Mrs. Henry Benze, of Emmet, First to Get 'Thank You' Gift from This Department

By BLANCHE SPANN PEASE

doesn't the kitchen look grand since you papered it, painted the woodwork, and got up those crisp, new curtains? Just cheers you up to look at it,

Of course, it does make you want new curtains for some of the other rooms but cheer up,



old ones and wash the windows until they shine. clean the blinds a n d frankly you'll be surprised at how windows are going to look after all. And if the

curtains in tatters and simply can't be laundered once more, have you thought of using paper draper-ies? A set of these can usually be purchased for a dollar, and they are nice for Spring and Summer. These are usually treated to shed dust, resist flaming. They can be purchased for living room or kitchen.

There is something new under the sun in the curtain line this year, particularly nice for the homes which are very "lived in," where there are small children, and dogs. These are plastic curtains and they may be had now for kitchens, bathrooms and bedrooms. Most of them repel water, dust and stains and won't crack or peel. They will char but will not flame. They do not need to be laundered. To clean them you simply wipe with a damp cloth. That means no iron-They may all ready be

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you might investigate their pos-

Plastic yardage may also be bought in a rainbow array of plastics, in flower fresh colors, solid colors, dainty designs, multicolor fruit a n d floral patterns and with accessories to finish your work up in grand style. So if you like to make your own curtains, better investigate these possibilities, too.

Today we have two subscription winning letters and as a little extra dividend, we are bringing you a third letter. The writer of this letter has been sent a small gift, from your editor, as a "thank you" for her letter. From time to time now in future issues, when we can, we may bring you an extra letter, and in payment for this, the writer will be mailed a small MRS. DEAN PERRY, gift. As usual, we will use at least one subscription winning letter in each issue, usually two, if we have another letter on

In line with The Frontier editor's policy of bringing to his readers the best he can afford, The Frontier Woman has been expanding these past months and from now on will be a bit larger and will bring you that much more help and enjoyment for all its readers. We know you will greatly enjoy these extra

dividends. son, of Atkinson. Mrs. Henry Benze, of Emmet, has ben sent a surprise gift for the use of her letter. Mrs. Perry's letter:

Dear Mrs. Pease: You said you were getting at the last of the letters so I thought I would try my hand at each time I read it.

Yesterday was like a Spring day so I washed my curtains and washed the woodwork and was wishing I had some paint to start painting with but the weather today changed my mind so I guess I'd better not try and hurry up Spring before it gets

This kind of weather makes a person hungry for fresh meat, so I am writing a few

cup corn meal, one teaspoon chili powder, 1½ teaspoon dry mustard, one teaspoon salt, one egg, slightly beaten, two tablespoons chopped green pepper, 1/2 cup bread crumbs, three table-spoons butter. Mix meat thoroughly with other ingredients, excepting bread crumbs, fry in

PANGBURN'S Candy

butter and serve with tomato

CORNED BEEF HASH PUFFS Empty one pound can of corned beef hash into a bowl. Mash thoroughly. Beat two egg yolks until light. Stir into hash and season mixture with salt and pepper and a little grated onon. Beat two egg whites un-Hi there, all you nice people, purchased in quite a variety of til stiff. Fold into hash. Shape Here it is April and, goodness, styles, designs and colors. If into four mounds on a greased you are buying new curtains, pan. Broil 15 minutes. Dilute 1-3 cup catsup with a little water and add two tablespoons of chopped pickle to it. Heat and pour a little of the sauce over

each puff as it is served. Have you ever thought about adding meat when making scal- dog, dirty, disheveled and barkpped potatoes? Here is the way ing.

Peel and slice four or five mixture. Add oatmeal, chocol-medium-size potatoes and three ate chips and nutmeats. Drop of five frankfurters or wien- baking sheet and bake in a modor ham if she wants to. Place a times substitute a cup of shredlayer of potatoes, a layer of ded cocoanut for the chips. onions and cut up frankfurter in a buttered casserole. Sprinkle lightly with salt, pepper and flour and repeat until all are Add about 11/2 cups milk. Bake in a slow oven of 325 F. for an hour or until potatoes are tender. Do not have too hot an

Emmet. Mrs. Wilkinson's Letter -

Dear Mrs. Pease: I read your request for recithat we like especially well.

MARSHMALLOW DESSERT Dissolve 30 marshmallows in cream. one cup of scalded milk and nuts and ¼ cup of chopped candied cherries. Place between W

DATE DESSERT One-half cup brown sugar, one cup dates, and 1½ cups water boiled until thick, then cool. Mix as for pie dough, one cup flour, one teaspoon soda, one cup rolled oats, ¾ cup brown sugar and 4½ cup melted oleo butter. Pat half of crust mixwriting again. I sure do enjoy ture in rectangular pan. Spread on cooled filling. Cover with Chambers Carnival rest of crust mixture and then Is Postponed sprinkle with chopped walnuts. Bake in a moderate oven for 20 minutes. Cool and serve with whipped cream. If made several days before it is served, it has a better flavor.

COOKED OIL DRESSING Two tablespoons of corn tarch, mixed with ½ cup of cold water and ½ cup of boiling Neill. MEAT BALLS
One pound hamburger, two tablespoons chopped onion, ½ cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal, one teaspoon do not heat. The cup corn meal cup corn meal, one teaspoon do not heat. The cup corn meal cup c water and cook until clear. Have of salad oil in a large bowl but do not heat. Then add hot paste to other ingredients and beat until smooth and thick with a rotary egg heater.

Dean Farrier; duet—Ada DeHart and Carolyn Adams; double duet—Armetta Gleed, Angie Spath, Arliss Bly, and Laraine Haake; sextette and glee club.

Report cards were distributed. rotary egg beater.

FRUIT SALAD DRESSING Combine two tablespoons of corn starch, ½ cup sugar, ¼ teaspoon salt. Stir in one egg, wellIn a telephone conversation blended in well.

sing for fruit salad.

MRS. W. J. WILKINSON,

Atkinson.

—tfw—

Gift Winning Letter —

Dear Blanche: With all the snow on the ground one thinks maybe Spring will never get here. But in a few weeks the white blanket will be gone and then it will be green again, and that is the time of year we'll be out in the garden, tending to baby chicks

Have picked and washed the amount of greens for your family, cut the dandelions in small pieces. I use a pair of scissors.

Miss Vivian Stevens, of Norfolk, spent the weekend visiting at the home of Mr. and Mrss. Robert Stevens.

Mrss. Robert Stevens. Add two or three hard boiled Mrs. LeRoy Vussey, of Omeggs, chopped, one onion minced, salad oil, vinegar, salt and pepper to taste. Mix all together and let stand several hours before serving. Here's another change use the above in other change, use the above in- mother. gredients omitting the salad oil and pouring hot gravy over the dandelions and let stand only a few minutes before serving.

Mr. and Mrs. H. O. Russ returned last Thursday after spending a week visiting in Norfolk, Wayne and Omaha.

Then, too, there's the wilted dandelions with plenty of fried bacon and the drippings poured over the greens while the bacon is very hot, add or omit the egg, little vinegar, salt and pepper to taste. Let this stand over a few minutes,

If you have never tasted dandelions before just try them and know you will have a surprise, any way they are very nutritious. I am also inclosing two of my recipes, these are especially good for the children.

CHOCOLATE CHIP OATMEAL COOKIES

One-half cup shortening, 1/2 cup brown sugar, one egg, one tablespoon water, ½ teaspoon vanilla, ¾ cup sifted flour, ½ teaspoon soda, 1½ cups oatmeal, uncooked, one cup chocolate chips, 1/4 cup of chopped nutmeats. Cream the shortning, add sugar gradually and cream well. Beat in egg until fluffy. Stir in water and vanilla. Sift together flour, soda

Sandhill Sal

Spring Arrives in

Southern Arizona

By A. STROLLER

PHOENIX, ARIZ., Mar. 22-

ed, at the end of an unusually

When we speak of long, cold

Winters in this country, of

that the words are used in a

course, it must be remembered

comparative sense. A long, cold

Winter in Southern Arizona is

something quite different than

the same kind of a season in

In Nebraska and other parts of

he Midwest, in some of the

Western states, in the Northern

states and in various sections of

the East, such a description

would suggest a long period of

severe cold, deep snow, ice cov-

ered lakes and rivers, blockaded

roads and highways, stalled

trains, etc., etc., but not in this mild climate. Here the words

simply signify weather which is

colder than usual, white frosts

for a number of nights and con-

that only lasted for a few

In Nothern Arizona, up around Flagstaff, for instance,

Winters are really cold and

the past Winter was an unus-

ually severe one with a heavy snowfall and very low temper-

Well, in any event, the cold.

cloudy, rainy season is past in the Valley of the Sun and Spring

Spring is always a glorious season in Phoenix and the picture is just as bright and beau-

tiful as ever this year.

In February, the sun came out from behind the clouds and

began to shine again and this

month all Nature is awakening

A warm, genial sun is shin-

ing in a clear, blue sky, the

trees are putting forth new

leaves, the birds are beginning

to sing, fashion shows are be-

ing staged, people are sitting in

the parks, baseball practice has started, the mercury has already

recorded over 80 and there are

many other suggestions of the

return of Spring.

to life and beauty again.

The writer has never seen

siderable rain.

has arrived.

ong, cold, rainy Winter.

Nebraska, for instance.

Word pictures: the children followed their mother like chicks scuttling after a busy

She clouded up and her storm he unmistakable and obvious words broke in all their fury It came all at once, it seem-

She was the kind of a woman who could not bear to have a capable daughter-in-law.

He was the kind of a man who did not mind the tin cans in his

The child was like a mongrel

or four small onions. Slice four from a teaspoon onto greased ers, or a person can use bacon erate oven until done. I some-

SOUR MILK CHOCOLATE CHIPS

One-fourth cup shortening, one cup sugar, one egg, two squares chocolate, melted, one up sour milk or buttermilk, one teaspoon vanilla, 11/2 cups flour, 4 teaspoon salt, one teaspoon soda. Cream the shortening and sugar, beating well. Add beaten snow in Phoenix but once and egg, melted chocolate, and vanilla and beat thoroughly. Sift flour, salt and soda together and add alternately with the sour milk. Put in shallow pan pes so I am sending in a few (about two inches deep) well greased. Bake in moderate oven for 35 to 40 minutes until done. Frost or serve with whipped

Here are a few hints: When cool. Add one cup of cream making sweet rolls or cinnamon whipped, one cup of well drain-ed pineapple, ½ cup of chopped the board when you roll them

When rolling graham crackers as crackers put them in a papers or vanilla wafers. Put in a er bag and roll, you'll find they' cool place for several hours. Il be easy to pour and no muss.

Serve with whipped cream. By adding a small amount of By adding a small amount of vinegar to the pot when frying doughnuts the lard will n o t

spatter. I hope these few ideas will help some one for I do enjoy the other ladies' ideas and helps. And I do enjoy your column

very much.
MRS. HENRY BENZE

CHAMBERS - Due to the bad roads, the Chambers high school carnival was not held on Friday, April 1, but will be held on Tuesday, April 19.

The music class under the direction of Mrs. Victor Harley, has several numbers to enter in the district music contest at O'-

The selections will include:

Report cards were distributed Friday for the last nine weeks.

In a telephone conversation beaten juice each of one lemon and one orange and ½ cup of pineapple juice. Cook in double boiler until thick and creamy stirring constantly. Remove from fire and add 10 marshmallows. Cool. Then stir in 1½ cups of heavy cream whipped and the strength of cups of heavy cream whipped ed. He and his parents, Mr. when ready to serve or 1-3- and Mrs. Thomas J. Brennan, ounce package cream cheese of Lincoln, spent March 26 and lended in well.

Either makes a delicious dres Bernadette and Mrs. F. M. Brennan, his aunts,

Celebrate Anniversary— CHAMBERS— Mr. and Mrs. Edwin Hubbard celebrated their first wedding anniversary as guests-of-honor at a dinner March 27 in the home of Mr. and Mrs. Hiram Hubbard, The Edwin Hubbard's were mar-ried March 30, 1948.

O'NEILL LOCALS

garden, tending to baby chicks and so on. But to us it will mean dandelion time for our family is very fond of dandelion dishes. Here are our favorites. Have picked and washed the

Mr. and Mrs. H. O. Russ re-

The Jack & Jill CORNER Needs Good **PHOTOGRAPHS**

• The Frontier's Jack & Jill Editor told us just the other day that MORE photographs — good studio photographs — are needed for use in the Jack and Jill Corner. Each week The Frontier publishes two or more pictures of children under school age. Why not arrange for a sitting now? And your child's photo will appear soon in the Jack & Jill Corner.

THE FRONTIER, O'Neill, Nebr., April 7, 1949-PAGE 3

It is a delightful season. (Next week: The Idea Is Too

Arrive from New York -Spring has arrived in Phoenix. Mr. and Mrs. Aaron Cohn, of A multitude of signs proclaim Astoria, N. Y., arrived late Friday for a visit in the home of Mr. and Mrs. Phil Cohn.

Frontier for printing!

O'NEILL LOCALS Mr. and Mrs. C. W. Porter left Sunday for Omaha, where they spent a few days on bus-

Mrs. Ben Cunningham and children spent Sunday visiting at the home of Mr. and Mrs. Horace Sholes, of Inman. Mrs. Sholes is a daughter of Mrs.

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Ralph N. Leidy

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