

Milking Cows With Frozen Teats Different from Grabbing Quart from Front Doorstep

By BLANCHE SPANN PEASE

Hi there, all you nice people. Don't look now but here it is, the middle of March. My goodness, how tempus do fugit!

Does your family like souffles? How would you like to serve them a salmon soufflé with a pimento cheese sauce? Sounds good, doesn't it?

Here's how to make it. You'll need 1/2 cup quick-cooking tapioca, one teaspoon salt, dash pepper, one cup milk, two cups (one pound) canned salmon, two teaspoons each parsley, lemon juice, four eggs, separated. Combine tapioca, seasonings, milk in double boiler, hold at scalding point 5 minutes, stirring often. Add flaked salmon, reserved in some large pieces to top soufflé before baking; add

chopped parsley, lemon juice. Remove from fire, stir in well beaten egg yolks. Cool, fold in stiffly beaten whites, turn into buttered baking dish. Bake in slow oven of 325 F. about one hour. Serve with sauce made by melting one three-ounce package pimento cheese in two cups medium white sauce. Serves six.

A good idea for something to serve with this is potato chips.

Another Lenten dish that is very attractive in a crusty salmon loaf. You'll need a small loaf of bread for this and you will slice crusts from sides and ends of the loaf, leveling off the top. Then you cut out the center, leaving a half-inch around sides and on the bottom. This forms an oblong "bread box." Place in moderate oven of 350 F. for 15 minutes. Brush with shortening and put back into an oven of 425 F. until lightly browned. Remove. Now mix 1 1/2 cups soft bread crumbs, the juice from one one-pound can of salmon, 1/3 cup cream or evaporated milk and two tablespoons melted shortening or butter, one teaspoon mustard, 1/2 teaspoon salt, dash pepper. Place a layer of flaked salmon on bottom of loaf. Reserve two slices of egg from two hard boiled eggs for garnishing top of loaf. Chop the remaining egg. Cover the salmon with half the crumb and cream mixture, sprinkle with egg and

three tablespoons chopped parsley. Repeat until all ingredients are used and dot with butter. Bake in hot oven of 425 F. for 30 minutes. Garnish with egg slices and pickled peaches. Slice loaf and serve with two cups well seasoned white sauce. Serves six.

Quite an unusual Lenten dish is salmon custard with corn saute. To make the salmon custard you will need two eggs, slightly beaten, one cup evaporated milk, undiluted, 1/2 teaspoon salt, dash pepper, paprika, two cups (one one-pound can) canned salmon. Combine slightly beaten eggs, milk and seasonings, then add flaked salmon. Place in buttered baking dish in pan of water, bake in moderate 350 F. oven for 25 to 30 minutes. For the corn saute: One can or two cups whole kernel corn, 1/4 cup chopped green peppers, 1/2 teaspoon salt, dash pepper, two tablespoons melted butter. Mix corn, green peppers and seasonings with melted butter and saute slowly for 10 minutes. Turn out baked salmon custard on platter to serve, and surround with corn saute. Serves six. —tfw—

'Just One of a Thousand,' of Atkinson, Wins Subscription—

Dear Frontier Woman: I'd like to hear different versions of this famous blizzard we've been struggling through this Winter. No one knows what the farmer and rancher and their wives have been through, unless they are one of those or one of their helpers.

It has been shovel snow morning, noon, and night, day-in-and-day-out, until one didn't have strength left to complain or grumble. We just meekly bow our head and shovel some more, only to see it drift again.

Why shovel then, eh? Did you ever try carrying two five-gallon pails of feed, water, or fuel, over five to 10-foot drifts, sinking in to your waist every step? It's killing, so we walk three times as far, trying to get around some of the snow and still shovel.

The chicken houses are dark unless you shovel away from the windows and doors. Then you practically drop into the hole to get in and out. We drag on to the barn to help milk, which, I might add, is like sitting down to a merry-go-round. Can you imagine that? The cows have had their teats frozen, they're sore, then the peeling, ice on their u-

Sandhill Sal

If you want to be on the up-and-up, you have to keep on the level.

If you dish out the dirt you may as well reconcile yourself to the fact that you are a mud slinger.

It's the wheel that does the squeaking that gets the grease.

Last week my neighbor said to me: "Life's just an empty bubble. Why for each pint of joy I get, I have a quart of trouble." Says I: "My friend, your logic's wrong. Fun never comes through sighing; why, happiness just can't be bought by folks who keep on cryin'. There is a sayin' old but true, that life's just as you take it. If you don't get your share of joy, perhaps you don't help make it!"

But to really give you a jolt and nearly take the heart out of you is to see the cattle, humped up, bunched up their eyes nearly frozen shut, ice hanging from their noses and mouth until they can hardly breathe—cattle that ordinarily would almost leave the pasture at the sight of a bundled up woman, have to be shoved out of your way so you can walk.

Baby calves, hardly able to move, have to be carried—almost into the shed, if you're fortunate to have a shed or any protection for them. We lost some calves but as yet, no cows, and hard to tell what is to come yet.

The little chores done, the man of the house drags and shovels and pitches the rest of the day trying to get cattle fed and a little for them to lay down. Hauling hay in everything from pitchfork full to the manure spreader, box wagon, finally having to make sleds, either by cutting trees down for two runners and scraping a floor and box rack out of anything, or old rail ties and getting along. Every piece of iron or useable material is 10 feet under snow.

The women go to the house to fix some kind of meal, not much time before dinner. This is only one of the dozen trips she had to make back to the house to see if the kids and

fires are okay. Sometimes there's an older person whom you leave the kids with a while. Other places the older ones have to do it, sometimes we just hope they sleep late and take a long nap in the afternoon, so we can help out-doors.

It's a bitter fight. We've gone down on our knees more than once, but no one will count 10 for us. We're almost ready to give up, but we get up again, battered, bruised and sore, and begin another day, another week—thankful we've got enough to eat and can keep the kids warm and that no one is desperately sick.

Yes, we're thankful but we will be more thankful to get some roads opened up, so if sickness does strike we will be able to get out to help a friend and neighbor and see a doctor.

We hope our prayers will be answered and a good thaw will help out, only a thaw will ever cut down these enormous drifts, and give man and machinery, the break we so need.

"JUST ONE OF A THOUSAND."

We are sorry we couldn't get this letter into print sooner. It is a good word-picture of farm life during the hectic weeks of the months of January and February.

—tfw—
Texas Reader Wins Subscription— Marshall, Tex.

Dear Mrs. Pease: Hi, all you snowbound people! We don't know how lucky we are here not to have all that snow. It rains quite often here in the Winter. I really enjoy the letters that appear in The Frontier from all you nice people. I've not been married too long. I use your hints and recipes very often.

I'd like to pass on a quick and easy caramel frosting. It's also quite good, too.

CARMEL FROSTING
One-half cup butter melted in sauce pan, one cup brown sugar. Cook until slightly thickened, stirring constantly. Cool slightly. Add 1/4 cup milk. Beat until smooth two cups powdered sugar, sifted once. Add gradually. Beat until firm enough to spread.

Doing any scrubbing and waxing these days? If so, try this little hint, I've found so helpful. Maybe you have an old sponge laying around. Apply the wax to your floors by pouring it over the sponge. You'll find it works much better than a cloth. It spreads much more even. It cleans very easy by pouring soapy warm water over the sponge when done waxing.

Do any of your friends have some antique plates packed away? Get some wall hangers at your five-and-ten-cent store and hang them on the wall. They make pretty decorations and if you don't just take a plain glass saucer and apply a decal. Hang in your kitchen for colorful decoration.

"A READER OF THE FRONTIER"
—tfw—

Send Us a Letter—
Letters are needed for The Frontier Woman. How about letting us hear from you? Write us a letter, maybe an original letter, you choose what you'd like to write about. Maybe you'd like to tell us about your most embarrassing moment or air a pet peeve. Perhaps you have some good time- and labor-saving ideas, or some timely recipes to share with us.

Whatever it is, write about it, and send it to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Neb. For each letter we use in The Frontier Woman department, we give a

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STUART NEWS

Mr. and Mrs. Pat Murphy made a business trip to Grand Island on Tuesday, March 8.

Mr. and Mrs. Harold Riser move to a farm northwest of Stuart last week.

Mr. and Mrs. Ralph Beck, of Atkinson, spent Sunday, March 6, with Mrs. Beck's mother, Mrs. Joe Ramm.

Fred Zink and Calvin Allyn were in O'Neill on business Wednesday, March 9.

Mr. and Mrs. Mike Langan, of O'Neill, have moved to Stuart. They are busy remodeling two buildings on main street, which they recently purchased.

Mr. Roy Bartlett left Friday for McCook to visit at her son's home. Mr. and Mrs. Harold Bartlett.

The Weichman Implement Co. held a family party at the auditorium last Thursday.

Mr. and Mrs. Henry Hagemann have moved into their newly-purchased home, which was the Sarah Arter property. Mr. and Mrs. Max Weichman bought the Hagemann property in Northeast Stuart.

Mr. and Mrs. Charles Deemer were business callers in Omaha last week.

Mr. and Mrs. Don Engler, of Valentine, spent the March 5 and 6 weekend with his parents, Mr. and Mrs. B. C. Engler.

Glen Cobb and Lawrence Kaup were business callers in Omaha Monday, March 7.

Mr. and Mrs. Dean Saigh, of Ft. Dodge, Ia., have been visiting Mrs. Saigh's parents, Mr. and Mrs. Ferris Abdalla. They returned home Tuesday, March 8.

H. E. Newman was a business visitor in Omaha last week. He returned with a new car.

Mr. and Mrs. Herman Kramer entertained the Pinochle club Sunday night, March 6.

Turk Genung, of Atkinson, was a business caller in Stuart Tuesday, March 8.

Mr. and Mrs. Mark Nelson arrived from Omaha Thursday,

March 10, where they had been visiting at the home of their daughter, Mrs. O. O. Figge.

Cecilia Miksch, of Tekamah, is visiting her father.

Celebrates Birthday —
FAIRFAX —On Wednesday

afternoon, March 2, about 12 ladies gathered at the Wilson sisters' home and surprised Mrs. Flora Turney on her birthday anniversary. The afternoon was spent visiting, after which a lunch was served. Mrs. Turney received many gifts.

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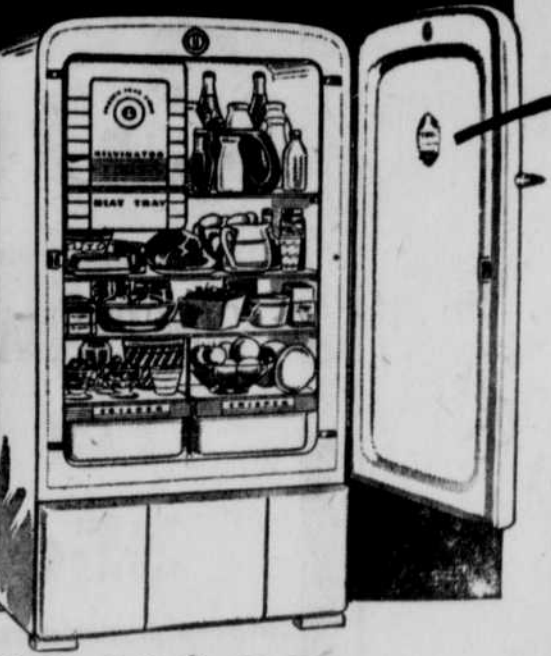
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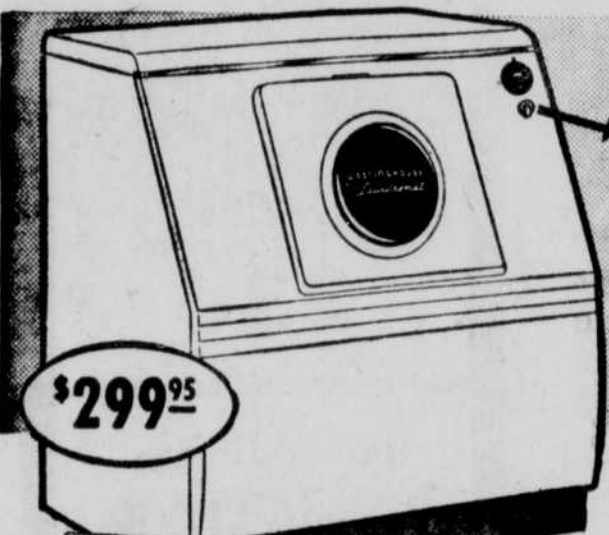
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