

The Frontier Woman —

## Mrs. Elaine Allen, of Bristow, Offers Number of Helpful Hints

By BLANCHE SPANN PEASE

Hi there all you Frontier folks!

Hot rolls taste wonderful with any meal, but they are certain to win special praise in summertime when served with chilled salad plates. A cold platter meal of cheeses, vegetables and fruits needs something hot, and feather-light rolls are the perfect accompaniment.

Yeast-leavened rolls have a way of keeping hungrier away during the long afternoon. These enriched rolls satisfy "hidden hunger" too, by providing essential B-vitamins, food iron and protein, as well as food energy.

If you make a refrigerator roll dough on Monday, you can have hot rolls at luncheon or dinner for most of the week with a minimum of time and effort. Each day make your family think you've made something different by varying the shaping of the roll and by using different toppings such as poppyseed, sesame seed, nuts, or a confectioners' sugar icing. Here is a tested basic recipe for refrigerator rolls, with four variations on the theme.

### REFRIGERATOR ROLLS

Two packages yeast, compressed or dry, one-half cup lukewarm water, one and one-half cups milk, one-half cup sugar, two teaspoons salt, one-fourth cup shortening, one egg, beaten, 5 and one-half to six cups sifted enriched flour.

Soften yeast in lukewarm water. Scald milk, add sugar, salt and shortening. Cool to lukewarm.

Warm. Add two cups flour and beat well. Add yeast and beaten egg. Blend thoroughly. Add remaining flour to make a soft dough.

Turn out on lightly floured board and knead until smooth and satiny. Place in lightly greased bowl. Cover and let rise in a warm place (80 to 85 degrees F) until doubled. Punch down. Form into smooth ball. Grease the surface lightly. Cover and put into refrigerator.

When wanted, remove dough from refrigerator and punch down. Mold at once in any desired shape. Or, if preferred, let dough stand in warm room for an hour before molding. Place rolls on greased pans and let rise until doubled. Bake in hot oven (425 degrees F) 15 to 20 minutes. Makes about 2 1/2 dozen rolls.

Here are several popular shapings for rolls. To make crescents, roll part of dough into circular shape about one-fourth inch thick. Cut into wedges like a pie. Brush with melted butter or margarine and roll up, beginning at the wide end. Fasten point on top and curve into crescent shape. Place on greased baking sheet. Cover and let rise until doubled. Bake in moderately hot oven (425 degrees F) 15 to 20 minutes.

Soft and buttery, Parker-house rolls are always a favorite. Roll dough about one-fourth inch thick. Cut with biscuit cutter. Brush with melted butter or margarine. Mark across center with dull side of knife. Fold and press edges together. Place on greased baking sheet, cover and let rise until doubled. Bake in moderately hot oven (425 degrees F) 15 to 20 minutes.

Braided rolls offer interesting variation to your basket of

luncheon rolls. Roll dough out one-fourth inch thick and cut in strips six inches long and one-half inch wide. Cross three strips in the middle and braid from center to each end. Press ends together and fold under. Place on greased baking sheet and let rise until doubled. Bake in moderately hot oven (425 degrees F) 15 to 20 minutes.

Those pretty fantan rolls at your baker's look complicated, but they are really quite simple to shape. Roll dough into a thin rectangular sheet and brush it with melted butter. Cut into strips about one inch wide. Pile six or seven strips together, then cut in 1 1/2-inch pieces. Stand these pieces on end in greased muffin pans. Let rise until light. Bake in moderately hot oven (425 degrees F) 15 to 20 minutes.

### Subscription Winners—

Dear Mrs. Pease: It was a real treat to see The Frontier on Thursday. Here are some hints and a recipe which I hope will be helpful.

Use a fork to remove seeds from grapefruit. This is not only the quickest but also prevents bruising or loss of juice.

When sweetening whipped cream use powdered sugar and the cream stands up better and does not separate so easily.

When making dumplings use a pyrex pie plate as a lid. Then you can see the progress of the dumplings. Be sure the lid fits tight.

CARAMEL DUMPLINGS  
Two tablespoons of shortening, 1 1/2 cups brown sugar (pack well), one-half cup boiling water, one-eighth teaspoon salt, put in sauce pan and cook gently for 5 minutes.

Second part: 1 1/2 cups flour, 1 1/2 cups baking powder, 1 cup sugar, one-eighth teaspoon salt and 1 teaspoon vanilla, 2 tablespoons shortening, one-third cup milk. Sift dry ingredients, cut in shortening, then add milk, vanilla. Mix well. Drop by spoonfuls over first mixture and cover tightly and boil over low heat for 20 minutes.

MRS. ELAINE ALLEN, Bristow.

Dear Blanche: I guess it's time I wrote and thanked you for the cookie cutters. I had always wanted to have them but never had, so really appreciated winning such a useful gift.

I have used them a lot already and the kiddies really enjoy their cookies more now that they are designed. Cookies don't seem to last long around our house anyway.

Well, we received a few more inches of snow last night. What a surprise to wake up this morning and see it snowing again. It just doesn't seem like spring yet. Certainly hope this will be our last snow for this spring.

I am going to send along a couple of recipes. The cookies are very good. I made them for the first time two weeks ago and they really are a delicious cookie.

COCONUT BUTTERSCOTCH COOKIES  
One cup white sugar, 1 cup brown sugar, 1 1/2 cups shortening, 2 eggs, 1 teaspoon soda, 2 tablespoons vinegar, 1 teaspoon vanilla, 1 teaspoon lemon extract, 1 teaspoon salt, 1 1/2 cups shredded coconut, three and three-quarters cups flour, 2

**POISON IVY**  
OAK or SUMAC Science has discovered an excellent new treatment for ivy, oak or sumac poisoning. It's gentle and safe, quickly dries up the blisters—often within 24 hours.  
at drugists. 50c **IVY-DRY**

teaspoons baking powder. Combine sugar and shortening. Add beaten eggs, soda dissolved in the vinegar, extracts, salt and coconut. Mix well after each addition. Sift flour and baking powder and add. Make balls about the size of walnuts. Flatten and mark crosswise with a fork. Add a little more flour if necessary for ease in handling. Bake at 350 degrees F.

APPLE CRUMB PIE  
Four large tart apples (4 cups) sliced in plain pastry, three-fourths cup flour, 1 cup brown sugar, 1 cup chopped walnuts, 1/2 cup butter, 1/2 pint heavy cream, whipped and sweetened.

Paré, core and slice apples thin. Arrange layer in a pastry-lined 9-inch pie plate. Sprinkle with 1/4 cup of the sugar, add remaining apples and cover with a mixture of the remaining sugar, butter, flour and walnut kernels, which have been creamed together. Bake in a hot oven of 400 degrees F. 45 minutes or until apples are tender. Serve warm with whipped cream.

I will also send the devil's food walnut cake recipe that I think is very good.

DEVIL'S FOOD WALNUT CAKE

One-third cup shortening, 1 1/4 cups brown sugar, 2 well-beaten eggs, 1/2 cup boiling water, 2 squares unsweetened cooking chocolate, 1 1/2 cups sifted flour, 1 teaspoon baking soda, 1 teaspoon salt, three-fourths cup finely chopped walnut kernels, 1/2 cup sour milk or buttermilk, 1 teaspoon vanilla.

Cream the shortening thoroughly. Add the sugar gradually and cream the mixture until light and fluffy. Add the beaten egg and beat well. Meanwhile pour the boiling water over the chocolate, stir over low heat until smooth and thick, cool, add to the egg mixture, mixing thoroughly.

Sift the flour, soda, baking powder and salt together, add walnut kernels. Combine the milk and vanilla and add alternately with the dry ingredients to the chocolate mixture, beating after each addition until smooth.

Turn into well greased pan and bake in a moderate oven of 350 degrees F for 50 to 60 minutes or bake in layer pans at 375 degrees F for 20 to 30 minutes.

MRS. PAUL ZAKRZEWSKI, O'Neill.

Send Us a Letter—

Each week we give two readers a 3-months' subscription to The Frontier for the use of the letters they write The Frontier Woman. You may write about anything you like. Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

Sit down right now and write the letter you should have written long ago. Thanks!

FAVORITE CHERRY COBBLER

One and one-half cups canned cherries, two-thirds cup cherry juice, one-third to one-half cup sugar, 1 tablespoon cornstarch, pinch of salt, table fat, one-half recipe biscuit dough. Mix all the ingredients except the dough. Cook over low heat, stirring constantly until thickened.

Turn into a baking pan. Cover with rolled dough, slashed in several places to let the steam escape, or cover with rounds of dough. Bake at 425 degrees F in hot oven until browned about 15 minutes. Serves 4.

For variety in the above recipe use raw peaches, cherries or berries, cooked a few minutes in a little water.

MYF Elects New Officers—

The Methodist Youth Fellowship held an election of officers Sunday evening, May 28, and the following officers were named: Ted Lindberg, president; Jo Ellen Bachus, secretary; Donald Hagensick, treasurer.

### ROYAL THEATER

— O'NEILL —

Thursday, June 1  
SCENE OF THE CRIME  
With Van Johnson, Gloria DeHaven, Arlene Dahl, Tom Drake.

Adm. 42c plus tax 8c. Total 50c  
No Children's Admissions

Friday & Saturday  
June 2-3

Columbia Pictures presents Randolph Scott in THE NEVADAN

With Dorothy Malone, Forrest Tucker, Frank Faylen and Geo. MacReady in Cinecolor.  
Adm. 42c plus tax 8c. Total 50c  
Children 10c. plus tax 2c  
Total 12c  
Matinee: Saturday 2:30

Sunday, Monday Tuesday  
June 4-5-6

He's the new father of his country!

CHEAPER BY THE DOZEN  
Color by Technicolor  
With Clifton Webb, Jeanne Crain, Myrna Loy and Edgar Buchanan.

Matinee Sunday 2:30  
Adm. 42c plus tax 8c. Total 50c  
Children 10c. plus tax 2c.  
Total 12c

### SANDHILL SAL

The remarkable and pertinent fact about so many cases of amnesia is that when a man gets it the first thing he forgets is his wife.

Mary was a little ham, she liked acting fairly well, but every time she had to act, the act was sure to smell.

One of these days those opportunity pollyannas will hear somebody knocking and its bound to be a wolf at the door.

She was the kind of woman who thought a soufflé was something she wore with a petticoat.

### GENELLE PARK WINS LAURELS

Becomes Valedictorian of Page High 1950 Senior Class

PAGE — Commencement exercises were held at the Page high school auditorium Thursday evening, May 25, for 16 Page high graduates. Dr. O. F. Moore, of Wayne State Teachers college, gave the commencement address, "I Am the Chooser." Miss Joan Terrill was announced as valedictorian of the class and Miss Genelle Park as salutatorian.

John Lamason superintendent of the Page school, presented the following awards: Carroll French, University of Nebraska regents' scholarship; Miss Terrill, Norfolk junior college scholarship; Miss Park, state teachers' scholarship, and Maurice Waring, denominational college scholarship.

Miss Joyce Clasey played the professional and recreational. Rev. George Francis gave the invocation "Alma Mater, a trombone quartette (Ruth Parks, Genelle Park, Joan Terrill and Nancy Heiss); Auld Lang Syne," by senior class; duet, "Memories," Jane Park and Shirley Sorensen.

C. E. Walker, president of the board of education, presented diplomas to the following 16 graduates. Ross Fink, Don A. Parks, Genelle Park, Joan Terrill, Sidney Frahm, Jack Hartman, Leo Neubauer, Dale Braddock, Ernest Graves, Carol Stevens, Maurice Waring, Carroll French, Willis Robinson, Shirley Sorensen, Richard McIntosh and Sterling Albright. Catherine Christon, James Lamason and Larry Heiss received 8th grade diplomas.

The program closed with the benediction by Rev. T. O. Brownfield.

Other Page News

Mr. and Mrs. Bernard Korncok spent Thursday night, and Friday, May 25-26, in Sioux City.

Mr. and Mrs. W. E. Wanser have visited their son, Beverly Wanser, and family at Holly Springs, Ia., during the past few days.

Mr. and Mrs. Tom Hutton and

family moved to O'Neill Saturday, May 27, where Mr. Hutton will have employment this summer. He was a teacher in the Page high school the past year.

Mr. and Mrs. Myrtle Caster and family, of Sterling, Colo., were dinner guests recently of Mr. and Mrs. Melvin Smith.

Mrs. Helen Knudsen went to Saronville Wednesday, May 24, to attend a family reunion and will spend a week visiting relatives there.

Mr. and Mrs. L. G. Stevens, of Oakland, were guests Sunday, May 28, at the home of their aunt, Miss Maude Martin.

### Legal Notice

(First pub. May 25, 1950)  
NOTICE OF ELECTION FOR SUPERVISORS OF THE HOLT SOIL CONSERVATION DISTRICT TO ALL OWNERS OF LANDS lying within the boundaries of the Holt Soil Conservation District. Notice is hereby given that on the 8th day of June 1950, an election will be held for the election of two supervisors to hold office for a term of four years for the Holt Soil Conservation District of the State of Nebraska, to fill vacancies created by the expiration of the terms of two of the present supervisors.

The names of the candidates are as follows:  
Ernst, Clarence—O'Neill.  
Heiss, R. L.—Page.  
Karo, A. Max—Stuart.  
Lambert, Carl—Ewing.  
All persons, firms, and corporations who hold title to any land within the boundaries of said District are eligible to vote at said election.

Polling places will be opened on the above date between the hours of 8:00 A.M. and 5:00 P.M. as follows:

Holt County Courthouse Annex Basement—O'Neill.

Landowners who find that they may not conveniently vote at the polls on the election day may secure a ballot and Form SCD-12A at any time prior to the election at any of the following places, and vote by seal-

ed ballots:  
Ewing Cooperative Creamery, Ewing.  
Ewing Sale Barn, Ewing.  
Nebraska State Bank, Chambers.

Cooperative Bank, Inman.  
Cooperative Bank, Page.  
Star Post Office, Star.  
Atkinson Sale Barn, Atkinson.  
Tri-County Bank, Stuart.  
First National Bank, O'Neill.  
County Extension Agent's Office, O'Neill.

O'Neill Sale Barn, O'Neill.  
Nonresident landowners, or those who wish to vote by mail may apply in person, or in writing, to the District Election Officer Dave E. Bowen, of Page, Nebraska, requesting a ballot.  
Dated this 17th day of May, 1950.

STATE SOIL CONSERVATION COMMITTEE  
A. H. BAXTER,  
for E. G. Jones,  
Executive Secretary.

### O'NEILL TRANSFER

John Turner, Prop.

Daily Trips  
Omaha to O'Neill  
O'Neill to Omaha  
Irregular Trips  
O'Neill to All  
Nebraska Points

Telephones:  
O'NEILL—341-J  
OMAHA—JACKSON 3737

Your Patronage Appreciated

**A PERFECT GIFT for the JUNE BRIDE**

FOSTORIA GLASSWARE

SEE Our New, Complete Selection in 3 Patterns

McIntosh Jewelry  
"Where Price & Quality Meet"  
Phone 166 O'Neill

**IT'S A GREAT DAY—**

WHEN YOU TAKE DELIVERY ON A NEW JOHN DEERE TRACTOR!

There's a feeling of great pride—seeing your new John Deere Tractor delivered into the yard. There's a satisfaction in knowing yours is an ultra-modern tractor, truly the leader in modern tractor design.

But it's not until the first day in the field that you realize fully how wise a choice you made. Right from the very start, you'll experience a new ease of handling, a new feeling of comfort and convenience. You'll be amazed at its power to handle the heaviest loads, at the greater acreage you cover, at the surprisingly low fuel requirements.

Day after day, season after season, your satisfaction will continue to grow. For a two-cylinder John Deere Tractor is unequalled in simplicity and ruggedness, unmatched in modern design... built all the way through to handle your farm work faster, easier, better, and at lower cost than any other tractor you could own.

Get all the facts now about the John Deere that fits your farm. See us soon.

**Lloyd Collins Implements**  
O'Neill Phone 365

**JOHN DEERE Two-Cylinder TRACTORS**  
First in Modern Design and Proved Performance

**FALSTAFF'S GOT SOMETHING!**

It's DRY, LIGHT -- but LIVELY

© 1950, FALSTAFF BREWING CORP. • ST. LOUIS • OMAHA • NEW ORLEANS

**McDONALD'S**

Value-priced Father's Day favorites

**DONFIELD and SHAPELY shirts**

**\$2.98**

Donfield white shirts are made with 9 special features that promise complete satisfaction. Compare with ANY at this price.

Shapely white, pastel or fancy pattern shirts are famous for smart style, super value. You're sure to find Dad's favorite.

Donfield coin dot ties are rich rayon satins in new light colors. Tie perfect knots.....\$1.50