

The Frontier Woman

By BLANCHE SPANM PEASE

Hi there, all you nice people! Did you know the school burned down last night? Did you know your shoe strings are untied? Did you see that pocket book full of money lying on the street with a string tied to it?

I usually bite on two-thirds of these not more than a dozen times that day. What day? Why April fool's day!

It's getting around to that time of year when cottage cheese tastes so good. How about making a batch of it? I like it made with sour cream and I always add just a touch of vinegar. We sometimes add chopped green onions or chopped sweet pickles. A dash of paprika makes it look so much more colorful.

There are many delightful dishes you can make with cottage cheese, too. Ever hear of cottage cheese apple pie? Here's the recipe.

COTTAGE CHEESE APPLE PIE

One and a half apples, sliced thin, 1/4 cup sugar, 1/4 teaspoon cinnamon, 1/4 teaspoon nutmeg, pastry, 1/2 cup sugar, 1-8 teaspoon salt, 2 eggs, slightly beaten, 1/2 cup cream and 3-4 cup milk, scalded together, 1 teaspoon vanilla, and 1 cup cottage cheese.

Combine apples, sugar and spices. Pour into pastry lined pie tin. Bake in hot oven 425 F. 15 minutes. Meanwhile, add sugar and salt to eggs, combine with hot milk and cream. Add vanilla and cottage cheese. Pour over apple mixture. Con-

tinue baking in a moderate oven of 325 to 350 F. for 40 minutes, or until mixture sets and is a delicate brown.

There are many delicious salads made with cottage cheese, a couple of these I am passing on to you.

APRICOT COTTAGE CHEESE SALAD

One package lemon flavored gelatin, 2 cups boiling water, 2 cups stewed dried apricots, mashed, and 1 cup cottage cheese.

Dissolve gelatin in water. Cool until it begins to thicken. Add apricots. Pour half into mold, allow to harden. Spread cottage cheese on hardened gelatin. Pour remainder of gelatin over cottage cheese. Chill. Cut in squares and serve with boiled dressing.

COTTAGE CHEESE SALMON SALAD

One cup cottage cheese, 1 cup red salmon flakes, 1/2 cup celery chopped, 1/2 cup sweet pickles, chopped, salt, pepper, 1/2 cup mayonnaise.

Combine ingredients in order given. Chill to improve flavor. Serve with a tart salad dressing on lettuce. As a variation, tuna may be used instead of salmon.

Perhaps some of you also know how to make homemade cream cheese using cottage cheese as one of the basic ingredients. If so, why don't you send us the recipe, giving us explicit directions, and include with it a favorite other recipe or two of your own for any food?

A deliciously different cheese dish, which calls for American cheese, is spaghetti and cheese squares and we're passing along this recipe to you, too.

SPAGHETTI AND CHEESE SQUARES

One cup spaghetti, 2 quarts boiling water, 2 teaspoons salt, 1 1/4 cups soft bread crumbs, 1 cup milk, 1 cup diced or grated American cheese, 3 eggs, beaten, 1 tablespoon onion, finely chopped, 1 tablespoon pimento, chopped, 2 tablespoons green pepper, chopped, 1 tablespoon parsley, chopped, 1 teaspoon salt, 1-8 teaspoon pepper, 2 tablespoons melted butter.

Cook spaghetti in salted water until tender, drain. Heat crumbs and milk together and add to spaghetti. Add other ingredients, mix well. Pour in-

to greased 8 inch square pan, bake in moderate oven to 350 F. 40 minutes. Serve with catsup or mushroom sauce. Serves 6.

Slick Tricks

Keep cheese in the refrigerator. Cover cut surfaces of cheese tightly with waxed paper, or keep in covered dishes. Cooking aged cheese over 6 months is preferred; it provides richer flavor, melts and blends well.

Cheese dishes should be cooked at low temperatures. Grated or shredded cheese melts quickly.

Prize-Winning Letter—Mrs. Charles Ross, Redbird, wins today's 3 months' subscription. This is her second visit to The Frontier Woman.

Dear Mrs. Pease: While I rest, I'll scratch a few lines to let you know how I enjoy The Frontier Woman's page. But what puzzles me is how The Frontier Woman gets around so much work?

I'll send a common dish recipe along. When we want something in the line of pie or cobbler, I take wild plums and cook over and add a little soda. That takes out a lot of tartness. Then strain the juice off and cook it with a little corn starch for thickening and add a piece of butter for shortening. Then take ordinary biscuit dough and roll out as for cinnamon rolls. And spread the fruit on the dough and cut as rolls and place in deep greased baking dish. Then pour the thickened juice over them and bake. Don't make juice too thick. We think this is a grand dish but some might like fruits not so tart, so can use any kind of fruit.

We just got our last butcher hog worked over and in the locker last week for our summer meat. So that is another of the jobs off our minds.

We really had the changeable weather this winter. One day, 70 above and the next, only 10 above.

As yet, I don't have my usual hominy made and canned due to the fact I have had a siege of illness. I have had rheumatic fever of the muscles, so have been on the down and out order for quite some time and a little work is a lot for me yet. Don't know how I would manage to stay put if I had the ambition The Frontier Woman has.

Unless I perk up a lot real soon, I'm going to let the other fellow raise the chickens and garden this year.

If this should be lucky enough to win a 3 months' subscription, please add it onto Charley Ross' account as I'm the MRS.

It was good of you to write Mrs. Ross. Some time you might tell us just exactly how you make and can that homemade hominy. Hominy is a dish I'm quite fond of myself, and my mother used to make it.

Send Us a Letter For The Frontier Woman

We need letters for The Frontier Woman and surely wish you'd send us one and I do mean YOU. Just drag out the tablet and pencil and start out.

Tell what you're doing at your house, include your favorite recipes and hints, if you wish. Or write about anything else you like, but do write.

If your letter is used in our department you will win a 3-months' subscription to The Frontier. Send your letter to Mrs. Blanche Pease, Editor, The Frontier Woman, Atkinson, Nebraska. Be sure to put The Frontier Woman notation on the envelope.

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DENIAL . . . Dr. Edward U. Condon, director of national bureau of standards, hotly denies accusation by house un-American activities subcommittee that he consorted with Red spies.



NICEST SMILE . . . Piquant Edith Mrandmarte was judged to have nicest smile in all France in a contest held in Paris. This is how she looks when she arranges her face for that nice smile.

INMAN NEWS

Mr. and Mrs. R. W. Coakley, of Arcadia, spent March 16 here with their daughter and son-in-law, Mr. and Mrs. Clifford Sawyer, and boys.

Mr. and Mrs. Harry Appleby entertained a group of friends at their country home Friday evening. Cards furnished the entertainment. Mrs. Appleby served lunch at the close of the evening.

Miss Jennie Brunckhorst entertained her Sunday-school class of little folks at an Easter party at the home of her parents, Mr. and Mrs. Ernst Brunckhorst, on Saturday from 1 until 3 p.m. She served lunch.

Mr. and Mrs. William Thompson, of Norfolk, Mr. and Mrs. J. T. Thompson, Jr., and son, Richard, of Yankton, S. D., Mr. and Mrs. Peter Cooper and son Jimmy, of Orchard, and Mr. and Mrs. Ralph Britnell and daughter were guests Easter Sunday in the home of Mr. and Mrs. J. T. Thompson, Sr.

Mrs. Kate Smith arrived Friday evening from Pendleton, Ore., where she has spent the winter with her daughter and family.

Miss Jeannette Hopkins, of Amelia, came Saturday to spend Easter with her parents, Mr. and Mrs. Jim Hopkins, and Larry.

Mrs. Elizabeth Colman returned Saturday from Omaha where she spent the past week visiting.

Charles Edwards, of Omaha, spent the weekend here with friends.

Miss Vivian Stevens, of Norfolk, came Friday night and spent the weekend with her parents, Mr. and Mrs. Earl Stevens.

Donald and Darrell Jacox left Monday morning for Carbondale, Colo., after spending the past month with their mother, Mrs. Walter Jacox. They will be employed on the Clyde Guss ranch this summer.

Don't be without The Frontier in election year.

New Ewing Band to Be Heard at Play

EWING—The Ewing high school seniors have selected for their class play the comedy, "Here Comes Grandma." The play will be presented Thursday and Friday evenings, April 8 and 9. The cast, which is under the direction of Supt. A. S. Evans, is as follows:

"Victor Hayes," David Weyhrich; "Carol Hayes," Evelyn Bartak; "Herman Knox," Will Waterman; "Larry Tucker," James Charvat; "Martha Hayes," Phyllis Fry; "Dolly," Doris Snider; "Steve Dawson," Charles Bergstrom; "Abe Swift," Roger Bennett; "Nancy Foster," Velma Abney; "Grandma Norfleet," Rose Funk; "Beverly O'Day," Irene Walter.

The high school band will give a concert before the Friday performance. The band was organized this year and is under the direction of Ira George, superintendent of O'Neill public schools.

Garden Club Votes \$5 to 'Seeds for Peace'

CELIA—Mrs. Clarence Focken was hostess to the Celia Homemakers on March 24. The Celia Homemakers are not only a project club but a garden and flower club as well, and as a Garden club voted to contribute \$5 to "Seeds for Peace," a project which furnishes seeds to help Europe with its planting.

The project lesson was on "My Kitchen" and it was given by Mrs. Frank Kilmurry and Mrs. George Beck. Miss Marjorie Samms has dropped from the club as she has returned to her home in Pennsylvania after spending the winter at the Algot Hammerberg home.

Mrs. Enoch Samms has moved to O'Neill, so the club has lost another member.

Brother and Sister, Twins, Celebrate Anniversary Together

CHAMBERS—Leo Adams and twin sister, Mrs. Lloyd Gled, celebrated their birthday anniversary Sunday at the Adams home. Those present, besides the guests-of-honor, were: Mrs. Sarah Adams, Mr. and Mrs. Glen Adams and boys, Mr. and Mrs. Clair Grimes and Milton, Mrs. Art Walter and children, Armenta and Doreen Gled.

Bible Quiz Feature of Aid Meeting

CHAMBERS—The Presbyterian Ladies' Aid met on March 24 at the home of Mrs. O. L. Kiltz. A large crowd attended. Rev. and Mrs. Dawson Park, of Neligh, were special guests. A covered dish luncheon was served at noon. Following a short business meeting, a program consisting of a Bible quiz was presented.

Rural Schools Combine in Easter Egg Hunt

CELIA—Miss Jean Scott, teacher of the Celia school, had an Easter party for her pupils and for the Hendricks school last Friday. The Hendricks school pupils were accompanied by their teacher, Miss Thelma Young. They played games at the Celia school and then went to the Scott ranch where they had an Easter egg hunt. Refreshments were served later.

FARRIERS MOVE

CHAMBERS—Mr. and Mrs. Max Farrier and daughter moved the first of the week onto the Froelich place southeast of town.

Frontier want ads are quick and efficient.

2 Eggs Permanently Hidden in Easter Hunt

EWING—Over 30 children of the Ewing Bible club spent part of Easter Saturday afternoon "picking" highly-colored Easter eggs from trees, finding them under corn shocks and on top of the windmills, and discovering them under rocks, boards and all sorts of ledges.

The egg hunt was staged at the home of Mrs. Rene Libby, just outside of Ewing. The egg-hider was Kenneth Lee and 2 of the eggs had to be given up as permanently hidden—at least until a field mouse finds them.

Mrs. E. L. Norwood, of Ewing, is the sponsor of this Bible club which meets each Wednesday evening in her home. Allen Petersen is the acting president of the group, Kenneth Lee is the secretary, and Helen Jacobson is the treasurer. The group is interdenominational in its teaching, Mrs. Norwood says.

4-H CLUB NOTES

SILVER STAR CANNERS

Darlene Grimes, Reporter
CHAMBERS—The Silver Star Canners 4-H club held its second meeting on Saturday at the home of Ada and Shirley DeHart. The lesson concerned canning directions.

We also judged canned tomatoes and peaches and scored ourselves on what we had eaten since the last meeting. Following the lesson we entertained our leader, Mrs. Lloyd Gled, to a birthday party. She was presented with several gifts. The refreshments consisted of fruit salad and cake. The next meeting will be at the home of Mrs. Lloyd Gled on April 10.

Mr. and Mrs. James Duckworth spent the weekend in Trenton.

Rites Held for Infant Twin Boys

CHAMBERS—Funeral services were held last Thursday afternoon at the Walter Brown home for the infant twin sons of Mr. and Mrs. Gordon Brown. Rev. L. A. Dale chose as his text, "Our Father who art in heaven, Thy will be done." Short services were also conducted at the cemetery.

Mrs. Gordon Brown is the former Glenaspa Kenny of the Amelia community.

Visit in Chambers

Mr. and Mrs. Rodney Tomlinson and Mr. and Mrs. H. W. Tomlinson were Easter Sunday guests at the home of Mr. and Mrs. William Turner in Chambers.

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You'll find him in the ranks of our 100% volunteer Army, in the National Guard, in the Organized Reserve Corps and in school and college R.O.T.C. units.

And on Army Day—April 6—you can salute him for the contribution he is making to World Peace. That's the day these fine organizations go on review. By visiting the Army Day exhibits and events planned for your community, you can show Pfc. Jones that you are interested—and appreciative.

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