

# The Frontier Woman

By BLANCHE SPANN PEASE

**Prizewinner:**  
Mrs. Harold Blain, of Middlebranch, is our prizewinner today. She will receive a three-months' renewal on her subscription to The Frontier.

**Dear Mrs. Pease:**  
I was very happy to read The Frontier Woman yesterday. It was like meeting an old friend as I used to have access to your column.

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in the Norfolk Daily News. At this time of year there maybe a few folk like myself, who haven't had a very profitable garden to look back to and, like myself, may have picked every little green tomato of any useable size. When they have a little slack time, they will make green tomato mince-meat, preserves or some other favorite. My favorite is:

### GREEN TOMATO CONSERVE

Steam 1 cup seedless raisins 30 minutes. Then add 1 lemon cut in small pieces and 4 cups green tomatoes cut fine, or you may grind the lemon and green tomatoes with medium coarse knife. Four cups of sugar, 1/2 cup English walnuts, cook until thick and clear. I usually seal the conserve in pint jars. I have never put the walnut meats in what I've made and like it without, but this year I think I'll be extravagant and have some super-super conserve with walnuts.

A friend,  
Mrs. Harold Blain,  
Middlebranch, Nebraska.

Welcome to The Frontier Woman, Mrs. Blain, and how glad we were to hear from you. Hope you will write us again one of these times when you feel you have something interesting to offer. And the rest of you readers, we are waiting for you to write to us. Write about anything you like, but write. Each week we will give a three months' subscription to The Frontier to the writer of the letter we use in our department. Send your letter to Mrs. Blanche Pease, Editor, The Frontier Woman, Atkinson, Nebraska.

### Heading the Hint Parade:

A pie crust is more easily made and better, if all the ingredients are chilled. The lower crust should be placed in the pan so that it covers the surface smoothly. And be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.

Do you have trouble keeping the juices in the pie where they belong, instead of in the oven where it makes a clean-up job for you? Fold the top crust over the lower crust before crimping and that will help to keep the juices in the pie.

Here's one of the secrets of good custard pie making—bake at a high temperature for about 10 minutes to prevent a soggy crust, then finish baking at a low temperature. And that goes for other "custard type" pies, too.

Do your cakes have a high point in the center and are lower on the sides? Here's how to beat this: Fill cake pans about two-thirds full and spread batter well into the

corners and to the sides, leaving a slight hollow in the center. After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on rack to finish cooling. This will do away with some of the cake sticking to the pan, a most sad situation!

You ought to know this, and you probably do: still it can't hurt to repeat: Cakes should not be frosted until thoroughly cool.

Kneading the dough for a half-minute after mixing improves the texture of baking powder biscuits!

### Here's Good Use for Those Green Tomatoes:

**GREEN TOMATO MINCE-MEAT**—One gallon chopped tomatoes, 1 tablespoon salt, 1 orange, 1 cup chopped suet, 3 cups brown sugar, 2 cups seeded raisins, 1 cup grape juice or cider, 2 cups chopped apple or pear, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1/2 teaspoon ginger.

Sprinkle chopped tomatoes with salt. Let stand 1 hour. Drain. Cover tomatoes with boiling water. Let stand 5 minutes. Drain. Add grated rind and pulp of orange. Mix all ingredients and cook until thick. Pack into hot pint jars. Process in hot water bath and seal. If you wish you can omit suet from this recipe. If you do this, add butter to the mincemeat when you make it into pie. If suet is not used in the recipe, then it needs to be processed twenty minutes.

### Purely Personal:

Something must be done about O'Neill "stealing" Atkinson residents! Grin. There's Mrs. Jim Rooney, who used to be Helen Mack

and was my teacher once upon a time. And Bill Griffin and his wife, Regina, who used to be an O'Connor and fixed my hair for many years. Not to mention Norman Gonderinger, Owen Kissinger, LeRoy Baumeister, Vernon Beckwith (who went to high school when I did), and quite a few others. All we ask is a fair exchange. Send us down more O'Neill people!

O'Neill needs a public "ladies' lounge and rest room. It would solve a problem which besets many O'Neill merchants and causes complaints from your rural people. Have you thought about it?"

### EWING BLANKS ATKINSON BALERS

**EWING** — The Ewing Tigers shutout the Atkinson Balers 19-0, in an intracounty prep grid game here Friday night by scoring touchdowns in the first, third and fourth quarters.

Bucks Dave Weyrich and Jack Pruden and End Lou Vandernick showed well offensively for Ewing, while Atkinson's Back Rex Stowell, a former Tiger, looked good for the losers.

### ELGIN REVIEW SOLD

**ORCHARD**—George F. Voorhies, son-in-law of Mr. and Mrs. C. E. Everhart, publishers of the Orchard News, has purchased the Elgin Review from Fred Peterson, brother of Gov. Val Peterson. The governor had sold the paper to his brother. Voorhies took possession Monday.

Mrs. Airon Boshart and grandson, Micky Hammerlun, returned Monday from Norfolk where they had spent two days at the Dwight Hammerlun home getting acquainted with Pameia Hammerlun, who is two weeks old.

### O'NEILL LOCALS

A visit to a friend, Miss Margaret Steckmeyer, of Grand Island, was completed Monday by Mrs. Norbert Uhl.

John and Robert Shoemaker, of Omaha, accompanied by James Keenan, also of Omaha, were O'Neill weekend visitors in the home of John and Robert's parents, Mr. and Mrs. John Shoemaker.

Mrs. Anna Bromwell returned Sunday from a 10-days' visit with her daughter, Mrs. Mary Alice Price, of Omaha.

### Holt Delegates to State IOOF, Rebekah Encampment

Among the Holt county delegates to the statewide annual encampment of the IOOF and Rebekah lodges in session in Lincoln this week include:

From O'Neill: L. G. Gillespie, Odd Fellow; Mrs. Dale Fetrow, Rebekah.

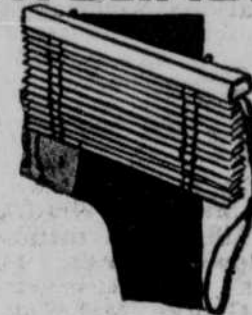
From Inman: Ernest Bronckhorst, Odd Fellow; Mrs. Clarence Hansen, Rebekah.

From Page: Herbert Stevens, Odd Fellow; Mrs. Evelyn Gray, Rebekah.

SUNLIGHT

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