

Mrs. L. H. Steinhauser, of Stuart

By BLANCHE SPANN PEASE

Hi there all you nice people!
One of the most delightful ways to make the most of those last summer vegetables is to combine them with one of the



Blanche Spann Pease

To make sure your vegetable and macaroni food combinations are the very best in flavor, use only the highest quality, fully ripe vegetables.

Vegetable and macaroni food combinations are usually rather soft in texture. For this reason hard rolls are especially nice served with them. Remember to serve hot dishes piping hot, salads, crisp and cold. Colorful garnishes such as parsley, green pepper rings, olives, and the like add much to the appetite appeal of the foods you serve.

In spaghetti vegetable medley, we salute fresh golden kernel corn and luscious red tomatoes in an easy top-of-the-range main dish which is given a good meaty flavor with frankfurter slices. The spaghetti should be cooked only until tender. To test for doneness, press a strand of the spaghetti against the side of the pan with a spoon or fork. If it is done it will cut easily and smoothly.

SPAGHETTI VEGE. MEDLEY
Four medium tomatoes, one cup fresh corn cut from cob



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EXPERTS
ON QUALITY

FALSTAFF
Premium
Quality Beer

THE CHOICEST PRODUCT OF
THE BREWERS' ART



Men who really know quality look for it in everything. In beer their choice is Falstaff.

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3/4 teaspoon salt, two frankfurters, four ounces long spaghetti, two tablespoons enriched flour, 1/4 cup cold water.

Peel tomatoes and cut in eights. Add corn and three-fourths teaspoon salt and simmer 15 minutes. Cut frankfurters in one-quarter inch slices and add to tomatoes and corn. Simmer 15 minutes more. While tomato mixture simmers, cook spaghetti in boiling salted water until tender (about 12 minutes.) Mix flour and cold water to make a paste. Add to tomato mixture. Cook until thickened, stirring constantly. Drain and rinse spaghetti. Fold into tomato mixture. Makes four servings.

Another good main dish which makes happy use of one of those nutrition garden vegetables is savory noodles in baked squash. The noodles are first cooked until tender then mixed with crumbled pork sausage and seasonings and heaped into baked squash halves. The dish then goes into the oven for 15 minutes baking so that all the good ingredients are blended skillfully into a delicious main dish.

SAVORY NOODLES IN BAKED SQUASH

Two medium acorn squash, one-fourth cup water, three ounces medium noodles, one-half pound ground pork sausage, one-fourth teaspoon salt, one-fourth teaspoon dry mustard, one-fourth cup brown sugar.

Cut squash in halves. Remove seeds. Place cut side down in baking pan and add one-fourth cup water. Bake in moderate oven (350 degrees) 30 minutes. While squash is baking, cook noodles in boiling salted water until tender (about 5 minutes.)

Drain and rinse. Brown pork sausage lightly, stirring it with fork to make it crumbly. Mix with noodles. Brush inside of squash with sausage drippings. Sprinkle with 1/4 teaspoon salt. Mix mustard and sugar. Sprinkle half over squash. Heap noodles and pork sausage into squash. Sprinkle top with remaining brown sugar mixture. Put squash into oven and bake 15 minutes. Serve immediately. Makes four servings.

Main dish macaroni salads are another place to use those good vegetables to extremely tasty advantage. Chopped cucumber, tomatoes, celery, green pepper and onion join slivered braunschweiger and macaroni to make a delightful concoction. You may cook the macaroni in the morning, store it in the refrigerator until just before time to serve, then "freshen" it by running cold water through it.

BRAUNSCHWEIGER MACARONI SALAD

Four ounces elbow macaroni, two tablespoons minced onion, two tablespoons chopped green pepper, one-half cup sliced cucumber, one-half cup diced celery, one medium tomato cut in wedges, one-fourth pound braunschweiger, slivered, one teaspoon salt, dash pepper, one teaspoon sugar, two tablespoons vinegar, one-third cup salad oil, one and one-half teaspoons prepared horseradish, salad greens. Cook macaroni in boiling salted water until tender (about 8 minutes). Rinse in cold water. Drain well and put into large bowl. Add green pepper, cucumber, celery, tomato and braunschweiger. Make dressing by putting salt, pepper, sugar, vinegar, salted oil and horseradish together into shaker or jar. Shake well. Pour over salad and mix lightly. Serve on salad greens. Makes four servings.

Write Subscription Winning Letters—
Mrs. L. H. Steinhauser, of Stuart, and Mrs. Elred Barker, of Route 6, Boise, Ida., both win three months subscriptions to the Frontier this week.

Dear Mrs. Pease:
Believe it or not I just couldn't resist writing at least a few lines and telling you that I find

all of your articles most interesting.

Many of the happenings at your house, which you describe so vividly, are almost identical with the "goings on" around here. I believe that a lot of human beings are much the same all over.

Our family, of course, is somewhat larger, but we all have our likes and dislikes, our own special "quirks" and traits.

Besides my husband and myself, our family includes a teenage daughter, quite grown up, (at least she thinks so). Well she is a senior in high school. A teen-age son, who is an eighth grader this year and his dad's helper in every sense of the word. And of course, our "small fry," aged six who will be a beginner this term. (Bity the teacher. What a lot of new things she will learn.) Perhaps I shouldn't forget to mention our dog "Buttons," a small rat terrier, that virtually dogs the little fellows' footsteps. When we hear that familiar "here Buttons" in the mornings we know someone's up and no more dull moments from then till bedtime.

I haven't any special hobbies outside of my family and home. I like to cook and try new recipes. While its still apple season I am including a couple of my tested and true ones.

APPLE FRITTERS

Mix in order given: two beaten eggs, one tablespoon sugar, one cup sweet milk, pinch of salt, two cups of flour, sifted with one teaspoon baking powder, two cups pared and sliced apples (tart) added to batter at last. Drop from spoon into hot lard and fry until brown and done. Drain on brown paper and sprinkle with sugar when cold.

These are delicious with coffee or just as an afternoon snack for those hungry young folks.

APPLE COFFEE CAKE

Mix in order: two tablespoons shortening, one-fourth cup sugar, one egg, one cup milk, two cups flour sifted with four teaspoons baking powder, pinch of salt. Beat smooth, then spread batter into slightly greased baking dish and press apple slices well into dough, to cover the top. Sprinkle with sugar and cinnamon and bake about 30 minutes in moderate oven. Delicious when eaten either warm or cold topped with whipped cream.

MRS. L. H. STEINHAUSER, Stuart.

Idaho Letter—

Dear Mrs. Pease:
I am from dear old Nebraska but am married and live in Idaho. We have four children, one son and three girls, but we get back to Nebraska now and then, as my mother and brother and sister live out there. See that you are asking for letters, so will write. Enclosed are some recipes we all like.

PINEAPPLE PIE

Sliced pineapple, cubed, one-half cup sugar, one-half cup cream, one tablespoon flour, one tablespoon butter, pinch salt.

Line pastry tin with lower crust. Prick pie dough. Fill pie with cubed pineapple, add sugar, salt and cream. Place the top crust on, spread with a little cream, bake about 40 minutes or until a rich brown.

SALMON STUFFED PEPPERS
Three tablespoons butter, two tablespoons flour, one cup salmon flaked, one cup milk, two hard cooked eggs, chopped, one-half teaspoon salt, one-half teaspoon pepper, buttered bread crumbs, six green peppers.

Cream butter and flour, add to milk. Cook until thick and smooth. Stir constantly, add salmon, eggs and seasoning. Remove stem end and seed from peppers. Parboil in salted water three minutes. Drain. Fill pepper with salmon and mixture. Cover with butter, bread crumbs, add small amount of water. Bake in moderate oven for 10 minutes.

MRS. EDDIE BARKER

Route 6, Boise, Idaho.

To Take Vacation,

Need Letters in Advance—
I plan to take a vacation in October and I want to get at least part of my November copy in before leaving. Won't you

send me a letter suitable for use in November.

The letter can be original or contain some reasonable recipes that your family likes. Tuck in some of your favorite household hints or time and labor saving ideas, too.

If you send recipes be sure to copy them carefully and correctly. Spell out measurement and be sure to give method of preparation. If food is to be baked, give oven temperature. Tell how many the recipe will serve if you know.

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

SANDHILL SAL

I hate alarm clocks they're so surly, I also hate mornings, they come too early.

Roy Rogers says that cowboys just don't kiss the girls in the movies. Now we know why cowboys always sing such sad songs.

One of the hardest bridges to cross is the one that you burned behind you.

Padded hips with me are fine, because nature gave me mine.

If you want to hitch your wagon to a star, put your shoulder to the wheel.

REDBIRD NEWS

John Hull went to Lynch Saturday September 10.

Beryle Bessert was in Redbird Saturday.

Ernie Hull was a caller in Redbird Saturday.

Elmer Luedtke was here Saturday, September 10.

Jerome Allen, of Page, went to the Graham ranch Saturday, September 10.

Mr. and Mrs. Will Conard were in Redbird Saturday, September 10.

Mr. and Mrs. Fred E. Truax, of near Lynch, came Wednesday, September 14, to help

Mike Hull with weather proofing their house.

Joe Madura, of Scottville, was here Saturday, September 10.

Mr. and Mrs. Lee Wells were visitors in Redbird Sunday, September 11.

Alfred Truax was in Redbird Sunday, September 11.

Thomas and Howard Graham were visitors in Redbird Monday, September 12.

Dale Bessert and Eva Truax were among the callers in Redbird Monday.

Claude Pickering was here on business Monday.

PUBLIC SALE

Having decided to move, I will sell the following described personal property at public auction on the place located 25 miles South on Highway 281, 2 miles East and 1/2 mile South of O'Neill; 7 miles East and 2 1/2 miles South of Chambers; or 18 miles North on Highway 281, 2 miles East and 1/2 mile South of Bartlett, on:

Friday, September 30th

SALE BEGINS AT 12:30 P.M.

Lunch on Grounds

129 - Head of Cattle - 129

- 27 Hereford cows, 6 years old
- 24 1949 Hereford calves
- 17 1949 Black and Black White-face calves
- 14 Black and Black White-face heifers, 1 year old
- 13 Hereford heifers, 1 year old

- 10 Holstein milk cows, 3 to 5 years old
- 6 Guernsey milk cows, 3 to 5 years old
- 6 Jersey milk cows, 3 to 8 years old
- 5 Guernsey heifers, 1 year old
- 5 Holstein heifers, 1 year old
- 1 Hereford bull, 5 years old, registered
- 1 Bl'k Angus bull, 1 yr. old, registered

Farm and Haying Machinery, Etc.

- | | | |
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| <ul style="list-style-type: none"> 1 1949 WD Allis Chalmers tractor 1 New Tractor Sweep with hydraulic lift 1 Rubber-tired Under-slung with 14 by 16 platform 1 Regular Farmall Tractor on rubber 3 McCormick - Deering 12-ft. hay rakes 2 hay racks with 10 by 16 racks Rubber-tired wagon with 8 by 12 box 1 wooden wheel wagon, 4-in. tires 1 2-wheel trailer with stock rack | <ul style="list-style-type: none"> 1 Three-rake hitch 1 stacker cart 1 slide stacker 2 Chevrolet truck sweeps 1928 4 ft. dirt scraper Disc, Walking Plow Trail mower drawbar and tongue for trail mower Dirt slip Single-row cultivator Horse mower Montgomery Ward milking machine with two milking units, 1 year old, gas motor Separator, DeLaval No. 15 | <ul style="list-style-type: none"> 1 1939 International 1/2-ton pickup Buzz saw for tractor Dehorning chute Loading chute 1 Registered Brand with iron Six-volt Windcharger Dehorning clippers Block and tackle Post drill, anvil, tools Hand saw Gas barrels Two 1928 Chev. motors Cross cut saw Blasting wedge Tractor chains Pump jack Lawn mower |
|---|--|---|

6 - - Head of Horses - - 6

1 team work horses, smooth mouth, wt. 3,100; 2 saddle mares; 1 yearling saddle colt; 1 gray saddle gelding, 3 years old, kid broke; 1 set heavy work harness; 1 stock saddle and bridle.

Household Goods

- | | | |
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| <ul style="list-style-type: none"> New chromium break-fast set Studio couch Living room suite Living room desk Library table Six dining room chairs | <ul style="list-style-type: none"> Two rocking chairs Coffee table End table New bedroom suite Two-burner oil heater Perfection oil stove with built-in oven | <ul style="list-style-type: none"> Chest drawers Bookcase Sewing machine Utility cabinet Ice cream freezer, 4 quart Lard press |
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TERMS: Cash or see your banker

Floyd J. Dye Owner

ED THORIN, Auctioneer

CHAMBERS STATE BANK, Clerk



"STEPPING TONE MUSIC"

O'Neill "WHERE THE BIG BANDS PLAY"

Thursday, October 6th

ADMISSION: \$1 (tax included)

DANCE

AT THE

American Legion

Ballroom