

The Frontier Woman —

Worst Neighbor One Who Pinches Vegetables Out of Your Garden

By BLANCHE SPANN PEASE

Hi there, all you kind and gentle people! Still canning? Did the tomatoes finally start to ripen? Did you get those cup cakes baked for the small fry's school lunch?

Use aluminum foil to wrap the things you send for their lunches and then to vary the monotony of always having their sandwiches in the usual waxed paper. Or try sandwich bags. Anything that is a bit different will make for entertainment for the grade schoolers. For the younger ones—a crayon can quickly sketch a funny face on the outside of the sandwich bag and the kids will love it. Their mother will be the envy of the whole school because she makes their lunches interesting.

You can send tapioca pudding in custard cups, or enclosed in small screw top jars. Plastic spoons from the grocery counter will add interest for the box and last a long time.

Try this pudding for the kids.

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CANDYSTORE SURPRISE

One egg yolk, 2 cups milk, 1 tablespoon sugar, 1/2 teaspoon salt, 3 tablespoons minute tapioca, 1 egg white, 2 tablespoons sugar, 1/2 teaspoon vanilla, 1/4 cup crushed peanut brittle or peppermint candy. Mix egg yolk with a small amount of milk in a saucepan. Add remaining milk, 1 tablespoon sugar, salt and minute tapioca. Place over medium heat. Cook until mixture comes to a full boil, stirring constantly. This takes 5 to 8 minutes. (Do not overcook—mixture thickens as it cooks.) Remove from heat.

Beat egg whites until foamy throughout. Add 2 tablespoons sugar, 1 tablespoon at a time, and continue beating until mixture will stand in very soft peaks. Add hot tapioca mixture, stirring constantly. Add vanilla and crushed candy. Cool, stirring after 15 to 20 minutes. Chill. Serve plain or with whipped cream. Makes 4 to 5 servings.

YUM YUM CAKES

Three tablespoons sugar, 3 tablespoons water, 1/2 squares unsweetened chocolate, 1/4 teaspoon soda, 2 cups sifted cake flour, 1/2 teaspoon salt, 2 teaspoons baking powder, 1/3 cup butter or other shortening, 1/4 cup sugar, 2 egg whites, unbeaten, 2/3 cup milk, 1 teaspoon vanilla. Combine sugar, water and chocolate in saucepan and cook over low flame until thick and smooth, stirring constantly. Stir in soda, cool slightly. Sift flour once, measure, add salt and baking powder and sift together 3

Glamor Closets Keep Teen-Agers Tidy

If neither coaxing nor threatening have succeeded in turning your daughter's disarranged, catch-all closet into neat, well-ordered storage space, here's a tip that may turn the trick.

With a few yards of cotton fabric and a few hours at your sewing machine, you can make enough glamorous closet accessories to turn the most harum-scarum teen-ager into the soul of tidiness. If this is your first home-decorating assignment, your local sewing center will give you sewing tips.

There are two major reasons for unkempt closets: unattractiveness and lack of organization. If your daughter's present closet is drab and dark, it's no wonder she feels no compunction to keep it prettied up.

Remedy this by painting the inside of the closet a cheerful color that will harmonize with the walls of the room and with the accessory fabric you have chosen. Install an electric light in the closet, too, to eliminate groping in the dark.

Then set about making closet accessories that will encourage your daughter to have "a place for everything, and everything in place."

For these accessories, which should include shoulder covers, garment bags, shoe bags and hat boxes, use a washable cotton fabric in gay print or plaid. It's a good idea to make certain the material is sanforized, to avoid the bugaboo of shrinkage.

Shoulder covers should be shaped to fit the clothes hangers. Length should be from six to 10 inches; width depends upon the bulk of the garment to be covered.

Garment bags for best dresses are handy and attractive storage compartments. They are made in the same way as shoulder covers, but are full length of dress or coat. When seaming front and back pieces together, leave one side open for snaps or a slide fastener.

For those cherished gold or silver slippers, make individual shoe bags. Cut the fabric large enough to allow for a drawstring top; the bag can then hang neatly from its strings on a clothes hook at the back of the closet. Dark tissue paper, wrapped around the shoes before they are put in the bag, will help protect them from tarnish.

To keep the closet floor uncluttered, make a shoe bag for the inside of the door. This should include a back section 18 inches wide, and enough fabric strips, reinforced with cardboard or buckram, sewed on at intervals, to form pouches for four to six pairs of shoes.

A covered hat box is next on the list. Make a paper pattern by tracing the box. Add a half-inch all around for seam allowance.



To encourage her daughter's neatness, this mother stitches up accessories for a glamor closet. Gay plaid pieces, trimmed with eyelet ruffle, include a hat box, shoe bag, shoulder covers and slipper bags.

The cover will fit best when cut on the bias. After the sections are stitched together and the seams pressed open, wet the surface of the box with glue and smooth the fabric on.

To complete the job tack a row of eyelet ruffle to shelf edges, and add a few small sachets filled with your daughter's favorite scent.

SANDHILL SAL

If you think before you speak, some one else will beat you to the conversation.

Neighbor Nettie says it's easy to throw yourself at a man if you know he's a good catch. I hate that mosquito in my room.

She does disturb my rest; She has to keep a humming, 'Cause she passed her first screen test.

Send Us a Letter—

Wouldn't you like to write us a letter for The Frontier Woman. We need letters for our department and wish you'd get busy and send us one. Perhaps you'd like to air a pet peeve as one of the ladies did today.

Perhaps, too, you can tell us of an embarrassing moment or would like to send us a chatty household letter.

Please if you write the household type of letter, send more than a recipe and 2 or 3 lines. Frankly, we think you should have at your place at least 2 good seasonable recipes—and everybody ought to know a hint or 2 to share with others. Send them along in a letter.

We try to use 2 letters a week and for each letter we use, we give a 3-months' subscription to The Frontier. Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

ENROLLS AT CHADRON CHAMBERS—Larry Tangeman, of Chambers, is listed among those students who are enrolled at Chadron State this fall.

O'Neill Visitors — Mr. and Mrs. Arthur Tomlinson, of Inman, visited Sunday evening in the H. W. Tomlinson home.

DR. J. L. SHERBAHN CHIROPRACTOR Complete X Ray Equipment 1/2 Block So. of Ford Garage O'Neill, Nebraska

I use aluminum foil in the bottom of my oven, then when pies boil over, it is easy to clean up.

"A FRONTIER BOOSTER"

times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg whites, 1 at a time, beating very thoroughly after each. Add flour, alternate with milk, a small amount at a time, beating after each addition until smooth. Add vanilla.

Divide batter in 2 parts, to 1 part add chocolate mixture, stirring until well blended. Put by teaspoons into greased cup cake pans, alternating light and dark mixtures. Bake in moderate oven of 375 F. for 25 minutes. Makes 18 large cup cakes.

You can frost these or serve them with a chocolate syrup such as you use for ice cream. The kids will like them in the lunch box.

The kids will also like: MOLLASSES ICE BOX COOKIES

One - half cup molasses, 1/2 cup shortening, 1/2 cup sugar, 1 egg, 2 1/2 cups flour, 1/2 teaspoon salt, 1/4 teaspoon soda, 1/4 teaspoon cloves, 1/2 teaspoon ginger, 1/2 teaspoon cinnamon. Put molasses and shortening in large saucepan. Stir over low heat until shortening has melted. Remove from fire, stir in sugar. Cool. Add unbeaten egg, stir. Sift remaining ingredients together and add to first mixture. Form dough into rolls about 2 inches in diameter. Wrap in waxed paper and chill 3 to 4 hours. Slice thin and bake on well-greased baking sheet in moderate oven about 375 F. for 10 to 15 minutes.

DATE AND NUT COOKIES One-half cup shortening, 2 cups brown sugar, 2 eggs, 3 1/2 cups sifted flour, 2 teaspoons baking powder, 1/2 teaspoon soda, 1 teaspoon salt, 1 cup nuts,

chopped, 1 cup pitted dates, creamed, 1 teaspoon vanilla. Cream shortening thoroughly. Add sugar gradually and cream together until light and fluffy. Add eggs and beat well. Sift flour once, measure, add baking powder and salt and sift together 3 times. Work into creamed mixture. Add flavoring, nuts and dates. Form dough in rolls 2 inches in diameter, wrap in waxed paper and chill. Slice 1/2 inch thick and bake on greased cookie sheet in moderate oven of 375 F. for 8 to 10 minutes or until done. Yields 10 dozen 2-inch cookies.

Steady Reader Has a Gripe—

"Steady Reader" wins one of our 3-months' subscriptions today.

Dear Frontier Woman: I had been riding along too long on the brass rings and that any one who enjoys your column as much as I should at least write and say thank you.

I like the hints and occasional gripes even better than the recipes.

Seems as though each group of hints contains at least 1 that can be put to use at once. Generally they are simple enough that one wonders why they themselves never thought of it.

The gripes or pet peeves are of the type that make you wish the person writing was a close neighbor. So that you could dash over and agree or argue with her, as the case might be.

I certainly agreed with the woman who was so "lucky to have a garden!" I, too, take

great pride in my garden and love to give to others, but am awfully tired of the neighbors who do not plant one because I always have such a nice one!

But the worst was a neighbor who told at club she had canned 2 canners of beans from my garden already and our family hadn't had any to use on the table until that time.

How people can help themselves to garden vegetables or fruit without asking I don't know, but it seems to be the accepted thing.

Sounds as though I, too, am griping and I started out just to say thanks so much for your helpful columns and may you continue long and successfully.

"A STEADY READER" —tfw—

Where Has Summer Gone? Dear Mrs. Pease:

Well, this is the last day of August and we all wonder where the summer went. The rain was a blessing as we had so much grass in the pastures and with cattle, Holt county is lucky.

This week I canned peach butter also made grape jelly. Nice grapes are so hard to get here that I just bought sweet grape juice and it surely made nice jelly. I picked apples Saturday so I thought I just had to make an apple pie.

I used the method recently suggested by Betty Crocker. Preheat the oven to 425 F. Mix together 2 cups sifted flour, 1 teaspoon salt. Add all at once 1/2 cup Wesson vegetable oil and 1/4 cup cold whole milk. Stir lightly until mixed. Divide into 2 parts and roll out between sheets of waxed paper. Proceed

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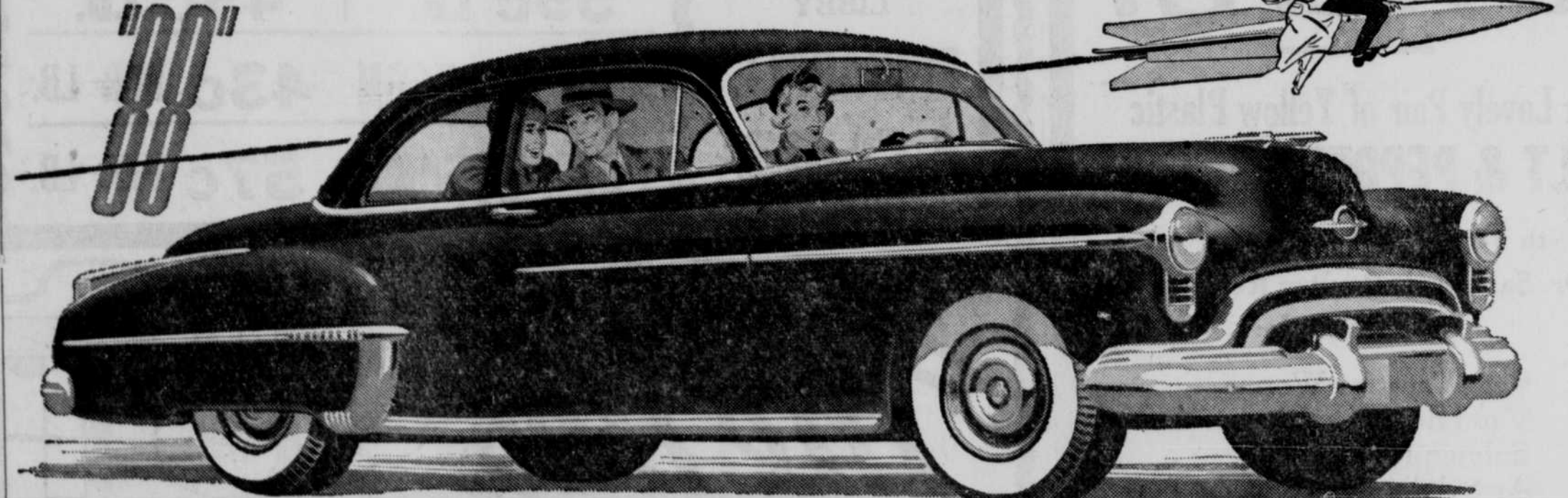
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