

The Frontier Woman —

# 'Sloppy Joe' Says She's Grateful Her Husband Not Too Observant' of Her Appearance

By BLANCHE SPANN PEASE

Eggs vary in size. If the recipe is exacting it might be a good idea to measure them. Two medium eggs usually make about a third cup, two large eggs, a half cup. Three medium sized eggs make a half cup while three large eggs can make two-thirds of a cup. See why sometimes your finished product may go awry when eggs are one of the ingredients?

I got a batch of lumpy brown sugar this week and wanted to make butterscotch pecan rolls. I grabbed the rolling pin and rolled out the lumps. Sometimes you can do this by pressing brown sugar through a coarse sieve or by heating it in a slow oven. When you measure brown sugar, remember it should be packed into a dry measuring cup just enough so it will hold its shape. Of course, it goes without saying that it should be leveled off.

Lots of people who always measure flour or brown sugar, forget that most frosting recipes that call for powdered sugar, mean powdered sugar that has been sifted before measuring. Remember that and you may have better luck with the frosting recipes.

Folks who buy sugar in 100-pound sacks, as we do, probably have lumpy sugar after all these wet months. Take two large clumps of sugar and rub them together to make the sugar fine, or rub it through a large coarse sieve. Be sure to do this before measuring it to use in a recipe. Ordinarily sugar doesn't have to be sifted, but if its lumpy that's a different story.

—tlw—  
'Sloppy Joe' Wins Subscription—

Dear Blanche:  
It always amuses me when I hear someone remark how they wear their hair a certain way, or they wear a certain color because John thinks it's so becoming. Why? I even read once about a lady wanting a divorce because her husband never told her how nice she looked.  
Giddy soul! She must have had a lot of time to think about

herself. Too bad she didn't find something worthwhile to do. Maybe he would have noticed that.

My good, long suffering hubby never remarked about my looks either. My hair can be looking just right, pretty, or stringing around my face like a goose's tail and he never seems to know the difference.

In fact sometimes I wonder if I shaved it off would he notice it, but by golly, it's not worth the effort. He probably wouldn't.

I seem to look the same to him in an old pair of faded jeans as I do when I'm all dressed up in my best "bib and tucker." Again, I wonder if I came out ready for town, dressed in shorts, would he notice?

(Dare you to try it sometime.—Blanche).

I've never had time to try that either and probably never will as I don't own any shorts and don't think I'll get any. He'd probably let me go to town that way—and tsk! tsk!—what would the neighbors say?

It really comes in handy sometime for him not to be too observant. There are days, such as wash days and such when I'm a little worse for wear and would knock anybody speechless. Maybe the poor man was already to say something on one of those days, and from the glint in my eye, he thought silence was the best policy. So he's been silent on my appearance ever since.

Oh, it's probably just as well this way. If my husband were too observant I'd surely be nervous as a bee with the hives trying to please him. This way I can just relax and know I'll look all right. "SLOPPY JOE"

—tlw—

Recipe of the Week —

LEMON CHEESE PIE

One cup sugar, 1/4 cup flour, 1 cup boiling water, 2 egg yolks, beaten, 1/2 cup Wisconsin Natural American cheese, grated, salt, juice of 1 lemon, rind of 1 lemon, grated, 2 egg whites and 1/4 cup sugar. Mix sugar and flour together. Add to boiling water, stirring vigorously. Cook until thick. Add egg yolks, cook 2 minutes. Remove from heat. Add cheese, stir until melted. Add salt, lemon juice and rind. Pour into cheese pastry shell. Cover with meringue made by beating egg whites until stiff and adding sugar. Bake in a moderate oven of 350 F. 9 to 10 minutes, or until brown. This makes a nine inch pie.

CHEESE PASTRY SHELL

One cup flour, 1/4 teaspoon salt, 1/3 cup lard, 1/3 cup Wisconsin Natural American cheese, grated, 2 to 3 tablespoons cold water. Mix flour and salt, cut in lard, add cheese, mix thoroughly. Sprinkle a little water over dry ingredients, toss lightly with fork until whole mixture is uniformly dampened. Press into a ball. Roll out thin on a slightly floured board. Fit loosely in a pie pan. Prick bottom and sides with a fork. Bake in a hot oven of 450 F. 8 to 10 minutes.

NEW COACH

ATKINSON—Lawrence Retzlaff, better known as "Sonny" Retzlaff, will be the new Atkinson high athletic coach. He is a Wayne State Teachers college graduate and coached two years at Oakdale.

O'NEILL LOCALS

Mr. and Mrs. C. C. Kenny, of Grand Island, were guests at the home of Mr. and Mrs. W. W. Waller on Sunday, April 13. Mrs. Margaret Waller returned home with them. She has been visiting at the W. W. Waller home.

Mr. and Mrs. Ralph Walker and family went to Lincoln Wednesday, April 16, where they visited relatives. They returned home by Carlton where they stopped to see other relatives. They arrived home Sunday.

## Jesse H. Enders Burial at Paddock

LYNCH—Funeral services were held for Jesse H. Enders, 64, at the Lynch Methodist church, on Saturday, April 12, at 2 p.m., conducted by Rev. Mitchell, Lynch pastor. A large crowd attended the rites.

Mr. Enders died at his home April 8.

Mr. and Mrs. Sam Robertson and Mrs. Axel Borg, of O'Neill, sang three songs, two of which were "Rock of Ages," and "Will the Circle be Broken," with Mrs. Virgil Hubby, of O'Neill, at the piano.

Burial was made in the family lot in the Paddock cemetery near O'Neill.

Jesse H. Enders, son of Len and Mattie Enders, was born on December 29, 1887, at Redbird. He never married and spent his entire life in the Redbird community until 1943 when he and his mother moved to Lynch. He spent his time taking care of her until her health failed, making it necessary for her to be taken to a rest home.

For several years Jesse carried mail until the passenger train was discontinued. He also hauled freight and did local trucking.

Survivors include: Mother — Mrs. Mattie Enders, of Harrow's nursing home, Omaha; sister — Mrs. Charley (Martha) Ross, of Redbird; two nieces and four nephews. His father preceded him in death.

REAL ESTATE TRANSFERS

WD—Ella Welton to Ed Welton & Ella Welton 6-28-50 1-28-50 \$1- Lots 12 & 13 Blk 9- Atkinson

WD—Mary Pearl Giblin to Wm H Crawford 4-11-52 \$1- Part SW 1/4 SW 1/4 Sec 28-30-14

WD—Jacob S Hoffman to Ray Hoffman & wf 2-12-52 \$8000- NW 1/4 35-27-12

WD—Jacob S Hoffman to Ray Hoffman & wf 2-12-52 \$8000- NW 1/4 34-27-12

WD—Marvin Pribnow to Joseph P Kaczor 3-24-52 \$2200- S 1/2 SW 1/4 2-28-10

WD—William H Crawford to Mary Pearl Giblin 4-11-52 \$1- West 66 ft of Nondescript No 19 in NW 1/4 Sec 32-30-14

On Thursday, April 17, L. D. Putnam went to his ranch situated 20 miles from Cody. He returned home Saturday.

## Scott Clow, Wife Enter Business

DELOIT—Mr. and Mrs. Scott Clow, who are well-known in the Deloit community, have opened a bakery at Johnstown, Colo.

Other Deloit News

Mrs. Ewalt Spahn, Mrs. Ralph Tomjack, Mrs. Rudy Funk and Margaret Mary, Mr. and Mrs. James Squire and Mrs. Henry Reimer attended the music concert at O'Neill on Thursday, April 17.

Clearwater Creek club met on Wednesday, April 16, at the Clint Taylor home. A lesson on mending was given.

Marlene Reimer returned to Lincoln and her school work on Tuesday, April 15, after spending a week's vacation with home folks. Mildred Hemenway visited her

husband in camp in Missouri over the weekend.

Mr. and Mrs. Gene Ray and daughter, of Omaha, spent the weekend at Ralph Tomjack's.

Mrs. Henry Reimer, Marlene and Elayne attended a party at the Howard Manson home in O'Neill on Saturday.

"Grandpa" Spahn celebrated his 80th birthday anniversary at his farm home on Thursday, April 17. Members of his family were present in the evening for a party.

A miscellaneous shower is to be given today (Thursday) at the Henry Reimer home for Darlene Tomjack, who is to be married on April 26 at St. John's church.

The farmers are busy planting garden and potatoes and sowing oats, clover and other crops. The shower last Thursday evening was fine down here but a few miles west it is still too wet for planting.

Frontier for printing!

## Receipts Not As Heavy As Expected

Receipts at the Thursday, April 17, sale at the O'Neill Livestock Market were not as heavy as expected.

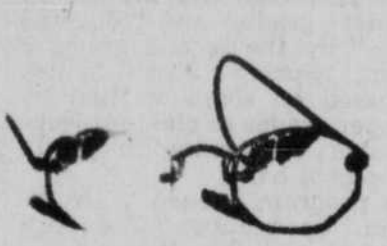
Top butchers, 200 to 240-pounders, went from about \$17.00 to \$17.30; heavier butchers, from 240 to 270 pounds, were quoted from \$16.75 to \$17.00; those 270 pound and heavier butchers were selling from \$16.75 down. There was only a small showing of those heavier kinds.

The 250 to 350 pound light sows were demanding from \$14.50 to \$15.50; stags, \$11.00 to \$13.00; boars, \$7.00 to \$9.00.

The cattle market seemed to be a little slower than a week ago with a very small showing of good quality cattle. Whiteface steer calves were quoted from 36c down to 34c; heifer calves, from 33c down to 31c; canner cows, from \$15.00 to \$17.00 with

the medium cows from \$17.00 to \$19.00. Some fat cows were bringing as high as 23c

Elwin and Maurice Grutsch went to Oakland Saturday to get Mrs. John Grutsch, who has been a guest at the home of her daughter, Mrs. Leslie Stevens for a week.



DR. GILDERSLEEVE, O.D.  
OPTOMETRIST  
Permanent Offices in Hagenack Building  
Phone 167

# PUBLIC SALE

AS I HAVE decided to quit farming, I will offer the following described personal property at public auction at the place where I live, located 10 miles east of O'Neill on State Highway 108, or 4 1/2 miles north and 1 1/2 miles west of Page, on—

## TUESDAY, APRIL 29th

SALE STARTS AT 12:30 P.M. LUNCH ON GROUNDS

### 74 - HEAD of CATTLE - 74

<p>10—Milk COWS</p> <p>1—Roan COW, 7-yrs.-old, fresh in fall</p> <p>1—Brindle COW, 6-yrs., fresh recently</p> <p>1—Holstein COW; 2—Red COWS</p> <p>1—Whiteface COW, 6-yrs.-old, milking since December</p> <p>1—Whiteface COW, 5-yrs.-old, fresh recently</p> <p>1—Roan HEIFER, 3-yrs.-old, fresh recently</p> <p>1—Holstein HEIFER, 3-yrs.-old, fresh soon</p>	<p>1—Holstein HEIFER, 2-yrs.-old, fresh soon</p> <p>26—Whiteface COWS, 4-, 5-, 6-yrs.-old, some with calves at side, others to calve soon</p> <p>7—HEIFERS, 3-yrs.-old, one with calf at side</p> <p>3—HEIFERS, 2-yrs.-old, two with calves at side</p> <p>1—Reg. Hereford BULL, 2-yrs.-old</p> <p>1—Yearling BULL, not reg.</p> <p>10—Bucket CALVES</p>
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<h3>110 - SHEEP - 110</h3> <p>(2-yrs.-old and 3 this spring)</p> <p>100—EWES, with lambs at side</p> <p>2—Blackface BUCKS</p> <p style="text-align: center;">SOME RYE</p>	<h3>4 - HORSES - 4</h3> <p>1—Black MARE, 7-yrs.-old, broke both ways</p> <p>1—Gray MARE, 10-yrs.-old, broke both ways</p> <p>1—SPOTTED, 2-yrs.-old</p> <p>1—SPOTTED, 1-yr.-old</p>
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## Farm Machinery & Equipment

<p>1—J-D Tractor, B, 1943</p> <p>1—Farmall F-20</p> <p>1—M-M Combine, 12-ft.</p> <p>1—J-D Lister; 1—J-D Eli</p> <p>1—F-20 or Reg. IHC Cultivator</p> <p>1—IHC 10-ft. Disc</p> <p>1—7-ft. Drill</p> <p>1—Harrow, 3-section</p> <p>1—Overshot Hay Stacker</p> <p>1—Backstop</p> <p>1—No. 5 J-D Mower</p>	<p>1—No. 7 IHC 6-ft. Trail Mower</p> <p>1—Lead or Trail Mower</p> <p>1—J-D Sweep</p> <p>1—Horn Manure Loader with Push-Off Stacker</p> <p>1—Hydraulic Pump</p> <p>2—IHC Rakes, 1—12-ft., 1—14-ft.</p> <p>1—Bearcat Hammer Mill</p> <p>1—Galloway Manure Spreader</p>	<p>1—Case 1-Row Snapper</p> <p>1—Underslung; Winch</p> <p style="text-align: center;"><b>MISCELLANEOUS</b></p> <p>1—DeLaval Cream Separator</p> <p>1—IHC 2-Unit Milker</p> <p>1—Washing Machine</p> <p>1—Cook Stove</p> <p>1—Oil Heater</p> <p>1—Bush &amp; Gerts Piano</p> <p>Davenport &amp; Chair</p>
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USUAL TERMS: Cash. No property to be removed until settled for.

# HARLEY FOX, Owner

COL. ED THORIN, O'Neill Auctioneer      O'NEILL NATIONAL BANK Clerk

## CATTLE SALE

Every Tuesday  
Starting at 12:30 P.M.

"Your consignments solicited"

Sell Them Where They Have The Buyers

**Atkinson Livestock Market**

Atkinson, Nebraska  
Phone 5141

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