

# The Frontier Woman

By BLANCHE SPANN PEASE

Hi there, all you nice people! Got your baby chicks yet? Hope you get your housecleaning all done before the baby chicks arrive, because some how they do steal an awful lot of one's time, don't they? They do take a lot of looking after, and when dark begins to come on and they are real young, seems as though one needs to be out at the brooder house to keep them from piling up and see that they aren't so dumb they smother one another.

I stoutly maintain there are few living creatures with less sense than a chicken—unless it's a turkey!

—tfw—

Guess what? In a seed catalogue, I saw an advertisement for dandelion seed to plant for greens! Imagine! Just goes to show most of us don't appreciate what's growing in our lawns, but personally I think it would be going just a little too far to grow dandelions from purchased seeds.

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"Please have a dish of dandelions," Pappy would say politely to the company. "I raised them myself in my own garden." Whoof!

"Eat your dandelions," mamma would say to Junior, instead of "Eat your spinach." Sure I know lots of people dig dandelions and eat them for Spring greens but they don't raise them for that. Still if one were powerfully fond of dandelions I suppose it would be all right.

"Everybody to their own tastes," said the cow as she ate the old lady's hat!

—tfw—

Our prize winning letter this issue has some advice on seasoning greens and maybe I'd better pass it along to you before I use up all the space with my pointless prattle. The letter comes from Middlebranch:

### Subscription Winning Letter—

Dear Mrs. Pease:

I've hesitated about writing again, but you keep asking for letters so here's my try again.

We live on a farm and have 4 boys ranging rather evenly in age from 2 years to 8½ years. I think I'm rather busy most of the time.

Now about those heavy sacks. The heavy white ones that seed corn comes in make very good heavy overalls for my 2 little boys.

I dye the ones I make, but my aunt has some white ones for her little boy and she

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thought they washed nicely. They are cute with multicolor iron on transfers that need no embroidery. I also make everyday shirts out of the larger print sacks when I have suitable figures. One boy has a heavier feed sack shirt that he wears when it is cool. Sacks that are too coarse for dress might be all right for clothespin bags, garden aprons, etc.

Added 2 new garden items this year, brocoli and okra or gumbo. I want to can some chicken gumbo next fall. I usually add something new to the order. Have tried Swiss chard kale, peppers and endive. Expect to plant more of each except endive this year. We like other greens better than spinach. Perhaps we haven't found the right kind.

I have 2 or 3 simple ways of preparing greens for the table. The old way of seasoning with salt, vinegar, butter and a dash of pepper. Then we like a rich, medium cream sauce (use more cream than milk) and garnish with 2 or 3 sliced boiled eggs. Another quick way that saves dishes is to drain the water from the leafy greens, then put in cream and a little milk or butter and milk and let come to a boil. Break an egg or 2 (depending on amount of greens) and break yolk quickly with a spoon. Scramble thoroughly, but don't stir more than necessary. Salt and pepper each style to taste. We go easy on pepper.

We use pickle vinegar in various ways, seasoning greens, salad dressing, seasoning boiled beets that have been thickened with flour, and water thickening. You may want more sugar for beets.

Yesterday the children and I were alone at noon so we had a simple nourishing lunch. It was toast and egg (poached in tomato juice and water and salted to taste). I used 5 eggs and poached them in 1 cup each of thick tomato juice and water. I used a quart and half saucepan.

Place one side of toast on a plate, dip out 4 or 5 spoons of liquid on each slice of toast, then you can see the eggs better and place 1 egg on each slice of toast. For dessert we used one of your tricks, alternate layers of graham crackers and apple sauce with cream.

Also, yesterday, the boys and I covered a bait with cheese-cloth and stitched rows about 5 or 6 inches apart across the bait and whipped edges together. Now it is ready for the pieced top and the tying.

We need this comforter as we have to wash the one that the boys had on their bed during our recent siege with measles. The 3 oldest are recovering nicely, but the baby may have them anyway.

### REPEATER.

We are certainly glad to have your letter "Repeater" and think our readers found it mighty interesting. Most of us are interested in what other people are doing and that goes for households as well as other types of news.

—tfw—

Speaking of greens I have a little gadget that comes in handy very often. It's an aluminum egg slicer and it slices a boiled egg into even slices that are fine for garnishing greens. I also like to use the egg slices for garnishing other things, potato salads for one. It's fine for slicing up eggs for other uses, too, and for slicing boiled potatoes evenly and quickly. If you make a cake which calls for only egg whites, drop the yolks into water and cook them. Then you can rice them and use them sprinkled over greens and in casserole dishes and salads. Of you can use them in a scramble dish, adding a full egg or two more. Or as a binder in a meat loaf or

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Mrs. James Van Every

A bride of April 2 was Mrs. James Van Every (above), who is the former Miss Ella Howard, of Middle Branch.—O'Neill Photo Co.



Mrs. Kenneth Van Every

Mrs. Kenneth Van Every (above) was a March bride. She is the former Miss Frances L. Grubb, of Page.—O'Neill Photo Co.

in salmon patties or hamburgers to add extra nourishment. They make very good egg noodles, too.

—tfw—

Send Us a Letter — Sit down and write me a letter for we do need letters for The Frontier Woman. Every

week you read it but are you doing your share by sending us a letter for it? We'd like so much to hear from you and you may write about anything you wish.

Enclose your favorite recipes, hints and helps if you like, but be sure to check the recipes over to make certain they are copied correctly. Tell us about the garden or your flowers, or the new curtains, or how you've made something "do" or may be repainted some furniture or d d over the kitchen.

Send your letter to Mrs. Blanche Pease, care of The Frontier Woman, Atkinson. Be sure you put The Frontier Woman notation on the letter.

That's all for this week, but I'll be seeing you next week. I'll meet you right here!

Sincerely,  
BLANCHE SPANN PEASE,  
The Frontier Woman.

Franklin D. Roosevelt enjoyed stamp-collecting and had more than 20,000 varieties in his collection.

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### Whitrombs Are Hosts—

AMELIA — Mr. and Mrs. Thompson Whitcomb entertained several friends at a card party Saturday, April 10. Those present were: Mr. and Mrs. Vernon Thompson, Mr. and Mrs. Leon Thompson, Mr. and Mrs. Art Kaiser and Mr. and Mrs. Charles Perriot and their families.

### Attend O'Neill Party—

INMAN—Mr. and Mrs. F. E. Keyes and Murl, Mr. and Mrs. Clarence Hansen and Mr. and Mrs. Kenneth F. Smith attended a card party in O'Neill last Thursday, April 8, given by

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