

The Frontier Woman —

Strong Will Keeps Alive Girl Burned Last Year in Jack-o-Lantern Accident

By BLANCHE SPANN PEASE

Hi there all you readers! What fascinating things have been happening at your place this week? Did the children bring a pumpkin from the field for a jack-o-lantern and drop it on the sidewalk outside?

If the youngsters do make jack-o-lanterns from pumpkins, have them use flashlights for the



Blanche Spann Pease

light inside, not candles. Candles are dangerous! I know a little girl who was so badly burned last Fall with a jack-o-lantern that she has been in a hospital ever since. Only the will to live has kept her alive and she has been in unspeakable misery. Don't let that happen to your youngsters, make sure their jack-o-lanterns are safe.

Why not have a party on Halloween for the neighborhood youngsters, then they won't be out turning into hoodlums and you'll know where they are, too!

We weren't speaking of grapefruit, I know, but we are now. A rose by any other name might smell as sweet but a grapefruit wouldn't taste as good when called by its other name, Shaddock. Just watch the blank look on the grocer's face when you say, "I'll take six shaddock please."

If you have some left over rolls, don't throw them away, your wasteful girl. Pull a fast one. Put them in a paper bag, sprinkle lightly with water, and warm them in the oven. They're tasty as can be and economical. You can count the pennies saved.

If you have a deep well in your stove, you can warm the rolls up in it; no need to start the oven. Place the rolls on the tray and cover. If the rolls need freshening, you can sprinkle two tablespoons of water over the bottom of the deep well cooker.

'Aunt Judy' Writes a Subscription Winner—
"Aunt Judy" is a winner of one of our three-months' subscriptions this week.
Dear Mrs. Pease:
It's trying to rain this dreary afternoon, so I will write you a few lines. We are enjoying every drop of rain. The crops need it badly. The lawns here in town as well as gardens were beginning to dry up. The farmers will welcome moisture, too, as it is nearing time to sow Fall grains.

County fair time is past. The usual mid-way attractions were there, rodeo, races, and the 4-H clubs were proud of their exhibits. Oone wonders where all the nice vegetables come from after an unusual season.

The homemakers on the farms are always busy. The haying season has just finished and it's time to pack little Johnnie's lunch box and get him off to school. Seems like we rural folks live in a whirl, but very few of us would trade life with our city cousins.

We have peaches and pears to can yet. We hope they will get cheaper. Our Fall crop of strawberries was a disappointment and the few that remain the birds seem to get first.

Our second planting of gladiolus are nice and we have enjoyed them the past month. We are using radishes that we planted the last week in July and we have a nice prospect for a few late turnips.

How many housewives defrost their refrigerator with pans of hot water? Just wrap the frozen packages up and tuck in the bottom of the refrigerator. Put a pan of hot water in the freezing compartment, and after two to three pans, the ice begins to fall off, and the whole job of defrosting can be completed in 20 to 30 minutes.

We are going to have rice and apple pie for supper.

We enjoy your department very much, but don't want to

write too often and become a pest. So will draw this to a close. Hope you get to enjoy a good vacation.

"AUNT JUDY"

Mrs. J. C. Timmermans, of Stuart, also wins a three-months' subscription this week.

Dear Mrs. Pease:
Well, it's been a pretty busy Summer for most all of us, not much time for play, or letter writing either, it seems. This is Sunday afternoon and I have some time to pass, so guess I will get a few lines written and a few recipes sent.

Wasn't this an awful Summer for heat. It just seemed to me it was never going to end. We had an entire month of haying. We started August 1, and ended September 1. Of course there were some days in between that were not haying weather. I had to pack lunches for four and five and have them ready to go as soon as breakfast was over every morning.

So, I was glad to have the haying season over with. But of course, I still have three school lunches to pack every morning, but it's not so warm now.

I've done a lot of canning this year. I'm making catsup now, and already I have 22 pints canned. I want to can more carrots and beets, too. Most people don't can them, I guess, but my cellar doesn't keep them very well fresh. However, I always have them ready for a quick meal if I have them in jars.

I have started my house-cleaning too and I want to finish that this week. You see I'm getting ready for the club meeting. I'm one of those persons who doesn't have my house clean all of the time. So, I'm going to have my house cleaning done and cleaning for club all in one.

Well, it's almost pumpkin pie time, so will send a recipe for the ones I like. Here's a raisin bran brownie recipe. These brownies are nice for school lunches. I'm also including a way to fix sweet potatoes.

PUMPKIN PIE
One quart pumpkin, one quart rich milk, five eggs, beat yolks and whites separately, three cups sugar, two level tablespoons flour, one teaspoon cinamon, one-eighth teaspoon, nutmeg, and allspice and a little salt. Add egg whites last, bake for one hour in unbaked pie shells. This recipe is for three pies.

RAISIN BRAN BROWNIES
One-third cup butter, one-half cup sugar, one-third cup light molasses, one egg, well beaten, one cup Raisin Bran, one-half cup flour, one-fourth teaspoon salt, one teaspoon vanilla, one cup walnuts, one teaspoon baking powder.

Cream the butter and sugar, add molasses, egg, Raisin Bran and flour, beating thoroughly. Turn out into pan lined with waxed paper. Bake 25 to 30 minutes in a moderate oven of 375 degrees F. Remove from pan and cut into strips immediately. Make two dozen. (I just grease the pan instead of using wax paper).

SWEET POTATOES AND PINEAPPLE
Three medium sweet potatoes, one-half cup undrained crushed pineapple, two tablespoons orange juice, one and one-half tablespoons butter or margarine, one-half teaspoon salt.

Boil the sweet potatoes. Peel and mash. Add pineapple, orange juice, butter or margarine and salt. Mix thoroughly. Place in well-greased baking dish. Bake in moderate oven of 375 degrees F, until browned.

MRS. J. C. ("Joe") TIMMERMANS, Stuart.

—tfw—
A-Ticket A-Tasket—Please Fill Our Letter Basket—

We want letters from our Frontier readers, and this is the season of the year when most of you have time to write good letters.

Every week we publish one or more letters in The Frontier. Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr. Be sure to get the Frontier Woman notation on your letter.

SANDHILL SAL

Why are the sweetest apples upon the highest bough? It always seems to be that way; to that I'll surely vow.

The things that are hardest to get are the ones we keep reaching for. The rooms that are hardest to reach aren't gained through an open door.

If the best things in life are free, then we struggle and fume and fret, wasting our time reaching for. The rooms that are to get!

History says the Noah took only two things of each into the Ark with him. But we know that must be a mistake. There are too many Jackasses in the world for that.

When you begin to understand how little you really know, you're starting to get a fairly good education.

PUBLIC SALE

Because of ill health we will sell all of our property — including real estate and personal property — at public auction at our place located 6 miles South of Atkinson on Highway 11, thence 3 miles East, and thence one-half mile South, on:



SALE BEGINS 1 P.M.

Thursday October 20

160-Acre Improved Farm

LEGAL DESCRIPTION: SE¹/₄ Section 2, Township 28, Range 14. This improved 160 acres is an excellent opportunity for someone to start. Included is a comfortable 6-room house, a 16x34-ft. barn with hay mow, a 16x26-ft. cattle shed, an 8x10-ft. granary, a 16x24-ft. tool shed, and a 10x14-ft. chicken house.

AT PRESENT 45 acres are in alfalfa, 50 acres under cultivation, 15 acres in wild prairie hay, balance in pasture. A fine shelterbelt runs along most of the North side of the place. Location is on a rural mail route and is 2 miles from school. **TERMS ON REAL ESTATE:** Fifty percent on day of sale, balance after first of year. Immediate possession. Abstract furnished.



31-Head of Cattle-31

11 HEAD MILK COWS
3- to 7-years-old; 4 fresh in 30 days; 3 milking now; balance to freshen after first of year. All are good Shorthorn cows and a good milk strain.

1 SHORTHORN BULL—
2-years-old.
6 YEARLING STEERS
5 YEARLING HEIFERS
7 MIXED SPRING CALVES — Weight about 300 lbs.
2 BUCKET CALVES

5-Head of Horses-5

1 Sorrel Mare, well-broke
1 Bay Horse, smooth, well-broke.
1 Grey Gelding, 6-years-old.
1 Black Mare, 6-years-old.
1 Kid Pony, well-broke, 2-years-old, a dandy.

10-Head of Hogs-10

5 Spotted Sows
1 Sow with 9 Pigs.
4 Sows to Farrow by Sale Date.

Grain and Feed

50 Bushels Good Ear Corn.
12 Bushels Rye.
75 Ton of Good Hay in Stack.
12 Tons of Alfalfa.
Some Alfalfa Seed.

3 Sets Harness, 1 very good; 1 Stock Saddle and Bridle; 2 Sets Fly Nets — 3 Dozen MIXED CHICKENS

Farm Machinery, Etc.

1—John-Deere G-P 1946 Tractor, recently overhauled; 1—John-Deere Power Mower; 1 — Great Western Manure Spreader; 1—Cable Rack with 80 ft. of Cable; 1—Hay Rack; 1—14-in. Riding Plow; 1—P & O Double-row Lister; 1—Double Rake and Hitch; 1—4-Horse Evener; 1—4-Horse Fresno; 1—Stacker Cart; 1—Walking Plow; 1—2-Horse Slip; 1—McCormick-Deering 1-Horse Rye Drill; 1—9-ft. Disk; 1—8-inch Burr Grinder; 2—Riding Cultivators; 1—2-Row Eli; 2—6-ft. Horse Mowers; 1—Alfalfa Packer; 1—H-Beam for a Cable Rack; 1—Slide Stacker, complete with Rope; 2—Push Sweeps; 1—Umbrella for Tractor; 1—4-in. Wagon with Box; 1—Single Row Eli.

Miscellaneous

A Full Line of Veterinary Tools; 1 — Registered Brand with Irons; 1—Dehorning Clippers; 1—6-inch Belt, 30-feet; 1—Post Hole Digger; 1—Scoop Fork; 1—Vise; 1—Anvil; 1—Grind Stone; 2—Scoop Shovels; 1—Scoop Board; 4—Fuel Barrels; 1—Fuel Pump; 1—Square; 1—Hand Saw; 2—Hack Saws; 1—Sickle Grinder.

HOUSEHOLD GOODS

1—Power Washer; 1—Economy King Separator; 1—3-Burner Oil Stove.

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