

The Frontier Woman —

Mother Anxious to Show Daughter How Hallow'e'n Used to Be Observed

By BLANCHE SPANN PEASE

Hi there all you nice Frontier readers!

Remember the old school rhyme, "In 1492 Columbus sailed the ocean blue". Lest we forget, October 12, is the day marked to honor the adventurous journeys of this great explorer who is credited with discovering America.



Blanche Spann Pease

No special foods are associated with Columbus, as are cherries with George Washington, or gingerbread and molasses desserts with Lincoln's birthday, so you can let your imagination run free. For October parties we suggest a "Discovery Bar." This bar cookie holds a delicious date filling that guests will enjoy discovering between layers of the cookie base. Bar cookies are easy to make, and after baking, may be cut into self-decorating shapes as diamonds, squares, or rectangles. Discovery bars keep well, but since the recipe makes only 16, this number usually disappears rapidly.

Nutritionwise, discovery bars combine the important B-vitamins and iron of the enriched flour cookie base with the mineral-rich date filling.

DISCOVERY BARS

One and 1/2 cups sifted enriched flour, 1/2 cup sugar, 1/2 teaspoon baking powder, 1/2 cup shortening, 1/2 teaspoon vanilla extract, one egg, beaten 1/4 cup milk.

Sift together flour, sugar and baking powder. Cut or rub in shortening. Combine vanilla extract, egg and milk. Add to flour mixture. Mix well. Spread one-third of batter into greased eight-inch square pan. Cover evenly with date filling. Spread with remaining batter. Bake in moderately hot oven (400 degrees F.) 25 to 30 minutes. When cool, cut into bars. This recipe makes 16 bars, one by four inches.

DATE FILLING

One-half cup hot water, one cup chopped dates, two teaspoons lemon juice. Combine hot water, sugar and dates in saucepan. Cook

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until thick. Cool. Add lemon juice.

—tfw—

Columbus Day Suggestion—

It was Queen Isabella of Spain who helped Columbus with funds to begin his journeys to the New World. Here is Spanish dowry cake to serve appropriately at Columbus day luncheon, and for everyday desserts too. This dark chocolate cake is moist, fine-textured and mild in flavor. Ice it with a frost-colored seven minute icing and sprinkle the top with grated dark chocolate. Spanish dowry cake is made by the conventional method of mixing.

SPANISH DOWRY CAKE

Two cups sifted enriched flour, 1/2 teaspoon salt, one teaspoon soda, 1/2 teaspoon cinnamon, 1/2 cup shortening, 1 1/2 cups sugar, two eggs, two squares melted bitter chocolate, one cup sour milk, 1/2 teaspoon vanilla extract, one tablespoon lemon juice.

Sift together flour, salt, soda, and cinnamon. Cream together shortening and sugar until fluffy. Add unbeaten eggs, one at a time, beating well after each addition. Add melted chocolate. Add flour mixture alternately with milk to creamed mixture. Beat well. Add vanilla extract and lemon juice. Pour into two greased nine-inch cake pans and bake in moderate oven (375 degrees F.) 25 minutes. When cool, put together with seven minute icing. Sprinkle top of cake with grated chocolate. Makes 2, nine-inch layers.

SEVEN MINUTE ICING

One and 1/2 cups sugar, five tablespoons cold water, 1/4 teaspoon cream of tartar or one tablespoon corn syrup, two eggs, one teaspoon flavoring extract, grated chocolate.

Combine all ingredients except flavoring in top of double boiler. Mix well. Place over boiling water. Beat constantly until mixture holds its shape. Remove from heat, add flavoring and beat until cool.

'B. A. Friend' Is Subscription Winner—

"B. A. Friend," of O'Neill, wins a three-months' subscription this week.

Dear Blanche:

Well I have read your request for letters and up to now I have never paid any attention, but now that I want help, I can write in a hurry.

I was wondering if any one has a recipe for suet pudding made in a pressure cooker? I have suet pudding recipes but I don't know how long to cook them in my pressure pan.

Canning season is in full swing around here and I wonder sometimes if it will ever end. But, then I think how glad I was for the things in my cellar last Winter. And I get new zest again and go down after more empty jars.

Just wondered if you have ever tried putting clorox in that white enamel pan when you burn something in it. It

comes out in a hurry.

For a new taste to that potato salad. Add a little celery seed—that is if you like celery seed.

Wipe those dirty shoes off with a cloth that has floor wax on it before you put the polish on and your sure to have a better shine.

Well as the family informs me it is supper time I better see what left overs are to be had.

—tfw—

"B. A. FRIEND"

Dear Mrs. Pease:

I don't know if you accept out of town letters or not. However, I am not exactly a "foreigner" as I lived on a farm North of O'Neill for 19 years. The Frontier is no stranger to me. We grew up together.

I enjoy your column very much. You have a very realistic way of writing which expresses the feeling of so many of your readers.

My how time does fly.

However, the trees are disregarding their gaudy leaves and serve as a warning of the nearness of Winter, as well as Jack Frost who has been playing a game of "peek-a-boo" across the state for several weeks now. Yes, I took my old fur coat out of storage today and expect we will be close friends again.

I was amazed at all the Hallow'e'n things being displayed here this year. Such gruesome masks! The most weird goblins I have ever seen. No wonder so many little "tykes" prefer staying home Hallow'e'n night. I did see some clever popcorn balls made of caramel corn and decorated with candy eyes, nose and mouth, an imitation of a jack-o'-lantern.

It sort of reminded me of Hallow'e'n on the farm. What a gay time we had scooping out the pumpkin seeds and carving the features on the pumpkins. I always wanted to put teeth in the mouth, but for some reason the knife always slipped and my jack-o'-lantern was always toothless.

It will certainly be nice when my 18 - months - old daughter is big enough for me to show her how we used to celebrate Hallow'e'n back on the farm. Then I'll review my childhood days with her.

AN EX-FRONTIER WOMAN

—tfw—

Can You Stand On Your Head—

Well frankly it doesn't make a bit of difference whether you can stand on your head or not, because you wouldn't write a letter to The Frontier Woman while standing on your head anyway. But we do want you to write us! We want your letters to make our department interesting.

We like original letters; enjoy hearing about your embarrassing moments and pet-peeves.

Humorous incidents and the like always make good reading. We like to hear about your attempts at fixing up your home, remodeling and re-decorating. Letters about sewing are very welcome, and school lunch letters are always useful to mothers whose children must take school lunches.

We also enjoy the chatty, household type of letter. If you send us your favorite recipes, try to send along at least

SANDHILL SAL

Most of the bathing beauties wore just enough last Summer to keep them from being tanned right where they ought to be!

A scientist says that late hours are not good for one. But oh boy, aren't they a lot of fun for two?

Flattery is the gentle art of telling a woman exactly what she already thinks of herself.

The best way to get up with the "son" is not to sit up too late with the daughter.

It is a good thing to remember that soft soap is made up of about 90 percent lye.

Every woman knows that her husband is married to one of the very best wives in the world.

Work hard and live longer, the doctors say, but who wants to live to be 100-years-old anyway?

Words, like eggs, should be handled with care. Either once broken or spoken, cannot be repaired.

two. Be sure to copy them carefully, checking them over to make sure you haven't made any mistakes.

Rural Electric Lines

Reach Bartak's

DELOIT—Wire for the new rural electrification line has been strung as far as Stanley Bartak's.

Soon the line will be energized and electricity will be delivered for the first time to many farm homes.

Other Deloit News

Earl Rasso was a visitor in this community last Thursday, September 29.

John Sehi is building a house and building on his farm East of Leo Funk's.

Mr. and Mrs. Sylvester Ven-teicher and daughter were in O'Neill Friday to see the parade.

The Wheeler county high school carnival was held Friday evening. A number from here attended.

Recent visitors at Ralph Tom-jack's were: Mr. and Mrs. Gene Ray and Darlene Tomjack, of Omaha, Jewell Tomjack, of Grand Island and Mrs. Tom-jack's sister and husband, of Salt Lake City, Utah.

Mr. and Mrs. Dan Larson and family were Sunday dinner guests at Henry Reimer's.

Weekend guests at E. L. Sis-san's were Mr. and Mrs. Otto

Reimer.

Mr. and Mrs. Stanley Huff-man were supper guests Friday at M. B. Huffman's in Ewing. They also attended the football game at O'Neill.

Homemakers Elect Officers for Year

CHAMBERS — The Happy Homemakers club elected officers for the coming year at the regular meeting held Tuesday, September 27, at the home of Mrs. Max Farrier, here.

Mrs. Bayne Grubb was re-elected president; Mrs. Jack Alderson, elected vice-president; Mrs. Robert Corcoran, secretary treasurer; Mrs. Kenneth Werner, news reporter; Mrs. Duane McKay, music leader.

The club plans to send a Christmas gift box to their adopted family in Australia. The next meeting will be at the home of Mrs. Jack Alderson.

Attend Ak-Sar-Ben Calf Show—

ORCHARD — William Mosel and sons, Arland and Merland, went to Omaha Sunday, to attend the Ak-Sar-Ben Calf show, where the boys have

two calves at the show. The calves will be sold also there.

Attends National Council of Home Demonstration Clubs—

CHAMBERS — Mrs. C. V. Robertson and Mrs. Lloyd Glee, accompanied by Mrs. M. L. Sageser and Mrs. Vern Sageser, of Amelia, left Sunday to attend the National Council of Home Demonstration clubs at Colorado Springs, Colo. Mr. Robertson took them to Grand Island.

REMINDER

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COLORS . . . gray, wine, forest green, brown, black.

SIZES . . . 8-18.

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Man! Here's Typical

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498

Men's 36-48

398

Boys' 8-18

Penney's had your budget in mind when we put the price tags on these handsome plaid cossack jackets. They're reprocessed and reused wool* — sport a zipper front, adjustable side straps and sewed-down-back belt. Blue, red, green, brown plaids.



Women's Cotton Flannelette Gowns!

Warmth and Comfort At a C-&C Low Price!

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Wonderful to wear when the temperature takes a nose-dive! Comfortable straight cut gowns with long sleeves and button front—in a variety of pretty collar styles. And they're so easy to launder! Buy sev-at this low price! White. Sizes 16-20.

Coming to O'Neill !

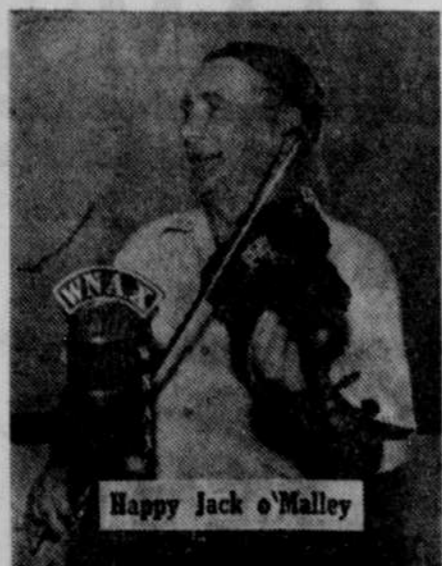
American Legion Auditorium

Saturday Night - October 8th

WNAX MISSOURI VALLEY BARN DANCE

• Between 8:30 and 9:30 o'clock the regular Saturday WNAX barn dance show will originate in O'Neill. Come, have a whale of an evening with a show and dance.

Happy Jack O'Malley, a veteran of more than 20 years on the WNAX airwaves, gives out with some of that toe-tappin' fiddle music. Happy Jack made his first air appearance after he won an old-time fiddlers' contest with the station, and it was Happy who had the first commercial program on WNAX. Back in the '20's Happy, who used to be a bricklayer, would come right up to the studios in his mortar-spattered overalls, trade his trowel for a fiddle, and swing out with the waltzes and polkas still popular today.



Happy Jack O'Malley

ADM.: SHOW & DANCE, \$1 Per Person (Inc. Tax)