

The Frontier Woman —

Cold, Cloudy Days Calls for Doughnuts At Hipke Farm Home Near Springview

By BLANCHE SPANN PEASE

Hi there, all you June brides and brides of yesteryear! Almost everybody knows how good sauerkraut is on a snappy fall or winter evening as a main



Blanche Spann Pease

dish combined with spareribs or pork hocks. But during the past few years, I o memans have begun to realize that sauerkraut is expensive and both an in- all year round vegetable with a definite place in planning meals for winter, fall, spring and summer menus. For instance, kraut, which is practically the most inexpensive canned vegetable on your grocer's shelves, is now acknowledged as a treat served cold in many ways. Kraut lovers welcome with avid appetites the many new and interesting ways of serving kraut particularly in the summer. Cold soups, for example, are made with kraut ranging from sauerkraut borscht to vichyssoise. Then there are crunchy salad combinations made with crisp kraut. And even as first courses kraut is served as a standard appetizer in many homes in the form of kraut juice or cold kraut cocktails.

All of these new and less familiar uses of kraut have been the cause of sauerkraut's unprecedented popularity during the past 4 years.

Served hot during the fall and winter, kraut is a favorite from coast-to-coast as a cas-

erole base, or as a complement to meat or fish. Even during the Thanksgiving holiday, kraut looms large in plans as a perfect tart stuffing for all sorts of poultry.

So, for a versatile food, one that is available all the year round, is good any season, and easy on the food budget, serve succulent sauerkraut. It does wonders to pep up tired menus. How about a nice, succulent Chinese dinner tonight?

CHOP SUEY ON SAUERKRAUT (Makes 4 servings)

One tablespoon fat, 1 pound diced lean pork, 1 cup thinly sliced onions, 1 medium green pepper, (cut in slivers), 2 cups celery (cut in slivers), 2 cups chicken bouillon, 1 tablespoon soy sauce, 1 cooking apple, 1 3-oz. can sliced mushrooms, (drained), 2 tablespoons cornstarch, one-third cup cold water, salt and pepper and 1 No. 2 1/2 can sauerkraut.

Melt fat in a large skillet. Sprinkle pork with salt and pepper and add to fat. Saute until pork is browned. Add onion, green pepper and celery slivers, bouillon and soy sauce. Cover and simmer for 30 minutes. Wash, core and cut apple into slivers and add with mushrooms to meat mixture. Cover and simmer 10 minutes longer. Make a paste of cornstarch and cold water and stir gradually into meat and vegetable mixture. Cook, stirring constantly until mixture thickens. Season with salt and pepper if needed. Heat sauerkraut through and serve chop suey over hot sauerkraut.

—tfw—
Subscription Winners—
Maude Hipke, of Springview, wins a 3-months' subscription prize today. The other goes to Mary Alice Musil, of O'Neill. Dear Blanche:

So far I've always just read your articles and the letters and save and try many of the recipes. I try the ones that meet my fancy, then file them in an old lesson plan book.

It is a cold, cloudy day here—the day is just calling for doughnuts so I think I'll obey and have some for that husband of mine. He does like to lunch when he comes in.

For a help to make variety with vegetables, I often add a half cup or so of diced celery to canned vegetables.

Here is my favorite nut bread recipe:

NUT BREAD

Four cups sugar, 4 tablespoons shortening, 6 cups flour, 4 eggs, 4 teaspoons soda and 1 1/2 pounds pitted dates, cut 1/2 cups nut meats and 4 cups boiling water. Dissolve soda in water and pour over dates and work until thick. Combine sugar, shortening and eggs, add date mixture, then add sifted flour. Place in 4 pans lined with oiled or waxed paper. Bake at 200 degrees F for 1 to 1 1/2 hours.

MAUDE HIPKE.

—tfw—

Dear Blanche: I'll send along 2 recipes which I think are very good and very easy to make.

STEAMED BREAD PUDDING

One small loaf of bread soaked in water and very well drained, 1/4 cupful of butter, 1 1/2 cup sugar, 2 eggs, 1/4 cup raisins, 1/2 teaspoon cinnamon, grated rind and juice of half a lemon. Cream together sugar and butter, beat in the egg yolks, add bread and the remaining ingredients. Fold in the egg whites which have been beaten stiff. Put in a well oiled pudding mold and steam for 2 hours. Serve hot with a nutmeg sauce as follows: Blend thoroughly 3/4 cup sugar, 1/4 tablespoons flour, a few grains of salt in a small saucepan. Pour 1 1/4 cups boiling water and stir constantly. Add 1 tablespoon of butter and boil 5 minutes. Add 1/2 teaspoon nutmeg, pour this over bread pudding and serve.

BANANA FRUIT SALAD

One medium head lettuce, shredded or cut very fine. To this add 2 ripe bananas, sliced, 1 1/2 cups fruit cocktail which has been drained, 3/4 cup sugar. About 1 1/2 cups of whipped cream. Serve.

MARY ALICE MUSIL.

—tfw—

Letters Needed for Frontier Woman—

We are very much in need of letters for The Frontier Woman. How about writing us one? You may write about anything you like. You can send a household, chatty type of letter full of good recipes and household hints and short cuts or you can write us an original letter about anything you care to discuss.

Each week for the 2 letters we use in this department, we give a 3-months' subscription each. That's worth trying for. Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson. Be sure to get The Frontier Woman notation on your letter and we want to be sure

you address the letter to Atkinson.

—tfw—

Cool Ideas—

MOLDED CHICKEN SALAD
Soak together for 5 minutes 1 tablespoon gelatin in 1/4 cup cold water. Cook and combine with 1 cup chicken, cooked and diced, 1/2 cup celery diced, 1/4 cup green olives, chopped, 1 tablespoon pimiento, chopped, 1-8 cup vinegar, 1 teaspoon salt, 1-8 teaspoon pepper, 2 teaspoons sugar, 1-3 cup mayonnaise. Oil the mold and fill with salad. Chill until firm in refrigerator. Unmold and garnish with salad greens before serving.

BLACK CHERRY SALAD

One No. 2 1/2 can (3 1/2 cups) pitted black cherries, 1-3 cup lemon juice, 1 pkg. orange flavored gelatin, 3/4 cup chopped pecan meats, 1 3-oz. bottle stuffed olives, sliced. Drain cherries, add water to cherry syrup and lemon juice to make 1 1/4 cups liquid. Heat, pour over gelatine and stir until dissolved. Chill until partially set. Add cherries, nut meats and olives. Pour into individual molds or shallow pan. Chill until firm. Serve on lettuce with mayonnaise. Serves 6 to 8.

CRESTED PRUNE WHIP

A delicious party recipe serving 8 to 10. One pkg. lemon gelatine, 2 cups hot water, 1/4 teaspoon salt, 1/4 teaspoon grated orange rind, 4 tablespoons sugar, 1 1/2 cups cooked prune pulp. Dissolve gelatine in hot water. Add salt and orange rind. Turn about 1/2 of mixture into a two-quart mold, chill until firm. Chill remaining gelatin until slightly thickened.

Place in bowl of ice and water and whip with rotary egg beater until fluffy and thick like whipped cream. Add sugar to prune pulp and fold into whipped gelatin. Pile on firm gelatin in mold. Chill until firm. Unmold and garnish with stuffed prunes. Serves with cold custard sauce.

Venetian blinds, prompt delivery, made to measure, metal or wood, all colors.—J. M. McDonald Co., O'Neill. 1114

SANDHILL SAL

So Governor Peterson can't make up Hyde Sweet's mind to like potato salad. Hyde has always thought that potato salad was lethal; it can be, too, if it's kept too long and is unrefrigerated. So can cream pies!

We've always wondered if Mr. Sweet likes potato chips. Nobody has asked what Dish Editor Pease likes best, but we'll tell you anyway, you poor people! It's friend chicken this time of year, or pressed chicken. In winter we think chicken and noodles can't be beaten. And the way my mom makes them is tops!

REAL ESTATE TRANSFERS

QCD-Elizabeth Richter to Charles Richter Sr 4-17-45 \$1- Lots 16 & 17 Blk A Goldens Sub-Division O'Neill.

WD-Charles Richter Sr to Mary Tomlinson-Luella Fritton & Chas Richter Jr 1-28-47 \$1- Lots 16 & 17 Blk A Goldens Sub-Division O'Neill.

DEED-Edgar M Schaller to John J Bauer & wf 6-14-50 \$7,000-SW 1/4 - S 1/2 NW 1/4 - NW 1/4 NE 1/4 35-26-10.

DEED-Edgar M Schaller to John J Bauer & wf 6-14-50 \$2,000-N 1/2 NW 1/4 35-26-10.

WD-MayBelle Lines to Alma Lines Ross 6-28-41 \$1-Part Outlot C Inman.

WD-Hilda M Gallagher et al to James B Grady & wf 6-21-50 \$750- North 1/2 lots 1 & 2 Blk C Fahys 2nd Add O'Neill.

WD-John E McNally to Robert H Clifford & wf 5-19-50 \$1- All 19-27-14.

WD-Edward C Smith to Robert D Adams & wf 5-2-50 \$1- Part SE 1/4 SW 1/4 20- Twp 26- R 12.

CARDS OF THANKS

I WISH to thank all my friends and relatives for their cards and visits to me while in O'Neill hospital—Clarence Wrede. 8p50

NELSON TO LINCOLN

State Sen. Frank Nelson went to Lincoln Thursday, June 22, for a meeting of the legislative council.

MADISON TRACK

REGISTERS 500

Columbus Stalls to Care For Overflow in 1950 Race Meet

With 100 thoroughbreds already stabled at Fair Grounds park at Madison, early morning rail birds and clockers are getting a full menu of sunrise workouts. The dates for the 1950 meeting are July 6 through July 15, Sunday and Monday excepted.

The Madison track is in "excellent condition" and horse-men now stabled here say it is one of the fastest racing strips in the country.

Stall reservations this year, as has been the case for many years, far exceed the number of available stalls at the track and officials are seeking nearby stalls to stable the overflow. Many owners will van their entries from Columbus to Madison.

Racing Secretary Ralph Stubbs, of St. Louis, Mo., has been in Madison for the past 3 weeks and is busy making reservations and allotting stalls. Mr. Stubbs has a smoothly working organization and he assures the management that he will have everything ready for opening day, Thursday, July 6.

Post time is 3:30 p.m. each day. The daily double windows will be open at 2:30 p.m., and close at 3:15 p.m. The McMillan automatic starting gate will be used again this year and all finishes will be photographed by the Thompson precision camera. This camera is in use at Ak-Sar-Ben and other major tracks in this area.

E. J. Moyer, secretary of the meeting, said that more than 500 thoroughbreds will be registered for racing at Madison this year. This is an all-time high for the Madison track and as-

sure racing fans all of the thrills which the sport provides.

Slays Diamond Back Rattler 4 Feet Long

STUART — Werner Poess-necker recently killed a diamond back rattlesnake which was 4 feet long 6 1/2 inches in circumference and had 16 rattles. Just to prove the authenticity of the story, he took it to church in Atkinson to show his friends and neighbors.

Do not go through life without teeth. Everyone will like you better with dentures. — Dr. Fisher, Dentist. 211

WELCOME TO Madison Races



July 6 -- July 15
8 Races Daily

Daily Double Closes
3:00 P. M.
POST TIME 3:30 P. M.

FREE SEATS
FREE PARKING
BEAUTIFUL GROUNDS

VACATION and RELAX
AT THE RACES

**Washed Gravel
Concrete - Road
Plaster Sand**
We Deliver Anywhere
**NO JOB TOO LARGE
OR TOO SMALL**
Walker Gravel Co.
Ewing, Nebr.
Residence Phone 146
Pit Phone 25

IT'S A FACT
"I've got old MOTHER HUBBARD beat a Mile!"

Old Mother Hubbards cupboard was bare! In our Deepfreeze Home Freezer everything's there!

"Call it 'personal preparedness'—I'm ready for anything. Bring on the unexpected guests. I'm prepared against food shortages, too. My Deepfreeze home freezer is always full of foods bought when quality and price are right. I shop only when it's convenient, buy in money-and-time saving quantity. I cook and bake ahead, too.

"My Deepfreeze home freezer food bank pays dividends in better eating, better living. Your nearest Deepfreeze home freezer dealer will show you how the Deepfreeze home freezer actually pays for itself, pays you a profit, too!"

Compare Feature For Feature With Any Other Home Freezer

- Counter-balanced lid
- Storage basket
- Interior divider
- Temperature control
- Lid lock
- Interior light

Model G7
7.2 Cu. Ft. Holds more than 252 lbs. of food.
\$249.95
From \$229.95 to \$549.95

FREE... FREE ...FREE!

The Name of the World's First and Finest Home Freezer
Deepfreeze
Of Course, It's Electric!
HOME FREEZER

Come in for your free copy of "Homemakers Manual," the great new booklet packed with suggestions for busy homemakers. 36 pages, illustrated.

COMPARE—AND YOU'LL CHOOSE GMC!
TRUCK BUYER'S GUIDE
1/2 TO 2 TONS

How loading makes of trucks compare in twelve major features that insure greater dependability, longer life and lower maintenance.

FEATURES	GMC TRUCK	TRUCK "A"	TRUCK "B"	TRUCK "C"	TRUCK "D"
Power and efficiency of VALVE-IN-HEAD ENGINE	YES	YES	NO	NO	YES
LEADS IN NET HORSEPOWER	YES	YES	NO	NO	YES
LEADS IN SUSTAINED TORQUE	YES	NO	NO	NO	NO
FULL-PRESSURE LUBRICATION of all main bearings and piston pins	YES	NO	NO	NO	YES
SYNCHRO-MESH TRANSMISSION with Cushion Disc Clutch	YES	YES	Some Models	YES	YES
Easy-Turn Reducing BALL-BEARING STEERING GEAR	YES	YES	NO	NO	NO
SEPARATELY MOUNTED FENDERS, GRILLE AND RADIATOR for economical repair	YES	NO	NO	NO	NO
TORSIONAL DAMPENER for engine smoothness	YES	YES	YES	NO	YES
BUILT-IN RADIATOR EXPANSION TANK — prevents coolant loss	YES	NO	NO	NO	NO
DOUBLE-WRAPPED FRONT SPRING EYES for front axle stability	YES	YES	Some Models	NO	NO
TOCCO-HARDENED CRANKSHAFT Dynamically balanced	YES	NO	NO	NO	NO
STEEL-BACKED AIRPLANE TYPE MAIN AND ROD BEARINGS	YES	NO	NO	NO	NO

You can carry bigger loads safely on a truck-built GMC.

GMC
GASOLINE & DIESEL TRUCKS
FROM 1/2 TO 20 TONS

GM
GENERAL MOTORS

WHERE TO SEE THE NEW BIG-VALUE GMC TRUCKS

Your key to greater hauling profits

A. MARCELLUS
PHONE 370
O'NEILL

LEIDY'S in O'Neill