

Planning Kitchen Does Save Steps; Peases Build According to Means

By BLANCHE SPANN PEASE

School bells will soon be ringing again. Another task is at hand for country moms—that of sending school lunches again.

If you haven't another plan of seeing that your school fry have a hot dish at school, you can try sending canned soups now and then. Two children can split one can of warmed up canned soup and use with crackers. It makes a change when you haven't a hot dish to send in the vacuum bottle or there has been no hot dish lunch idea worked out at your country school.

Here is a recipe that makes 15 to 20 sandwiches. If your family is large, fix this, and keep half the sandwiches at home for those who have lunch at home, and send the rest to school. If not, cut the recipe in half.

You can use either bologna or wieners as the meat for sandwiches.

WIENER AND EGG FILLING

One pound bologna or wieners, ½ cup chopped pickles or relish, 1 cup mayonnaise, 1 tablespoon minced onion, dash of tabasco sauce, ¼ cup pickle juice, 3 hard cooked eggs, ½ teaspoon salt, 1 cup ground raw carrots, ½ cup chopped celery. Grind bologna or wieners, mix with pickles or relish, mayonnaise, onion, tabasco sauce, pickle juice. Divide in half and to one part add chopped hard cooked eggs and salt. To the other half add ground raw carrots and chopped celery. Makes 2 2/3 cups of each mixture. Half the recipe at a time is sufficient for ordinary family.

MOCK CHICKEN SANDWICH FILLING

One cup coarsely ground cooked pork or veal, ½ cup chopped or shredded raw carrots, ½ cup chopped celery, 2 tablespoons chow chow, 3 tablespoons mayonnaise, salt to taste.

Combine all ingredients and mix thoroughly. Spread between buttered slices of enriched white or whole wheat bread. Makes 5 sandwiches.

For a change, a dried fruit and nut sandwich filling will delight the youngsters.

DRIED FRUIT AND NUT SANDWICH

You'll need ½ cup finely chopped raisins, figs, dates or chopped prunes, ¼ cup chopped nut meats, ½ teaspoon salt, 5 teaspoons mayonnaise, few drops lemon juice.

Combine all ingredients well and store in a covered jar in the refrigerator. Serve on buttered whole wheat bread. Makes 4 sandwiches.

Plans Kitchen Work Right-to-Left

Mrs. John Storzjohann, of O'Neill, wins our 3-months' subscription today.

Dear Blanche: After reading your article about kitchen arrangements I could not hold my pen longer. When we built our new home in O'Neill, one of the business men who had built was a help to me. He said, let me show you how we take food from the refrigerator, on to work table then sink, then stove and last the table.

It does save steps and no matter how many are helping it seems things go more orderly and not in each other's way. We work the natural way, from right-to-left.

After meals dishes and food go back to right of sink again and when washed to the left.

I felt disappointed in Thursday's Frontier. Nothing was said about right-to-left. This has been a big help to me and I hope it can be a big help to you.

I'd love to show you my kitchen some time when you are in O'Neill. Always enjoy your writings. Congratulations in winning a car.

MRS. JOHN STORZJOHANN

Mrs. Storzjohann, stop worrying! Grin. My kitchen has been carefully planned for working from right-to-left, and the stove, table, refrigerator and sink are so placed as to save me steps. I will have the separate working centers for mixing, cooking, cleaning, etc. I know one might think sometimes from reading "Lines from a Little House" that Mrs. Pease is not too bright. That column is written to entertain, not to educate my readers.

Later on when the house is done, I'll describe my kitchen so that my readers can rest assured that if we didn't think of everything (and I doubt anybody does perfect planning), at least it was as well planned as our means will allow.

SANDHILL SAL

Bachelor Bill says that after seeing some folks, he would rather be descended from monkeys.

The newspapers say that the new generation will see a new dawn. In that case they had better start going to bed a little earlier in hopes that they can get up to see the dawn.

It's not a good idea to sing your own praises because you're apt to get the tune too high.

EWING NEWS

At a meeting of American Legion, Sanders post, 214, on Thursday, August 9, the following officers were elected for the ensuing year: Commander, Duane Fudge; vice-commander, Ralph Munn; adjutant, Willis Rocky; service officer, H. R. Harris; finance officer, M. B. Huffman; chaplain, Alvin Gibson. The retiring officers are Jay Butler, commander, R. H. Shain, vice commander, and Herbert Kirschmier, adjutant. Harris, Huffman and Gibson were reelected.

Mrs. R. G. Rockey accompanied by her daughter, Mrs. Buford Carlson, of Orchard, left Wednesday, August 8, for Camp Campbell, Ky., where she will visit her daughter and son-in-law, Lt. and Mrs. Frank MacNeil.

Roy Wright purchased the George Adrian residential property last week and moved in on Aug. 10. Geo. Adrian and family have moved to Wichita, Kans., where George is employed in the Boeing aircraft works.

Mr. and Mrs. Arthur Sanders and family left Friday, Aug. 10, for a vacation trip and will visit relatives in Colorado.

R. G. Rockey drove to Clarinda, Ia., on Aug. 10 and returned with a new combine.

Ralph Clyde traded his pickup truck to Ernie Norwood last week

and will quit the trucking and draying business on account of his health.

The YM Pinochle club held the annual picnic at the city park in Plainview Thursday, August 9. They were joined by 2 former members for the occasion, Mrs. Clyde Allen, of Plainview, and Mrs. Victor Marquardt.

Aubrey Woods, of Lincoln, has been a guest the past week at the home of his aunt, Miss Vine Woods. He and H. R. Porter have been enjoying the fishing. On Saturday, Mrs. Audrey Woods and her mother, Mrs. J. L. Tanck, of Norfolk, came to spend a few days at the Woods home.

Mrs. Wilda Carr and children

left August 11 for their home at Holdrege after spending a few weeks at the home of her father, M. H. Dierks.

Mr. and Mrs. John Wunner went to Stanton August 12 where they will spend the next 3 weeks at her sister's home while they are gone on vacation.

Mr. and Mrs. Elmer Bergstrom and Kay visited at the home of her sister and husband, Mr. and Mrs. Francis Hoffman, and family at Neligh on Friday, August 10.

Mrs. Robert Dunaway and daughter, Bonnie Beth, of Hastings, arrived August 11 to spend

the next 2 weeks visiting at the home of her parents, Mr. and Mrs. Earl Billings. Mr. Dunaway will take training in the national guard in Wisconsin during this time.

Mrs. J. C. Kay, who has been in California since last September, returned to her home in Ewing on Wednesday, August 8. Mr. and Mrs. Sis Ebbengaard met her at Columbus.

Raymond Saiser of Omaha spent August 12 with his parents, Mr. and Mrs. Perry Saiser.

Frontier for printing.

CLOSE-OUT

PUBLIC SALE

THE LAND ON WHICH I have been farming and ranching having been sold, and having planned to move to Oregon, I will offer at public close-out auction the following described personal property at the place, located 5 miles south of O'Neill on U.S. Highway 281 (C Bar M Ranch corner), 1 mile west and ¼ mile south, on —

FRIDAY, AUGUST 31, 1951

SALE STARTS AT 1 O'CLOCK

80 - Head of Cattle - 80

12—Yearling Hereford HEIFERS

4—Milk COWS

34—Hereford COWS and 3-year-old HEIFERS

30—Whiteface CALVES

(6 of These Are Purebred 3-year-old Hereford Heifers)

★ Bulk of this fine herd are Herefords but there are a few Shorthorns — all are in excellent condition.

Farm & Haying Machinery

1—Allis-Chalmers WD TRACTOR, used only 1 season, like new.

1—Allis-Chalmers, 2-Bottom 16-In. Mounted PLOW, good.

1—McCormick Endgate SEEDER.

1—Allis-Chalmers Power MOWER, never been used.

2—4-Section HARROWS.

1—McCormick 8-Ft. DISC.

1—McCormick Corn PLANTER.

1—Hay STACKER.

2—McCormick WAGON GEARS, 1 Box.

1—Allis-Chalmers 2-Row CULTIVATOR, used 1 season.

1—Double Hay RAKE.

2—Sets of Harness.

1—New Pump Jack.

140—New Line Posts.

1—Electric Motor, 1/3 hp.

1—Briggs & Stratton Engine.

4—Spools Barbed Wire.

MANY OTHER ITEMS

Household Goods, Etc.

(Most of this household goods is relatively new. It's all clean and well cared for.)

1—Coronado Elec. Refrigerator (3 - mo. - old, large size.)

1—Kitchen Stool.
1—Oak Dinette Set, Table, 4 Chairs.

2—Wool Rugs, 9x12.
1—Walnut Knee Hole Desk.

1—Oak Dresser.

1—Porcelain Top Cabinet SINK.

2—Chests of Drawers.
1—Library Table.

2—Youth Bunk Beds.
1—Norge Oil Burner.

1—Electric Washer, Maytag.

1—Chrome Dinette Set.

1—Platform Rocker.

1—High Chair.

1—Stainless Steel De LeVal Cream Separator, No. 518.

1—Magic Chef Combination Gas, Coal or Wood Range.

1—Daveno.
1—Mahogany Bedroom Suite.

1—Coal or Wood Heater.

1—National Pressure Canner, 7-qt.

TERMS: CASH or Make Arrangements with Your Banker.

DON HILL, Owner

COL. WALLACE O'CONNELL, Auctioneer

O'NEILL NATIONAL BANK, Clerk

FINAL WEEK

NAME THIS CAKE

WIN BIG PRIZES



MARTHA BOHLSSEN, home economist for television station WOW-TV, invites you to give a name to her special CINCH Cake created for summer picnics and outings. This is a two-layer marble cake made with CINCH White Cake Mix and CINCH Devil's Fudge Mix, topped with a white and chocolate icing. It's a cinch to make; just add water, mix and bake.

THE EASIEST CONTEST YOU EVER ENTERED!

CONTEST RULES

- Write the name you have chosen for Martha Bohlsen's CINCH Cake, and your name and address, on the back of any CINCH box top, or a reasonable facsimile. Send it to Martha Bohlsen, WOW-TV, Omaha, Nebr. You may send in as many entries as you wish, but write each entry on a separate box top.
- The contest closes midnight Friday, August 31, 1951. All entries become the property of Martha Bohlsen, WOW-TV. The decision of the judges will be final.

HERE ARE THE PRIZES

FIRST PRIZE a \$269.95 General Electric 8-cu. ft. Refrigerator, Model NCS-8H.

SECOND PRIZE a \$44.95 General Electric Automatic Roaster, Model C-24. Temperature is thermostat controlled.

THIRD PRIZE a \$39.95 General Electric Triple-Whip Mixer, Model M-9, with speed selector, three beaters and juicer.

See Martha's special CINCH Cake, and prizes, every Monday at 3 P.M. on WOW-TV.



"IT'S A CINCH TO MAKE..." Just Add Water, Mix and Bake

WHITE • GOLDEN • DEVIL'S FUDGE • SPICE