

The Frontier Woman —

Urges Readers to Cheer Shut-Ins with Penny Postcards or Letters

By BLANCHE SPANN PEASE

Hello there, all you Frontier readers!

What gives with you this week? It's practically mid-April.

Do you have all the housecleaning done? Thank heavens we won't have to paint or paper at our house this year, that will make the housecleaning a little bit easier to take.

Do you farm wives ever make biscuits with cream instead of other shortening? Maybe most of my readers would like to try making

SOUR CREAM BISCUITS

You need 2 cups sifted flour, 1/2 teaspoon baking soda, 1 teaspoon salt, and about 1 1/4 cups sour cream. Sift flour once, measure, add baking soda, salt and sift again. Add enough sour cream to form a soft dough. Turn onto floured board. Knead slightly. Roll 1/2 inch thick. Cut with floured biscuit cutter. Bake in hot oven of 500 F. 15 minutes.

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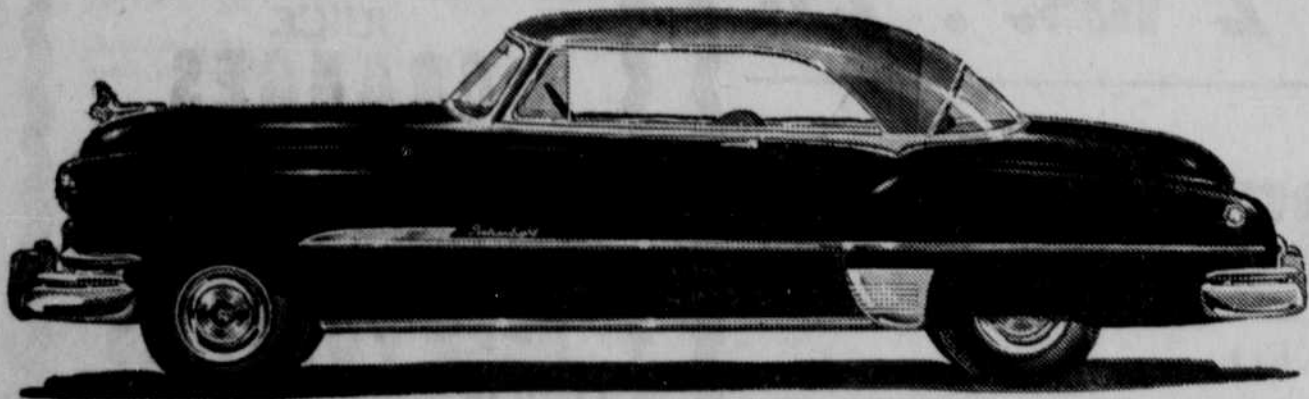
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— OF O'NEILL —

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cipe you've been waiting for:
SOUR CREAM DEVIL'S FOOD
Two cups sifted pastry flour, 1 teaspoon baking soda, 1/4 teaspoon salt, 1 cup sugar, 1 cup heavy sour cream, 1 egg, well beaten, 3 squares (3 ounces) unsweetened chocolate, melted and cooled, 3/4 cup milk, 1 teaspoon vanilla. Sift flour once, measure, add baking soda and salt, and sift together three times. Beat sugar gradually into sour cream. Add egg. Add chocolate. Blend well. Add flour alternately with milk, a small amount at a time, beating until smooth after each addition. Add vanilla. Turn into two greased 9-inch layer pans. Bake in moderate oven of 325 F. for 25 minutes. Frost with boiled frosting.

—ftw—

'Just Me' and 'Weekly Reader' Are Winners

"Just Me" wins one of our 3-month subscriptions today. The other goes to "A Weekly Reader."

Dear Blanche:
I am an admirer of your column in The Frontier. It is the first section I read when the paper arrives at our house. One becomes so well-acquainted trying your recipes and ideas, and all the other helpful notes you receive. I enjoy cooking and trying out a new recipe.

One might say I am a collector of recipes. I have two recipes which I think delicious. My how thrilled I was to find these in my school lunch!

NUT BARS

Four egg yolks, beaten, 1 cup sugar, 1/2 cup hot water, 1 1/2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla, 4 egg whites, beaten. Mix as in order. Folding in the egg whites lightly. Bake in an 8 by 10 pan, lined with waxed paper for 20 minutes, at 325 degrees. Cool. Cut in squares. Frost all sides with powdered sugar frosting. Then roll in ground peanuts. I use the fine blade of my food chopper for the peanuts.

COFFEE COOKIES

Mix 1 cup sugar and 1/2 cup shortening, then add 1 beaten egg and mix thoroughly. Then mix and sift 2 cups flour, 1/2 teaspoon soda, 1/4 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon cloves, and 1 teaspoon cinnamon. Add alternately with 3/4 cup cold coffee. Then add 1/2 cup chopped raisins, 1/2 cup chopped nut meats and 1 teaspoon vanilla. Add additional flour, according to whether you omit raisins or nuts. Drop by spoonful on a well oiled cookie sheet and bake at 400 F. for 15 minutes.

Now, may I add by plea for frosting recipes? I need a frosting especially adapted to angel food cakes, which I have wonderful luck making. When making an angel food cake, add a tablespoon of cold water to the egg whites before beating. Makes your cake more moist.

I am writing in response to your SOS call. Do hope others do likewise. The more recipes, the merrier I am.

"JUST ME"

—ftw—

Sends Pressure Cooker Recipes

Dear Mrs. Pease:
Reading your department every week and enjoying it so much makes me feel I nearly know you personally.

That was such a grand suggestion you put in about the stationery gift. I gave my sister-in-law stationery with envelopes stamped one Christmas, but never thought to add a calendar and pencil.

I have given a box of every-

been told how much they enjoyed sending them to friends on birthdays and shut ins.

Speaking of shut-ins, I am corresponding with one of the shut-ins that you sent to The Journal-Stockman. She wrote and told me that you had some sort of shut-in club. Gee, I'd sure like for you to tell me a little bit about it if you still have one.

I think it would be nice if we could have something in our Frontier column for them, say the first Thursday of every month, we had two names to send to.

They seem to get so much enjoyment from the mail they receive, and after all just a penny postcard or letter isn't very much on one's part when we're all able to be up and about. We have so much to be thankful for, that we really never give it a thought. How dark this world would be if we couldn't see all of God's wonderful things He has put upon this earth for us to enjoy. Or how silent it would be if we couldn't hear the baby's cry, the calves' bawling, the dog's bark, even the ticking of the clock keeps one company when they can hear.

I saw a call for help in The Frontier this week for pressure cooker recipes. I am enclosing a few which I thought might help the one desiring them. I have a pressure sauce pan and a larger pressure cooker that I can use. We really enjoy our corn and peas.

The peas taste so near like fresh ones. I had such good luck this year with them. I also put peas and corn in the locker but when I have some canned and in the cellar they are so handy when one has to get an unexpected meal.

MEAT BALLS IN TOMATO SAUCE

Two slices bacon, 1 pound ground beef, 6 onions sliced thin, 1 teaspoon salt, 1/4 teaspoon pepper, 1 No. 2 can tomatoes. Combine beef, seasoning and 1 diced onion. Shape into balls. Heat pressure cooker pan, fry bacon, then brown meat balls in hot fat. Add onions and tomatoes. Cover and cook 5 minutes at 10 pounds pressure, after the pressure is up. Reduce pressure instantly.

I usually thicken the gravy with a little flour, mixed with water and poured into the mixture after I remove the meat balls.

For a cup of liquid it takes 2 tablespoons flour mixed with about 1/3 cup water, add the flour and water to the liquid from meat balls.

BEEF STEW

Two pounds beef cubed, 2 cups water, 1 1/2 cups diced carrots, 1 cup diced potatoes, 1 1/2 cups diced turnips, can be omitted, 1 large onion sliced, 2 teaspoons salt. Put in meat, then remaining ingredients, cover. When pressure is 10 pounds cook for 15 minutes. Remove pan from heat and allow pressure to go down normally.

We like to fix pumpkin in the pressure sauce pan to make pie out of. We cut the pumpkin into large pieces, if it's not hard to peel, we peel it. If it is, we just wash it, remove seeds, and leave the hard shell on. Put in pressure pan. We fill it not over 2/3 full. Three-fourths cup water, put on and when pressure is at 15 pounds cook for 10 minutes. I usually have the little rack in my cooker. When cool, remove and mash and if you left the shell on, spoon out the pulp and then run through your sieve.

STEAMED PUDDING

Two cups bread crumbs, 1 cup milk, 1/2 cup sugar, 1 egg, 1/4 cup butter, 1/2 cup mild molasses, 1/4 teaspoon soda, 1 cup raisins, 1 teaspoon cinnamon. Steam for 30 minutes after the steam flows from vent tube. Then bring the pressure up to 5 pounds and cook for 30 minutes.

I always put the pudding mixture into a dish that fits nicely in my sauce pan and after I have poured it into the pan that I am going to put in the pressure pan, I

JOHN A. HULL, 67, RITES AT LYNCH

Burial at Scottville for Redbird Resident Since 1932

LYNCH—Funeral services for John A. Hull were held Monday, April 2, at the First Methodist church in Lynch, with Rev. Richard Monroe officiating. Burial was in the Scottville cemetery south of Redbird.

John A. Hull was born June 7, 1883, at Boone, Ia., and died at the Sacred Heart hospital in Lynch on March 30. He was married to Flora Andrews, of Angus, Ia. To this union three children were born.

In 1932 he moved to the Redbird vicinity.

Survivors include: daughters—Mrs. Charlotte Long, of Clarin, Ia., and Mrs. Thelma Spangler, of Eagle Grove Ia.; son—Marvin Hull, of San Diego, Calif.; 10 grandchildren; 5 brothers—Michael and Halsey, both of Redbird; Peter, of Hartley, Ia.; Edward, of Meno, Ia.; Henry, of Seattle, Wash.; sisters—Mrs. Tillie Barr, of Des Moines, Ia.

Society Plans to Serve School Banquet

LYNCH—Mrs. Raymond Havranek was hostess to the Catholic Altar society on Thursday afternoon, April 5, with Mrs. C. L. Haselhorst and Mrs. Beryl Moody cohostesses.

During the business session, plans were made to serve the Lynch high school junior-senior banquet on May 5.

After the business session games were played with Mrs. Edward Streit and Mrs. Martin Jehorek winning prizes.

The hostesses served sandwiches, pickles and coffee.

The next meeting will be held with Mesdames Charles Courtney, Clarence Kolund and Edward Streit as hostesses.

Returns to Omaha

Mrs. Andy Morton, who has spent the winter in O'Neill with her daughter, Mrs. Mabel Gatz, returned to Omaha Friday, Mrs. Mabel Gatz and Eddie accompanied her and returned to O'Neill Monday.

SANDHILL SAL

Usually when a man contracts amnesia the first thing he forgets is his wife.

There is no use whatever in a woman having a vocabulary of 25,000 words if she doesn't know how to say no.

A human being is a man who laughs himself sick over pictures in the family album, then looks in the mirror and never cracks a smile.

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Colored Slides Will Highlight Workshop

The district Federated Garden club work shop meeting, sponsored by the Green Thumb club of Neill, will be held in the courthouse annex in O'Neill on Wednesday, April 18.

A covered dish luncheon will be served at noon. Officials have asked those interested in the meeting to bring their own plate and silver.

Following the luncheon and business meeting there will be an exchange of house plant slips or bulbs with growing instructions.

Kodachrome slides of cysanthemums from Fleming's flower fields at Lincoln will be shown. These include about one hundred slides of field scenes, individual plants and specimen blooms, the finest now introductions from the nation's leading hybridizers. A short descriptive reading is supplied giving additional information.

Each club has been asked to bring an arrangement for display.

Visitors are always welcome, according to Mrs. C. V. Robertson, of Chambers, district official who is assisting with the arrangements. Mrs. Rudolph Johnson is Green Thumb club president.

Boys' and Girls' Staters Named

STUART—Willis Berry, son of Mr. and Mrs. Rollo Berry, has been chosen by the American Legion to attend boys' state in Lincoln.

Willis played football and basketball and he also took part in track, dramatics and music.

Dick Kaup, son of Mr. and Mrs. Joe Kaup, jr., was chosen alternate.

Mary Obermire, daughter of Mr. and Mrs. Gus Obermire, was chosen by the Legion auxiliary for girls' state.

Mary has taken part in dramatics and music and has been a member of the pep club for three years.

Theo. Weichman, daughter of Mr. and Mrs. Karl Weichman, was chosen alternate.

Mrs. Nora Dailey, Bristow, Dies

BRISTOW — Funeral services were held for Mrs. Nora Dailey Saturday afternoon, April 7, at Bristow.

Mrs. Dailey had been in "poor" health for several months and had been a patient at Sacred Heart hospital at Lynch several different times.

She died at the hospital Thursday, April 5.

Mr. and Mrs. Leo Tomjack spent Sunday in Elgin visiting at the home of George Ponton.

Lt. Baker Completes 100 Combat Missions

First Lt. John L. Baker, of O'Neill, jet pilot for the Fifth air force's 51st fighter interceptor group, has been awarded a fourth oak leaf cluster to the air medal for his combat missions over Korea.

Lieutenant Baker is the son of Mr. and Mrs. H. J. Lohaus, of O'Neill. He recently was awarded the distinguished flying cross.

Lieutenant Baker soon will be enroute back to the United States, having completed 100 combat missions against the enemy.



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