

The Frontier Woman

By BLANCHE SPANN PEASE

Hi there, all you nice people! Whoops, isn't this a superduper edition? Wouldn't you like to read this paper every week? Well, you know what to do, don't you? Just send the editor-man the price of a year's subscription and we'll come calling on you every week. We won't always be so fat, but we are usually meaty with news, features and pictures, and honestly, you'll like us (if I do say so, and shouldn't).

It's Spring and old man lassitude is creeping into our veins. We've ordered twice more garden and flower seeds than our backache will ever be able to keep up with... but just the same, "ain't" it grand for Spring to be here once again.

In the Spring a young man's fancy lightly turns to where it has been all Fall, Winter and Summer... to turns to putting new wall-love! Your wife's fancy paper on the living room, a new linoleum for the kitchen, and she is still nagging you for a new bedroom suite. Give in the woman once, man! After all, you got a pretty fair price for those hogs and you do have a new piece of machinery.

Good News for Flower Lovers
It's good news for those who love asters and have always lost them from wilt. There are new wilt resistant varieties now. There is also a new DDT dusting insecticide, which kills the leaf hoppers which transmit the yellows disease, for which up until now there hasn't been a reliable treatment. Wilt resistant varieties are resistant only to wilt, but in general are more vigorous, and less susceptible to other infections.

Bachelor buttons come in other colors besides cornflower blue now. I raised them last year in black, boy, pink, red and white.

Attention Gardening Gerties!
There are some new hybrids

on the market in the garden seed line. A new pod bean in the green string bean type is said to be a honey.

There's a new kind of early muskmelon, a sweetheart carrot, and some new hybrid cucumbers and several new kinds of tomatoes that have been showing up with phenomenal yields in the tests. Try something new this Spring.

If you will be short of space in your garden this year, remember that cucumbers, squash, pumpkin and melons may be trained up the fence to save space.

If you want to have success raising peas they have to be planted early. Plant as soon as frost is out of the ground. Want to serve a dish that is just right for Spring and Spring meals? Quickcooking tapioca is back on the market now, so why not this:

WALNUT TAPIOCA CUSTARD

Four cups milk, one-third cup quick-cooking tapioca, 1/4 teaspoon salt, 1/2 cup sugar, 2 eggs (separated), 1 teaspoon vanilla extract, 12 walnut meats. Scald milk in the upper part of a doubleboiler, set over hot water. Add the tapioca and salt, and cook 15 minutes or until tapioca is clear, stirring frequently. Add one tablespoon of the sugar to the beaten egg yolks and the remaining sugar to the hot mixture. Pour a small amount of the hot mixture over the egg yolks, stirring vigorously. Return to double boiler and cook 2 minutes longer. Remove from the heat, add flavoring and fold into the stiffly beaten egg whites; decorate with broken walnut meats. Chill. Time: About 17 minutes. Amount: Serves 6.

Prize-Winning Letters
We have a couple of prize-winning letters this week, each of which has earned a three-months' subscription to The Frontier.

scription to The Frontier. We know you'll enjoy them. A former Nebraskan, now living in Detroit, Michigan writes the first one.

Dear Mrs. Pease:
Have been a reader of The Frontier since my earliest recollections of seeing it at home. Being acquainted with your contributions to other publications was delighted to find The Frontier Woman in this county paper.

Nebraska and Holt county will always be home to me. Yet Detroit, our adopted city, has already a large corner of my heart. History was a favorite subject in school, and during my teaching days in Atkinson that interest was deepened. What part of our country has more exciting adventures written into the pages of past events than Holt county?

We are all familiar with these. Now comes my delving into glorious past of my new country which is called the meltingpot of the USA. Its background discloses early explorers and French missionaries. The first settlement in Michigan was established by Father Marquette in 1688. Cadillac founded Detroit in 1701.

It figures in the French and Indian wars. Many of our street names are of French derivation. And we have many descendants of the French and they still keep some of the old traditions of which recipes are not a few.

Corn pudding was a favorite dish of the period before 1850. A French adaptation from the Indians is a difficult and complicated formula so now we simplify it by using a can of cream style corn and it calls for a casserole or it wouldn't be French.

Place can of corn, juice and all into a bowl. Add three well beaten eggs. Stir in with a tablespoon of melted butter, a teaspoon of sugar, a half teaspoon of salt and a dash of pepper. Next, add a cup and a half of whole milk. Then pour the mixture into a buttered baking dish. Stand the dish in a pan of cold water and put the whole into a 325-degree oven and bake until the custard is firm and the top a golden brown. About three-quarters of an hour.

We like this with crisp slices of fried ham. Or what could be better than that good home-cured bacon you all have a supply of and add a tossed green salad. For an especially hearty meal, a nice pan of American fries or perhaps scalloped potatoes would be just the thing. Will sign this what our corner grocery man calls me,
MRS. NEBRASKA.

I feel sure that our friends would want to know that this letter is written by Helen Troshynski Wilson, 5606 Commonwealth, Detroit 8, Mich., because she has so many friends back in Holt county who would enjoy her letter.

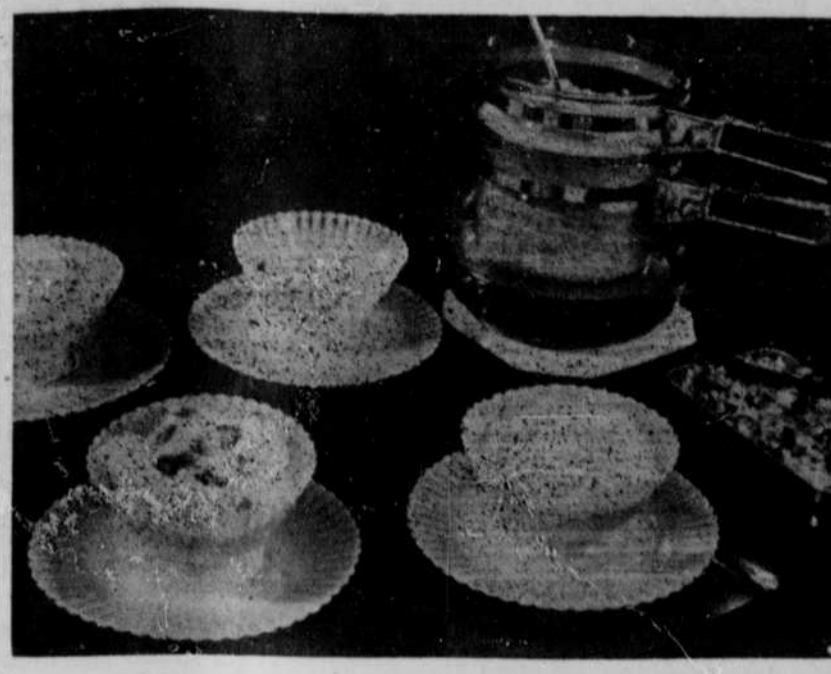
Since there is nothing of confidential nature in the letter, I know she wouldn't care if we told you. We surely hope you will write us again, lady.

O'Neill Reader Wins Subscription
This next letter also wins a three-months' subscription to The Frontier.

Dear Mrs. Pease:
Your column is a very good addition to The Frontier and I'd like to put in my two-cents' worth, hoping it may help a little.

I think we parents ought to take parenthood a little more seriously. I often wonder if I'm doing all I can to keep my children free from harm. There is a saying that says: "Train up a child in the way he should go... and walk there yourself once in awhile."

May God please guide and



Want to serve a quick-cooking dish that is just right for Spring? Blanche Spann Pease, The Frontier Woman, suggests walnut tapioca custard. (See story at left.)

lead me and help me to be the kind of a mother I should be.

I have a very good recipe for a two-tone sponge cake which was sent into another source and I liked it so much. I think it is just about a perfect recipe and if you don't already have it, you should, so I'm sending it along. Do you ever wonder what to do with leftover egg yolks? Well, you don't have to wonder with this recipe:

TWO-TONE SPONGECAKE

First Part
Six egg whites, three-fourths cup sugar, 1/2 teaspoon cream of tartar, 1/2 cup coke flour, 1/4 teaspoon salt, 1/2 teaspoon vanilla, 1/2 cup chocolate bits, 1/2 cup chopped nuts. Beat egg whites and salt until frothy, add cream of tartar and beat until stiff but not dry. Add vanilla. Sift flour 4 times. Add sugar gradually to whites and fold in flour. Put in ungreased angel food tin. Sprinkle chocolate bits and nuts over it and let stand while preparing second part.

Second Part
Six egg yolks, three-fourths cup sugar, three-fourths cup flour, 1/4 cup boiling water, 1 teaspoon vanilla, 1/4 teaspoon salt, 1 teaspoon baking powder. Beat yolks very light, add sugar gradually and beat 3 minutes. Sift flour once, measure, add baking powder and sift 4 times. Add alternately to eggs and sugar with the hot water. Add vanilla with pink frosting and cover and bake 40 minutes or longer in slow oven 325 F. Frost with cocasut.

Keep up the good column, Mrs. Pease, it is surely very interesting.
MRS. J. F., O'Neill.

Mrs. J. F. that cake certainly does sound good... Wish I had a big hunk of it right now!

Why don't some of the rest of you send me a letter for The Frontier Woman? You don't have to be a subscriber to be eligible to try to win a three-months' subscription, and you can live anywhere. You can write about anything you like. Send us your favorite recipes and helpful ideas and hints and anything else you'd like to write about. Maybe you know some early day stories of pioneer Nebraska or some other interesting experiences. Ever confront a rattlesnake in Holt county? Know any interesting snake or coyote stories?

Tell us about your hobbies, share with us your helps for papering, painting and housecleaning. Tell us the cute things the kids say, or about some favorite recipe you get compliments when you serve.

We need letters for our department and you can help us out, making The Frontier Woman more interesting for both yourself and everyone else.

Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebraska.

That's all for this week, be seeing you next week. Meet me right here, will you?
Sincerely yours,
BLANCHE SPANN PEASE,
The Frontier Woman.

DISTRICT 51 (Holt)
Marie Schneider, teacher Arnold, Eurma Jean and Carlye Crawford dropped out of our school on December 12. In March, Shirley Naber will move away.
On February 13 we had a Valentine party and exchanged gifts and Valentines. The mothers sent us some special treats.
Ray Coburn, our eighth grader, is busy preparing for the examinations.
Arlyls Wayman and Ramona Schneider will be our practice teachers.
Our school will close about May 7.

This Easter...
**BE SMART...
SAVE AT PENNEY'S**



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Juniors', Misses' sizes.



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*Reg. U. S. Pat. Off.

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- 1—3-phase, 220-V, 7 1/2-H.P. motor.
- 1—32-ft. Grain Elevator.
- 1—Building, 10x14-ft., steel sides and roof.
- 1—Building, 12x20-ft., wood.
- 1—Building, 16x16-ft., steel sides, wood roof.
- 4—50-gallon Propane Gas Cylinders.
- 1—Molasses Mixer for adding molasses to other feeds.

Ralph N. Leidy

PHONE 410, O'NEILL

Frank Nelson

O'Neill, Nebr.

Candidate for Nomination

on
Non-Political Ballot
for the

State Legislature
28th District



Holt, Boyd, Rock and Keya Paha Counties
A NATIVE NEBRASKAN

★ I live on, own and operate a farm 17 miles south and 4 miles east of O'Neill, or 9 miles southeast of the Spencer Dam, and have served my community on the school board and as township treasurer, clerk, justice of the peace, and assessor; also in other positions of trust.

★ In my 42 years of residence here, the problems that have arisen have been similar to your problems. Therefore, this experience should enable me to be of service to you.

★ If my qualifications meet your approval I shall appreciate your support at the primary April 13th.

Attention, Ladies!

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PHONE 19

O'NEILL