

The Frontier Woman—

About March 1 Each Year Redbird Farm Wife Weakens, Sends in Chick Order

By BLANCHE SPANN PEASE

Did you have a nice Easter? And now, almost before we know it, March is gone and here comes April with daffodils and tulips, green grass and pussy willows. Spring has rolled around again, we're a year older and from the looks of things, not any wiser. Oh well, live and learn as Sandhill Sal would say!



Blanche Spann Pease

Did you plant some lilies to look forward to this year? One year we enjoyed the Philippine lilies so much but the next spring they didn't come up. Apparently the winter was too much for them, although they are supposed to be hardy. A small regal lily comes up every year—only to have the Big Farmer accidentally snip it off with the power mower. It happens every season. I never get to see what that regal lily is like.

Last year I planted two rubrum lily bulbs and waited for weeks for them to come up. Finally, I dug down and decided they had rotted. About then they decided to grow and grow, they did all summer long but not fast enough to beat the frost.

Alas, our rubrum lily never got a chance to bloom, so here's hoping they survive the winter and give their all to blossoms this summer.

The madonna lily was lovely and the tiger lilies only slightly bug eaten but it was the Russian lily or orange lily that really did us proud. We have several and they all bloomed lavishly, making lovely bright spikes of color through the border for a long season of blooming.

For the money, I think we get the best returns from iris and gladioli. Unless you go in for specialties, iris are reasonably priced, extremely hardy, multiply rapidly and will stand drought and neglect. Glads give wonderful returns for the time and effort lavished on them and repay you in glorious dividends.

Children Demanding Electric Freezer—Mrs. Claude Pickering, of Redbird, wins one of our 3-months' subscriptions. The other goes to "Mrs. E. W.," of Stuart.

Dear Blanche: I note by your column today that you are again asking for more letters, so will try to help you and perhaps myself by an extension of our subscription to The Frontier. Always look forward to Thursday morning's mail as it brings The Frontier with the "home" news and your column.

By looking at the calendar I see that spring is just around the corner, though the 20-below temperature readings we've been enjoying the last few days would hardly let one believe it. By the time December rolls around and the family is so tired of chicken, fried or otherwise, I've firmly decided not to bother raising chickens next year. After all they're not very profitable anyway, eggs are cheap, etc. But come January and the baby chick price lists begin arriving from hatcheries far and near, as I muse over them, I find myself comparing prices, qualities and kinds rather interestingly.

By February, I wonder if the brooder house and pens wouldn't seem pretty vacant and lonesome without their usual tenants, and I begin to check buildings, feeders and waterers for any needed repairs or replacements.

Then comes a nice warm day about March 1 and yes, there goes an order for several hundred balls of fluff and if you happen to drive in, you'd probably find me cleaning and disinfecting the brooder house and equipment. Before many days the distinct cheep-cheep of baby chicks would start me on another year of adventure in the poultry business. I do believe fried chicken will taste good again about the Fourth of July.

Such is the life of a farmer's wife! Yet I wouldn't trade the work of the farm, though the hours are usually long and the work tiring, for the hustle bustle of the city. I guess I like the wide open spaces.

We are enjoying the advantages of rural electrification, though I doubt if we appreciate it as much as some do, for we had had our own farm light and power plant for several years and knew how convenient electricity can be. Of course, we can have greater variety of appliances now, providing we can afford them and they are available. The children are begging for an electric ice cream freezer now. Guess they think it would be nicer to snooze in the shade

on hot summer days while the electricity turned the freezer than to turn the old time hand model we now have.

I shou dn't wonder but what they'll get the new one as the old one has served well for many years and doesn't work as good as it used to.

I sometimes wonder if everyone enjoys taking pictures (snap shots) and then looking at them as much as I do. I quite often spend a pleasant afternoon looking at pictures old and new and reminiscing over them. Have you ever thought of saving your pictures by giving them away? Sounds contradictory, doesn't it? I have heard folks say after losing their homes by fire that it wasn't the furniture and house things that can be replaced, but they felt so badly because they had lost their treasured pictures of family and friends.

So when you have pictures finished be sure to get some extra prints to send to Sister Mary or Cousin Sue. They'll enjoy them and some day you may be ever so happy to have them back.

We butchered recently and I have been busy rendering lard and taking care of the meat. A job I always enjoy but which leaves my other work neglected more or less. So a glance around tells me I'd better bring this to a close and get busy with broom and dust cloth.

Hope the ladies get busy and snow you under with letters. So with best wishes to you and the readers of the column,

"A REDBIRD READER"

Dear Mrs. Pease: I am inclosing a few dessert recipes for The Frontier Woman and I hope you can use them:

HEAVENLY PIE
Bake a shell, then fill with the following. Mash two ripe bananas, add 1 cup sugar, one-eighth teaspoon almond extract, and fill pie shell with this mixture. Chill thoroughly, then top with 1/2 pint of whipped cream and sprinkle ground nuts over top.

PRUNE WHIPPED PIE
Bake a shell and fill with the following mixture. Soak one pound prunes over night, then simmer on stove until juice is practically cooked away, then seed them and cut in a small pieces, add 3/4 cup sugar and 3/4 cups chopped walnut meats. Last, fold in whites of two eggs beaten stiff. Put in baked shell and bake twenty minutes then cover when cooked with whipped cream.

APRICOT WHIP
Cook 1/2 pound of dried apricots in sufficient water so there will be 2 cupfuls of juice. Dissolve 1 package of strawberry flavored gelatine in the 2 cupfuls of warm apricot juice. Chill until cold and sirupy. Place in a bowl of cracked ice or ice water, and whip with rotary egg beater until fluffy and thick like whipped cream. Force the apricots through a sieve and fold into flavored gelatine. Pile lightly in sherbet glasses. Chill until firm. Serve with whipped cream or with a custard sauce. This is sufficient to serve ten people.

"HOMELOVER".

Send Us a Letter—Did you enjoy the letters this week? Then why not write us one yourself. Every week we like to use a couple of letters from readers in The Frontier Woman. For each one used we give a three months subscription to The Frontier.

Write us one today and send it to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

—tfw—

Recipes of the Week—

ORANGE CHIFFON PIE
One envelope gelatine, (or 1 tablespoon) 1/4 cup cold water, 4 eggs, 1 cup sugar, 1/2 cup orange juice, 1 tablespoon lemon juice, 1/2 teaspoon salt, 1 tablespoon grated orange rind.
Add one half cup sugar, orange juice, lemon juice and salt to beaten egg yolks and cook over boiling water until of custard consistency. Soften gelatine in cold water. Add to hot custard and stir until dissolved. Add grated orange rind. Cool. When mixture begins to thicken, fold in stiffly beaten egg whites to which the other half cup of sugar has been added. Fill baked pie shell or graham cracker crust and chill. Just before serving spread over pie a thin layer of whipped cream.

EASY CHOCOLATE FROSTING
Three to 4 squares unsweetened chocolate, 3 tablespoons butter, 1/2 teaspoon salt, 7 table-spoons milk, 1 teaspoon vanilla, 3 cups sifted confectioners sugar.

Melt chocolate and butter over hot water. Add salt, milk and vanilla to sugar and blend. Add hot chocolate mixture and mix well. Let stand, stirring occasionally, until of right consistency to spread. If necessary, place bowl in pan of cold water. Makes enough for tops and sides of two 9-inch layers, or 13- by 9-inch cake.

SANDHILL SAL

An old maid I knew says the only type of man she is interested in is one with one foot in the grave and the other one on a banana peel.

If you keep your mouth shut you can't possibly be misquoted. The saying that there's no fool like an old fool is particularly true when the old fool is at a convention.

Venetian blinds, prompt delivery, made to measure, metal or wood, all colors.—J. M. McDonald Co., O'Neill. 114f

REAL ESTATE TRANSFERS

WD—Wm A Sitz to Milber R Keller & wf 3-2-51 \$30,000- S 1/2 SE 1/4 5- S 1/2 N 1/2- S 1/2 7- NE 1/4 S 1/2 NW 1/4- S 1/2 8- NW 1/4 NW 1/4- SW 1/4 NW 1/4 9- All 17- NE 1/4 NE 1/4 18-26-16
WD—R A Dvorak et al to Barbara Dvorak 12-5-50 \$1- W 1/2 16-29-14
WD—Orville Thorson et al to Orville Thorson- no date- \$3600- SE 1/4 25-31-12
WD—Orville Thorson et al to Orville Thorson- no date- \$5200- NW 1/4 35-31-12
WD—Gustave L Obermire to Glen Cobb & wf 3-17-51 \$1250- Lots 4-5-6- Blk 23- Pioneer Townsite Co 1st Add- Stuart
WD—Frank Embody to Crystal I Embody 3-22-51 \$1- NE 1/4- SW 1/4 31-31-14
QCD—Lena Porter Dannatt to Charles E Porter 2-10-51 \$1600- 1/5 Int in SE 1/4 25-28-9
QCD—Mary Porter Lieber to Charles E Porter 2-20-51 \$1600- 1/5 Int in SE 1/4 25-28-9
WD—Clarence Strong to Clarence A Strong 3-23-51 \$2500- 134 ft x 100 ft in lot 3 Blk A Millards Add- O'Neill
WD—Wm August Sitz to Herman Gans & Alvin Gans 3-1-51 \$12,160- S 1/2 8-28-15
WD—Wm August Sitz to Herman Gans 3-1-51 \$6080- NW 1/4 8-28-15
WD—Fred Krueger to R E Kissinger & wf 1-13-51 \$4230- Lots 4 & 6 Blk B- Neeley's Add- Atk
WD—Cecil Ann Lee to Alfred & Lloyd James 12-2-50 \$12,500- S 1/2 NW 1/4- NW 1/4 SW 1/4 SW 1/4 NE 1/4- SW 1/4 SE 1/4- S 1/2 SW 1/4 13- S 1/2 S 1/2 14- N 1/2 N 1/2 23-26-15
WD—Earl Lemmer et al to E C Weller- no date- \$12,000- NW 1/4 4-29-14 Nondescript No. 61 in

REENLISTS IN NAVY

Reed Tomjack, son of County Sheriff Leo S. Tomjack and Mrs. Tomjack, has reenlisted in the navy for six years. He recently returned from Far Eastern waters.
"Voice of The Frontier," 9:45 a.m., Mon., Wed., and Sat., WJAG.

SE 1/4 SE 1/4 32-30-14
WD—Nora Heyes to E C Weller 2-16-51 \$10,000- NE 1/4 27-29-14
WD—E H Chace to Kenneth D Jones 3-21-51 \$9600- SW 1/4 21- NW 1/4 28-31-14
WD—Fritz W Schwager to Ed-die A Kaczor & wf 3-20-51 \$8000- N 1/2 NW 1/4- SW 1/4 NW 1/4- NW 1/4 SW 1/4 27-26-11
WD—Woodrow W. Grim to Gustaf F Timmerman & wf 2-28-51 \$4900- East one-half of Lots 1 & 2 Blk 41- Riggs Add- O'Neill
WD—Elsie L Krueger to Harry T Moore 3-22-51 \$15,000- SW 1/4 8- NW 1/4 17-27-10

Golden Rod Extension Club—
The Golden Rod extension club met at the home of Mrs. Neil Dawes on March 20. Roll call was answered with an Irish joke, and five members were absent. We had one visitor, Mrs. Viola Dam-kroger, Holt county extension demonstrator.
The lesson was on the first part of "Main Dish Meals," and was given by Mrs. Jilg and Mrs. Burch.
Our lunch consisted of the demonstration dish and cake.
Our next meeting will be in April. — By Mrs. Oliver Ross, news reporter.

Named to Barb Board—
CHAMBERS—Katherine New-house, daughter of T. E. New-house, of Chambers, has been elected a senior member of the barb activities board for women at the University of Nebraska. The board unites the activities of unaffiliated women on the campus.

DRS. BENNETT & COOK
VETERINARIANS
Phones: 318, 424, 304
— O'NEILL —

ANNOUNCING!

★ Best wishes to MR. BILL WHITE, who has bought our well business! And our thanks to our many friends and customers who have been faithful to us in the past.

★ We now work at plumbing exclusively and hope you will continue to call on us for your plumbing needs.

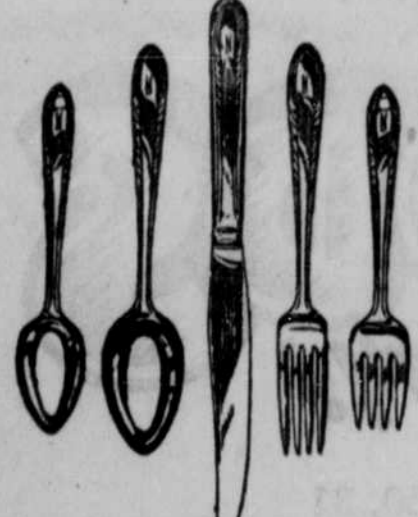
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Phone 90 — O'Neill

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THEY TALK . . .
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