

The Frontier Woman —

Curious Children and Their Mother Interrupt Quiet for 3 Sandknakes

By BLANCHE SPANN PEASE

Hi there, all you nice people!

Oranges are in season. They cover the country's fruit stands with color, and bring refreshing flavor to menus. Use their goodness in the day's baking, as well as in salad. Orange juice, grated orange rind, and a good orange sugar bring taste variety to your favorite coffee cakes and rolls, cookies, pies and cakes. From the season's plenty, many homemakers like to put up jars and jars of marmalade, tempting on toast and for that sweet topping on yeast rolls or biscuits.

Gay as a fiesta is this Mexican coffee ring subtle with orange flavor and dripping with orange glaze. A slice reveals currants or raisins and cherries scattered throughout for extra richness.

Mexican coffee ring is a variation of a recipe for basic sweet yeast dough, with orange juice used as the liquid, and brown sugar instead of white. Shaping the ring is easy. A rectangular sheet of dough is brushed with melted butter or margarine, sprinkled with fruit, and rolled up like a jelly roll. The roll is then formed into a ring on a greased baking sheet.

This yeast coffee cake is a suitable conversation piece for your next luncheon or coffee party.

MEXICAN COFFEE RING

One package yeast, compressed or dry granular; 1/4 cup lukewarm water, 1/2 cup orange juice, 1/2 cup brown sugar, 3/4 teaspoon salt, two teaspoons grated orange rind, 1/4 cup melted shortening, two eggs, beaten, 4 1/2 cups sifted enriched flour (about), melted butter or margarine, one cup currants or raisins, 1/4 cup chopped candied cherries.

Soften yeast by crumbling into one-fourth cup lukewarm water. Combine orange juice, sugar, salt, orange rind and shortening. Add one and one-half cups flour. Beat smooth. Add softened yeast and eggs. Mix well. Add rest of flour to make a soft dough. Knead until smooth and satiny. Place in greased bowl and let rise in warm place until doubled (about two hours). Punch down. Divide in two equal portions. Let rest 10 minutes. Roll each portion into rectangle six by 20 inches. Brush with melted butter or margarine. Sprinkle with currants or raisins and chopped candied cherries. Roll up like jelly roll. Seal edges well. Form into rings on greased baking sheets. Let rise until doubled (about one hour). Bake in moderate oven (375 degrees F.) about 25 minutes. While still warm, brush with orange glaze. Makes two coffee cake rings.

ORANGE GLAZE

One cup sifted confectioners'

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sugar, one teaspoon grated orange rind, two tablespoons orange juice, one teaspoon melted butter or margarine, add orange juice, rind and melted butter or margarine to sugar. Mix well, and brush over coffee cake.

Fresh orange juice and grated orange rind contribute to the distinctive flavor of orange vanities, a bar cookie made showy with a meringue topping. Cut only as many orange vanities as are needed for serving, for bar cookies tend to dry out if all are cut at once. These little cookies are good to have on hand for dessert, for snacks, and for entertaining.

ORANGE VANITIES

One and three-fourths cups sifted enriched flour, two teaspoons baking powder, 1/2 teaspoon salt, 1/4 cup shortening, one cup sugar, one egg, one egg yolk, grated peel of one orange, 1/4 teaspoon lemon extract, 1/2 cup orange juice, 1/2 cup milk.

MERINGUE

One egg white, three tablespoons sugar, beat egg white until frothy. Add sugar gradually and continue beating until meringue is stiff but not dry. Spread on batter before baking.

RAISIN KRISPIES

Two and a half cups sifted flour, 1/2 teaspoon baking powder, 1/4 teaspoon salt, 1/2 cup sugar, 1/2 cup brown sugar, 1/2 teaspoon cinnamon, 1/2 cup shortening, two eggs, 1/2 teaspoon soda dissolved in two tablespoons hot water, 3/4 cups raisins, slightly floured, using three tablespoons of original flour. Mix all dry ingredients together, add eggs and soda, then raisins, form in small balls and place on cookie sheet, and press down with a fork. Bake 15 minutes put frosting on them, just to dress them up a bit. Always looking for new ideas.

MARBLE CAKE

Three-fourths cup lard, two cups sugar, four egg whites, 3/4 cups flour, 1/2 teaspoon salt, three teaspoons baking powder, 1 1/2 cups water or milk, three teaspoons vanilla extract, two squares chocolate, 1/4 teaspoons soda. Cream lard, sugar and two tablespoons milk or water until light and fluffy, add unbeaten egg whites one at a time and beat into the mixture. Sift flour once, measure and sift

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with baking powder and salt. Add sifted dry ingredients alternately with liquid to creamed mixture. Add flavoring. Divide batter in half and add chocolate mixture to one part. Drop batter by spoonfuls into a large oiled and floured cake pan alternating white batter with chocolate batter until all is used. Bake in a moderate oven of 350 F. 50 minutes, or until done.

MRS. CLAUDE RAYMER, Atkinson, Nebr.

"A Constant Reader" from Atkinson, also wins a three-months' subscription to The Frontier today: Dear Mrs. Pease: I see in The Frontier that you need letters for that department. I've written so many imaginary letters to you so here goes one on paper. I really enjoy all your columns in all the papers. It must keep you awfully busy, especially while living on a farm. My days are certainly filled to overflowing with three small youngsters ages four and a half, three years and eight months.

One day about two months ago, the two girls—Karen and Mary Ellen—the two older children, were poking at a boiler lid and hollering. I was curious. Lifting the lids I discovered a solid mass of coils of snakes. There were three sand snakes under there! I'm telling you I certainly put an end to their career in a hurry!

The youngest girl has a way of turning all her words backward, such as hop-grasser and door-car.

I am enclosing the recipe for one of my favorite white cakes. It's called feather-weight cake. It's very inexpensive but it is delicious.

FEATHERWEIGHT CAKE

One cup sugar, 1/2 cup creamed shortening, two cups flour, 1/2 teaspoon salt, two teaspoons baking powder, 2-3 cup milk, three egg whites, one teaspoon vanilla. Cream shortening with sugar until mixture is very light. Mix and sift flour, salt and baking powder and add alternately with the milk, to the mixture. Fold in egg whites which have been beaten until stiff but not dry. Add vanilla. Turn batter into two greased layer pans. Bake in a moderate oven (350 F.) Ice with favorite icing. Sometimes I use this recipe in a flat shallow pan and dust with powdered sugar.

"A CONSTANT READER."

As a sort of dividend, were giving our readers an extra letter this week and it, too, is being awarded a three-months' subscription to The Frontier. Hi there, Good Neighbor: Well, here is one busy mother that is going to take a few minutes and write. There is lots of work this time of year but we enjoy The Frontier and want to help out.

I've done quite a lot of sewing lately. Made some things over for the children. I made them each a coat or jacket out of old ones and they aren't too bad. And I also made a quilt top for their beds out of trousers, coats, corduroy and a blanket for the lining and outing flannel inside.

Did you know you can make pretty wall plaques of your own from one-pound coffee can lids? They don't take much expense or time. I took the one-pound lids and painted two coats of white on the bottom and the edges blue or red, what ever paint you have handy or something to go with your color scheme. Put a delcomania in the middle (I used flowers) but anything is cute. Put two small holes in top, thread line wire through and hang up!

Maybe some of the ladies would like to try my recipe for making ice cream.

REFRIGERATOR ICE CREAM

Soak together two teaspoons gelatin and four tablespoons milk. Scald 1/4 cups milk, and beat until lemon colored, four eggs. Mix and add 1/2 cup sugar, 1/8 teaspoon salt and two teaspoons vanilla. Slowly add hot milk to egg mixture, then the soaked gelatin and chill. Whip and fold into the above, one cup heavy cream. Pour into freezer tray and freeze when almost firm. Place in a chilled bowl and beat well. Return to freezing tray.

Quite often when I plan company, I make a double batch and to the second half when you beat it the last time, I added 1/4 cup of chopped maraschino cherries and 1/2 cup nut meats for a variety. My family goes for that.

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Sometimes life is like an olive. You have to develop an appetite for it.

The great man is the one who has kept a child's heart.

Some folks build and some tear down what other folks have worked hard to build.

Build a snug roof on your house but don't shut the door of your heart.

Give a compliment today. It will enrich somebody's life and in the long run for praise well given you will be happier, too.

Remembered to make it '49 on those letters, yet?

Did you know you can add a pinch of salt to fruit and won't take as much sugar? Will close with this saying, "The kindness we mean to show tomorrow heals no heart-ache today."

A FARMER'S WIFE.

Honor Pupils Named —

EWING—Supt. A. S. Evans announced recently the honor roll for Ewing high school. The grades covered the second six weeks of the school term. The following students were mentioned:

Seniors—Beth Billings, Joanne Angus, Marlene Schroeder, Frederick Bollwitt, Phyllis Cernousek, Victor Marquardt.

Juniors—Merton Dierks, Arlene Primus, Dale Van Vleck, Jerrel Dean Black, Norma Latzel.

Sophomores—Sally Christon, Keith Bartak, Joan Marquardt, Carol Wolf, Beverly Montgomery, James Weber.

Freshmen—Nicholas Sojka, Frederick Van Vleck, Jacqueline Mosel.

REDBIRD NEWS

Mrs. H. V. Rosenkrans, of Dorsey, was a passenger with the Lynch-Star mail from Lynch Monday, December 27.

Mr. and Mrs. Elmer Luedtke and Mary Brim were visitors in Redbird Monday, December 27.

Alfred Truax, of near Lynch, visited at Michael Hull's Monday, December 27.

Carl Krogh and Floyd Crawford's boys were here Monday, December 27.

Claude Cole, of Star, was in Redbird, Monday, December 27.

Mr. and Mrs. Gordon Barta visited relatives in Lynch on Monday, December 27.

Mr. and Mrs. Chester Carsten, of Scottville, were in Redbird Monday, December 27.

Mr. and Mrs. William Podany autoed to O'Neill Monday, December 27.

Robert Wilson was in Redbird Wednesday, December 29.

Miss Eva Truax and Mrs. E. L. Wadrel, of New Orleans, La., were here on Wednesday, December 29.

Will Hartland was in Redbird Wednesday, December 29.

Ernest Rosenkrans, t h e Lynch-Star mail carrier, came back Wednesday, December 29, after being stranded near Dorsey with his car since Tuesday noon. He stayed overnight at the home of H. V. Rosenkrans.

Miss Mary Brim returned from O'Neill Wednesday, December 29.

Harold Halstead and Larry were in Redbird Thursday, December 30.

Dale Bessert brought several loads of wood to the Redbird postoffice Thursday, December 30.

A number of farmers from here drove over to the river hill to shovel out the snow drifts between here and Lynch on Thursday, December 30.

Frank Spinar was in Redbird Thursday, December 30.

Harold Krugman was here on Thursday, December 30.

George Barta, of Lynch, visited at Gordon Barta's Friday, December 31.

Chester Carsten's boys, of near Scottville, were in Redbird Friday, December 31.

Joe Madura, of Scottville, autoed to Lynch on business Friday, December 31.

Halsey Hull drove to Lynch on Friday, December 31.

Alfred Truax, of Boyd county, was a visitor in Redbird Friday, December 31.

William Wells was a visitor in Redbird Friday, December 31.

Guy Pinkerman and Mrs. Ralph Pinkerman, of near Scottville, were in Redbird on Friday, December 31.

Carl Krogh from the West divide was a caller in Redbird Friday, December 31.

Lloyd Hartland and family of Winner, S. D., arrived by auto Thursday, December 30, for several days' visit with his parents, Mr. and Mrs. Will Hartland.

Clifford Wells and Lyle were here Friday, December 31.

Miss Betty Lou Green, of Lynch, was a passenger with the Star mail from Dorsey on Friday, December 31.

Otto Ruzicka, of Dorsey, stayed overnight Thursday, December 30, with Frank Spinar.

Miss Dorothy Rosenkrans returned to her home near Dorsey Saturday, January 1, from a visit with relatives in Lynch.

Miss Gloria Slight, from near Scottville, was in Redbird Saturday, January 1.

Fred Truax, sr., visited at Pete More's Saturday, January 1.

PARENTS' HOME BURNS

INMAN—Mrs. Myrtle Young received word this week that her parents, Mr. and Mrs. Henry Ladley, of Gordon, lost their house and contents on Christmas day by fire. They were at the home of a son not far away at the time. No other particulars were learned.

Other Inman News

Pfc. Erwin Sobotka, who has spent the past 10 days with his parents, Mr. and Mrs. Charles Sobotka, left Sunday morning for California where he will be stationed. He had previously been in basic training at Wichita Falls, Tex.

Pvt. Charles Kalina, who is stationed at Fort Riley, Kans., came Wednesday, December 29, and visited at the home of his parents, Mr. and Mrs. Charles Kalin, until Sunday when he returned to his station.

Mr. and Mrs. L. R. Tompkins arrived home last Thursday afternoon from Omaha where they had spent a week at the home of their son and daughter-in-law, Dr. and Mrs. Charles Tompkins, and family.

Miss Genevieve Brunkhorst, who attends beauty school at Norfolk, and Miss Audrey Brunkhorst, R. N., of Huron, S. D., spent the New Year's holidays with their parents, Mr. and Mrs. Ernest Brunkhorst.

For income tax service see: R. H. ("Ray") Shriner in O'Neill. 34-36c

Mr. and Mrs. Charles Turnbull returned to their home at Gordon last Thursday afternoon after spending several days with their daughter and son-in-law, Mr. and Mrs. Hadden Geary, at their country home.

Mrs. Evelyn Stotsbury and children returned to their home at Ashland on last Thursday after spending several days with her parents, Mr. and Mrs. Harry Moore, and Dotty at their country home.

Miss Eunice Chudomelka left Sunday morning for Grafton where she will resume her school duties after spending 10 days with her parents, Mr. and Mrs. Ed Chudomelka.

Mrs. Virginia Tomlinson and daughter, Bonnie Dee, of O'Neill, spent Friday with her parents, Mr. and Mrs. Earl Watson, and Luella.

John Bohn returned Sunday evening to Norfolk to resume his school duties. Max Mossman, Delmont Heck, Gordon Sholes and Luella Watson returned to Wayne State Teachers college after vacationing with home folks.

Mr. and Mrs. William Slusher returned to their home in Chicago, Ill., Saturday morning after 10 days' spent with Mrs. Shusher's parents, Mr. and Mrs. Ira L. Watson, and Miss Anna B. Pierson also returned to her home in Lincoln Saturday morning after spending 10 days with her daughter and son-in-law, Mr. and Mrs. Ira L. Watson, and family.

Mr. and Mrs. Keith McGraw and son returned to their home at Crete Sunday after spending a few days at the home of Mr. and Mrs. Harry McGraw.

William W. Griffin
ATTORNEY
First National Bank Bldg.
O'NEILL

Letters to The Editor

Eugene, Ore., Dec. 24, 1948. The Frontier, O'Neill, Nebr. Dear Sir:

Find enclosed check and renewal blank for our subscription for year 1949. We always look forward to the coming of The Frontier each week. Would be very lonesome without it.

We are having our first light snow in Eugene in about four years. Expect it to melt before the day is over. In the mountains and hills around us there is lots of snow. High temperature 36 degrees, low 17.

With best wishes to all for a happy holiday season.

Yours truly,
Mr. and Mrs. Owen F. Herring,
1158 West 10th St.,
Eugene, Ore.

Atkinson, Nebr.,
December 19, 1948.

Dear Editor:
Just a line today that this week's Frontier broadcasts have surely been tops. Please tell the announcer he sounds fine to me and I do think the Mullens are grand. They're probably on their way up.

That "Slat's" advertisement today was cute, I thought. Keep up the good work, all of you!

Blanche Pease.

PRAIRIELAND TALK

(Continued from page 2)

From the rivalry, the bitterness, the self-seeking of a political contest in November to the spirit of fellowship, good will and personal sacrifice during December. What are we—fools or good sports?

I read in print that 72 percent of the farmers own the farms they work. A friend whose job it is to work exclusively among Nebraska grain farmers tells me that about 90 percent of them are renters.

The papers say Governor Peterson's wish is that the Christmas spirit would continue throughout the year. Could we survive a year of it?

A three-year drought in Australia is said to have resulted in the loss of five million sheep and cattle. That's worse than a Nebraska blizzard.

Crop losses are only a part of the risk on the farms. In 1947 there were reported 19,500 deaths from accidents on farms.

Maybe a ton of coal would be more attractive than a refrigerator just now in a radio quiz.

If you are under 30 you probably could not harness

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a horse nor have you ever seen a boot jack?

Lincoln began the new year by quitting work and locking up shop.

The real estate magnate wants the burden shifted to a two percent sales tax. The horny handed son of toil who has a house full to feed and cloth feels that he will be the goat of the sales tax.

INMAN NEWS

Mr. and Mrs. Harry Snyder, of Norfolk, came last Thursday morning for a visit in the home of their daughter and son-in-law, Mr. and Mrs. Lewis F. Kopecky, jr. On Thursday afternoon, Mr. and Mrs. Snyder and Mr. and Mrs. Kopecky attended the wedding of their niece an cousin, Miss Lois Fink, at Page. Mrs. Kopecky played the wedding music.

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