

The Frontier Woman —

## 'Sandhill Billy' Needs Advice on Her Geraniums — They Won't Bloom!

By BLANCHE SPANN PEASE

Hi there, you fascinating folks! Bet some of you have gardens in all ready. I got to pouring over the flower and garden books today and in my mind I spent a lot of cash. As long as it was in my mind, and not on paper, I guess I could afford it. Grin. I'd like to have an old-fashioned hybrid, perpetual pink rose that wouldn't turn brown when it blooms. It seems our seasons



Blanche Spann Pease

are just too cold and miserable for the tea roses, but a yellow and white hybrid perpetual rose have been making it, also Frau Karl Druschki. The old-fashioned yellow and white bloom only once, and Fran Karl Druschki off-and-on, mostly in June. But I would love a good pink old-fashioned rose.

Ah well, my climbing rose does well in spite of bad weather, and all else that happens to it, showering us with tiny clusters of red roses. I do love them and they make such pretty bouquets although the blooming season is not very long.

Still got some apple sauce left in the cellar? How would you like to make up a batch of apple sauce cookies today? I have made these and we like them—maybe you will too, although cookie tastes vary. I know.

**APPLE SAUCE COOKIES**  
One-fourth cup shortening, 1 cup sugar, 1 egg, 2 cups flour, 1/2 teaspoon cinnamon, 1/4 teaspoon cloves, 1/2 teaspoon salt, 1/4 cup unsweetened apple sauce. Cream shortening, add sugar gradually, stirring continuously. Whip in egg. Mix dry ingredients thoroughly, add alternately with the apple sauce, adding flour first and last. Drop from a spoon on a buttered cookie sheet about 2 inches apart. Bake until nicely browned in a 350 F. oven. Remove the cookies with a spatula before they cool. One-half cup raisins, or nuts, or a mixture of the two may be added.

A good refrigerator roll is a good thing to have in the recipe file. This Bran Refrigerator Roll is a bit on the different side and may suit the family fine if they like bran in baked things.

**BRAN REFRIGERATOR ROLLS**  
One cup shortening, 1 cup water (boiling), 3/4 cup sugar, 1 cup bran, 6 cups flour or more (sifted before measuring), 1 1/4 teaspoon salt, 2 eggs, (well-beaten), 2 compressed yeast rolls, 1 cup lukewarm water. Mix shortening, boiling water, sugar, bran and salt, stirring until shortening is melted. Let stand until mixture is lukewarm. Add eggs

and yeast cakes dissolved in lukewarm water. Add flour. Beat thoroughly. Cover bowl and place in refrigerator overnight or until ready to use. Form balls of dough to fill muffin tins about half full. Let rise three hours. Bake at 400 F. about 15 to 20 minutes.

If the family would prefer a plain refrigerator roll, here is one that I think you will find satisfactory:

**REFRIGERATOR ROLLS**  
One cup boiling water, 1/4 cup sugar, 1 teaspoon salt, 2 tablespoons shortening, 2 cups flour (about 2 cups more) 1 cake compressed yeast, 2 tablespoons luke warm water, 1 teaspoon sugar, 1 egg. Mix boiling water, 1/4 cup sugar, salt and shortening and let cool. Soften the yeast in two tablespoons lukewarm water and 1 teaspoon sugar, then stir into first mixture. Add beaten egg and 2 cups flour. Beat thoroughly then stir in as much flour as possible, about 2 cups but do not knead. Cover and put away in refrigerator until wanted. Use only enough flour on board and hands to prevent sticking and make into rolls. Let rise 3 hours. Bake at 400 F. for 20 to 25 minutes.

—tfw—  
**Chicken Goes Good On Cold Days—**

"Sandhill Billy" wins one of our 3-months' subscription prizes today. The other goes to "Just a Reader."

Dear Mrs. Pease:  
I saw your SOS in The Frontier so thought I'd take a chance on a prize once again. I really enjoy your column every week. A friend gives me the paper. You have problems, too, don't you?

I have been doing lots of sewing this winter. I have made two vanity sets and started a third. I can't crochet so am getting another lady to do it.

These cold days chicken goes good. For dinner today I am having chicken pot pie. We all like it. I put it in a large bread pan, put in the diced chicken, pour the gravy over it and top with baking powder biscuits. Topped off with lemon pie, it makes a very filling meal.

I wish some of your readers would tell me what's wrong with my geraniums. They grow tall and won't bloom. I have them in small cans. I hope some one can give me some advice. What don't I do and what should I do?

I have an unusual carrot growing in my kitchen window. I took a large carrot, cut it off till there was about 4 inches of the top left. Then with a potato peeler, I take the center, half down, out and put a string in the bottom of the carrot so it can be hung up and put water in it daily. It will get leaves and they grow up around the carrot like a basket. Mine is starting to grow nice.

It won't be long 'till it's time for baby chicks. What I wouldn't give to be on a farm or ranch again and raise them, also a garden.

But my husband has a very good job and likes it. So I guess I will stay here.

I guess I'd better close for now. Hope this letter solves your SOS problem. Best of luck to all the readers of The Frontier.

'SANDHILL BILLY'

### This Family Likes Baked Carrots—

Dear Mrs. Pease:

I have been a silent reader for some time, so thought I would send a few recipes and also a few hints.

A peeled raw potato kept in the refrigerator will absorb all odors.

By placing a small square of sandpaper under your food chopper, clamp next to the table, you can prevent the chopper from slipping.

**BAKED CARROTS**  
Two eggs, beaten, 2 cups grated carrots, 1 cup cracker crumbs, 1 1/2 cups cream, pinch of salt, 1 large onion. Mix in order given and put in shallow baking dish. Bake in moderate oven until done. Hamburger may be added.

**KRAUT HOT DISH**  
Place a layer of kraut in bottom casserole. Make a bread dressing such as you would for fowl. Shape this into balls size of pullet eggs. Wrap slice of bacon or side pork around the dressing and fasten with a tooth pick. Lay on top of kraut and pour half cup of water and bake in a 350 F. oven for 1 hour or until done.

—tfw—  
**JUST A READER'**

Since we have some space left and an extra letter to use, we are mailing out a small gift to the writer of this letter. In fact, the gift was mailed some time before publication.

Dear Blanche:  
Have you tried textile painting? It is such fun and goes so fast. Nice for tea towels, lunch cloths, handkerchiefs and such. Figuring painting is fun too although not so practical, very lovely and interesting to do. Either kind of painting makes nice original gifts.

You can't beat old-fashioned embroidery for beauty and durability but some times some thing easier and quicker will do just as well.

BEA has arrived at our farm and by now we do like and use it! It is such a help and we would be lost without it. Isn't it funny how we take things for granted once we get them for awhile?

Here is:

**NEVER FAIL PIE CRUST**  
One cup lard, 1/2 cup boiling water, 1 teaspoon baking powder, 1 teaspoon salt. Mix above and add flour to make stiff, about 2 cups. Cool and it is ready to use.

'A READER'

—tfw—  
**Recipe of the Week—**

**FROSTED CHOCOLATE MARBLE CAKE**

Three cups sifted cake flour, 2 teaspoons baking powder, 1/2 teaspoon salt, 3/4 cup butter or other shortening, 2 cups sugar, 3/4 cup milk, 1 teaspoon vanilla, 6 egg whites, stiffly beaten, 3 squares unsweetened chocolate melted, 4 tablespoons sugar, 1/4 cup boiling water, 1/2 teaspoon soda.

Sift flour once, measure and add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, beating after each addition until smooth. Add vanilla. Fold in egg whites, to melted chocolate, add sugar and boiling water, stirring until blended. Then add soda and stir until thickened. Cool slightly. Add to half of batter. Leave other half of batter plain. In a greased cake pan 10 by 10 by 2 inches, put alternate spoonfuls of dark and light mixtures until all is used. Bake in moderate oven of 350 F. for 55 minutes, or until done. Cover with chocolate 7-minute frosting.

## EISENHOWER RIDGWAY AND YOU!!

Patriotic, young Americans are needed—now—to help the U. S. Army and Air Force win the peace. The peace that means the preservation of the American way of life!

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Phone 444 or 169J

### SANDHILL SAL

Some of the most violent explosions are caused by a small amount of powder on hubby's coat

Taking a cold bath in the morning is a fine mental stimulant, some doctor says. Frankly we think anyone who takes a cold bath in the mornings needs a mental stimulant.

Those folks who have saved for a rainy day want to be careful that somebody doesn't come along and soak them.

Jess Culver, of Sunnyside, Wash., accompanied by two passengers, landed Sunday at Municipal airport to visit his brother, Lowell Culver. The trio departed later in the day for Pennsylvania. They will fly two new aircraft back to Sunnyside.

### O'NEILL LOCALS

Mr. and Mrs. Earl Sanders and family, of Williams, Minn., left last Thursday after spending several days with his parents, Mr. and Mrs. Alfred Sanders.

Dr. Fisher, dentist.

Mr. and Mrs. Ray Verzal and son, Jerry, of Atkinson, visited Sunday at the home of Mrs. Verzal's parents, Mr. and Mrs. E. F. Quinn.

Mrs. L. D. Putnam and children spent Sunday in Spencer at the home of Mrs. Putnam's mother, Mrs. Ella Nelson.

Carnival... hotdogs... home-made candy... fun galore... at the carnival-dinner at St. Mary's academy on Thursday, April 19.

L. D. Putnam and James Corkle spent Monday in Lincoln.

Mr. and Mrs. Dale Perry and family spent the weekend at Bayard visiting Mr. and Mrs. H.

E. Maxcy. Mrs. Iva Hopkins, of Sioux City, who has been a guest of the Perrys, went to Bayard for a longer visit at the Maxcy home.

Make GAMBLES your fishing supply headquarters for this summer. Complete line in and on display. 48-51c

Mr. and Mrs. Virgil Thornton and family, of Ainsworth, were Sunday dinner guests at the home of Mr. and Mrs. John J. Turner.

Frontier for printing.

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SWEET LASSY helps cattle utilize farm feeds better... helps cut feed costs.
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Eyes Tested—Glasses Fitted  
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79c YARD

Designed in Hawaii specially for us! Authentic colorings, exciting island prints! Wonderful for sport shirts, skirts, dresses. Long on wear... every yard hand washable! 39" wide.



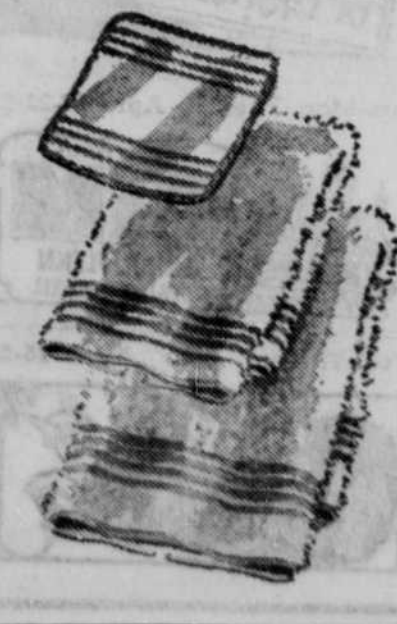
**WAFFLE PIQUE PRINTS, PLAINS**  
SEW... AND HAVE MORE CLOTHES FOR LESS! Yd. **59c**

Yes, waffle pique at just 59c yard! What better proof that Penney's Anniversary is the time to get set for Summer sewing! You'll like the crisp, woven-in-texture, the carefree colorings, the exciting sportswear that is yours for so little time and money!

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SEE THEM TODAY! YOU'LL LOVE THEM! Yd. **69c**

Sturdy, long-wearing... as always... but suddenly denim is blossoming out with a brand new look! You'll find clan plaids, checks bright as gingham, plus slimming pin stripes in exciting fashion colors with accents of black! Wonderful for slacks, shorts... and dresses! Color matched plain shades, 59c yd.



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In simply beautiful colors! Come shop now for these famous quality towels... they're lucky four-leaf clover finds at Penney's low prices!

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89c

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