

The Frontier Woman . . .

Recognizes Letter in This Department

Recently Written by Her Twin Sister

By BLANCHE SPANN PEASE

There's something artificial looking about lily of the valley. We had guests the other day and I had the stiff, white, highly perfumed stalks of the lily of the valley in a blue and white squat pottery teapot. The guests wanted to know if they were real, and the perfume proved that they were.

I'm a great one for using what-
ever comes to hand for vases, and then I never seem to have enough of them. The percentage of breakage around this place seems to be phenomenal — and nobody throws any either. Grin.

Somebody gave me a crystal rose bowl and right now it and a tiny glass bowl are holding the last of the wild sweet peas. The pottery tea pot has more lily of the valley in it. A tall yellow

pottery vase has iris in it, the deep purple, almost black sabbie variety and that lovely pansy like one, amigoo. It makes the most fetching kind of picture against the arctic green background of our living room wall.

A blue fiesta vase that I have broken so many times and mended with plastic glue (I can fill it only half full of water now) holds William Mohr lavender iris, Minnie Colquitt and a variety that looks like minuet but only costs a fraction of its price.

I blew myself to a flat, square dull green vase in O'Neill a few weeks ago. It has a brown bird perched on the side. I'd just as soon it was minus the bird, but anyway the flowers obscure it.

It's full of yellow and wine iris, fixed short and low. A tiny, frisky looking China lamb is smelling the flowers, or at least you're supposed to get that illusion. In other rooms I have flowers in refrigerator glass containers and a squat yellow fiesta pitcher, and a dull green fan shaped vase. I do so love this season of the year and always make the most of it.

Yes, Help Requests Are Permissible —

Mrs. Harold Osborn, of Dorsey, and Mrs. Ruebin Redlinger, of Page, are our subscription winners this week.

Mrs. Osborn's letter: Dear Mrs. Pease:

I enjoy your column so much, must try and help all I can to make it a success. I have lots of your columns in a scrap book and have more I want to put in.

I have been asked by so many for the following recipe, I thought I'd pass it along. This one comes in very handy at my house, usually in the fall of the year or winter when I'm trying to make the little bit of milk we get do the family and also supply them with butter. Also when my supply of eggs are scarce, maybe there are others who have those kind of times at their house also.

BUTTERMILK NUT CAKES.
Two cups sugar, 1/2 cup shortening, 2 cups buttermilk, 1 cup chopped raisins, 1 cup English walnuts, 1 teaspoon each of cinnamon and nutmeg, 1 teaspoon soda, dissolved in 1 teaspoon milk, 3 cups of flour after sifting. Bake in a moderate oven.

I am never particular about my shortening. I use whatever I have plenty of. If I do not have the nuts, they are left out. If I want cup cakes for basket socials, I make the cakes in to cupcakes. If I'm in a hurry, I bake it in a loaf pan. If I want something a little different or for special occasions, I bake it in my round cake tins or my heart shaped ones.

It is a large cake so is especially nice if you're looking for a large group.

I know lots use the ready cake mixes nowadays, but I like some of my old recipes so well, I don't want to get out of practice making them.

You can mix this cake in the order given either by hand or electric mixer. I am wondering if we are allowed to ask for help in this column. If so, I would like to know if any of the readers have a cherry salad recipe. It has its juice thickened, but as I remember it, no gelatine was used in it. I have one with gelatine. Now beings as I got by without my neighbors guessing my other letter, I'll just sign my name for this time.

MRS. HAROLD OSBORN

Mrs. Redlinger Busy With New Dresses —

Dear Blanche:
The other day when everything seemed to be in an uproar, I had an urge to write you a letter and as I came in and took my pencil and paper and began to write, for some reason it got put aside, so I'll make another attempt and hope I'll succeed this time.

I picked up my last Frontier paper and read the heading "Eating spoiled or about to spoil food part of a grocer's life" and before I even looked to see who wrote it, I said, "That looks like my twin sister's writing" and to my surprise it was her letter.

These days are getting longer and much busier for us farm women. I worked in a store and taught school and still wouldn't want to go back to such work. Farming appeals to me.

There are two little girls in our family, one age four and the other age two and I've been busy making them new dresses and my, what a joy to sew for them, especially when their little faces light up with glee over a new dress mamma made for them.

Do you ever say, "My I'm hungry for such and such?" Well, that's what I did this morning. I was wondering what would be good for a dessert tomorrow and I'm so fond of chocolate cake, so one's baking in the oven. Doesn't that sound good to go with ice cream?

I know a letter wouldn't be complete without a recipe or so as each homemaker likes to add a new recipe to their collections.

Here's my recipe for jellied vegetable salad.
JELLIED VEGETABLE SALAD
One tablespoon unflavored gelatine, 1/4 cup cold water, 1/4 cups boiling water, 1 teaspoon salt, 1/2 cup sugar, 1/4 cup lemon juice, 1/4 cup vinegar, 1 small onion grated, 1 cup crisp shredded cabbage, 2 tablespoons chopped green pepper, 1 cup chopped celery, 1/2 cup shredded carrots, 1/4 cup sliced stuffed olives.

Soften gelatine in 1/4 cup cold water. Dissolve in 1 1/4 cups boiling water add salt, sugar, lemon juice and vinegar. Stir to dissolve sugar. Chill until partially set. Add remaining ingredients. Chill in oiled individual molds or shallow pan. Serves six. If I want to make a pretty salad, I pour the mixture into muffin tins which have been greased and when ready to serve, I unmold on lettuce leaves and serve with any favorite dressing.

Would like to add that it isn't necessary to use all ingredients. I sometimes just use carrots and cabbage, as a person some times doesn't have all ingredients on hand.

HAMBURGER POTATO PIE
One medium sized onion, 2 tablespoons fat, 1 lb. ground beef, 1/2 teaspoon salt, 1/4 teaspoon pepper, 1 cup cooked peas, 1 cup canned tomatoes, 1/2 cup catsup, 3 cups hot, seasoned and mashed potatoes, 1 beaten egg.
Cook onion in the hot fat until golden. Add meat and seasonings, cook until meat is lightly browned, add peas, tomatoes and catsup, mix and pour into greased 2 quart casserole. Combine mashed potatoes and egg, spoon to form mounds or spread over meat mixture. Bake in moderate oven of 350 F. 20 to 30 minutes.
MRS. REUBEN REDLINGER

SAYS SANDHILL SAL

If you don't want to give Uncle Sam half your dollars in the forthcoming years, don't vote "dumocrat."

Some people tell such tall tales that even their ghosts are technicolored.

There are few women after dinner speakers. Women can't wait that long.

The sweetest words
Of pen or tongue,
Are these: "My dear,
You're looking young!"

CHAMBERS NEWS

The Miller store at Chambers, formerly the George C. Smitt grocery store held a grand opening Saturday, June 7. Free coffee, doughnuts and lemonade were served.

Mr. and Mrs. E. R. Carpenter were Sunday dinner guests in the Hansberry home.

Norman Walter, who has been attending college at St. Louis, Mo., arrived Sunday morning to spend a week with his parents, Mr. and Mrs. J. W. Walter, and brother, Mr. and Mrs. Lyle Walter and family. He plans to go from here to Illinois, where he will be employed by the Del Monte company for part of the summer.

Mrs. Carolyn Vann and daughter, of Miami, Fla., spent a few days last week visiting her cousin and wife, Mr. and Mrs. H. R. Holcomb. Mrs. Vann and daughter were enroute from Miami to Cheyenne, Wyo., where they joined Mr. Vann. The family went on to Seattle, Wash., where they will make their home.

Mrs. Robert Childers of Genoa spent last week with her son and wife, Mr. and Mrs. Lyle Childers, and boys and daughter and husband. Mr. and Mrs. Jack Alderson. She returned to her home Monday, June 9.

Mr. and Mrs. Alvin Hutchinson and daughter and some friends, all of Elgin, were in Chambers Saturday evening visiting Mrs. Hutchinson's brother, Duane Miller, at the Miller store.

Rev. and Mrs. William Sprandel of Plattsmouth Mr. and Mrs. Gus Sprandel and family, of Omaha, and Mrs. Wm. Pheil and daughter, Gloria, of Wayne, visited relatives here over the May 30-31 weekend. During their visit a family reunion was held at the C. V. Robertson home on Saturday and at the Al Dierking home on Sunday. Mr. and Mrs. Delbert Robertson and son, of O'Neill attended the get-together, end for these few women



Bill Bowker . . . new to O'Neill business directory.

Hales & Bowker New O'Neill Firm

William ("Bill") Bowker, formerly of Neligh and Atkinson, has entered into partnership with Stuart Hales, of Neligh, and will be located at O'Neill. Their firm has the Wadsworth homes franchise for the O'Neill region and will also be real estate brokers.

Mr. Bowker will move his family from Atkinson to O'Neill soon. Mrs. Bowker is the former Margaret Hammond, daughter of Mr. and Mrs. H. J. Hammond, of this city. They have three children—Beth, Bob and Bonnie.

Mr. Bowker, who originated at Neligh, served in the air force during World War II. Immediately following the war he represented Walco, an Omaha construction firm, later he sold automobiles at Atkinson, and only recently entered home construction and brokerage with Mr. Hales, who had five years of sales and construction work in Omaha before establishing at Neligh.

A five-unit Wadsworth home development has already been launched at Neligh. First of the five houses was begun at Neligh last week. In 36 hours the outside of the first house was completed (except for painting).

Mr. Bowker explains that as authorized agents for Wadsworth homes their firm offers real estate brokerage, architectural services and can offer a home financing plan.

Mr. Bowker can be contacted at present at the Hammond Abstract company offices, second floor, First National bank building.

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brother-in-law, Mr. and Mrs. James Harding.
Rev. and Mrs. Harold Schoggen, of Kingman, Kans., were Saturday afternoon, June 7, guests at the home of Mrs. Carrie Borg and daughter, Marvel.

ROYAL THEATRE

— O'NEILL —

Thurs. June 12
FIGHTING COAST GUARD
Starring Brian Donlevy, Forrest Tucker, Ella Raines with John Russel, Richard Jaeckel, Martin Milner, Steve Brodie, Tom Powers and Sons of the Pioneers.
Adm.: 42c, plus tax 8c, Total 50c
Children 10c, plus 2c tax, tot. 12c

Friday-Saturday June 13-14
DENVER & RIO GRANDE
"The Railroad That Tamed The Rockies." J. Carol Naish, Zazu Pitts. The story of the heroic men and women who forged a railroad from Denver to the West!
Adm. 42c, plus tax 8c, Tot. 50c
Children 10c, plus 2c tax, tot. 12c

Sun.-Mon.-Tues. June 15-16-17
MY FAVORITE SPY
Bob Hope and Hedy Lamarr. Hear Bob and Hedy Sing "I Wind Up-Taking a Fall" and "Just a Moment More." With Francis L. Sullivan, Arnold Moss John Archer. Produced by Paul Jones.
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Matinee Sunday 2:30, Adm. 42c, tax 8c, Total 50c
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