easier to meet the smile and return it?

Then there is the audience at the movie house. How the youngster longs for the main feature to start so he can "oh and ah." There's always the person or persons who can't enjoy the show unless they talk or tell what's coming next, much to the chagrin of those around.

Now, if I become really enthused with the story I forget about the outside world with its storm or heat. I let myself go, and laugh or weep with the actors, and believe it or not, to fall with plane or horse.

How about coming back to the hum drum realities when the show is over? Oh, there is so much beauty around us, it is not very hard. The gorgeous sun rises and sunsets; the rainbows and the clouds during or following a storm.

There is the laughter of small children and the trusting look they give to the one who has them in their care. What calm is shown on the face of the babe talking to his hands or playing with his toes.

I could ramble on and on, but I will save that for another time. MRS. MARIE WEHRLY, Atkinson.

Mabel Guild's Letter.
Dear Blanche:

Here is the cabinet drawer's lament:
Ah, said the bread drawer in the new kitchen cabinet, I'm so glad I won't have to hold sharp knives and scratchy forks, or like the odds-and-end drawer, be filled with so many things that every time I am opened a mad scramble comes and someone saying, "It must be in here."

Failing to locate the wanted article, I'm jerked out, and dumped on the table or floor. Then, all odds and ends are swept hurriedly in again and I'm shoved back in place.

How proud I am that I hold the sweet brown leaves of the staff of life.

The lady of the house will gently open and close me three times a day for bread.

How proud I am that I am the respected bread drawer.

Some time later—Oh, me! My courage is gone, my spirit is broken. I have been jerked open and slammed shut until I'm hanging at an angle. My left handle is completely gone.

I'm full of stale pieces of cake and mouldy bread, oil wrappers and there is a piece of forgotten cornbread and a cookie or two in the far corner.

I haven't had a bath since I came to this place. I heard the odds-and-ends drawer mumbling about wishing it could be moved

to the other side. My last hope has gone. There you have the cabinet drawer's lament.

Now we know that this isn't the tale that any of the Frontier readers' kitchen cabinets would tell. But they might if that cleaning job wasn't seen to every so often. I thought it might appeal pleasantly to your imagination as it did to mine.

I talked to a lady the other day who complained that one of her neighbors borrowed things from her. She didn't think that was the way to do it at all. I told her I didn't mind lending at all.

I have always been glad to lend a hand or anything we have, ladders, tools, fruit jars, sugar, coffee. Yes, even the family car in a few instances, and we know that we are welcome to borrow from our neighbors if necessary. I think this is a splendid friendly way to live.

In my scrap book is a verse that says, "God could not live next door so he gave us neighbors, who are his angels, though we know it not."

Bye for now. MABEL GUILD, Oakdale.

—ftw—
Send The Frontier Woman a Letter—

I thought both of this week's letters were unusually good. I know our readers enjoyed them a lot and we'd like to have more original letters of this type. But we are also glad to have chatty, household letters, too. The type which contain good seasonal recipes and household hints and helps are good letters.

If you send recipes please be sure to list the ingredients carefully and accurately. Also please be sure to give method of mixing or preparation, some of you are neglecting to do this. If food is to be baked, please give exact oven temperature. Tell how many helps the recipe will serve, if you know.

Each week we give two three months subscriptions of The Frontier to the writers of the two letters we use. When we get enough letters, we even use an extra letter, and mail out a small prize to the writer of the third letter. Send it to Mrs. Blanche Pease, The Frontier Woman, Atkinson.

SANDHILL SAL
A mole looks like a mountain to an ant.

Some people are so unlucky, that when they climb a tree to escape an angry bull, they run their head right into a hornet's nest.

Nothing in this world is so easy to get as free advice and as hard to take.

The world is full of advice that costs nothing. Most of it isn't worth what it costs!

Happiness is not merely something that is given, it usually has to be exchanged.

If you will lean over backward in trying to be fair to others, it will be just a bit harder for your enemies to kick you in the pants.

Mr. and Mrs. Rodney Tomlinson and son, Larry, Mr. and Mrs. Frank McDonald, of Scottville, Mrs. H. W. Tomlinson and Mrs. Elizabeth Fritton attended the fair at Chambers Friday, September 2.

Personals

Mr. and Mrs. Carroll ("Cal") Stewart and daughter, Suzanne, departed last Thursday for a 10-day vacation in Colorado.

J. D. Cronin spent Monday, September 5, through last Thursday in Ainsworth on business.

Mr. and Mrs. John G. Staufberger and family have moved into the house formerly occupied by the Wilbur Peters family. Mr. and Mrs. Robert Nicholas and family, of O'Neill, moved into the house vacated by the Staufbergers.

Mr. and Mrs. Jim Gauggons and daughter, of Omaha, and Mr. and Mrs. Lawrence O'Malley and son, Leo, of Chambers, visited Mrs. Edna Coyne Sunday, September 4.

Mr. and Mrs. Roy Johnson and Guy Harris left for Omaha and Lincoln Monday, September 5. Mr. Johnson continued on to Minnesota where she will attend a wedding. Mr. Johnson and Harris went to Lincoln where Harris is a student.

Mr. and Mrs. Dwight Hubby entertained his brother and wife, Mr. and Mrs. Woodrow Hubby, of Hastings, Labor day for dinner. The Hubbys returned for another visit Wednesday, September 7, with the Dwight Hubbys and other relatives.

Mr. and Mrs. George Dillon and son, Clyde, and daughter, Anita, of Chicago, Ill., visited Mr. and Mrs. J. R. Gallagher and Mrs. Robert E. Gallagher Tuesday, September 6. Anita will be a boarder at St. Mary's academy this year.

Harry Head, who is employed

in Omaha, visited his parents, Mr. and Mrs. George Head, over the Labor day weekend.

H. J. Grasmick, of Scottsbluff, visited his son and wife, Mr. and Mrs. Samuel Grasmick, and baby grandson, for a few days last week.

Mr. and Mrs. Lloyd Godel and family went to Neligh Sunday, September 4.

The Misses Helen and Helda Gallagher returned Saturday from about a month's vacation with their brother, Dr. Frank J. Gallagher, and their uncle, Dr. Irwin Gallagher, at La Crosse, Wisc.

Dr. and Mrs. O. W. French drove the latter's father, S. B. Hart, to Norfolk Wednesday, August 31. From there Mr. Hart continued to his home in Lincoln.

Mr. and Mrs. Frank Eppenbaugh and daughter, Frances, returned Friday evening, September 2, from a six-day trip to the Black Hills and Buffalo Gap where they visited friends and relatives. They were accompanied by Mrs. Ralph Davidson and son, John.

Mr. and Mrs. Larry Johnson entertained Keith Bradstreet, of Orchard, Tuesday and Wednesday, September 6 and 7.

Mr. and Mrs. Edward M. Gallagher drove their daughter, Betty, to the University of Nebraska at Lincoln last week. Betty, who will enter as a junior, transferred from Rosary college at River Forest, Ill.

Keith Anspach spent the weekend of September 4 with his parents, Mr. and Mrs. Haden Anspach. Robert Clements returned to Norfolk with him Sunday. Bob went on to Pilger to visit his cousin, Ed Spotta.

Mr. and Mrs. Francis Bazelman were at the Antelope county fair Saturday, September 3.

Mrs. C. W. Porter drove her son, Ned, September 1, to Ash-

land where he is enrolled in a state highway patrolmen's school. The course lasts five weeks. Mrs. Esther C. Harris accompanied them and went to Lincoln to visit her daughter, Betty, who is a nurse at the Lincoln General hospital.

Dinner guests Monday, September 5, at the home of Mr. and Mrs. R. G. Shelhamer were Mr. and Mrs. Joe Shelhamer, Mr. and Mrs. Melvin Shelhamer and children, of Sioux City, and Mrs. Joseph Greitens.

Tuesday, August 30, Mrs. Erik Erickson, of Mullen, Mrs. Cal Pruitt, of Chadron, and Mrs. Clyde McKenzie, jr., visited Mrs. Harold Milnar, in Atkinson.

Mrs. Harold L. Lindberg and girls returned Monday, September 5, from Kansas, where they visited relatives. They also attended the opening of the state fair at Lincoln Sunday.

J. J. Frenking and son, John J.,

of Omaha, arrived Saturday, September 3, at the home of Mrs. Robert E. Gallagher. Mrs. Frenking, who has been visiting her sister, Mrs. Gallagher, returned with her husband and son Monday.

Alvia Brobst, of Council Bluffs, Ia., visited his nephew, Dr. O. W. French and Mrs. French Saturday and Sunday, September 3 and 4.

Mr. and Mrs. Arthur Dexter went to Chambers Saturday, September 3, to attend the fair and get their sons, Lawrence and Harold, who had spent the Summer with their grandparents, Mr. and Mrs. Ed Dexter.

Mrs. Mildred Honke and Mr. and Mrs. Leonard Honke and family, of Omaha, visited Mr. and Mrs. J. R. Gallagher Sunday and Monday, September 4 and 5.

WJAG . . 780 on your dial!

ST. JOHN'S FALL FESTIVAL

Sunday, September 18th

- Chicken Dinner, 5:30 to 8:30
- Bingo and Other Games, 3 until Midnight

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