

The Frontier Woman —

Reader Finds That Clothes Look Better, Last Longer If Mended Before Storage

By BLANCHE SPANN PEASE

Hi there, all you nice people! These directions.

The makeup of the Thanksgiving dinner is pretty thoroughly dictated by tradition, and who wants to change that pleasant custom? King turkey and his cranberry trimmings are as much a part of Thanksgiving as the family reunion.

While ingredients remain the same there's nothing to stop the homemaker from changing the form in which they appear. For example, try cranberries in a new custard pie. Bake an old-fashioned sweet potato pie to use that vegetable and its color, or choose a cheese and pineapple pie for something entirely different. Whatever the choice, these recipes are all based on good

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color, or choose a cheese and pineapple pie for something entirely different. Whatever the choice, these recipes are all based on good

pastry, made according to these directions.

PLAIN PASTRY

One cup sifted enriched flour, 1/2 teaspoon salt, 1/3 cup shortening, 1 1/2 to 2 1/2 tablespoons cold water. Sift together flour and salt. Cut or rub in shortening. This may be done with two knives, a pastry blender, a fork or the fingers. Add just enough of the water to make a dry, crumbly dough. Toss on lightly floured pastry cloth.

If you do not have a pastry cloth, turn the dough on to waxed paper and press together by wrapping the paper around the ball of dough. Then roll out about one-eighth inch thick. Line a nine-inch pie pan. Prick the crust with a fork.

For cheese pineapple pie, bake the crust in a hot oven (450 degrees F.) eight to 12 minutes. Cool before adding filling. For cranberry custard pie and sweet potato pie, the pastry is filled before baking.

OLD FASHIONED SWEET POTATO PIE

Two cups mashed sweet potatoes, four eggs, one cup sugar, 1/2 cup dark molasses, two cups milk, 1/2 cup butter or margarine, one teaspoon vanilla extract. Mash potatoes into a smooth paste. Add eggs. Blend. Add sugar, molasses and milk. Mix well. Add butter or margarine, cloves and vanilla extract. Blend well. Pour into unbaked pastry shell. Bake in hot oven (425 degrees F.) 15 minutes. Reduce heat to moderate (350 degrees F.) and bake 45 minutes. Serve hot or cold. Yield: One nine-inch pie.

CRANBERRY CUSTARD PIE

Four cups raw cranberries, 1 1/2 cups sugar, three eggs (beaten), 1/4 teaspoon salt, 1/2 teaspoon cinnamon, 1 1/4 cups milk, scalded. Grind cranberries and add one and one-fourth cups sugar. Heat until sugar is dissolved, stirring constantly. Cool. Pour into pastry-lined pie pan. Combine eggs, remaining one-fourth cup sugar, salt, cinnamon and milk. Pour this custard mixture over cranberries and bake in a hot oven (450 degrees F.) 10 minutes. Reduce oven temperature to 350 degrees F. and continue baking 35 minutes. Yield: One nine-inch pie.

Subscription Winning Letter— "A Holt Farmer's Wife" wins one of our three-months' subscriptions today, and the other one goes to "A Ewing Resident."

Dear Mrs. Pease: Here it is Fall again. It is said that time goes faster as one gets older. I believe it's true don't you? Member how we used to wait and wait for Christmas and July 4th?

It is time to plant my new tulip bulbs and I also have some trees and shrubs on the way, will plant them when they arrive. Our heavenly blue morning glories were so beautiful. I must save some seed from them. The glad and canna bulbs must be dug soon. I like a nice lawn and flowers, don't you? It is work but it is very worthwhile.

The suggestion I have for school lunches is to save some of the soup, beans, etc., from supper. Put in a small jar for the next day's lunch. Most teachers keep a pan of water on the stove, before lunch time, recess, probably put the jars in the pan and each has a hot dish for lunch. Canning is almost over and most of us are glad, it is the first time for years that all of my jars have been full. They will taste mighty good this Winter and help out on the grocery bills, too.

It is time to put away Summer clothes. I find that if one mends and cleans clothes before putting away they last longer and look better. Don't starch clothes that are to be stored.

To clean a comb put it in a pan with a teaspoon of soda. Pour hot water over it and allow to stand a few minutes. It will be clean as ever. We all enjoy your writing. You must be very busy. When I taught in the country, I used to make sandwiches filled with a mixture of relish and peanut butter. They were so good.

Sandhill Sal

The suspenders on his trousers kept slipping down in strides. It was no laughing matter, but he had to hold his sides. Not all red headed women marry quiet men. Some of them just got that way. And so did those who married blondes and brunettes and dyed heads. A prune is just a plum that turned out to be an old maid. If she uses a mop stick as well as she uses a lip stick, better marry her, bub. She's the gal for you!

Here is a fine relish recipe: LINDY SPECIAL RELISH

Grind the following: Two heads cabbage, eight carrots, 12 onions, three red peppers, three green peppers. Mix, add 1/2 cup salt and let drain two hours, add three pints vinegar, six cups sugar, two teaspoons celery seed, one teaspoon mustard seed. Mix together and can. Do not cook. We ate a pint of this with our Sunday dinner.

Will be looking for your column in next week's paper. A HOLT FARMER'S WIFE —tfw—

Ewing Woman Wins—

Dear Mrs. Pease: I see by The Frontier you like to receive letters, so here I go to write to you. It is rather quiet here this afternoon, the boys are not home from school yet, but will be soon. We live one mile from Ewing so they go to school there.

Our eldest boy will be 13 in January and our youngest was 10 in September. They are a big help to us. Now they have a pony and buggy they drive

into town and sell cream and bring home groceries or run errands when their daddy is busy and doesn't want to spare the time. I am just about finished on my canning. I have a recipe for you:

CARROT AND ORANGE MARMALADE

Four cups chopped carrots, four cups sugar, two tablespoons lemon juice, three oranges, one cup water. Peel oranges and put rind through food chopper. Cover with water and cook until tender. Add orange pulp, sugar, lemon juice and orange rind to the carrots and cook until thick and clear. Put in glasses and seal.

My husband doesn't like carrots very well but he thinks this marmalade is delicious. I always end up my canning making some of it as it is so nice in lunch pails for school. Well my letter is getting long. I must go to the garden and gather a few green tomatoes I have left and by then it will be supper time.

MRS. EUGENE MORGAN Ewing

Return from Idaho—

Mrs. Bertha Vequist and son, Raymond, returned Tuesday, November 2, from about a three weeks' trip to Buhl, Ida. They visited Mrs. Vequist's brother, Edward Turner. Also in Idaho, they visited Miss Patricia Turner, who is studying to be a nurse. After sightseeing in Salt Lake City, UT, they visited their son, Donald, and also Harvey Nachtman who is in a hospital there. Mr. Nachtman is a brother to Mrs. Ernest Price.

Shorty Steele went to Valentine Friday for a five days' business trip.

CLUB REVAMPS; WALKER IS HEAD

Ewing Commercial Club Names Officers and Plans Activity

EWING — The Commercial club of Ewing held a reorganizational meeting Thursday evening, November 4. A group of around 85 businessmen and interested citizens had dinner together at Sanders' cafe and then held a business meeting at the American Legion club room. The group was enthusiastic about making the Commercial club a more effective public service organization.

Retiring President Gail Boies presided. John Walker was elected president with William Spence, Chicago and North Western railway agent, named vice-president. Donald Jensen, of the Jensen sale barn, succeeds Frank Uridel as secretary-treasurer.

Six committees were set up to promote the work of the club. These are: publicity, good roads, children's recreation, finance, entertainment, and civic improvement. The group established a membership fee of \$5 per year per member and set the third Thursday of each month as the night for regular meetings.

Community Day Services Held

EWING—The Women's Missionary Society, of the Ewing United Presbyterian church held world community day services at the church on Friday afternoon, November 5. Pack-a-towel kits for teen-

age girls and boys were completed and boxed. They include a complete clothing outfit, as well as sewing materials, writing materials, soap and towel. Seven kits were packed for girls and three for boys. These are being sent by Church World Service to displaced youth in Europe and Asia. Five dollars was sent as a money gift for medicine and food. Three boxes of shoes and coats were also shipped to Church World Service.

Four boxes of clothing, totaling 100 pounds, were packed and sent to a Frenchburg, Ky., school to be sold to people who live in the mountains. The money derived from the sale of the clothing goes to the upkeep of the school.

A worship service closed the afternoon's activity. Mrs. W. L. Shrader, president of the society, had charge of the service which dedicated the work of the afternoon.

CORNPICKING WANTED!!

We have a new two-row Oliver cornpicker and are now booking jobs.

Dick Tomlinson

— O'NEILL —
27-28c

USED Appliances

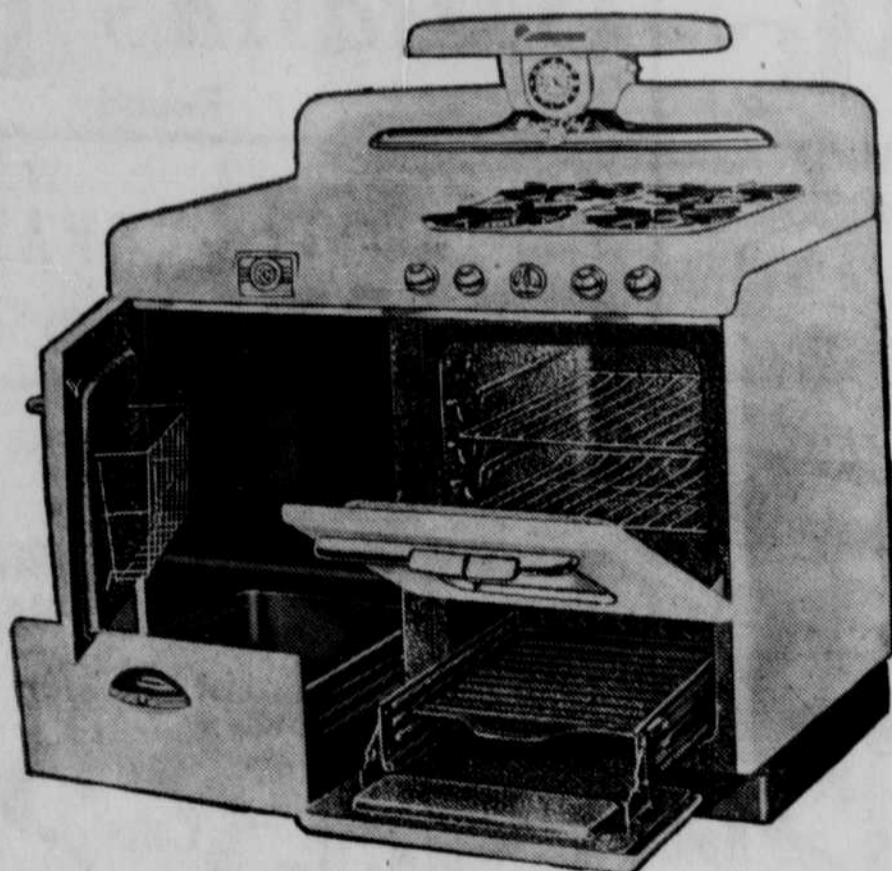
- 1 - Coleman 10" Oil Heater \$34.50
- 1 - Guiberson 10" Oil Heater \$49.50
- 1 - RCA Table Radio-Phono \$17.50
- 1 - GE Tank Type Vacuum with all attachments \$39.50
- 1 - Haag Elec. Washing machine \$12.50
- 1 - GE 1942 Console Radio, 10 tubes, Push Buttons, short wave .. \$49.50
- 1 - Easy Spindrier 1934 model \$12.50

Gillespie's

Home Appliance Headquarters

— O'Neill —

For Christmas



A MAGIC CHEF GAS RANGE

FREE FREE

An 8-piece chrome cooking set FREE with every Magic Chef sold between November 10 and December 20

Ralph N. Leidy

— O'NEILL —

PUBLIC SALE

Having sold my farm recently, I will sell the following described personal property at public auction at the place, located 3 1/2 miles North and 1/2 mile East of Sunset Cabins, O'Neill, on:

Wednesday, Nov, 17, 1948

— Sale Begins at 1 O'Clock —

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|------------------------------------|---------------|--|----------|---------------|----------|
| 18 | CATTLE | 18 | 5 | HORSES | 5 |
| 9 Head MILK COWS, 2 to 6 Years Old | | 1 Black TEAM, 8 years, weight 1,500 lbs. | | | |
| 8 Head HEIFER CALVES | | 1 Roan TEAM, 9 years, weight 1,250 lbs. | | | |
| 1 BULL CALF | | 1 Molly MULE, weight 1,100 lbs. | | | |

FARM MACHINERY, ETC.

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|--------------------------------|--------------------------------------|
| 1 — McCormick-Deering Binder | 1 — Harrow Cart |
| 1 — McCormick-Deering Mower | 1 — 2-Row Eli (Horse) |
| 1 — P & O 2-Row Lister | 1 — 2-Row Eli (Tractor) |
| 1 — Rock Island 1-Row Lister. | 1 — 2-Row John Deere Cultivator |
| 2 — 3-Section Harrows. | 1 — 1-Row Cultivator |
| 1 — 2-Section Harrow | 1 — John Deere End-Gate Seeder |
| 1 — Walking Plow | 1 — End-Gate Seeder, Single spreader |
| 1 — Wagon & Box | 1 — 12-in. Gang Plow |
| 1 — Running Gear (Narrow Tire) | 1 — 7-Ft. Disc. |
| 1 — Hay Rack & Wagon | |

MISCELLANEOUS

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|--------------------------------------|----------------------------------|
| 1 — Saddle and Bridle | Some Laying Hens |
| 3 — Sets of Harness | 1 — Chevrolet '37 1/2-Ton Pickup |
| 1 — Mogal Gas Engine | 1 — '33 Plymouth Sedan |
| 1 — Pump Jack | 500 — Bushels of Oats |
| 1 — Feed Grinder. | 500 — Bushels of Ear Corn |
| 1 — 10x12 Brooder House (Almost New) | 2 — Wheel Trailers |
| 50 — White Leghorn Pullets | 2 — Wheel Carts |
| | 2 — Cream Separators |

FURNITURE

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|-----------------------------------|--------------------------------|
| 1 — Kitchen Range (Small) | 1 — Sofa Bed |
| 1 — Warm Morning Heating Stove | 2 — Rocking Chairs |
| 1 — Circulating Heating Stove | 1 — Writing Desk |
| 1 — 3-Burner Perfection Oil Stove | 1 — Dresser |
| 1 — Kitchen Cabinet | 1 — 3/4 Bed and Mattress |
| 1 — Ice Box | 1 — Twin Size Bed and Mattress |
| 1 — Kitchen Table | 2 — Canary Birds and Cages. |

CANNED GOODS . . . AND DISHES

TERMS:—USUAL SALE TERMS.

Ross Thompson, OWNER

James G. Fredrickson, Auctioneer

First National Bank, Clerk