

The Frontier Woman

Teakettle, 35-Years-Old, Rides Redhot Plate 2 Hours and Withstands Ordeal

By **BLANCHE SPANN PEASE**

Hi there, all you nice people! The time of year is rolling around when green salads are particularly tasty. There are so many crisp ingredients for green salads, crisp lettuce, sprigs of mint, curls of chicory, cool watercress, endive, escarole, romaine, cabbage, young dandelion greens, tender inside leaves of spinach



Blanche Spann Pease

on cooked, tiny celery leaves, young beet tops, that you need not lack for variety in green salads.

Select the green salad greens with care, treat them with wisdom and use them with imagination! They'll stay beautifully fresh for several days if wrapped in a damp cloth, wax paper or placed in a paper bag and put in a cool place, but not directly on or too close to the ice in the refrigerator. If your refrigerator is automatic, sprinkle the greens with water and place them in a hydrator or in a closely covered container. To crisp them quickly, just place them in a bowl of ice cold water. Always wait until just before serving to add the salad dressing, greens will quickly under oil.

To make lettuce cups, cut out the core (stem) of the lettuce head with a pointed knife and allow cold water to run into the opening. The water will force the leaves apart and cleanse them. Shake the water from the leaves, drain well or dry carefully by shaking lightly in a clean cloth or towel.

Use the large leaves for the base of the cup and fill in with the smaller ones. Use small inside leaves to hold garnish salads. When the lettuce cup will not balance properly on the plate by itself, do not break the rib in the leaf, just place a few pieces of lettuce or other greens back of it for support.

For watercress: Keep the stem ends together in a bundle and wash them in a bunch under cold running water—they are easier to handle this way. Keep each leaf intact and unbruised. Dry carefully so that the water won't dilute your salad dressing.

Prize-Winning Letters—

Today we have 3 prize-winning letters. "Bonner-Moaner," of Atkinson, wins a 3-months' subscription to The Frontier. She does not want her name revealed. Another winner is Mrs. Orville Paxton, of Stuart. As a bonus letter this issue, we are mailing out a small surprise gift to "A Frontier Reader," of Atkinson.

I am still using my cast aluminum teakettle that is 35 years old as of March 1. It has been in constant use all these years, and, although it is not as bright and shiny as it once was, it serves its purpose well.

I listen to my latest boner in regard to my old teakettle. In my haste to make the first picture last summer, I left that teakettle on the electric plate. It contained only a small amount of water left over after some was used to wash the dirty hands and face of a young boy. I was gone at least 2 hours. I sensed the situation the minute I opened the door. The electric plate was red hot and my teakettle as dry and smelly as could be imagined. No, I didn't put water in it that night, but I didn't expect it would ever hold water again.

However, it didn't seem to be the worse for the extreme treatment. It is still doing service.

Sends Unusual Salad Recipe—

I read in the paper that you needed letters so thought I'd write instead of just reading as so many of us do. Food is about the most important thing, I guess, if we are going to continue having winter weather.

RED TOP SALAD

Prepare 1 package strawberry gelatin, using 1 pint hot water, prepare 1 package lemon gelatin using 1 pint hot water, add 10 marshmallows to lemon gelatin while hot. Partially cool. Add 1 small can crushed pineapple, one-half cup celery cut fine, 1/2 pound grated cheese, one-half cup nuts, 1 cup whipped cream, one-fourth cup salad dressing. Fold this into the lemon gelatin. Put in cake pan and chill. When set, put strawberry gelatin on top and let set. Serve in squares on lettuce, topped with salad dressing.

HAM LOAF

Two-thirds pound ground ham (2 cups to 1 pound), 1 pound ground pork, 1 cup bread, 1 egg beaten with two-thirds cup milk. Mix altogether and form

into balls about 2 inches in diameter. Chill if you have time. Put in muffin tins. Before putting into oven pour 2 tablespoons syrup over each ball. Syrup: Two-thirds cup brown sugar, two-thirds teaspoon mustard, 4 tablespoons vinegar, 4 tablespoons water. Bake in moderate oven until meat is done or about 25 minutes.

Here are a few hints: When baking a roast, chicken or any kind of meat, if you will place the percolator stem in the baking pan, the water will perk up into the stem and over the meat, basting as it cooks.

Add dates to oatmeal cookies to make them more delicious. If you will place the can of varnish in warm water while using it, it will go on much smoother and better.

MRS. ORVILLE PAXTON, Stuart, Nebr.

Dear Mrs. Pease: Here are a few salad recipes for cole slaw:

LEMON COLE SLAW
Six cups shredded cabbage, 2 small lemons, rind included, shredded. Mix and chill well. Just before serving add one-half teaspoon salt and one-fourth cup sugar.

CREAM COLE SLAW
One small head of cabbage, shredded. Add dressing which has been previously mixed and chilled. One and one-half tablespoons sugar, 3 tablespoons lemon, 6 tablespoons cream, one-half teaspoon salt. Serve immediately.

TOSSED CABBAGE SALAD
Two cups shredded cabbage, one-half cup each shredded carrots and celery, 1 tablespoon minced onions, one-half cup cooked green beans, 1 teaspoon salt, chill well, serve with French dressing.

Wax can be useful in many ways. Waxing the dust pan makes dust slide off easily. Rubbed on the tops and bottoms of drawers prevents sticking. Waxing the outside of your washing machine makes it much easier to clean. After the paint on a porch is thoroughly dry, give it a coat of paste wax. It not only preserves the paint but also makes it easier to clean.

A FRONTIER READER.

Saladeas—

BANANA CABBAGE SALAD
Two cups shredded cabbage, 2 ripe bananas, sliced or diced, 1 green or red sweet pepper cut into strips, one-half cup mayonnaise or cooked salad dressing, one-half teaspoon salt. Mix together cabbage, bananas, and sweet pepper. Add salt and stir in salad dressing. Garnish with strips of pepper. If you wish, raw shredded carrots may be added. Canned pimiento may be used in place of peppers. A dash of paprika will also add color.

TOMATO SOUP SALAD
Two tablespoons gelatin, 1/4 cup water, 1 can tomato soup, 2 packages (3 ounces) cream cheese, 1 cup salad dressing or mayonnaise, 1 tablespoon lemon juice. Sprinkle gelatin on the water and let stand for 5 minutes. Heat soup, add gelatin and stir until dissolved. Remove from heat. Add cream cheese, beat with rotary egg beater until smooth. Cool. Fold in mayonnaise and lemon juice. Pour into ring mold or individual molds. Makes 8 servings.

SANDHILL SAL

If you want to get back on your feet again, all you have to do is sell the car. If you are one of those people who think cooperation does not pay, try taking a wheel off your car.

Mary had a little lamb, its fleece was black as ink, so everybody followed it, to tell Mary she was color-blind.

When a smartly dressed lady gets splashed from a car passing through a mud puddle—we refer to that as a damp shame.

Lynch Teachers Are Relected

LYNCH — All Lynch teachers have been relected for next year and have signed contracts as follows: Alma Thorell, grades 1-2; Gertrude Peterson, grades 3-4; Nelle Nelson, grades 5-6; Madelyn Peklo, grades 7-8; Delores Van Hove, normal training; Mrs. G. L. Campbell, high school; Elmer Blackbird, principal and coach; G. L. Campbell, superintendent.

Several neighbors came to the Ed Johns home Saturday, April 22, and seeded all the grain for Ed Johns. Mr. Johns has been suffering with carbuncles on the back of his neck for the past 3 weeks. These have been "very painful."

The Bristow Homemakers club met Friday afternoon, at the home of Mrs. C. C. Nelson. The lesson, "Milk In Your Meals," was presented by Mrs. H. C. DeVall. Twelve ladies attended the meeting.

Mr. and Mrs. Reynold Johnson and daughters, of Bristow, who are moving to Wausa, were given a farewell reception Sunday at the Rosedale Covenant church. Mr. Johnson has operated a service station here the past 12 years. A program was given after which the Johnsons were presented a gift from the congregation. At the close of the program the guests sang "Blest Be The Tie that Binds."

The Lynch seniors had their "Sneak Day" excursion Wednesday, May 3. They left Lynch in the wee hours of the morning going to Lincoln for the day. They returned home Thursday at 6 a. m., and the juniors believe it because the seniors were very sleepy Thursday.

Mr. and Mrs. Jerry Sixta were Thursday evening visitors at the Art Vesley home celebrating Teddy's birthday.

Bill Stauffer was a Butte visitor Wednesday.

Mr. and Mrs. Vincent Jehorek were Butte visitors Thursday.

Mr. and Mrs. Clarence Burger, of Butte, were Lynch visitors one day last week.

Mrs. Mary Heiser visited Mrs. Ed Alford, at Naper last Friday. Mrs. Heiser spent last week with her sister, Mrs. Eliza Cooper, at Butte.

Mr. and Mrs. Clarence Moody and Patty visited relatives in Winner, S. D., last weekend.

Mr. and Mrs. Martin Warnke, of Butte, visited Lynch relatives Tuesday.

Mrs. Edith Donohue returned to her home in Butte, Monday after a weeks visit with her sister, Mrs. Mary Gallop here.

Mr. and Mrs. Homer Blitzkie, of Spencer, were Lynch visitors Saturday.

Mrs. Louisa Cihlar visited her son, Joe and wife, at Dorsey, last Sunday. Her daughter, Mrs. Emil Klasna and husband, of Gross, and grandson, Harold Klasna and wife, of Spencer, were also there.

Edna Faye Long visited her sister Mrs. Willard Landholm and husband Sunday.

REDBIRD NEWS

REDBIRD — Mrs. John Stewart, of Ravinia, S. D., who formerly resided here, arrived Wednesday, May 3, for a weeks' visit with home folks, Arthur Bessert and family.

Other Redbird News

Mrs. Bill Wilson, of near Dorsey, called in Redbird Friday, April 28.

Mail carrier, Ernest Rosenkrans, was back on his job again Saturday, April 29, after spending several days in Omaha.

Mr. and Mrs. Bill Wilson, of Dorsey, were callers here Saturday, April 29.

Thomas and Howard Graham were in Redbird Saturday, April 29.

Albert Carson was here Saturday, April 29.

Gordon Barta and Tom Hiscocks, were in Redbird Saturday, April 29.

John and Halsey Hull called in Redbird Saturday, April 29. Mr. and Mrs. Michael Hull, visited at Will Hartland's Sunday, April 30.

Henry Hull and family, of Verdel, visited at Fred Truax's Sunday, April 30.

Mr. and Mrs. Carroll Bjorussen and family, of Merrill, Ia., and Mr. and Mrs. Lucian Look, of Anoka, were Sunday, April 30, visitors at Leon Mellor home.

Eva Truax was in Redbird Monday, May 1.

Mrs. Leon Mellor was a visitor here Monday, May 1.

Beryl Bessert was here Monday, May 1.

Eldon Sedivy was in Redbird Monday, May 1.

Will Hartland called here Monday, May 1.

Mrs. Chester Carsten and sons, were visitors in Redbird Monday evening, May 1. Gordon Barta transacted business in Lynch Monday, May 1. Ray Wilson and Robert were in Redbird Tuesday, May 2.

Mr. and Mrs. Halsey Hull were visitors here Tuesday, May 2.

Mr. and Mrs. Claude Pickering were in Redbird Wednesday, May 3.

Joe Cihlar, of near Dorsey, was a visitor in Redbird, Wednesday, May 3.

Mr. and Mrs. W. N. Wilson went to Lynch Wednesday, May 3.

Howard Slack and family were here Wednesday evening, May 3.

Fred Truax, sr., went to Creighton on business Thursday, May 4.

Edward Carson and family

and husband Sunday.

Xavier Kalkowski and Rev. Father John Wieczorek were in Sioux City, Monday and Tuesday.

Mr. and Mrs. Roy Whetham, of Lincoln, visited their parental homes, Ed Whetham's and Bus Greene's last week.

Mr. and Mrs. Telford Roe, of Rapid City, S. D., visited at the George Thayer home last week.

Mrs. R. H. Harris returned recently from Lincoln and Red Cloud where she attended lodge meetings.

were in Redbird Friday, May 5. Mrs. Leon Mellor called here Friday, May 5.

Harvey Krugman and family, of Opportunity, visited at Pete More's Friday afternoon, May 5.

Gary Wilson was in Redbird Friday, May 5.

Eva Truax visited in Redbird Saturday, May 6.

90th Anniversary for Mrs. Mattie Johnson

Over 60 relatives, friends and neighbors attended the 90th birthday anniversary of Mrs. Mattie Johnson, known affectionately to the rural residents north of O'Neill as "Grandma" Johnson.

The celebration was held Wednesday, May 3, at the home of Mr. and Mrs. John Claussen. Mrs. Johnson has 7 children, 27 grandchildren, 43 great grandchildren and 6 great great grandchildren.

Among the relatives and guests attending the birthday celebration were:

Mr. and Mrs. Victor Johnson; Mrs. Bert Harding, of Whiting, Ia., and her daughter, Mrs. Jewell Waugh; Mr. and Mrs. Sam Robertson; Mr. and Mrs. Henry Walters and family; Mrs. George Nelson and sons; Mr. and Mrs. Vernice Johnson and family; Mr. and Mrs. Hiram Johnson and daughter; Mrs. James Donlin and family; Mrs. Dale Curran and daughter; Mr. and Mrs. Dwayne Anson; Mr. and Mrs. Benny Johring; Mr. and Mrs. Andrew Wetlaufer; Mrs. Bowden; Mrs. Elmer Deval; Mrs. Harrison; Mr. and Mrs. Aaron Boshart; Mrs. Edward Boshart; Nicky Hammlun; Theresa Ullrich; Mrs. Carrie Borg; Elora Hunt; Orville Thorson; Mrs. Bill Luben and Rev. and Mrs. Melvin H. Grosenbach and baby; Mary Lewis and Mrs. Hoppe.

Elected Officer of National Sorority—

Kathryn Newhouse, University of Nebraska sophomore, has been elected vice-president of Mu Phi Epsilon, national honorary music sorority. Miss Newhouse is the daughter of Mr. and Mrs. T. E. Newhouse, of O'Neill.

Mrs. A. R. Harvey, of Page, and her daughter and little grandson, of California, visited Wednesday, May 3, with Mr. and Mrs. Ivan Cone.



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