'How About Hustling Us Some More Letters' - The Frontier Woman

By BLANCHE SPANN PEASE

tier subscribers!

It's hard to believe that this

These days you can buy salad tomatoes at the vegetable markets and they make wonderful containers for hearty macaroni salads. You can scoop out the



Rhubarb lovers will be delighted when you serve them "Noodle Rhubarb Crumble." For four persons cook 4 ounces fine noodles in boiling salted water until tender. Drain and rinse. While the noodles are cooking arrange three cups of diced rhubarb in the bottom of a greased 1½ quart casserole. Combine one-half cup sugar, one-fourth teaspoon cinnamon, one tableteaspoon grated lemon rind. Ar- mold and set in a pan of hot

pour the sugar mixture on top.

Make a streusel topping by is the last Thursday in May and mixing three tablespoons butthat June is knocking at our ter or margarine, three tablespoons enriched flour and onefourth cup sugar. Sprinkle this topping on the noodles. Bake in a moderate oven (350F.) about 35 minutes. This dessert is good either plain or topped with a lemon sauce. centers and

Give a lift to your favorite mix the pulp macaroni and cheese casserole lad ingredients. Or you onions. Use tops and all. They with other samay like to not only give good flavor but remove only pleasing color as well.

the stem and An ideal container for creamed then cut the seafoods, meats and vegetables tomato in sec- is a macaroni ring. For a ring tions too, but large enough to serve six pernot through, sons cook 4 ounces elbow mat h'e bottom. caroni. While the macaroni is Then spread cooking, heat 11/4 cups milk and rack. Makes one loaf. the sections four tablespoons butter or marand heap the salad in the center. garine. Pour over one cup soft Serve with hot buttered aspara- bread crumbs and allow to soak gus and toasted enriched hard a few minutes.

Separate two eggs and beat the yolks. Add them to the milk mixture with one-half teaspoon salt, dash of black pepper, three-fourths cup grated cheese, one tablespoon chopped green pepper and two tablespoons chopped onion. Add the drained macaroni to the crumb and milk mixture and mix lightly.

Beat the egg whites stiff and spoon melted butter or margar- fold into the macaroni mixture. ine, one-fourth cup water and 1 Pour into a greased 9-inch ring

When in Omaha

200 ROOMS \$2 to \$3

MeDONALD'S

Bake in moderate oven (350F.) the center with creamed seafood, vegetables or meat.

high in vitamins and minerals is this bread. It slices beauti-Hi there, all you good Fron- range noodles on rhubarb, and fully, making it an excellent choice for sandwiches. Good spread with cream cheese.

PRNE NUT BREAD

Two tablespoons butter or other shortening; two table-spoons brown sugar; 1/3 cup molasses, 1 cup sour milk, onehalf cup white flour; one tea-spoon soda, one-half teaspoon salt, 2 cups whole wheat or graham flour, ¼ cup chopped cooked prunes, ½ cup chopped walnuts.

Cream shortening and sugar, add molasses and sour milk. Sift white flour with soda and salt, combine with unsifted bing with a little floor wax on whole wheat flour. Add to liq- a small cloth. uid ingredients, and beat until just well blended. Add prunes & nuts. Bake in greased loaf pan about 8 x 4 x 3 inches, in a moderate oven of (350F.) for one and one-fourths hours. Cool on a -tfw-

Subscriptions Winners-

Beause we are working up copy ahead, in preparation for a few days from home, we find ourselves with only one readerletter today. Better hustle us in

some more letters folks!

"A reader" from O'Neill wins
this weeks three-months' subscription to The Frontier.

Dear Blanche: I see in the Frontier this week you both which I make and we garnish the chop platter.

FROZEN FRUIT SALAD

One cup whipping cream, one pork cup mayonnaise, one-eighth teaspoon salt, 2 cups canned fruit cocktail. Whip the cream stiff, Fill with any of the following blend with one cup of stiff ma-mixtures and serve with tomayonnaise, add salt. Strain syrup to juice, hot or cold fruit from one medium sized can of punch or other beverages. fruit cocktail and mix with above. Freeze.

PINK STAR DESSERT

Two slightly beaten egg yolks, one-half cup sugar, pinch of salt, 11/4 cups milk, scalded, one tablespoon gelatine, one-fourth cup cold milk, two stiffly beater. egg whites, one-third ounce bottle maraschino cherries, one teaspoon vanilla, one cup whipped

FINAL WEEK

FEATURE!

cream, nuts (optional.) 9. Salted wedges of crisp cu-Combine egg yolks, sugar and cumber. one hour. Let stand in pan five salt, and hot milk, cook over 10. Finely shredded carrot minutes before unmolding. Fill hot water till mixture coats a mixed with mayonnaise and

the center with creamed seafood, vegetables or meat.

Today is just the day to bake
a prune nut bread. Especially
high in vitamins and minerals
s this bread. It slices beauti SANDHILL SAL It is perfectly true that monthree tablespoons syrup from cherries, nuts, vanilla and whipey won't buy happiness. Howped cream. Pour into oiled mold

and chill until firm. Will include a couple hints which I have used successfully. Mix cleaning fluid and talcum powder into a paste and spread on grease spots on wallpaper, leave overnight, and the next morning brush with a dry cloth and the grease has disappeared.

Be sure cleaning fluid is non-

inflammable. Water spots may be removed from varnished furniture by rubbing it well with vinegar. Black marks may be easily removed from linoleum by rub-

> A READER. -urw-

When you need a garnish for a hot meat platter or a chilled salad or dessert, let California prunes supply the needed dec-orative touch Stuffed or plain, hot or cold, they'll add just the color contrast and flavor you need. For example:

 Top any fruit and cottage cheese salad combinations with two or three walnut stuffed prunes.

2. Decorate a fruit salad plate with prunes stuffed with cream cheese blended with chopped,

candied ginger, nuts, or both. 3. Cut pitted prunes into petal where you have asked for a sal-ad recipe which is special or a on broiled pineapple rings. Place dessert salad. So I am sending whole prune in center. Use to

all like very well. Both can be made the day before they are to be used, which any one will slip out center rings and reagree helps very much when place with pitted prunes. Dress preparing a "company" dinner. with catsup, dot with butter, with catsup, dot with butter, and bake for 15 minutes. Use to garnish roast beef, lamb or

PRUNE HORS d'OEUVRES Pit cooked California prunes.

1. Peanut butter blended with crumbled crisp cooked bacon.
2. Cream cheese with finely chopped dried beef and horseradish to taste.

3. Cream cheese mixed with chopped cooked ham and a dash of chili sauce. 4. Cream cheese mixed with

chopped nuts and sliced stuff-5. Cream cheese blended with a little Roquefort cheese, finely chopped celery, chives, and a

dash of cayenne or taba 6. Grapefruit segments dipped in chopped nuts.
7. Whole pickled onions or stuffed olives or strips of sharp American cheese. If desired

wrap in bacon and bake in moderate oven until crisp.

8. Chopped nuts and celery moistened with mayonnaise. When a man thinks a wom-

ever, it will certainly enable you to be miserable in comfort. an doesn't understand him the trouble is that she probably does-perfectly!

Lots of fur coats have been acquired by skinning some old

Under the blanket of pure white snow, when spring had "flang" its fling, we found the bottles and cans we threw when the north winds tried to sing.

LOCALS

Mr. and Mrs. Charles Havranek and daughter visited at the home of their parents, Mr. and Mrs. James Havranek, and Mrs. Dorothy Barrett in Atkinson for Mother's day.

James Harty left Sunday May 14, to assume a new posi-tion in Scottsbluff. Mrs. Harty joined him there later in the

Mrs. Gene Lawrence a n d Claude Hamilton.

Rev. A. L. Nabholz, of Red had been stationed. Cloud, was an overnight guest

braska conference president. Mr. and Mrs. W. B. Gillespie entertained Mrs. E. J. Eby, Robert Eby and Mr. and Mrs. L. G. Gillespie at dinner on Mother's

Miss Gayle Widtfeldt, a stu-dent at Briar Cliff college in Sioux City, visited her parents, Mr. and Mrs. David Widtfeldt

for Mother's day. Mrs. Edward L. O'Donnell Francis, of Valentine, are vis- and her mother, Mrs. P. J. Bigiting her parents, Mr. and Mrs. lin, have returned from Salina, Kans., where Mr. O'Donnell

Miss Jane Froelich, of Om-Monday, May 15, at the home of aha, visited her parents, Mr. Rev. and Mrs. Melvin E. Gros- and Mrs. Frank Froelich for the enbach. Rev. Nabholz, is Ne- weekend of May 13-14.

DEPARTMENT OF COMMERCE Bureau of the Census

1950 CENSUS

Have You Been Counted?

The Census is nearing completion. If you have not been counted here or anywhere else, please fill out the form below and mail it immediately to the U.S. Census District Office at the address

My address on April 1, 1950 was:

House Number and Street (Or description of location)	Apt. No.
City, town, village	State
I Pala	tionship of

Name of Each Person Whose Usual Place of Residence Was in This Household on April 1, 1950 (Last Name) (First Name) (Initial)	Relationship of this person to the Head of the house- hold, such as Head, Wife, Son, Roomer, Etc.	Sex M or F	Color or Race	Age at Last Birthday
				97
			Melej	
			- Committee Ma	
UT OUT THIS FORM AND MAIL TO		491317	ERVISOR,	

CUT OUT THIS FORM AND MAIL TO:

DISTRICT SUPERVISOR

U. S. Bureau of the Census HALE-KORDETTEE COURT HOUSE

KEARNEY, NEBR.

Mail This Report Now!





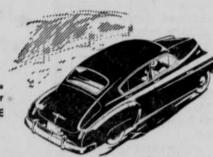
Drive home this fact! . . . FIRST . . . and Finest . . . for STYLING AND COMFORT AT LOWEST COST THRILLS AND THRIFT

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