

'Let It Snow, Let It Snow' Irks Ewing Farmer-Husband Who Switches Off Radio

By BLANCHE SPANN PEASE

Hi there, all you nice people. How goes things at your house this week? Busy as a bee, I'll betcha, for its getting around to the season of the year when you'll be thinking about gardens and planting flowers and such.

This meat loaf is a good hearty dish to serve and you can make a casserole of escalloped potatoes and bake it at the same time, so it's an oven dinner.

MEAT LOAF

One pound beef, 1/2 pound ground pork, 1/2 pound ground veal, 1/2 cup finely minced celery, 1/2 cup finely minced onion, 1/2 cup butter, margarine or drippings, 1/2 cup tomato soup, one egg, one cup soft bread crumbs, 1/2 teaspoon pepper, two teaspoons salt.

Have butcher grind the meat twice. Brown onion and celery in butter. Add the tomato soup to onion and celery, then add to meat.

Add beaten egg to mixture, then add seasonings. Mix thoroughly all ingredients are well blended. Pack into well greased loaf pan or form into a loaf in greased utility dish. Arrange strips of bacon over top of loaf and bake at 375 F. for 1 1/2 hours.

Maybe you'd like to serve Apple Brown Betty for dessert? You'll need two quarts diced tart apples, one quart bread crumbs, (oven toasted until crisp and light brown) 1-1/4 cups sugar, one teaspoon cinnamon, 1/4 teaspoon salt, 1/4 cup melted butter.

In a greased baking dish place alternate layers of crumbs and apples. Sprinkle sugar, cinnamon, and salt over the apples. Pour the melted butter

over the top layer of crumbs, cover and bake for 30 to 45 minutes, or until the apples are soft. Toward the last remove the cover and allow the top to brown. Serve hot with plain or whipped cream or hard sauce.

—tfw—

FOODEAS —

Have you ever tried adding some cinnamon red hots to the centers of apples before baking them or try a stick of peppermint candy placed inside the apple before baking? It gives it a delicious flavor.

Next time you make a chocolate pie, try substituting left over coffee for half the milk and get a new, rich flavor. And try using coffee for part of milk in butterscotch pudding.

Add a small quantity of orange juice to cream cheese for a delicious topping for gingerbread.

—tfw—

Prize Winning Letters—

A Ewing woman, who doesn't want us to use her name, wins a three-months' subscription today. Her pen name is "Interested Reader".

Mrs. Leo Milner, of Chester, Pa., also wins a three-months' subscription to The Frontier. A small surprise gift has been mailed to Mrs. Albert Klingler, of O'Neill, for her letter.

Febr. 20

Dear Mrs. Pease:

We were driving home from town last evening and it started to snow and the wind raised. We turned on the radio and someone was singing, "Let It Snow, Let It Snow." My husband turned it off in a hurry, with a disgusted attitude.

We were nervous anyway about getting home through these roads with so much snow piled up on each side. So we didn't appreciate the song too much at that particular time. We will all be so glad to

have this snow out of the way but it scares you too when you think of the water we will have if it melts too quickly. I enjoy your page very much and read it in a number of papers. I am enclosing some good recipes:

GOOD PIE CRUST

Cut one cup lard in three cups sifted flour. In a separate bowl beat one egg well, add to this five tablespoon water one teaspoon vinegar, one teaspoon salt. Combine and roll out as usual.

MAGIC LEMON PIE

Crust: Crush 16 graham crackers, add two tablespoons sugar, one tablespoon flour six tablespoons butter, use back of spoon to press mixture down firmly over bottom and sides of pie pan. Bake 10 minutes. For the filling: Take one can sweetened milk, 1 and one-third cups sweetened condensed milk (Eagle brand), grated rind of 1/2 lemon, juice of two lemons. Stir lemon juice in milk, then add 1/2 pint whipped cream. Put into baked crust. Set away in refrigerator to set. This does not require sugar if you use sweetened milk in it and is a rich delicious dessert.

ROLLED STUFFED ROUND STEAK

One full-out round steak, 1/4 teaspoon celery salt, one teaspoon Dressing: Four cups day old spoon salt 1/2 teaspoon pepper, bread broken in pieces, one cup diced celery and chopped celery leaves, two tablespoons melted butter, one small onion, spoon salt, 1/2 teaspoon pepper, one tablespoon sage, one teaspoon salt. First mix the celery salt, salt and pepper and sprinkle over meat. Next mix dressing in order given, bread celery, butter, onion, sage, salt, pepper and just enough milk to moisten, then spread evenly over round steak and roll. Tie securely, place in covered roasting pan, add one cup of hot water, put a few pieces of butter on top and cook for 45 minutes with temperature of 450 degrees. When done place meat on a hot platter, remove string and cut meat. Make gravy with liquid left in pan. Serves 4 to 6.

INTERESTED READER

Ewing Nebr.

—tfw—

Letter from Mrs. Milner —

Dear Mrs. Pease:

I have been planning to write for some time now, but it seems as though I just kept putting it off. I wanted to come and see you while I was in Nebraska, but when the November blizzard struck we found ourselves pretty much at home.

As you probably know, it was the first visit to the farm for my two sons. And, of course, I had numerous questions to be answered. I really got a kick out of them. It had been five years since I had been home.

The folks found out they had pretty peppy grandsons. On our way out they were all eyes. We had taken them to see Western picture shows here several times and they would ask if they had cowboys at grand dad's. Of course, trains and stage coaches were held up by the bandits and I never thought those

Sandhill Sal

If wishes were fishes, we'd have a house full of frying pans.

If you itch for things awfully hard, the best way to get out and get things you itch for is to get out and scratch for them. Everything may come to the who waits, but they usually come to those who get out and work for them.

The guy who said everything would come out in the wash never had a four-year-old boy who greased his fathers wagon wheels with axle grease!

The guy who watches the clock for quitting time is usually the one who doesn't watch it in the morning to see that he gets to work on time.

pictures would bounce back at me.

But when we were leaving Omaha for Atkinson, I told my oldest son we were in Nebraska and the train was packed. Lo and behold, he shouts, "I wonder when they will hold up the train?" And I guess he was disappointed.

Since I returned home, we moved to a larger house having an extra room. We decided to use it for a recreation room. After trying to fix up some old curtains I came to a conclusion which is odd. I took mending tape cut in different sizes and shapes of good recipes they can share with others and every homemaker has a hint or two to share. Of course, original letters that do not include recipes or hints at all, are also welcome.

ATKINSON NEWS

Mrs. Lola Slone, of Ericson, arrived Friday to visit her daughter, Mrs. Harold Ried, and family. Mrs. Ried teaches the fifth and sixth grades in the public school.

Mr. and Mrs. E. Parsons are building a house North of the football field.

H. J. O'Connor was in O'Neill Tuesday, April 12, on business.

Mr. and Mrs. Byrl Beck and Denny drove to Omaha on business Wednesday, April 13.

Robert Mack and Pat Miller came home Thursday to spend Easter with their parents. Both boys attend Wayne State Teachers college.

Mrs. Minnie B. French, of Ewing, came last Thursday to visit at the home of her nephew, A. G. Miller. Mrs. French is a former teacher in the Atkinson public school and former county superintendent.

Mr. and Mrs. L. A. Miller drove to Ewing Wednesday, April 13 to visit friends. When they returned Thursday they were accompanied by Mrs. Minnie French, of Ewing.

Home for Easter vacation was Claudia Neuenwander, a senior at the University of Nebraska. She came Friday to visit her parents, Mr. and Mrs. A. B. Neuenwander.

Bill Miller, son of Postmaster

Need printing?—Frontier.

This makes 20 quarts. Mrs. Albert Klingler, O'Neill, Nebr.

SEND US A LETTER —

We need letters for The Frontier Woman. How about writing us one? Share with us some of your good canning recipes. Tell us how you can peas that keep and give us every single detail from the garden to the can.

If you make a strawberry jam that is very good. Share the recipe with us, also any other good strawberry recipes. It will soon be time for early cherries. Share your canning recipes using these. Maybe you make a super pineapple-cherry jam. Then share the method of making it with us.

Tell us any time and labor saving ideas and household hints. Include a couple good seasonal recipes. Be sure to check and double-check the recipes so you are sure you have them copied correctly. All measurements should be accurate and level. Be sure to give baking temperature if the food is to be baked. Where possible tell how many the recipe will serve. Give not only the ingredients but the method.

Please don't write us a couple of sentences and copy one recipe and call it a letter. Every family has at least a couple of good recipes they can share with others and every homemaker has a hint or two to share. Of course, original letters that do not include recipes or hints at all, are also welcome.

Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebraska. You may receive either a three-months' subscription to The Frontier or a small surprise for your letter.

and Mrs. A. G. Miller, came home last Thursday to spend Easter with his parents: Bill is attending Southern Normal college at Springfield, S. D. He played on the normal's first five basketball team.

Wayne Hickok, son of Mr. and Mrs. Orne Hickok, Robert Rohrs, son of Mr. and Mrs. Gus Rohrs, both students at the University of Nebraska, spent Easter at home.

Dale Jarvis, son of Mr. and Mrs. R. Jarvis, and Rachel Birmingham, daughter of Rev. and Mrs. W. C. Birmingham, who attend Wesleyan university, were home for their vacation.

Marilyn McConnell, who attends Scottsbluff business college, arrived Friday to visit her parents, Mr. and Mrs. Eli McConnell.

Mrs. Amelia Hoffman left on Friday morning by train for Crawford to visit relatives.

Mr. and Mrs. Leo Kramer and Marilyn, Mr. and Mrs. Theodore Kubart, and Mrs. Ed Coufal, left Wednesday morning, April 13, for St. Louis, Mo., to spend Easter with Rev. Francis Kubart, son of Mr. and Mrs. Theo.

Kubart. From there they will go to Omaha, where Reverend Kubart will be ordained a priest on Monday, April 25, at St. Cecilia's cathedral. Reverend Kubart will celebrate his first solemn mass in St. Joseph's Catholic church in Atkinson on May 4.

Ed Hoffman has purchased the house, occupied for many years by the Bernard Blackmore family, owned by Louis Storjohann. His mother, Mrs. Amelia Hoffman, plans to make her home with him.

Ida Vinzenz returned Tuesday, April 12, to her home in Milwaukee, Wisc. She had been here visiting her parents, Mr. and Mrs. John Vinzenz, and her cousin, Mrs. Frank Straka.

Mr. and Mrs. Frank Pettinger are leaving soon to Emmet, Ida., to make their home. Their son, Ralph Pettinger, lives in Emmet, Ida.

The first newspaper straw poll was conducted in Harrisburg, Pa., in 1824, according to the Encyclopaedia Britannica.

Try Frontier Want Advs!

FORMAL OPENING

Saturday,

APRIL 30th



Watch Next Week's Frontier

Selling at Auction

With Immediate Possession

A Nicely Balanced 1,880 Acre Ranch and All Personal Property on

MONDAY, MAY 2nd

12:30 P. M. Mountain Time

Located 4 Miles West of Valentine, Nebr., — In Cherry County

"The home of a million cattle"

THE RANCH . . .

1,880 acres, all adjoining, in Cherry County, Nebraska, about 4 miles West of Valentine on Highway No. 20, which is oiled, to within 1/2 mile of improvements. This ranch is well grassed capable of carrying 100 or more cattle the year round and will Summer graze around 150 cattle, excluding small calves. 75 or more acres of bottom hay meadow along Minnehadusa Creek. In addition considerable upland hay can be harvested. About 15 acres of good farm land. The grazing land South of the creek in sand hills and that North of the creek is hard land grasses. Excellent winter protection for livestock. Timber and wild fruit. Bridge crosses creek near improvements. All fenced and cross-fenced. Watered by 3 wells and windmills and 1/2 mile of creek. Oiled highway and C. & N. W. Ry., crosses the South portion of the ranch.

IMPROVEMENTS . . .

Consist of a two-story rock constructed house, 6 rooms a one-story frame house with 2 rooms; 3 small barns; corrals; brooder house; good cave; a water reservoir on a hill near the house. Electric light plant. Telephone. Within 2 miles of school. This year, the children in this district are transferred to the Valentine school.

POSSESSION AND TERMS . . .

Immediate possession will be given the purchaser. 25% is to be paid on contract; mortgage to a life insurance company of \$9,350.00 maturing in about 16 years, bearing 4% interest payable in fall of year, with \$200.00 annual principal payment; balance in cash when warranty deed and merchantable title is furnished. Fire insurance will be assigned. Drive out any day you like and inspect this property or see Chas. Lewis, Broker, Valentine, and he will take you out.

Also selling on the same day 61 Hereford Cattle, 7 head of Horses, 2 Hampshire bred sows, 600 Baby Chicks, All Household Goods, All Equipment including 1945 Model D - John Deere Tractor, 1936 Chevrolet Pick-up with stock rack and all haying and farming machinery.

No personal property to be removed from premises until settled for. Lunch will be served all day.

MR. & MRS. CLIFFORD McDONNELL,

OWNERS, Valentine, Nebr.

AUCTIONEERS: Ernie Weller, Atkinson, Nebr.; Chas. Riley, Valentine, Nebr.

BROKER: Chas. Lewis, Valentine, Nebr.

PUBLIC SALE !!

As we are leaving the ranch, we will offer the following personal property for sale at the ranch located 16 miles South of Atkinson on Highway No. 11, or 40 miles North of Burwell on No. 11.

FRIDAY, APRIL 22

Sale to begin at 12:30 p. m. Lunch served by Merry Maitrons Club

11 HEAD OF HORSES 11

Team of mares, 8 years old, weight 3200 gray saddle horse, 10 years old; bay saddle horse, 8 years old; black saddle mare, 7 years old; black saddle horse, 6 years old; 2 bay saddle horses, 4 years and 5 years old, not broke; 3 sorrel colts, 3 and 4 years old, not broke.

RANCH EQUIPMENT — Including 15 blue grass strippers; 5 tractors in good condition, and a long list of equipment in A-1 condition.

HOUSEHOLD GOODS AND MISCELLANEOUS ARTICLES

TERMS CASH. For credit make arrangements with your banker.

FRED L. KANZELMEYER, Owner

Ernie Weller, Auctioneer First National Bank, Clerk

AMERICAN LEGION BALLROOM

O'Neill

FRIDAY, APRIL 29

Adm.: \$2 Per Person (Incl. Tax)



ART KASSEL AND HIS ORCHESTRA



NEBRASKA CELEBRATES ARBOR DAY THIS MONTH

54 years ago this month Nebraska was proclaimed the Tree Planter state. This resulted from the state's unusual interest in tree planting, culminating in our famed April 22d Arbor Day.

Another thing for which Nebraska is noted is the unusually high percentage of tavern license renewals — about 99% last year.

1949 licenses are up for renewal next month. It is your privilege as a citizen to report any law-violation cases of which you know. You may appear at the public hearings or mail your protest or criticism if you feel one is warranted. Your support will be appreciated.

NEBRASKA DIVISION



United States Foresters Foundation

710 First Nat'l Bank Bldg., Lincoln

HARTZ HYBRID SEED CORN

306 - 4219 - 4297

\$9.00 Bushel

We still have a few bushels of carry-over corn at \$5.00

Home Owned and Operated by

A. P. Jaskowiak — O'Neill —

WESTERN AUTO ASSOCIATE STORE

SPECIAL DAIRY SALE

Fredrickson Livestock Commission Co.

— O'Neill, Nebr. —

WEDNESDAY EVENING, APRIL 27

7:30 O'Clock

35 GOOD MILK COWS

Shorthorns, Gurnseys, Jerseys, Holsteins

70 Wisconsin Dairy Bred Heifer Calves

All T. B. and Bangs tested and accompanied by official Health Certificate

K. L. PAAP, Lincoln, Nebraska

Owner and Manager