

The Frontier Woman —

Mrs. C. W. Sawyer Wonders If There Will Ever Be Another Nice Wash Day?

By BLANCHE SPANN PEASE

Now is a good time to return to the menu some of the old favorites—cinnamon rolls, devil's food cakes, frothy cream pies. They taste as good as ever, but now a days there is a subtle but import a n t difference n c e: the baking is done w i t h enriched f l o u r and that means added B - vitamins and iron are included in the menu.

A basic sweet yeast dough provides the breakfast treat on any day. Sugary Cinnamon Twists are a variation of those popular cinnamon rolls, except for t h e twist shape. They have cinnamon-sugar inside and out for spicy sweetness.

There "frosting" is already on when the twist comes out of the oven. That's because the pan is prepared with butter or margarine and cinnamon sugar, and the twists laid side by side into this topping mixture. The rolls are then brushed with more of the butter or margarine and cinnamon sugar.

Grapefruit and orange sections served in a fruit cup or orange shells, and hot cereal with milk are all that is needed to complete a festive menu featuring these sugary twists.

SUGARY CINNAMON TWISTS

One package yeast, compressed or dry, 1/4 cup lukewarm water, 1/2 cup milk, 1/4 cup sugar, one teaspoon salt, two tablespoons shortening, one egg, three cups sifted enriched flour (about 1/4 cup melted butter or margarine, one tablespoon cinnamon, one cup sugar. Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening. Cool to lukewarm. Add flour to make a thick batter. Mix well. Add

softened yeast and eggs. Beat well. Add enough more flour to make a soft dough. Turn out on lightly floured board and kneed until smooth and satiny. Place in greased bowl. Cover and let rise in warm place until doubled (about one and one-half hours).

When light, punch down. Let rest 10 minutes. Mix together one cup sugar and one tablespoon cinnamon to make cinnamon sugar. Prepare twelve by nine inch pan by greasing with butter or margarine and sprinkling with three tablespoons cinnamon sugar. Roll dough into rectangle about ten by twenty inches. Brush lightly with melted butter or margarine. Sprinkle a thin layer of cinnamon sugar over dough. Fold the dough over in thirds so as to have a long narrow strip of dough in three layers.

Seal edge and flatten strip with rolling pin or hands. Cut crosswise into one-inch strips. Roll each strip under hands. Place hands at each end of strip and twist by moving hands in opposite directions. Pick up two ends at the same time to let the dough shape itself into a twist. Place twists side by side in prepared pans. Brush tops of rolls with butter or margarine and sprinkle with cinnamon sugar. Let rise until doubled (about 45 minutes). Bake in moderate oven (375 degrees F.) about 25 minutes.

—tfw—

One of the greatest delights is to set a fork into Mom's still warm coconut cream pie. Under the toasted coconut meringue is a cream filling and a very tender crust. The last is made quickly, with the dry crumbly dough pressed together and rolled out with the rolling pin to an even thinness. The dough is then folded over and carefully placed in the pan without stretching. It is well pricked and baked in a hot oven, and allowed to cool before filling. Here is the recipe to duplicate:

Sandhill Sal

A fact every husband has to learn—if at first his wife doesn't succeed, she will cry, cry again.

Judge a woman's housecleaning by her upstairs bedroom—not the front parlor.

A man who keep his friends has something.

She was a woman who proved to be as useless as a hole in a doughnut.

COCONUT CREAM PIE

For pastry put one cup enriched flour, 1/2 teaspoon salt, one-third cup shortening, two to three tablespoons cold water. Sift together flour and salt. Cut or rub in shortening. Add water. Mix into a dry, crumbly dough. Toss on lightly floured pastry cloth. Press dough together. Roll about one-eighth inch thick. Line one nine-inch pan. Prick with fork. Bake in hot oven (450 degrees F.) eight to 12 minutes. Cool. Fill with cream filling.

For the filling put two cups milk, 1/2 cup sugar, six tablespoons cornstarch, 1/2 teaspoon salt, three eggs, separated, one teaspoon vanilla extract. Heat milk in double boiler. Mix sugar, cornstarch and salt. Add to milk gradually, stirring well. Cook until clear and thickened, stirring constantly. Cover and cook 10 minutes. Beat yolks slightly. Stir small amount of hot milk mixture into egg yolks and mix well. Cook two minutes, stirring constantly. Let cool. Add vanilla extract. Pour into cooled baked shell. Top with meringue.

—tfw—

Prize-Winning Letters —

Mrs. Ray Siders, of O'Neill, is one of the winners of a three months' subscription today. Mrs. C. W. Sawyers, of Inman, also is a winner of a 3 months subscription to The Frontier.

March 28, 1949

Dear Mrs. Pease: I have often thought of writing you but when I had plenty of time during our snow bound winter, we had no mail for over six weeks.

Now, its too muddy for mail carriers. Well, I'll write this, maybe some day the roads will be better. I have been kinda busy the last month getting some work done before the Spring house cleaning and gardening starts. I just canned 49 pints of pork and beans. We don't care for the ones we buy, these are nice if you like them baked, just put in casserole and add a little more bacon.

PORK AND BEANS

Four pounds beans, cover with water, let stand overnight. The next morning drain off this water, add fresh water, cook until done. Cook together two quarts tomatoes, sieved, one quart water, one cup sugar, one cup molasses, one large onion, cut up.

Cook and strain all, drain beans, add one teaspoon red coloring. Salt and pepper to suit taste. Fill jar 3/4 full, add bacon on bottom, middle and top. Process one 1/2 hours or 40 minutes at ten pounds pressure.

A few years ago when I belonged to a project club we learned how to make good white hard soap. This may sound a little old fashioned to some but during our recent bad weather when we were isolated for weeks, I didn't have to go without washing because I had no soap. I make enough at one time to last a year.

We have a little girl six years old, she started to school last Fall but we were unable to have school for six weeks. The Fifth Army took over the school house for headquarters for their store. I did the sewing for her while she was home. I like to make her clothes, she is so tiny. We have five other girls, four of them are married and have children. Audree, 15, is home. She belongs to a 4-H Calf Club. They haven't organized yet this year.

She and I are fixing up our basement for a place for them to meet. It's a big room but we are painting the walls a light tan, the floor red and dark green. We are refinishing old furniture. An old dresser was cut down and the two small drawers left to make a desk. A kitchen chair painted the same color makes the set. The long table has linoleum on, painted to match the other furnishings.

An old sanitary cot makes a dandy studio couch, take up one side for the back. We padded ours with two old comforters and dyed some upholstery material we had, cherry red. I love flowers and always have some in my vegetable garden besides those in the yard. I like to try something new each year. The snow broke off some small limbs from the weeping willow. We put them in water

and they have rooted. Will see if they will grow outside.

MRS. RAY SIDERS, O'Neill, Nebr.

Mrs. Sawyer's Letter —

March 21.

Dear Blanche: March really is going out like a lion this, year isn't it? My, oh, my, what a year this has been already. I sincerely hope our record of storms doesn't continue for the rest of the year. It seems we've had nearly enough bad weather for one year and three months just barely gone!

I sometimes wonder if there will ever be an honest nice wash day again, when a person can hang all the clothes on the lines and bring them all in dry and not have to finish drying them in the house? We have a brand new 10-day-old baby at our house so washing is a problem, we use an electric fan to help dry the clothes in the house, however, it certainly speeds up the process.

This is the time of year for a lot of butchering for the Summer supply of meat and of course that means frying doughnuts after the lard is fried out.

Here's a hint on preventing doughnuts taking up the grease, just add a teaspoon of lemon juice or vinegar to your favorite doughnut recipe and they won't take up the grease at all.

I really couldn't tell why it is, but it's a fact.

My home ec teacher in high school taught us that and I've never known it to fail and it doesn't taste in the doughnuts at all, either.

I enjoy your column in The Frontier so much and I get so many good ideas from it. Just keep up the good work.

MRS. C. W. SAWYER, Inman, Nebr.

Kitchen Fire Threatens House

PAGE—There was an exciting time at the Harvey Spangler home last week when the oil stove in the kitchen exploded, setting fire to the curtains, floor and window casings.

Mrs. Spangler was at the brooder house and the fire was not discovered until Mr. Spangler came in from the field about noon.

He succeeded in getting the fire out before it did much damage.

Other Page News

Mr. and Mrs. Robert Aughe, of Oakdale, Mr. and Mrs. Anton Pruss and Mr. and Mrs. Jay Trease, of Orchard, Mr. and Mrs. Albert Anthony and Terry, of Bloomfield, and Mr. and Mrs. Neil Asher, of Page, were Sunday dinner guests of Mr. and

Mrs. Otto Matschullat.

Robert Ballantyne, principal and commercial teacher at Hay Springs, spent from Friday until Tuesday with home folks here. Mr. Ballantyne will be superintendent of the Meadow Grove high school next year.

Mrs. Mary Soukup left Sunday to return to the home of her daughter at Milwaukee, Wis. She had made an extended visit at the home of her son-in-law and daughter, Mr. and Mrs. A. L. Dorr, and son, of Page.

Mr. and Mrs. Otto Matschullat made a business trip to Norfolk Saturday.

Mr. and Mrs. Mervin Hamilton, of near Royal, visited in the Charles Wegman home Saturday. Mrs. Hamilton is a niece of Mrs. Wegman.

Mrs. Flossie Held, of Venus, was an afternoon and supper guest Tuesday of Mrs. Otto Matschullat.

Mr. and Mrs. Andrew Wettlaufer had for Sunday dinner guests, Mr. and Mrs. Harold Strong, and family and Mr. and Mrs. Gerald Wettlaufer and Gary, of O'Neill; Mr. and Mrs. Joe Madura, of Lynch; Mr. and Mrs. Kenneth Wettlaufer and sons and Mr. and Mrs. George A. Wettlaufer and Andrea, all of Page. This was the first time in over two years they had all been together.

Mr. and Mrs. Keith Weyer, of Essex, Ia., spent Saturday night with Mrs. Weyer's mother, Mrs. Evelyn Gray, Sunday morning Mr. and Mrs. Weyer and Mrs.

Gray went to O'Neill where they were met by Mr. Weyer's mother and sister, Mrs. Ed Weyer and Shirley Weyer, of Ainsworth. From there they all left for California. Mrs. Ed Weyer daughter of Mrs. Weyer's, The and daughter will remain there for some time with another others plan to return in two weeks after visiting with relatives and seeing points of interest there.

Mrs. Evelyn Gray spent Friday at Plainview where she visited at the home of her daughter, Mrs. Gene Baber, and family.

Mrs. Evelyn Gray was a dinner guest Wednesday evening, May 18, at the home of her son and daughter-in-law, Mr. and Mrs. Ralph Gray, at Inman. She also attended the commencement exercises that evening at the Inman high school where Mr. Gray is the superintendent.

DANCE

at Summerland EWING, NEBR. Sunday, May 29 Music furnished by Tony Bradley and His Orchestra

PUBLIC AUCTION

Owing to poor health I must quit my farming and dairying operations and will sell at public auction at my place 12 miles South and 2 1/2 West of Chambers, Nebr.; about 30 miles Northeast of Burwell, Nebr.; 14 North and 7 1/2 miles West of Barlett, Nebr., on

Monday, June 6, 1949

at 12:30 P. M., the following described personal property:

28 Head of Cattle 28

17 Milk Cows, mostly milking now, 3 to 6 years of age.
8 White Face bucket calves

1 2-year old heifer
2 Holstein heifers, 1-year-old

5 Head of Horses 5

2 Bay Geldings, 6-years-old, wt. 1,400 pounds each

3 Black Gelding, 7-9- and 10-years-old, weight 1,100 pounds

Machinery

1 New International Double Unit Milking Machine with Gas Motor (Never Used)
1 Rubber tired Cable Rack
1 Wagon wheel cable rack

1 McCormick-Deering Separator
1 2-row Eli
1 Single-row Riding Cultivator
And other Articles too Numerous to mention.

In Addition to the above Personal Property, I will offer for LEASE my 480-acres complete with all improvements, consisting of 160-acres of hay land; 50-acres of cultivated land; and the balance pasture.

This Lease will be offered to the highest bidder with possession as soon as possible for the owner to move to his other place.

TERMS: Cash or See Your Banker.

Lunch on the Grounds.

Charlie E. Clark

OWNER

COL. EDWIN THORIN, Chambers, Auct.

LEO T. ADAMS, Clerk.

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700x15 6-ply Knobby	16.95
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475x19 4-ply Tire	7.95
650x16 6-ply Tire	19.75
700x17 6-ply Tire	29.95
700x17 8-ply Tire	32.75
700x20 10-ply Tire	38.95
750x20 8-ply Tire	37.30
1000x20 12-ply Tire	72.95
600x16 6-ply Mud & Snow Tire	16.40
700x20 10-ply Mud & Snow Tire	38.90
825x20 10-ply Gillette Tire	49.90
700x20 8-ply Tire T. O.	24.95
650x16 4-ply W/B Tire Gillette	14.90
400x9 4-ply Implement Tire	3.95
550x16 4-ply Tri-Rib Frt. Tractor Tire	5.95
600x16 Air Guard Tubes	1.79
1000x20 H. S. Tube	6.95
900x20 H. S. Tube	6.20
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