

The Frontier Woman —

Want to Win Three-Months' Subscription?
Frontier Woman in Need of Letters

By BLANCHE SPANN PEASE

Hi there, all you nice people! February has gained a reputation as "President's Month," with the birthdays of George Washington and Abraham Lincoln the occasion for patriotic dinners and special programs. The cherry tree story told by the Guffey reader has made the cherry a Washington day tradition, while the Lincoln theme relies on molasses breads and cookies.

Molasses was such a common cooking ingredient all through the early history of our country that no self-respecting general store was without a barrel of it. From colonial times until the Spanish-American war, the housewife prized her many recipes for molasses cookies, puddings, gingerbreads. Among them was a hard gingerbread "that would keep fresh and crisp in a dry closet for a month." There were ginger crackers and round gingerbread cakes for sailors to take on long sea voyages. Spiced gingerbread, caraway gingerbread, and ginger pound cake frequently appeared on the menu.

While no longer a national custom, gingerbread is still a favorite. Modern recipes have made it easier to make, and ready mixes on the market make gingerbread in a hurry. Modern gingerbread has all the virtues of Grandma's plus an extra special modern one—enriched flour, which is better than any Grandma ever knew.

It is not only tops in baking quality, but it is extra-nutritious. Enriched flour is the most regular, thriftest source of iron, and provides iron in all other kinds of baked foods, as well as in gingerbread.

Here is a tropical gingerbread you will want to try. It's made

Sandhill Sal

I wonder if folks still talk about the "good old days" after the winter we've had. Personally, they can have their good old days and I'll take a daily mail service. How could anyone claim now that the winters were nothing like we had "when I was a boy."

You can put these blizzards down in history as being a series of "dear dead days" for one will do nothing whatever to recall. After a winter like this spring is bound to come and I hope it comes bounding along pretty soon!

With your wife's cold feet in the middle of your back, there is nothing like an electric blanket.

Wonder if my purse will shriek with pain if I ordered some of those fringed daisies? Yep, its seed catalog time!

like an upside-down cake, and the canned pineapple slices give it that tropical flavor.

TROPICAL GINGERBREAD

Two tablespoons butter or margarine, 1/4 cup brown sugar, three slices canned pineapple, 1 1/2 cups sifted enriched flour, one teaspoon soda, 1/2 teaspoon salt, 1/2 cup shortening, 1/3 cup sugar, 1/4 cup shortening, 1/2 cup molasses, 1/4 cup buttermilk or sour milk, one teaspoon vanilla extract, one egg.

Melt butter or margarine in eight-inch square pan. Sprinkle brown sugar evenly over bottom of pan. Cut pineapple slices in halves and arrange on brown sugar so there will be one-half slice for each serving of cake. Sift together flour, soda, salt, ginger, cinnamon and one-third cup sugar. Add shortening, molasses and buttermilk. Beat until smooth (2 minutes). Add vanilla extract and egg. Beat until smooth (2 minutes). Pour batter over pineapple slices. Bake in moderate oven (350 degrees F.) 45 minutes. Turn out of pan at once. Serve warm. Make one eight-inch square cake, six servings.

Martha Washington pie is really a cake, two layers, with a bright fruit filling in between, and a sifting of confectioners' sugar over the top instead of frosting. This dessert is one that has become an everyday favorite, but it is appropriate for your February party theme.

MARTHA WASHINGTON PIE
Two cups sifted enriched flour, 2 1/2 teaspoons baking powder, 1/4 teaspoon salt, 1/2 cup shortening, one cup sugar, one teaspoon vanilla extract, one egg, one cup milk, 3/4 cup cherry jam, 1/4 cup confectioners' sugar.

Sift together flour, baking powder and salt. Cream together shortening and sugar until light and fluffy. Add vanilla extract. Beat egg and add. Add dry ingredients to creamed mixture alternately with milk. Pour into two greased eight-inch cake pans. Bake in moderate oven (375 degrees F.) 25 minutes. When cool, spread cherry jam between layers and sift confectioners' sugar over top. Makes one eight-inch "pie".

—tfw—
Leona Fern Beckwith Wins Subscription —
Leona Fern Beckwith, of Emmet, wins our three-months' subscription today.

Dear Mrs. Pease:
We don't take The Frontier but the people I board with do, and as long as it comes on Thursday I get to read the news before I go home on Friday.

I have been collecting a few recipes for a pastime, as I was pasting a few in my recipe book. I ran across some using fresh meat, and, no doubt, a lot of the readers will be butchering in the near future. Hope they will help out, in fixing a new dish.

BAKED LIVER AND ONIONS
Two teaspoons salt, 1/2 teaspoon pepper, 1/4 cup flour, two pounds beef liver in one piece, 1/3 cup fat, two cups sliced onions, one cup sour cream, 1/2 cup water. Mix together seasonings and flour. Cover liver with flour mixture. Brown liver in hot fat. Place liver and onions in a two-quart baking dish. Add sour cream and water. Cover tightly and bake in moderate oven 45 minutes, uncover and continue cooking 15 to 20 minutes or until the liver is tender. Makes six to eight servings.

BEEF HEART AND NOODLES
One beef heart, 1/4 cup fat, two medium onions sliced, 1/2 cup water, one teaspoon salt, 1/2 teaspoon pepper, 1/2 teaspoon vinegar, 1/2 cup sour cream, 1-9 ounce package noodles, cooked. Cut heart in small pieces about three inches long and one-half inch thick. Brown heart in hot fat in a heavy skillet. Add onions, water, salt, pepper and vinegar. Cover tightly and simmer over low heat about three hours. Add sour cream to heart and bring to a boil. Serve immediately over hot cooked noodles. Makes six servings.

BARBECUED SPARERIBS
Three pounds spare ribs, two

tablespoons fat, one small onion, sliced, 1/2 cup chili sauce, 1 1/2 cups water, 1/2 teaspoon prepared mustard, one teaspoon salt, 1/4 teaspoon pepper, one tablespoon Worcestershire sauce, 1/4 cup brown sugar. Have spare ribs cut into serving portions. Place in shallow baking pan. Melt fat, add onion and cook until golden brown. Add remaining ingredients and simmer for five minutes. Pour over spare ribs and bake in a moderate 350 F. oven about 1 1/2 hours, basting several times during baking period. Makes six servings.

LEONA FERNE BECKWITH Emmet, Nebr.

—tfw—
Mrs. S. E. Timmermans Also Wins Subscription —
Dear Friend:

I thought I'd sit down and write a few lines to The Frontier Woman since I enjoy the column and want to help keep it going.

We are having quite an argument here as to the relative merits of last winter and this one. For me, I'll take the open winter even if it is cold. At least, you can get around and go somewhere. This winter I'm so tired already of wet mittens, overalls and clothes hanging up to dry every time the kids go out to play. But, then, since we don't have much to say about it, I guess we'll take it as it comes.

Here's a hint that should come in handy this time of year "Rub the snow shovel with paraffin and the snow won't cake and stick when cleaning walks." Here's a cake recipe we like and is good

RADIO DIARY

LAST WEEK'S issue of The Frontier featured the Radio Diary—a chronological text of a series of radio broadcasts originating in the "Voice of The Frontier" studios and heard over five Midwestern and Rocky Mountain stations. Excerpts were even broadcast by other stations and networks. The week was a historic one and hundreds of persons have written for extra copies of last week's issue which included the Radio Diary.

BECAUSE THE intervening week has been a continuation of the blizzard story, The Frontier herewith presents another edition of the Radio Diary.

THURSDAY FEBRUARY 3—
WJAG (Norfolk), 4:15 p. m.
Good afternoon, everyone. This is Bill Beha speaking to you from O'Neill—a city that today is enjoying a bright sun and a clear sky. The temperature reading right now is six degrees. This broadcast is sponsored by the Holt county chapter of the American Red Cross.

Well, the bulldozer army is moving into high gear out here in the Second district area, which comprises Holt, Boyd, Rock, Brown and Keya Paha counties.

I've just come from the sub-area headquarters in the Holt county courthouse building and, believe me, there's a hum of activity up there. In the few, short days the Fifth army has been in town there is a well-oiled, smoothly running efficiency in the headquarters, and I'll miss my bet if these Army people don't get the job done—in a hurry!

Six giant Army 'dozers reached Atkinson today and six others have reached Ainsworth. Three more have reached O'Neill and eight are going to Stuart.

Somewhere between Norfolk and O'Neill is a North Western special train on which there are 20 'dozers to be unloaded in O'Neill.

Most of these 'dozers coming in are brand new—right out of the factory—and they'll have to be serviced before they start bucking the ice and snow in this portion of the disaster area.

Slow transportation has harassed the Fifth army in getting Operation Snowbound underway.

But the 'dozers and rotary plows that are at work are moving a tremendous amount of snow! Three of the Army Engineers' largest 'dozers have been slashing through drifts up to 12 feet in depth in the Stuart vicinity.

Progress of these 'dozers is kept up-to-date on a large map on the wall in Fifth army sub-area headquarters at the Holt courthouse. Red lines are drawn on roads that have been cleared.

Army personnel, Army engineers and private contractors are working round the clock in this big peacetime operation—which has called upon all the resources... military and civilian... that can be mustered.

Although a state of emergency has existed in Holt and adjoining counties for nine days now, the region still is virtually paralyzed. There is a three-foot blanket of snow, ice and residue and the average farmer or rancher, who has been watching his supplies of fuel and food dwindle, and his livestock suffer from lack of feed from a nearby haystack, can rightly assume that the job has only just begun.

We can reassure the people in the Chambers and Amelia communities that they haven't been forgotten—even though... to them... this isolation and hardship seems capable of going on forever!

At the Fifth Army sub-area headquarters here a few moments ago, we were told that Chambers and Amelia definitely will have more equipment down there soon—equipment off this train that is somewhere between Norfolk and O'Neill. At least two giant 'dozers have been earmarked for both communit-

this time of year when eggs are high since it doesn't call for any.

RAISIN CAKE
Boil for three minutes, one cup sugar, one cup raisins, 1/2 cup shortening, 1 1/2 cups boiling water. When cold add one teaspoon cinnamon, one teaspoon nutmeg one teaspoon salt, one teaspoon soda, 1/4 teaspoon salt, one teaspoon each all spice and cloves, and nuts. Use flour to thicken. Mix a little stiffer than an ordinary cake. We like it with nuts added.
MRS. S. E. TIMMERMANS, Box 158, Atkinson, Nebr.

—tfw—
We Need Letters —
We need letters for The Frontier Woman. Won't you write us one? We're practically at the bottom of useable letters once again. You can write about anything like. Send us some good recipes and some homemaking ideas, hints or helps, time or labor savers. Maybe you'd like to tell us some of the clever things the youngsters say, or how the house has been remodeled. House cleaning hints, painting and papering hints should all be helpful at this time.

For each letter we use we give a three-months' subscription to The Frontier. Won't you send us one. Try remember that it will be probably a month before the letter is printed, possibly longer, and where material is seasonal be sure to send it to us plenty early. Address your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

are over 2,400 square miles in Holt county alone... and the job ahead staggers the imagination.

Many outsiders coming in have no concept of the job at all. The other evening we watched a handful of men and two 'dozers set out to open a two and one-half mile stretch out of O'Neill. These men, accustomed to their heavy machinery and the rigors of mid-western weather, were supremely confident that to open this particular road would be little more than a routine matter. The men returned to O'Neill... many hours later. The job had not been routine.

From the Chambers community today comes another urgent plea for help. County Supervisor or H. W. Hubbard explained to us a few moments ago that his supervisory district is comprised of 13 townships. Up until now there are only three bulldozers and one caterpillar with a plow in that big territory.

He explained that residents in that community have suppressed their desire for help—but farmers and ranchers cannot hold out much longer.

As we mentioned earlier, there is a high priority on getting equipment to the Ewing, Chambers and Amelia communities as soon as this equipment arrives. Aid will also be dispatched to localities north, east and south of O'Neill as quickly as possible.

Certainly by some time tomorrow the Army's offensive in Operation Snowbound will be in high gear. Officers in charge say that, barring any further disruption in communications, 50 'dozers will be at work in Holt county alone.

We've told you about a smooth-running efficiency that has been developed by the Army in a few, short days.

The distress headquarters in the Holt county courthouse basement—as well as other similar headquarters throughout the county—have had the mercy mission business on a routine basis for many days now. The only thing that disrupts the miniature airlift is that old bogey—the weather.

The backlog of orders has

been pretty well taken up at the O'Neill airport.

A big problem arising there, now, however, is maintenance of the aircraft. The personnel at the airport have been going a full tilt for many weeks now... and maintenance is a man-sized job.

Several planes that have been brought in here from other towns have been forced to return to their home base for repairs.

Here is the highway information: Highway 281 is open North of O'Neill to the state line, and plows are working South towards Bartlett. Highway 281 is expected to be open to Grand Island by sometime tonight. Highway 20 is open West of O'Neill and East as far as Plainview. No. 275 is open to Norfolk. Highway 107 is closed from O'Neill to Page, but is open from Page to the junction on

highway 20, closed South of highway 20 to Ewing, but is open from Ewing South. Highway 12 in Boyd county is open, and highway 11 is open South of Atkinson, but just how far South the plowing has progressed is not known. Highway Department officials here report that plowing conditions are much better than after the last wind. The Army has requested us to ask residents to help guide 'dozers where they can. If you see a dozer working—offer them your services in your neighborhood.

(Continued on page 7.)

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