THE FRONTIER, O'NEILL, NEBRASKA



By LEMUEL F. PARTON clated Newspapers-WNU Features.

NEW YORK .- Possibly there will be a touch of Sweden's "middle way" in Paul V. McNutt's new man power commission which is recruit-

Man-Power Board brawn for Appointee Rose to war produc-Heights on Pluck tion. An un-

appointment on the board is 36-yearold Wendell Lund, Michigan-born son of Swedish immigrants, representing the Labor Production division of the WPB, succeeding Sidney Hillman in this capacity.

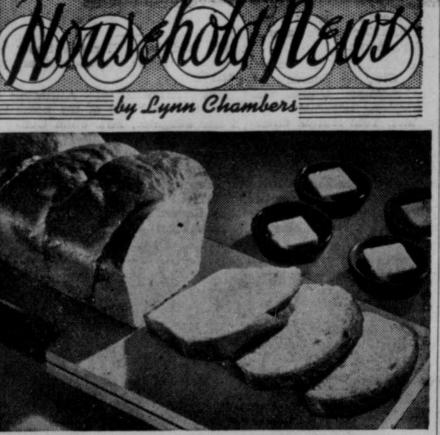
Mr. Lund emerges as a new and powerful figure in the war-labor lineup. Impressive in physical bulk and with a record of achievement to for his years.

cestry have been cheering for their ticed? Well, it's been enriched and Wendell Lund for quite a few years fortified with the B-vitamins, often and picking him as the most likely called morale builders because of to succeed in the domain of useful public service. He is the son of Dr. C. A. Lund, Lutheran minister of Escanaba, Mich., president of the up your system by making hard-Augustana synod of Lutheran churches.

Wendell Lund won the Michigan state high school oratorical ontest and was graduated at head of his class, at the age of 16. Getting through Augustana college, he worked as a laborer in a flooring mill and foreman in a railroad tie yard. On Saturday nights, he worked in a store and earned \$5 a week editing college publications. Again he was graduated at the top of his class. He took his master's degree at Columbia university and snatched a doctor's degree from Princeton in a brief two years.

In 1934 he was co-operating with the department of the interior in conservation work and in reshaping the depressed economy of the Monongahela valley.

In 1935, he organized and directed a section of the division of subsistence homesteads, engaged in a good bread.

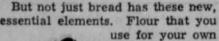


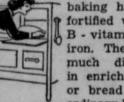
Keep on Your Toes With Enriched Bread! (See Recipes Below)

Bread 'n Butter

Bread is one of our oldest and best-liked foods. But bread, like match-a record quite remarkable many of our other foods, has changed considerably during the Citizens of Swedish birth or an- last two years. You haven't nothe fine things they do for your sys-

> tem, digestion and disposition. Iron, the magic helper that peps working red blood cells, has also been added to bread along with vitamin B.





flour, except in some cases where the color is slightly creamy. But the nutritive value is so much greater that it's to your advantage to use it.

Although Saturday baking and the resultant shelves and pantries filled with crusty, sweet-smelling loaves of bread are becoming things of the past, perhaps you still feel the occasional desire to turn out a silky textured, moist, delicious loaf of

Rhythmical kneading is the secret wide range of similar governmental projects and worked a night shift in der the palme of the hands in three der the palms of the hands in threequarter time until it gets the satinlike sheen.



Morale Seen Possible In December . . . IF AEF Had Reached Ulster Sooner . . . Bell Syndicate-WNU Features.

clamor of Soviet sympathizers in a famous artist, who was born in Britain for the opening up of a sec- South Dakota, was unveiled at Daond front against Germany to take kota Wesleyan university at Mitchthe pressure off Russia it is inter- ell, S. D., headquarters of the esting to examine all the "facts" Friends of the Middle Border, an we have in regard to what may hap- organization founded to preserve the pen when the mud on the Russian rich cultural heritage of that refront becomes passable.

First we must remember the surprise of last summer. Both the British and United States intelligence staffs were certain that the Reds could not last much more than four weeks. High army officers lost bets on it with Russian enthusiasts.

One wager, made on army "information," was that the Nazis would defeat Russia and win peace by September 1. This writer won such a wager, but must confess that he figured the Russians would be driven back to the Ural mountains by that time!

When it must be remembered that at no time have the Soviet successes in driving the Nazis back been anything like as great as most of our people have assumed.

The best evidence of this is that the Germans prepared a line of defense, after they realized they would

which now hangs in the Dakota Galnot make the break-through for which they had hoped, and at only leries in Mitchell-a perpetual retwo points along the whole line, minder of one of the most heroic from the Arctic to the Black sea, types of motherhood the world has have they been actually forced back ever known. to that line.

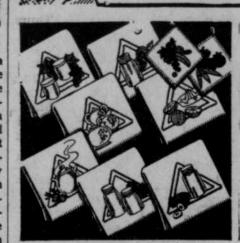
Soviet Generals Now Know

Assuming that the Nazis have no important new surprise weapon or method, the Soviet generals are familiar with what they have to face, know how to fight a sound retreating action when attacked by superior force at any one place, and how to make every Nazi gain expensive in man power.

How long this war will last is very likely to depend on the success of the coming German offensive. If their losses should be as heavy as they have been this past winter, and as they were during their successful advance last summer and fall, and, if they should not make a really spectacular success, the Germans might surprise the world by staging a morale collapse by December-this year.



Pioneer Mother Honored MOTHER'S day this year had a special significance for the "Middle Border"-that part of the United States (North and South Dakota, eastern Nebraska, Montana and Wyoming and western Iowa and Minnesota) where two frontiers met and coalesced. A short time pre-WASHINGTON .- In view of the vious to Mother's day a painting by gion. This is the painting:



Pattern No. Z9262

HERE are some new tea towel designs that are truly different. Grapes and jampots, oranges and a juicer, apples and a fruit jar-from these and cross stitch triangle backgrounds, tea towels are to be decorated. Four more tea towel motifs and two panholders (one fruit, one vegetable)

Legal Holidays

According to the Constitution neither congress nor the President has the power to prescribe legal holidays except in the District of Columbia and the U.S. territorial possessions, says Collier's. Nevertheless, congress has recognized the following days as public holidays: New Year's day, Washington's birthday, Memorial day, the Fourth of July, Labor day, and Christmas.

Since most of these holidays have been declared local holidays by the individual states, they can be said to be national and legal holidays. The President proclaims

Perhaps, as visitors gaze upon Dunn's painting, they will recall this Thanksgiving a holiday. tribute paid to just such a woman as is depicted there:

THE PRAIRIE MOTHER

She came to rock the cradle of a new empire. Adventure calls to men, but duty summons women. And so, when the time was ripe to breed new stars for the flag, she set forth from Maine and Ohio and Killarney's loveliness and her Swedist village and her fjord home to mother the wilderness

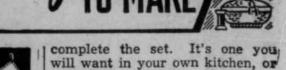
DAKOTA WOMAN

(Harvey Dunn, artist.)

Only God and she knows the fullness of her giving to the young Northwest. She lived in sod houses and hay-roofed huts, with the newest neighbor often a

day's trudge away. She had no decencies. She did not even know the luxury of floor or fireplace. Her meal was ground in a hand mill and her baking range was a make-shift oven in

She helped in the fields-at the plowing and the sowing, and she helped to scythe the crop and bind the sheaves.



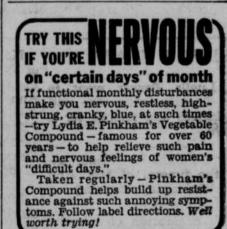
you

to make as a gift. Pattern No. Z9262, 15 cents, brings these 9 motifs in the new hot iron trans-fer that can be stamped several times. Send your order to:

Box 166-W	MARTHA Kansas City, Mo.
Enclose 15 ce	nts for each pattern
desired. Pattern	No
Name	
Address	

Do You Bake at Home?

If you do, send for a grand cook book-crammed with recipes for all kinds of yeast-raised breads and cakes. It's absolutely free. Just drop a postcard with your name and address to Standard Brands Inc., 691 Washington St., New York City.-Adv.



Other's Failing We carry our neighbor's failing in sight; we throw our own over our shoulders.



Coffee Tea *Recipe Given. 1/4 cup lukewarm water 1 cup milk 1/4 cup butter or margarine 1/4 cup sugar

1 teaspoon salt 2 eggs

baking has been fortified with the B - vitamins and

iron. There isn't much difference in enriched flour or bread and in ordinary bread or

Salad *Twisted Loaf Strawberry Sundae

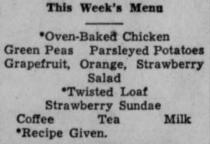
1/4 cup honey

5 cups sifted flour (about)

Scald milk, add butter, sugar, honey and salt. Cool to lukewarm. Add flour to make a thick batter. Add yeast and eggs; beat well. Add enough flour to make a soft dough. Turn out on a lightly floured board and knead until satiny. Place in a greased bowl, cover and let rise until doubled in bulk. When light, punch down. Shape into tea ring rolls filling with fig or apricot filling.

20 to 25 minutes for rolls. Fig Filling.

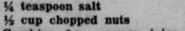
1 cup chopped figs 1/4 cup orange juice ¼ cup sugar



Soften yeast in lukewarm water.

Bake in a moderate (375-degree) oven 25 to 30 minutes for coffee cake,

(Makes 2 cups) 2 teaspoons grated orange rind



which he took a law degree from Georgetown university, in 1937. In January, 1941, Governor Van Wagoner of Michigan made him secretary of the state administrative board at a time when corruption had been prevalent in the \$22,000,000 state purchasing budget. He cleaned that up nicely and was appointed executive secretary of the Michigan unemployment compensation commission. This job was a stepping stone to his new post in which getting the right man in the right job is as important as getting the right shell in the right gun.

THAT air power will bring some drastic changes both in every day living and in fighting, or primarily survival techniques, is the

Our Only Safety Is Maj. Alex-In Better Planes, ander P. de Seversky Believes Seversky's new book.

"Victory Through Air Power." It is a book which would stir even a wooden Indian out of any undue complacency about the shape of we will live in the future only by bigger and better airplanes may be refuted only by experts, considering the major's professional standing as an aviation engineer, builder and inventor.

Flying for Czarist Russia, he got only a wooden leg out of the First World war and thinks we will be lucky to come off as well in this one, unless we wake up. Arriving here, in 1918, he ac-quired a \$5,000,000 airplane factory and a beautiful wife, the former Evelyn Oliphant of New York.

Dog-fighting the Germans, his ship was dropped to the Baltic. One of his own bombs exploded. Regaining consciousness, clinging to a wing, he made a tourniquet of his trouser leg. He had swooned again when a Russian destroyer picked him up, his leg blown away. In Washington, he became consulting engineer for the United States air service, building amphibian planes, a master of stunt flying with a dead motor. He has filled out an illustrious career as a designer and builder of planes. He is no armchair air strategist.

FRIEND who recently tra-A versed North Africa and the Near East told this writer he found everywhere diligent and curious British Intelligence officers but none of the USA. He thought we ought to be picking up more gossip in those parts. Reports accumulate as to the increasing efficiency of the British secret service. They tag Maj. Gen. Hastings Lionel Ismay as the man providentially at hand to guide and stimulate these efforts. He is credited with much swift legerdemain in getting at enemy secret-

*Twisted Loaf. (Makes 4 1-pound loaves) 2 cups milk 1/4 cup sugar 4 teaspoons salt 2 tablespoons shortening 2 cups water 1 cake yeast ¼ cup lukewarm water 12 cups sifted flour (about)

Scald milk. Add sugar, salt, shortening and water. Cool to lukewarm. Add yeast which has been

softened in ¼ cup lukewarm water. Add flour gradually, mixing it in thoroughly. When dough is stiff, and knead until satiny and smooth. Shape into smooth ball and place in a greased pan. Cover and let rise in a warm place (80-85 degrees F.) until doubled in bulk. When light, divide into four equal portions. Roll

each portion into a smooth ball. Cover well and let rise 10 to 15 minutes. Mold into loaves. For a twisted loaf, roll dough under hand to 2 things to come. His argument that rolls about 2 inches thick and longer than the length of the pan. Twist the 2 rolls around each other and place in greased pans. Let rise until doubled in bulk. Bake in a moderately hot (400-425-degree) oven 40 to 45 minutes. A nutritious coffee cake that is a

> tried and true sugar skimper adds zest to breakfasts. Made with either of the two dried fruit fillings given here, it is delightful: Sweet Yeast Dough. (Makes 2 12-inch rings or 31/2

dozen rolls) 2 cakes yeast

Lynn Says: .

Good things come in little packages. This little saying applies perfectly to the concentrated foods like dried fruits-prunes, apricots, figs, apples, pears, raisins and peaches. Now more than ever before

you'll want to use more of them because they can solve your sweet tooth problem, in addition to acting as important blood builders and keeping your body in good working condition because of their important vitamin and mineral values.

You can appreciate why they do all this for you when you realize that to make one pound of the dried fruit it takes several pounds of fresh fruit. For example, prunes require three pounds of fresh fruit to make one pound dried; raisins, four pounds fresh fruit, apples, six to nine pounds fresh fruit, pears and figs both require three pounds of fresh fruit, while apricots and peaches five and one-half pounds of the fresh to make the dried product

Combine figs, orange juice and rind, water, sugar and salt. Cook until thick, stirring constantly. Remove from heat and cool. Add nuts.

Apricot or Prune Filling. (Makes 2 cups) 1½ cups stewed, chopped prunes or apricots 2 tablespoons sugar or honey 1/4 teaspoon cinnamon 2 tablespoons lemon juice Combine the fruit, honey, cinna-

mon and lemon juice. Mix well. Do you have a yen for oldfashioned, oven-baked chicken swimming in a thick, creamy sauce? Well, here's a recipe for you that you can fix early in the morning and put in your refrigerator until turn out on a lightly floured board | cooking time. You may use broilers, frying hens, stewing hens or roasters, but the cooking time varies with the age of the chicken. Broilers take about a half an hour

to cook while stewing hens take about two hours. *Oven-Baked Chicken. 1 roasting chicken cut up Milk Flour

Salt and pepper 1/2 cup butter or fat for frying 1 tablespoon onion, chopped fine 1/2 pound mushrooms 2 cups hot, rich milk

Dip chicken in milk and seasoned crumbs and flour and fry in skillet until a golden brown. Fry mushrooms in butter until brown (about 2 or 3 minutes). Sprinkle chopped onion over top of chicken arranged in casserole. Pour hot milk over top and bake in a moderate (350-

degree) oven until chicken is tender. Serve garnished with chopped parsley and a dash of paprika.

Dramatize the Salad. Salad greens and fresh fruits occupy an important place in our diets in the spring, and a good salad is a distinctive part of any menu. Our salad today features citrus

spring symphony themselves tossed on a bed of greens-watercress, romaine and leaf lettuce are perfect. A light french dressing will bring

and fruits: French Dressing. tablespoons catsup 1 tablespoon vinegar 34 cup lemon juice 1 teaspoon salt 1/4 teaspoon white pepper

2 teaspoons sugar 1 cup salad oil 1 onion, sliced 1/2 teaspoon paprika

Combine ingredients in order given and shake well in jar before serving.

Have you a particular household or cooking problem on which you would like expert advice? Write to Miss Lynn Chambers at Western Newspaper Union, 210 South Desplaines Street, Chicago, Illinois, explaining your problem fully to her. Please enclose a stamped, selfaddressed envelope for your reply. (Released by Western Newspaper Unio

As a matter of fact this is the confident expectation of some very well-informed people. It should be added that this is not wishful thinking, on their part. It affects some manufacturers who are wondering how they can protect themselves from serious losses IF the war should end, suddenly, before the general expectation.

Even such a desirable development does not mean that the United States and Britain would have peace by the end of this year.

But a collapse in Germany would leave British and U. S. power free to concentrate on the Far East.

It is this conviction which has led so many prominent persons, in the United States and in Britain, to urge the "second front" against Germany. It is on the Russian front, they think, that the war can be won, and won this year. They are figuring on the state of morale inside Germany when next winter closes in, with no brighter prospects of ultimate victory for the Germans than they had last winter.

"I know the Russians can go on taking it, and can win if we give them help," said a high official to the writer. "I am not sure the Germans can stand a continuance of their losses on the Russian front." . . .

Reasons for British

Activity in N. Africa Since Dunkirk, Britain has lived

in daily fear of a Nazi invasion via Ireland. This is the key to the puzzle which has caused so many uplifted eyebrows - and worse - in America since the announcement that a strong United States expeditionary force had landed in Ulster.

"Why," critics all over this country have been asking, "have we not sent troops to help General Mac-Arthur instead of to Ireland?"

There are two answers. It was considered, during the period between Pearl Harbor and the time troops were landed in Ulster, that to attempt to send transports loaded with troops across the Pacific to Manila would be inviting disaster-the drowning of thousands of troops without doing MacArthur's heroes any good.

The sending of troops to Ulster was motivated by strategy which has been explained only partially to the American people. Had those troops been sent three months earlier, there might have been a very different story in North Africa. Field Marshal Rommel might be a prisoner today, his command killed or captured, had that been done.

She watered stock and spun and knit ted and tailored. She made a garden and preserved the winter food, milked her cows and nursed her children. The sleepy-eyed sun found her already at her tasks, and the midmoon heard her croon

the baby to rest. Her "beauty sleep" began at ten and ended at four. Year in and year out she never had an orange, a box of sweets or a gift of remembrance.

She fought drouth and dearth and savages and savage loneliness, her "Sunday bests" were calico and linsey woolsey She grew old at the rate of twenty-four months a year at the grubbing hoe and the washtub and the churn.

She bore her bairns alone and buried them on the frozen prairies

But she asked no pity for her broken arches, her aching back, her poor, gnarled hands. Or for the wistful memories of a fairer youth in sweeter lands. She gave America the great Northwest, and was too proud to quibble at the cost of the stalwart sons to whom she willed it.

She mothered MEN!-Herbert Kaufman in the Minneapolis (Minn.) Tribune Or they may recall this poetic tribute:

A WOMAN HOMESTEADER

I walked with quick steps up the coulee trail;

I had to hurry lest the creeping dark Would catch me and my nervous hands would fail

To find the wire gate that closed the Against stray cattle. Here my cabin

In a small wilderness of quaking asp; Here I "homesteaded." No one thought I

could Two years ago, but now I calmly pass A bristling porcupine, a rattlesnake, The watching eyes of some wild, hid-

den thing A coyote sneaking near the dried-up lake, A row of stunted pines where finches

sing, The mule-eared deer that often come to

sup, And nuzzle one another at my spring (Which, after cleaning, is but just a cup), And yet, tonight, how glad I was to

bring My hands in contact with the wire bight That held my gate. I thought, "Real

homesteading! I hate the dark; I only love the light!" Quickly I shut the door and slid the

draw Across the iron latch, and dropped the

clamp, Firmly in place, but not before I saw Near Tiger Butte the glimmer of a lamp. I stood a moment puzzled by the light-Startled, perhaps, and curious as a deer That lifts its head to catch the rushing flight

Of a young grouse. And then my silly fear like mountain mist. Vanished lamp! A match!

To cheer that other soul I knew had come To plough and fence; to have a garden

To live with God as I and build a home. -Lillian Leonard in Scribner's Magazine. Besides such tributes as these, the memory of the pioneer mother is perpetuated in various parts of the country in bronze and stone. Several years ago the Daughters of the American Revolution marked the National Old Trails route from the Atlantic to the Pacific with heroic statues of the women who followed that trail across the country. Twelve of these statues, each 18 feet tall, are today standing along the trail in the states of Maryland, Pennsylvania, West Virginia, Ohio, Indiana, Illinois, Missouri, Kansas, Colorado, New Mexico, Arizona and California.



fruits and strawberries which are a

out the hidden flavors in the greens