

The Frontier Woman —

Montana Reader Tells of Unusual Nuptials—Members of Wedding Party on Horseback

By BLANCHE SPANN PEASE

Hi there, all you interesting people! Whew! Kinda warm around the edges most of the time these days.

These are the times I bless my refrigerator over and over. It saves so much extra time, work and a meal preparation. For example, my salad for this noon is red unpeeled apple, diced celery, and cabbage shredded, seasoned with salt, salad dressing and sour cream. I made it before lunch and if kept refrigerated, it will still be crisp for supper.

I will cook potatoes in the meat juice left from the short ribs in the pressure cooker, later making the juice and potato water into gravy. I added an onion to the meat yesterday so the foods today will be seasoned with onion, including the gravy.

There's steak that I'll cook sizzling at the last minute, buttered carrots, creamed peas and spinach garnished with boiled eggs, and seasoned with butter with vinegar for those who like that tart touch.

I made a double tapioca pudding this morning. They'll get it plain for lunch and then with fruit added for the next meal. There will be potatoes enough left to do for tomorrow's lunch. I usually always cook more than enough food for a meal—saves time, fuel and labor, too.

Made pie shells this week using the pastry mix I always keep ready in the refrigerator. Made a banana butterscotch for a meal, using butterscotch mix but I added an egg, and, of course, a couple of bananas. Lemon pie mix provided another pie filling, topped with a high mounded meringue. Started

with a vanilla mix for the third pie, added eggs, and coconut, and ended up with a cream coconut pie.

All the various mixes or the kind you can mix yourself at home can save you so much time and work these days, and, particularly for the harvest and haying times, farm women can take advantage of them.

I like to use a macaroni dinner mix, too, and some of the various other quick dishes that save time.

There are many dessert variations and ways to use mixes that you can learn about, so that the things you serve need not be monotonous. When you make a tapioca pudding, you can add almost any drained fruit to it for a variation and to make it go farther. A small can of drained fruit cocktail is a splendid idea, or a small can of drained crushed pineapple.

You can add a square of unsweetened chocolate to tapioca mix before you cook it, and then use a rotary beater to blend it after it is cooked.

If you particularly like the flavor of coffee, it is a simple matter to use a half cup of strong coffee in place of half a cup of milk. Add chopped nuts after cooking for a super pudding. Chopped dates or raisins are other ideas.

For a marble effect pie filling, try using half vanilla and half chocolate pudding, prepared separately. Put in the vanilla in the pie shell, then spoon in the chocolate and stir around with a knife, or make vanilla pudding and then add chip chocolate to the filling.

Lemon pie mix makes a nice filling or sauce to serve on white cake. Butterscotch mix is fine to make a sauce for a chocolate cake. Ever try making devil's food cake, or a good sour cream chocolate and then serving a large wedge topped with whipped cream? Makes such a delectable dessert!

Mold a package of raspberry gelatin mix by the usual methods in a flat pan. Make a pan of lemon mix in the same manner of the lemon flavored gelatin. Then cut each in small cubes and pile in both colors in sherbet cups to serve. It makes such a pretty looking dessert.

Subscription Winners—
Mrs. Charley Pritchett, of O'Neill, wins a 3-months' subscription today. The other goes to Mrs. George Morey, of Conrad, Mont., (formerly of Inman).

Dear Blanche:

It has been so long since I have written to you. I thought I should write to keep The Frontier Woman column going. I am working at the M & M cafe nights and I have my work to do in the day time so it keeps me pretty busy.

The kiddies keep me busy. The Fourth of July has come and gone. The summer will soon be over. Then it will be time for school to begin. Our 3 oldest children go to St. Mary's.

I am sending you a recipe for: **ROLLED SUGAR COOKIES**

Two-thirds cup shortening, 1 cup sugar, 1 egg, 2 tablespoons cream, 1 teaspoon nutmeg, 2/3 teaspoon salt, 3 cups all purpose flour, 2 teaspoons double acting baking powder. Cream together sugar and shortening. Add egg and mix well. Sift flour with salt, baking powder and nutmeg, and add with cream. Shape dough into a flat ball and chill. Roll out (small portions at a time) on a floured board. Cut out in fancy shaped or round cookies. Brush with an egg white slightly beaten with water and decorate as desired or frost with colored icings after the cookies are cooled. Bake 10 to 12 minutes in 375 oven.

MRS. CHARLEY PRITCHETT

—ftw—

Montana Letter—

Dear Blanche: I have been going to write you for some time but it just seems like I have not found time till now. You see my husband and I are working on a wheat ranch in Montana. It sure keeps a person hopping very long hours during the summer days.

We have had quite a bit of moisture this month. Some snow and hail mixed in with the rain. It was unusually cold this spring, so everything is going to be late to be harvested this fall.

We have very beautiful country out here. Can see the Rocky mountains from where we live. They are only about 40 miles away. There aren't many trees so you can see a long ways out here.

Maybe some of your readers would like this little hint about keeping the stove burners clean. That is the burners on the gas or electric stoves. I take aluminum paper or foil and put in around the burners. It keeps from staining the stove, and it's so much easier to clean.

There was an unusual wedding out here recently. The bride and bridegroom and wedding party were all mounted on horseback—as was the minister.

MRS. GEORGE MOREY

—ftw—

Send a Letter—

This is the season when letters are always very much needed for The Frontier Woman. Why not send us your favorite catsup recipe, your good way of making watermelon pickles or something of the sort—and include some of your other good canning recipes and helps. Or write about anything else you like.

Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr.

—ftw—

Saladeas—

RAISIN CARROT SALAD
One-half cup seedless raisins, 1 cup finely chopped raw carrots, 1 apple, diced, 1/2 cup finely chopped celery, 1/2 cup chopped nuts, 1/4 teaspoon salt, dash cayenne pepper, 1/4 cup mayonnaise. Combine all ingredients. Chill and serve on lettuce. Serves 6.

BANANA CABBAGE SALAD
Two cups shredded cabbage, 2 ripe bananas, sliced or diced, 1 green or red sweet pepper, cut into strips, 1/2 cup mayonnaise or cooked salad dressing, 1/2 teaspoon salt. Mix together the cabbage, bananas and sweet pepper. Add salt and stir in salad dressing. Garnish with strips of pepper. Raw shredded carrots may be added if you wish. A dash of paprika will add color.

FRUIT SALAD IN ORANGE CUPS

Six large oranges, 12 marshmallows, quartered, 1 cup diced pineapple, 1 cup banana slices or other fruits, pear, peaches, strawberries, cherries, white grapes. Cut tops off oranges and remove pulp, leaving orange baskets. Flute edges if desired. Combine ingredients, fill orange cups and arrange on lettuce covered salad plates. Serve with mayonnaise mixed with 1/3 cup orange juice.

SANDHILL HAL

When a woman says she'd like a little shrimp, she isn't always referring to sea food.

And when a man says he'd like a little clam, he generally means for a wife.

One of the best ways to reduce is that of firmly closing the mouth after the first helping.

Why is it that most folks' roof never leaks until it rains?

Picnic at Atkinson—

Among those attending a picnic at Atkinson the Fourth of July were: Mr. and Mrs. Lawrence Haynes, Mr. and Mrs. Marvin Johnson and neice, Shirley, Cromwell, of Sioux City, Mr. and Mrs. Bernard Allen, Mr. and Mrs. Eugene Cantlon, Mr. and Mrs. Virgil L. Laursen, Mrs. Elaine Dunn, of Chicago, Mr. and Mrs. Palmer Skulborstad and their families. The group had planned to go to Long Pine but the weather changed their plans.

Kin in Accident—

Mr. and Mrs. Elgin Ray returned from Sidney July 8. Their nephew, Rudolph Roggach, 17, of Dix, was badly hurt in a motorcycle accident Monday. He had not regained consciousness when they had left but seemed a little "improved." He is one of 7 children. Mrs. Ray and Mrs. Roggach are sisters.

"Voice of The Frontier" . . . WJAG . . . 780 on your dial!

Big Picnic Closes School

NORTH OF STUART — A big picnic Sunday, July 16, closed the summer session of the Cleveland Church's Bible school.

Other North of Stuart News
Russell Hipke, Warren Berry, Charles Dobias, Merrill Smith, Willard Ratliff, James and Robert Deming vaccinated cattle for the Merrill ranch, Herbert Sweet and Merrill Smith, on Thursday, July 13, and Friday morning, July 14.

Robert Deming and Merrill Smith worked on a culvert south of Merrill Smith's, getting the road ready for Vincent Osborne and his dozer to cut down a hill there and raise the road bed.

Charles Mulford, Elmer Allyn, Charles Dobias and Merrill Smith, of the Dustin and Sandcreek townships, attended a PMA committee meeting in O'Neill Thursday afternoon, July 13.

Charles Dobias and Willard Ratliff worked roads Monday, July 10.

Don SchAAF, of Atkinson was in this community Wednesday, July 12, checking corn acreage allotments for Sandcreek township.

Mrs. Charles Dobias and boys visited at the Merrill Smith home Thursday afternoon, July 13.

Mrs. Leonard Chaffin and children were Wednesday, July 12, callers at the home of her sister, Mrs. Russell Hipke.

A group of ladies of the Cleveland Progressive club called on Mrs. Ed Vogel Wednesday afternoon, July 12. The Vogels are new comers to the neighborhood and are living on the Weller ranch. Mrs. Vogel is the former Vera Bern, of Stuart. Those present were: Mrs. Art and Mrs. Elmer Oiberding, Mrs. Russell Hipke, Mrs. Joe Schmaederer and Mrs. John Weichman.

Mrs. Russell Hipke and boys and Mrs. Leonard Chaffin and children visited at the home of their brother, Mr. and Mrs. George Mellor, of Atkinson, on Friday, July 14. The ladies' mother, Mrs. Jesse Mellor, was also a visitor at the George Mellor home.

South 4-H Club To Meet Friday—

Our club met Wednesday, July 5, at the Charles Mahoney home. Six members were absent. We decided to start at 8 p. m. for our future meetings. The next meeting will be at Jean Fahrenholtz's on Friday, July 14.

Demonstrations were given by Karen and Charlene Mahony on irrigation for gardens and menus. A lesson on judging was given by our leader, Alice Johnson.

A lunch of strawberry shortcake, sandwiches and koolade was served after the meeting. Visitors were Mr. and Mrs. Arthur Tangenan and Alvin Johnson.

Linda Stuijbergen Is 4-Years-Old—

Little Linda Lee Stuijbergen, daughter of Mr. and Mrs. John G. Stuijbergen, celebrated her 4th birthday anniversary Wednesday, July 5, at a party at the home of her parents. There were 5 little guests and their mothers present.

Altar Society Meets—

LYNCH—Mrs. Jacob Birmeier was hostess to the Altar society of the Catholic church last Thursday, July 6, for a social afternoon. The cohostesses, Mrs. Frank Weeder and Mrs. Anton Kalkowski, served coffee and pie at the close of the afternoon.

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Oklahomans Here—

Mr. and Mrs. Don Vaught and daughter, Mrs. Verle Halsey, of Oklahoma City, Okla., were recent guests at the homes of Mr. and Mrs. A. R. Wyant and Mr. and Mrs. Larry Bourne. They returned Monday, July 10, to Columbus where they will spend a few days with relatives before returning home.

Mrs. White Feted—

Mrs. Guy White, of Casper, Wyo., was honored at a dinner July 8, at the home of Mr. and Mrs. John J. Mullen. Other guests were: Andy Clark, Ernest McCaffery, Mr. and Mrs. A. J. O'Donnell and Rita Claire and Mrs. Mike Mullen and son, Jim, of Emmet.

Go to Scottsbluff—

Mr. and Mrs. R. V. Lucas went to Scottsbluff Sunday to spend a week with their daughter, Mrs. Frank Ochoito, and Mr. Ochoito.

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NOTICE

A. B. HUBBARD, Sheriff of Holt County, wants to let the people know that he has filed, on the Republican ticket, for re-election and is looking forward for your support at the coming election.

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