

The Frontier Woman —

Mrs. Timmermans Likes to Get Early Chick Care Out of Way Before Garden Time

By BLANCHE SPANN PEASE

Hi there gentle readers. February days are full of Americana, for they include the birthdays of Washington, Lincoln, and Longfellow. For good measure, Valentine's day gives another opportunity to give special party foods.

Few other foods are quite so pretty as a torte. As a Valentine's day or Washington's birthday surprise, here is Valentine party Torte, bright with cherry filling. The torte is made with one layer of wonderfully light cake.



Blanche Spann Pease

The torte, for it lends itself to decoration with candied cherries or gumdrops arranged as heart, hatchet, or cherry branch. Have all ingredients at room temperature when you make the cake, and you will find the batter smooth and the cake light. Sift flour once before measuring, since flour tends to pack when shipped and handled. Creaming shortening and sugar well is another important step in making this conventionally mixed cake.

VALENTINE PARTY CAKE
One cup sifted enriched flour, one teaspoon baking powder, one-fourth teaspoon salt, one-third cup shortening, two-thirds

cup sugar, three egg whites, one-half teaspoon vanilla extract, one-third cup milk.

Sift together flour, baking powder and salt. Cream shortening, add sugar gradually; cream together until light and fluffy. Add unbeaten egg whites and beat thoroughly. Add vanilla extract to milk and add alternately with dry ingredients to creamed mixture. Pour into one greased paper-lined eight-inch layer pan and bake in moderate oven (375 degrees F.) 30 minutes. When cool, slice through center and spread cherry filling on lower half. Place other half on top and frost with confectioners' sugar icing.

CHERRY FILLING
One-half cup sugar, one-fourth cup enriched flour, one-third cup cherry juice, three egg yolks, two-thirds cup canned pitted cherries, one tablespoon butter or margarine, one-half teaspoon vanilla extract. Combine sugar, flour and salt. Gradually add cherry juice. Cook until thickened, stirring constantly. Pour into beaten egg yolks, add cherries and cook over boiling water for five minutes, stirring frequently. Remove from heat. Add butter or margarine and vanilla extract. When cool, spread between slices of cake. Makes one eight-inch filled layer.

Subscription Winners—
Two of our readers win three-months' Frontier subscriptions. One is asking us not to use her name so we'll call her "Timid", and the other goes to Mrs. J. C. Timmermans, of Stuart, who is a regular contributor.

Dear Mrs. Pease: I read your column in The Frontier paper and I am sending you a recipe for cherry cake that might be suitable for George Washington's birthday or for Valentine's day.

CHERRY CAKE
One-half cup butter, one and one-fourth cups sugar, one-half cup wa.n.ut. 16 cut cherries (five ounce bottle maraschino cherries), three teaspoon baking powder, one-half teaspoon salt, three-fourths liquid (use juice of cherries and fill cup with milk), four egg whites, two and one-fourth cups flour.

Cream butter, add sugar and cream well. Add wanuts and cherries. Sift flour once, measure and sift three times with baking powder and salt. Add flour alternately with the liquid, mix in beaten egg whites. Use as loaf. If layer cake is wanted use one-fourth less flour. I am also including some hints that might help the readers out sometime.

Before peeling oranges cover with boiling water and let stand for five minutes. The bitter white lining will come off easily.

To cream shortening easily, loosen the bowl before using. Sweet milk may be substituted for sour milk in a recipe by adding one tablespoon of vinegar or lemon juice to each cup of milk.

Use simple syrup (sugar and water boiled together) to sweeten cold drinks. It makes a smoother beverage and eliminates waste of undissolved sugar.

Use hot liquid instead of cold when making frosting with powdered sugar. This will make a smoother product and eliminate the raw taste.

Use a steel knitting needle to loosen the cake from the center of a tube pan. The needle can easily be moved around and will not cut the cake as a knife will.

"TIMID," O'Neill.
—tfw—
Mrs. Timmermans's Letter—
Dear Mrs. Pease: I see in the paper you are asking for more letters, so guess I'll take time this morning to get one written. It's kind of hard to find something for an excuse for not writing. Can't blame it on the

weather this year. A year ago at this time, we could write letters but they would be so old before you could get them mailed you hated to send them. The only excuse one could have for mailing them then was that there wasn't anything else to write about. Just snow and blocked roads and more of it. So I guess we've got plenty to be thankful for.

I have quite a bit of sewing I want to get done before housecleaning comes around again. Then there is soap to be made and will butcher a beef before long. We'll put half of it in the locker, but I will can some and have the rest to use along. I guess one has to wish for something to do, there's always plenty.

It doesn't seem possible but it's about time to order baby chicks, too. That is, if one wants them in good time for Spring. And I always like them that way. I can get the care of them over before garden work starts.

I have a recipe for two I think will be nice for this time of year. One is a way to fix liver and the other is for chili soup. A friend gave it to me, but I'm sure she won't care if I send it, it's so very good.

CHILI SOUP
One pound hamburger, one can red kidney beans, (I cook some dry red beans and they worked fine), one pint tomatoes, one onion, three teaspoons shortening two tablespoons flour.

Brown onions in shortening, add hamburger, sprinkle flour over it, chop as it browns. Add beans, tomatoes, and as much water as wanted. Cook slow one and one-half hours. Just before serving add three-fourths teaspoon chili powder, one teaspoon sugar and one-half teaspoon salt.

FRENCH FRIED LIVER
Cut liver in strips (as you would potatoes for French frying). Dip the liver strips in a beaten egg, and then roll in a mixture of half flour and one-half cornmeal until well coated. Fry in deep fat. (The fat should be hot enough to brown a stale bread cube in 60 seconds. Fry until golden brown. This does not take too long. Remove from the deep fat and drain in paper toweling. Season with salt and pepper and serve with spicy tomato sauce. Dip liver into the sauce and eat with fingers.

MRS. J. C. TIMMERMANS
Stuart, Nebr.

Like to Read The Frontier?—
Then why not write us a letter, and read it free for three months? Yep, for each letter from readers we use in this department you get a three-months' subscription to The Frontier. What could be nicer?

You may write about anything you like. If you send recipes, be sure to copy your recipes carefully and list all ingredients and give the method of preparation. If you know what temperature the food is to be baked, if it is to be baked, be sure to give oven temperature.

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

Sandhill Sal

If Margaret Truman doesn't hurry up and decide to get married, Albin Barkley might be the next president of the United States, unless Clark Gable wants to run.

Mary had a little beef, she griped both night and day; and every time she met her friends, they looked the other way.

I sit alone in the twilight, forsaken by woman and man; and I murmur over and over, "I will never eat onions again."

Q: Why are a woman and a puppy much alike? A: Because they're both always yapping. You husbands can read this one out loud to your wives.

Mrs. Laursen and Mrs. Appleby Are Honored—

Mesdames Bernard Allen, Charles Cooper, Robert E. Larson and Dan Snyder honored Mrs. Virgil L. Laursen at a stork shower Friday afternoon at the Allen home. They also celebrated Mrs. Laursen's and Mrs. Appleby's birthday anniversaries. After refreshments, the honored guests were presented gifts.

Feted At Party—
Curtis Collins, son of Mr. and Mrs. Lloyd Collins, celebrated his sixth birthday anniversary Saturday at a theater party for seven little guests. Afterwards they had dessert of ice cream and cake at the Tom Tom.

Atkinson's Face-Lifting Revives Memory Of Roof Entrance and Hospitable Parrot

By MAUDE SILVERSTRAND
Special Correspondent

ATKINSON — It must be that "Mrs. Atkinson" has decided a change of scenery will do the old town good. Because for the last few months she has been so busy rearranging her business district that if "Papa Atkinson" isn't careful he may find himself in the ladies' beauty shop instead of in his usual Saturday night haunt.

Many of the old buildings have been removed from main street, giving appearance of a child who has lost a tooth here and there. Several are scheduled to change hands.

Among the latest is the Smith clothing store. Smith's expect to move to the building South of their present location when the Council Oak takes up its new location on State street late in February or in early March.

The Peterson style shop is on the list too. Mr. and Mrs. Peterson will be leaving soon for a new location in Julesburg, Colo. There is one building on Main that has a special significance for me and if a day when it takes its turn in Atkinson rejuvenation I shall be sad.

When I was a very little girl and was selling vegetables from house-to-house, I always went through an alley up a back stairs. Then I went across the roof of this building and knock-

ed at the door that opened out onto the roof. As a child I never ceased to thrill at the feeling of walking across a roof.

The lady that lived there, Mrs. Lou Ella Brook, was always so kind and she nearly always brought something to the door.

This particular morning I knocked and someone said "Come in!" I went into the kitchen and waited for Mrs. Brook to come from the front room. She didn't and finally someone said, "Well, come on in!" I went on into the next room, thinking perhaps Mrs. Brook was ill and lying down, but when I got there, no one was in this room either. I began to be a little frightened until I noticed a naughty little parrot on his perch eying me sourly. Then I was embarrassed because the parrot—Joe—and I were the only two in the house.

That naughty rascal is still living and will be 49-years-old next May. He lives at the home of Mrs. Thomas Gallagher in O'Neill and I suppose he is as sassy as ever.

Mrs. Brook lives with her daughter Mrs. M. A. Richards, in Atkinson.

Mr. and Mrs. Beryl Gerdes and family visited in Grafton with Mrs. Gerdes' parents, Mr. and Mrs. Will Otte, for the weekend.

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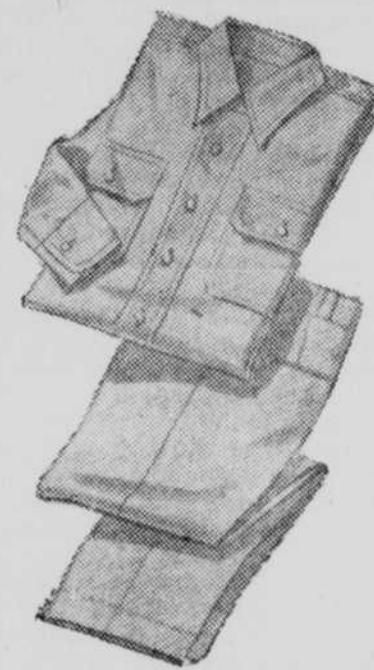
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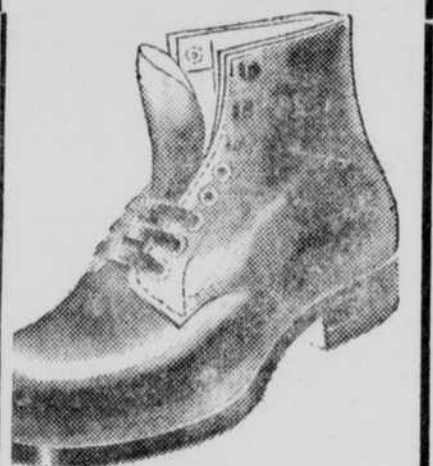
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