

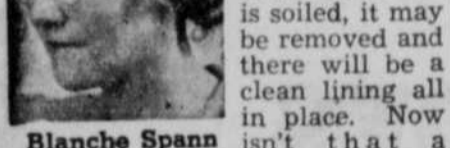
The Frontier Woman —

Tasty Recipes—Naturally—Dominate Letters During Thanksgiving Holiday Week

By **BLANCHE SPANN PEASE**

Hi there, all you hungry people! This is a time when it's fine to be hungry, huh? And don't look now, but our winners today are giving us some simply luscious date recipes that most everybody is just going to want to try!

Do you get everlastingly tired of relining the drawers in the cabinets and such? Well, why not cut several pieces of shelf paper lining of equal size to fit the drawers? Then when one is soiled, it may be removed and there will be a clean lining all in place. Now isn't that a smart little idea? Yep, that's a new word I just coined — tell Mr. Webster about it.



Blanche Spann Pease

If you have to put some upholstery tacks in the furniture, better put a strip of adhesive tape on the hammer head first. Then you won't mar anything and the adhesive taped head won't slip off round headed upholstery tacks either.

In an emergency, Ermintrude, you can mend small tears with scotch tape. It won't harm the fabric and it can easily be removed if you're ready to make a permanent mend. Simply press the tape on with a warm iron.

If you have some worn winter blankets and children—well you can cut down the blankets to fit the children's smaller beds. That's the Scotch in my blood speaking up!

If you're a Smartella you'll carry a tiny mending kit in your purse. In it there should be a little braided strand of various colors of thread, needles, and pins and safety pins. Then you'll be equipped to make repairs and save yourself a lot of embarrassment. Never go traveling without this kit in your purse and in your suitcase put a razor blade in an empty aspirin box to use in place of scissors for some of those mending jobs that may come along and embarrass you. Buttons are easy to lose, hems rip, slip straps break, hose start runners. Be like the Boy Scouts—prepared.

When I go traveling I put powdered soap and water softener in envelopes and seal. Then I have the where with all ready to suds out undies and it saves taking so many extra things along.

Seal those extra pairs of gloves in clean envelopes. Pack in your clean envelopes. Pack your nankies that way, too. Keeps them spotlessly clean and unrumpled. Hose can be packed the same way—and you can carry an extra pair in your purse that way, to save if one springs a run that can't be repaired.

Subscription Winners—
Mrs. W. J. W., of Atkinson, wins our three months' subscription for one of the letters. "A Stuart Reader" wins the second three months' subscription prize. Dear Blanche:

I am sending several desserts that we often make during the fall and winter.

REFRIGERATOR DATE DESSERT

Two cups rolled graham crackers, 4 tablespoons melted butter, 1 teaspoon cinnamon, 1/4 teaspoon salt, 1 teaspoon vanilla extract, 1/2 cup sugar, 1/3 cup flour, 2 cups milk, 1/4 teaspoon almond extract, 1/4 cup chopped dates, 1/4 cup chopped nuts.

Mix crackers, butter, vanilla, cinnamon and salt. Reserve 1/2 cup and pat remaining mixture into a greased shallow dish. Chill. Soak milk. Combine flour, sugar and remaining salt and add to scalded milk. Beat eggs until lemon colored. Add a small amount of hot mixture to the eggs. Blend well. Then add to the hot mixture. Cook 2 minutes longer. Cool slightly, add chopped dates, nuts and almond extract. Pour into the crumb lined dish. Sprinkle with reserve crumbs. Chill. Serve with whipped cream.

APPLE CRISP

Five peeled apples sliced in a buttered baking dish. If apples are quite sour sprinkle over 2 tablespoons sugar. Over this spread this mixture made of 1/4 cup each of flour and oatmeal, 1/3 cup sugar, 1/2 teaspoon salt, 1/2 teaspoon baking powder, 1/2 teaspoon cinnamon, 2 tablespoons melted butter. Mix with a fork until consistency of cornmeal. Spread over the apples and bake 40 minutes at a

moderate temperature. To improve creamed carrots, add a little chopped onion to the carrots when boiling them. Grated orange rind gives glazed sweet potatoes a delightful flavor. About 1/4 cup chopped celery and 1 tablespoon chopped onion to 1 pint string beans gives a different flavor.

MRS. W. J. W.

—tfw—
Stuart Reader's Letter—
Dear Mrs. Pease:

As you have been asking for letters for The Frontier Woman, I thought I would do my bit and send a few recipes.

Most every housewife has time to do some baking now, and I think there are some the whole family will like.

DATE SQUARES

Boil until soft, 1 box dates, 1 cup of water and 1 cup of sugar. Cream 1 1/2 cups of brown sugar, 1 cup lard. Add 2 eggs, then 3 cups sifted flour, 1 teaspoon salt and 1 teaspoon cream of tartar that have been sifted together. Add 1 cup oatmeal, 1 tablespoon hot water, 1 teaspoon soda and 1 teaspoon vanilla. Put layer of dough in pan, cover with date mixture, then put another layer of dough over dates and first layer of dough. Bake 15 minutes. Cut in squares while hot.

SPANISH CREAM CAKE

Cream 1/2 cup butter, add 1 cup sugar and cream again. Add well beaten yolks of 2 eggs. Sift 1 1/4 cups flour with 3 teaspoons baking powder, a tablespoon of cocoa, and a teaspoon of cinnamon. Add alternately with 3/4 cup of milk. Bake in moderate oven 35 minutes. Put cake together with cocoa whipped cream.

COCOA WHIPPED CREAM

Mix 4 tablespoons of cocoa with 1/3 cup of powdered sugar. Add a little boiling water to blend the two and form a smooth paste. Add 1/2 teaspoon of vanilla and 1 cup thick cream and whip until stiff enough to spread. More cocoa may be used if desired.

NUT BREAD

One cup of sugar, 1 egg, 1/2 teaspoon vanilla, 1 teaspoon of grated orange rind (may be omitted), 1 1/4 cups milk, 3 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 1 cup of chopped nuts. Place the sugar, egg, vanilla and orange rind in a bowl and beat until smooth. Add the milk and mix thoroughly, then add the flour which has been sifted with the baking powder and salt. Mix quickly, but do not beat. Fold in the nuts and place in a greased loaf pan and let stand 20 minutes. Bake in a moderate oven of 350 F. for 45 to 50 minutes. Allow the bread to cool in the pan since this makes a tender crust.

STUART READER

—tfw—
Send Us a Letter—

As we edit this department, we have only one letter ahead to use in The Frontier Woman.

Hadn't you better get busy and write us one? Write about anything you like.

If you send seasonal recipes, try to send at least two good seasonal recipes, and copy them carefully, rechecking them to

make sure you have them right. include at least a couple of good household hints, ideas, labor savers or what have you. But whatever you write about, do it now and send the letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

SANDHILL SAL

Bachelor Bill thinks this is an awful life. He says the parking meter takes his nickels, the federal government took his dollars and now Uncle Sam is taking him.

Little paycheck, we wonder why, you never cover what we buy.

A Russian scientist has just invented a machine to dig potatoes. And here Harry has had one that buries them all this time.

How does it happen that nobody has been able to think up a nice sounding name for taxes?

Scouts to Mark Start of New Year—

The O'Neill Girl Scouts will mark the start of the new scouting year with a party in December after all the dues are collected.

The girls met Wednesday, November 16, at the Methodist church basement. Fifth graders worked on their tenderfoot badges and they made bookends and wall plaques from wax cans and coffee lids. The seventh and eighth graders made foil pictures.

A birthday anniversary surprise was arranged for Mrs. Gordon O. Harper, one of the leaders.

Sings in St. Cecilia Day Program—

Miss Kathleen Flood, daughter of Mr. and Mrs. E. Flood, of O'Neill, appeared in a St. Cecilia's day program, November 19 presented by the department of music at Saint Mary college, Xavier, Kans.

Miss Flood sang the selections, "Heart Cry", by Giannini; "Vissi d'Arte, Vissi d'Amore" (Tosca), by Puccini, in the program honoring St. Cecilia, patroness of poetry and music.

Miss Flood, senior, is a graduate of St. Mary's academy, where she received a "superior" rating in a national music contest at St. Mary. She is a voice major and active in the music club.

"Voice of The Frontier . . . WJAG . . . 780 on your dial"

ROBBERS LOOT PAGE GARAGE

Early Thursday Break-in Heavy Loss for Melvin Held

PAGE — Robbers gained entrance into the Melvin Held garage and service station sometime after midnight Thursday morning, broke into a safe and escaped with considerable loot.

Mr. Held told authorities he thought the thugs broke in through the rear door and forced the safe.

A shotgun standing two feet from the safe was unmolesated.

Most of the loot included checks and currency and was not covered by insurance. Cash loss amounted to about one thousand dollars. The checks were recovered later south of town along the road.

Other Page News

Mr. and Mrs. F. F. Hieter and Mr. and Mrs. Ted Hieter and family, of O'Neill, were Sunday, November 12, dinner guests of Mr. and Mrs. J. K. Braddock and family.

Mr. and Mrs. Lem Webb and son, of Mitchell, Mrs. Ray Eby and three sons, of O'Neill, and Mr. and Mrs. Don Nissen and family, of Page, were Sunday, November 12, dinner guests of Mr. and Mrs. Lorenz Nissen.

A. L. Dorr, Melvin Held, Gerald Lamason, Earl Liest and Clifford Graves drove to Sioux City Wednesday, November 8, as blood donors for O. L. Reed at St. Vincent's hospital.

Mr. and Mrs. Raymond Beam, Mary Ann and Allen, of Meade, spent the Armistice weekend with Mr. Beam's aunt, Mrs. Hester Edmisten.

Mr. and Mrs. Len Webb and son, of Mitchell, came Saturday, November 11, to spend until Tuesday, November 14, visiting at the home of Mrs. Webb's parents, Mr. and Mrs. Anton Nissen, and with other relatives.

Pfc. Dale Braddock, of Spokane, Wash., air force base, came Friday morning, November 10, to spend several days with his parents, Mr. and Mrs. J. K. Braddock, and family. He had a 14-day leave.

Mr. and Mrs. Len Webb and son, of Mitchell, and Mrs. Anton Nissen were dinner guests Monday, November 13, at the Ray Eby home at O'Neill. They were af-

ternoon callers at the Dale Nissen home.

Mr. and Mrs. Raymond Beam, Mary Ann and Allen, of Meade, Mr. and Mrs. Edgar Wood and Noel, Mr. and Mrs. Elmer Edmisten and Lorence, Mrs. Calvin Harvey and two sons and Mrs. Kenneth Asher and two daughters spent Sunday with Mrs. Hester Edmisten.

Mr. and Mrs. Archie Brobst and their son and daughter-in-law, Mr. and Mrs. Theodore Brobst, of Meadville, Mo., visited their cousins, Mr. and Mrs. Merwyn French, and family Thursday, November 10.

Mr. and Mrs. Lem Webb and son, of Mitchell, and Mr. and Mrs. Anton Nissen were Monday evening, November 13, dinner guests of Mr. and Mrs. Don Nissen and family. Mrs. Lorenz Nissen and daughter were evening callers.

Mrs. Loretta Sears, of Omaha, brought Donald Braddock a n d Maurice Waring to Page Friday night, November 10. Mrs. Sears spent the night at the J. K. Braddock home and returned to Omaha the next day. Donald spent the weekend with his parents, Mr. and Mrs. J. K. Braddock and Maurice with his parents, Mr. and Mrs. Kenneth Waring. Dale returned with Maurice, who drove a car to Omaha.

Mr. and Mrs. Anton Nissen had as their dinner guests Sunday, November 12, Mr. and Mrs. Albert Berchinger and their son and wife, Mr. and Mrs. Wallace Berchinger, all of Creighton; Mr. and Mrs. Emil Nissen and son, Jerry, of Plainview, and P. E. Nissen, of Page.

Mrs. Harry Harper returned Monday afternoon, November 13, from Sioux City, where she had been since Thursday, November 9, to be with her brother, O. L. Reed, a patient in St. Vincent's hospital, and her sister-in-law, Mrs. Reed, who is staying in the city.

Special services were held last week at the Methodist church at 8 o'clock each evening from Sunday through Friday. Mrs. Ethel McAninch, of Cedar Rapids, was the guest preacher.

Miss Effie Lewton, of Milwaukee, Wisc., Mrs. Hannah Stevens and Mrs. Evelyn Gray were Monday evening, November 13,

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Attorney-at-Law
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dinner guests at the C. E. Walker home.

Mr. and Mrs. Keith Weyer, of Essex, Ia., Mr. and Mrs. Ralph Gray, of Inman, and Mr. and Mrs. C. E. Walker and family, of Page, were dinner guests of Mrs. Evelyn Gray Sunday, November 12. Mr. and Mrs. Weyer returned to their home Monday, November 13, after spending two weeks visiting relatives at Page, Inman, Plainview, Ainsworth and Valentine.

Mr. and Mrs. Winford Wilson and family, of Orchard, were Sunday, November 12, noon dinner guests of Mr. and Mrs. Robert Nissen, Mr. and Mrs. George Lubbers and family, of Osmond, Mr. and Mrs. Harvey Halbrook, of Orchard, and P. E. Nissen, of Page, were afternoon caller at the Nissen home.

2 O'Neill Men Get Navy Indoctrination—

Indoctrinated into the traditions and color of naval life are two O'Neill seaman recruits, Donald Phillip Riley, USN, son of Mr. and Mrs. J. P. Riley, and Bob G. Erwin, USN, son of Mr. and Mrs. Woody Grim. They have received their first military instruction at the naval training center, San Diego, Calif., under the navy's recruit program.

Cubs to Register For Next Year—

Cub Scout meetings will begin soon after summer vacation. Boys wishing to join may see Mrs. Charles Richter or Mrs. Don Lyons to register. The date for parents meeting will be announced later. Volunteer den mothers are needed.

MORROW IN MARYLAND

A current trainee at the chemical replacement training center, army chemical center, in Maryland is Rct. Maynard G. Morrow, of O'Neill.

Frontier for printing!
MONEY TO LOAN
ON
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On this Thanksgiving Day...
Let us give thanks for freedom, our greatest treasure.
Let us give thanks that we are the fortunate citizens of a nation founded in the belief of freedom.
Let us pray for wisdom and courage to continue our beliefs with honesty and justice.

CONSUMERS PUBLIC POWER DISTRICT

look what's cooking!
AT LEE'S
Cooking and baking can be fun . . . if you have the proper equipment. Stock up now for the holidays ahead.

<p>Cake Pan 9"x1 1/2"</p> <p>19¢</p>	<p>Pie Pan 10"x1 1/2"</p> <p>10¢</p>	<p>Bread Pan 9 3/4"x5 3/4"x2 3/4"</p> <p>29¢</p>	<p>DARK BLUE PORCELAIN ENAMELED ROASTER</p> <p>HOLDS 12 TO 14 LB. FOWL OR 18 LB. ROAST</p> <p>\$1.59</p>	<p>Biscuit Form 8 Cups</p> <p>35c</p>
<p>Nationally known Ovenex tinware and Ecko kitchen utensils.</p>			<p>ECKO-WARE 25¢ and 29¢</p>	<p>Cookie Sheet 10"x14"x 3/8"</p> <p>29¢</p>
			<p>Cake Pan</p> <p>29¢</p>	

Meet Your Friends at LEE'S!

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