

The Frontier Woman —

# Californians and Nebraskans Drop in Same Week to See Frontier Woman

By BLANCHE SPANN PEASE

Hi there, all you nice people. What goes on at your house?

At ours this morning (the day this was edited) some people from California and from Minden stopped in to see us. They just wanted to see what we looked like (darn it, I bet they were disappointed when they found out we look like everyone else or maybe even a little more the worse for wear than the average citizen. Grin.

Also today and yesterday our men folks have been trying to put a new well down at the house and it didn't do me much good to mop the kitchen floor. They've been in and out to the sink a million times (more-or-less) and you can hardly tell the floor was mopped.

What else happened this week? Nine relatives came for dinner and stayed for supper and I was just putting the last of 31 quarts of apples into jars. Lucky for them, and us too, they brought along something to eat. Grin.

They brought some doughnuts and maple sticks and some meat just in case I might be just as busy as I was—so, together with what I could find, we scraped up a couple of fairly decent meals.

Like to know more? All right, if you can stand it I guess I can tell it. I baked three pies, one cake and right now I have a beef roast in the oven and scalloped potatoes for supper. We had fried apples for lunch and they were certainly good. Have you had any at your house lately?

**Subscription Winners—**  
"A Reader, O'Neill" wins a three-months' subscription to The Frontier. Another winner is "Dottie, of Atkinson." In both instances they have asked that their identity not be revealed.

Dear Mrs. Pease:  
Now since Fall is here a housekeeper has her canning done, can take it easier, may sit down once in a while and write. I sure read The Frontier Woman and enjoy it better every time.

I like to do sewing and fancy work which I always pick up

and do between my housework. Since school is in full swing I always have something baked for the youngsters when they come home so hungry every night. I am enclosing a few hints.

When frying hamburgers on top of the stove, if you dip them in milk before putting in pan they will brown nicely.

A little grated orange rind and nutmeg sprinkled over custard before baking gives it a delightfully different flavor.

When making apple sauce cake, it isn't necessary to have the apples precooked. Just run them through the food chopper. You can cut a meringue pie nicely by coating both sides of the knife with butter.

**BUSY DAY POTATOES**  
Melt about a rounded tablespoon of shortening in a pan. Cut in a small onion and cook just until slightly browned. Cut potatoes in three-quarter inch cubes and drop into hot grease when onion is browned. Add hot water until it comes up between the potatoes. Salt according to taste. Cook about 20 minutes or until done or tender. Sprinkle in a little pepper and stir carefully. If they cook dry too quickly, add a little water.

**GOLDEN POTATOES**  
Take one-half cup sour cream and let cook down in skillet until like golden butter. Then brown diced potatoes (can be left over boiled potatoes) or sprinkle a little flour over them before browning. Or mix beaten eggs with them and brown.

**"A READER."**  
—tfw—  
**Dottie Writes—**  
Dear Blanche:  
I thought I would send a few hints and recipes that might be helpful to someone.

Instead of giving a gift for a baby shower, sometimes you might give little cards which say "Good for an afternoon out" or "Good for an evening out." Thus offering your services as a future baby sitter or as a helper in some other way. The mother-to-be will appreciate this and not feel as though she were imposing on her friends.

Keep a bottle of transparent nail polish in the sewing box, when a new garment arrives at the house. Touch the center of each button with the nail polish. This seals the threads so they won't unravel. It's a life saver for men's shirts, especially.

When dying curtains or a dress, always wind off some white thread around a stick and dye it too. Then when ready to sew the dyed material, the matching thread is available.

For lunch today I made pot roast and tomato gravy and it was good. I used a 4- to 5-pound pot roast, four tablespoons lard, one clove garlic, one-half teaspoon thyme, one-half cup vinegar, one cup water, salt and pepper, one No. 2 can tomatoes, four tablespoons flour, six slices rye bread, boiled onions and

boiled carrots. I browned the pot roast in hot lard. Add garlic all in one piece, thyme, vinegar and one-half cup water. Season. Cover and cook slowly for 2 hours. Add tomatoes and simmer about 1 hour longer. When meat is tender, remove to hot platter. Remove garlic, make paste of flour and remaining water and thicken the gravy. Serve with rye toast dipped in gravy, and boiled onions and carrots.

Did any of you ever bake ham and use a syrup glaze on it? It's just real good. I use half a smoked ham, about 4 to 5 pounds and pimento and about 12 to 15 cloves. For the glaze, one-fourth cup white syrup, one-fourth cup water, one teaspoon vinegar, one teaspoon clear ham fat.

Bake the ham in a slow oven of 300 degrees F., allowing about 30 minutes per pound. One-half hour before ham is done, remove skin and cut fat with diamond shaped cookie cutter but do not remove centers. Cut thin strips of pimento and place in slits made by cookie cutter. Stick whole cloves in center of each. Drain excess fat from pan.

Place syrup, water, vinegar and ham fat in a sauce pan and bring to a boil. Continue cooking about 10 minutes. Remove from heat, let cool slightly and pour over ham. Continue baking about half an hour, basting several times.

I am also including my recipe for squash pie.

**SQUASH PIE**  
Two cups prepared squash, one-half cup sugar, two eggs, one tablespoon flour, one cup milk, one-half teaspoon cinnamon, one-half teaspoon ginger, one-fourth teaspoon salt. Beat eggs and add the sugar, then the squash, salt and spices. After that add the flour, and lastly the milk gradually. Line a pie plate with pastry and pour on it the mixture. Bake for five minutes in a 450 degree F. oven. Reduce heat and bake slowly until the custard is set 375 degrees F. for 45 minutes.

**"DOTTIE"**  
—tfw—

**Guides—**  
Cook milk or cheese at low temperature to prevent curdling or scorching.

Grate or dice cheese fine and add to sauces just before removing from the range.

Use a double boiler in cooking milk or cheese unless your range provides even, controlled heat which can be turned very low.

All milk dishes to be baked should be set in a pan of water. Water should be half way up the outside of a baking dish.

Cook milk in covered containers to retain vitamin B2 (Riboflavin) since milk is our most important source of Riboflavin and because this vitamin is easily destroyed by light. More than one-third of this important vitamin can be lost in 15 minutes cooking time in uncovered containers.

Prevent curdling in scalloped dishes by making white sauce of the milk and cheese before combining it with the other ingredients.

## Sandhill Sal

He is a gallant husband—and I can vouch for that—on account of he still loves me in spite of my new hat.

We can't all be smart but it would help an awful lot if some of us were.

Have you heard this one? Mary had a little lamb, his fleece was white as heck, and everywhere that Mary went, the poor sap signed the check.

Mary had a little lamb, but he was a different color, he never went with Mary so her life could not be duller.

### Send Us a Letter—

Wouldn't you like to win a three-months' subscription to The Frontier? It's easy as writing a letter and that's the truth! All you have to do is write us a letter and if we use it in our department, you will receive a three-months' subscription.

You may write about anything you like—community affairs, live subjects of community interest. Or you can send us some type of original letter, tell us your pet peeve, most embarrassing moment, or something of that sort. We like the chatty, household type of letter, too. You can include carefully copied seasonal recipes, and time-and-labor-saving ideas. Try to remember that it will be at least a month before your letter can be used. Write it so it will be timely.

Send your letter to Mrs. Blanche Pease, Editor, The Frontier Woman, Atkinson, Nebraska. Be sure you get The Frontier Woman notation on your letter.

## REDBIRD NEWS

Mr. and Mrs. R. S. Ciblar were in Redbird Saturday, October 15.

Mrs. W. N. Wilson called here Saturday, October 15.

Mr. and Mrs. Clifford Wells were here Saturday, October 15.

Mr. and Mrs. Will Conard called in Redbird Saturday, evening, October 15.

Mr. and Mrs. Halsey Hull were here Sunday, October 16.

Ray Wilson and Gary were in Redbird Sunday, October 16.

Albert Carson and mother, Mrs. Anna Carson, drove to Howard Graham's Sunday evening, October 16.

Mr. and Mrs. Leon Mellor were in Redbird Monday, October 17.

Pete More autoed to Lynch on business Monday, October 17.

Dale Bessert transacted business in Redbird Monday, October 17.

Claude Pickering was here Monday, October 17.

Mr. and Mrs. Will Podany called in Redbird Monday, October 17.

T. C. White was in Redbird Tuesday, October 18.

Mr. and Mrs. Halsey Hull drove to Boyd county Tuesday, October 18.

Mr. Potter, of Lynch, visited in Redbird Wednesday, October 19.

Robert Wilson was in Redbird Wednesday, October 19.

Mr. and Mrs. Lee Wells were callers in Redbird Wednesday, October 19.

Mr. and Mrs. Frank Wyant were visitors in Redbird Wednesday, October 19.

Chancie Hull was in Redbird Wednesday evening, October 19.

Robert Wells was a caller here Thursday, October 20.

Eva Truax visited in Redbird Thursday, October 20.

W. H. Hartland called in Redbird Thursday, October 20.

Mr. and Mrs. Thomas White, of Scottville, autoed to Lynch Friday, October 21.

Etta Mae Wells was here Friday, October 21.

Cecil Grenier, of O'Neill, called in Redbird Friday, October 21.

Ray Noble and son, from Star, called in Redbird Friday, October 21.

Mr. and Mrs. F. R. Bell were in Redbird Friday, October 21.

William Podany went to Lynch Friday evening, October 21.

Fred Baker of Lynch visited in Redbird October 22.

Beverly Ann Carson was here Saturday, October 22.

Mr. Kinkaid, from Bristow, was a caller in this neighborhood Saturday, October 22.

Howard Slack and family were in Redbird Saturday, October 22.

Howard Graham was here Saturday, October 22.

Lee Wells and family were here Saturday, October 22.

Elmer Luedtke and family were in Redbird Saturday, October 22.

John F. ("Jack") Grady, son of Mr. and Mrs. H. D. Grady, of O'Neill, has been appointed to serve as a member of the 1949 Armistice day committee of the American Legion in Washington, D. C. The appointment was made by George N. Craig, national Legion commander.

Grady, who has been away from O'Neill for 11 years and who rose to the rank of major during World War II, is a resident of Washington, D. C., where he is a civilian employee with the Air Force.

Each year the Legion makes plans for ceremonies at the Tomb of the Unknown Soldier.

The committee of which Grady is a member will work out arrangements for and handle the details in connection with the 1949 Armistice ceremonies at Arlington, Va.

Grady learned of the appointment this week in a letter from National Commander Craig.

## Fredrickson's

### Market Steady

Eight hundred and fifty cattle and 563 hogs were marketed Thursday, October 20, at the Fredrickson Livestock Commission company here.

The cattle market was steady with heifer calves and yearling

heifers the only classes that were slow.

Most of the good steer calves brought \$24 to \$26 with the common kinds on down to \$20 and below on some bull calves.

Heifer calves sold from \$21.50 down and yearling heifers went at \$17 on down to \$16 and below on some that were of poor quality.

Yearling steers brought \$20 to \$21 with no choice steers on hand to test the market. Good young wet cows sold from \$14.50 to \$16.50.

Top hogs cleared at \$18, mostly \$17.85 to \$18 with a few good feeder pigs bringing up to \$21 per hundred weight.

**Meeting Set—**  
ATKINSON — The general meeting of the Methodist WSCS will be Wednesday at 2:30 p.m.

# PUBLIC SALE

I HAVE DECIDED to leave O'Neill and will sell the following described household goods at the place, located 4 blocks East and 2 blocks South of the center of town, on:

## Sat., Oct. 29

— Starting 2 P. M. —

- |                  |                          |
|------------------|--------------------------|
| 2 Beds           | 1 Three-Burner Oil Stove |
| 2 Dressers       | 2 Rocking Chairs         |
| 1 Couch          | 1 Kitchen Cabinet        |
| 6 Chairs         | 1 Ice Box                |
| 2 Tables         | 1 Sewing Machine         |
| 2 Heating Stoves |                          |

Many Other Articles Too Numerous To Mention!

## W. L. Hungerford

— OWNER —

BECK WALLEN, Auctioneer

# The Story Behind the Story

... The All-Important Story of the Future of Your Community, You and Your Family.

There's a thrilling story in the development of Nebraska's unique electrical program... a real life drama in which you as the breadwinner or head of the household, your wife as the mother deeply concerned with the future of her children, your children themselves, play leading roles.

Yes, even the welfare and progress of your community and hundreds of others, are closely woven into the theme of this saga of modern day living.

So important is the part which electricity plays in every phase of this vital real-life story that Nebraska's state-wide electrical program actually becomes the key to the entire plot.

For example, Nebraskans have increased their use of electricity over two and one-half times since the organization of Consumers Public Power District which has brought better living and greater savings as a result of the economies and advantages of this efficient state-wide system, owned by the people.

Low cost electricity encourages industrial development and agricultural prosperity which brings greater opportunities to Nebraskans and contributes to the progress and prosperity of Nebraska communities.

Truly the development of state-wide electricity is the key to Nebraska's future.

Electricity Is the Key to a Greater Nebraska



Building Nebraska Electrically

CONSUMERS PUBLIC POWER DISTRICT

**MONEY TO LOAN**  
ON  
AUTOMOBILES  
TRUCKS  
TRACTORS  
EQUIPMENT  
FURNITURE  
**Central Finance Corp.**  
C. E. Jones, Manager  
O'Neill, Nebraska

**HARRY EVANS Show**  
STAGE AND RADIO STARS IN PERSON  
GAY 90'S REVUE  
STAGE PLAY  
BARN DANCE  
3 STAR ATTRACTIONS IN ONE  
Doors Open 8:00 SHOW STARTS 8:30 p.m.  
EVERY FRIDAY  
Adults 65¢ CHILD 30¢

The Harry Evans Show Company, consisting of 12 talented stage and radio stars, made their first appearance at the Legion auditorium Friday, September 30, and was enthusiastically received by the capacity crowd that attended.

The evening performance featured a three-act stage play titled "All The Comforts of Home," preceded by an eight-act vaudeville presentation and followed by a real western barn dance. The Rhythm Wranglers, an eight-piece dance band, furnished the music for the dance and justly deserve the enviable reputation of versatility by playing any and all types of dance music requested, both modern and old time music.

This organization will make weekly appearances at the Legion auditorium every Friday night with a complete change of program, for an indefinite time, and if the audience response to their premiere performance is any criterion they will be with us for "quite a spell."

Outstanding in the vaudeville presentation was the unprecedented dexterity of Joe Stanley on his accordion and Freddie Stone and his violin. Other vaudeville features included the Nelson Sister, tap dancers; Bob Aga, guitarist and cowboy singer; "Slim" Kaas, creek fiddler; The Sagebrush Trio; Bonnie Lee, song stylist; Eddie Jessen and his saxophone and those veterans of stage and radio, Claudia and Harry Evans.

Friday, October 28, the company will return to the Legion auditorium.

An inside story for every Santa...  
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Elgin De Luxe. 17 jewels, adjusted. DuraPower Mainspring. 10K natural gold filled case. \$50.00†  
Elgin De Luxe. 17 jewels, adjusted. DuraPower Mainspring. 10K natural gold filled case. Square case design. Gold filled band. \$60.00†  
Beneath the beauty of every Elgin Watch there's a remarkable watchmaking development. Elgin's DuraPower Mainspring. It eliminates 99% of watch repairs due to steel mainspring failures. This Christmas make someone you love supremely happy with an Elgin. Choose that Elgin now. Other Elgins from \$29.75.  
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