

The Frontier Woman —

Signs of Winter Cause 'Cinderella' to Lament Summer's Spent Wages

By BLANCHE SPANN PEASE

Hi there, all you penny pinchers! If you're wondering what to serve for dinner tonight, take a look at your grocer's special displays this week.

To enable you to take advantage of the macaroni industry's special promotion, here is a tested recipe from the National Macaroni Institute for layered salmon and noodle loaf.

Blanche Spann Pease
LAYERED SALMON AND NOODLE LOAF
(Makes 6-8 servings)

Salmon mixture: One 16-ounce can salmon (2 cups), 2 cups soft bread crumbs, 1/2 cup milk, 1 egg, well beaten, 1 tablespoon grated onion, 1 tablespoon minced parsley, 1 teaspoon salt, dash pepper, 2 tablespoons melted butter or margarine.

Noodle mixture: 8 ounces wide egg noodles (cooked), 2 tablespoons butter or margarine (melted), 1 teaspoon salt, 1/4 teaspoon pepper, 1/2 cup hot milk, 1/3 cup grated American cheese, 3 eggs, separated.

Drain salmon; remove skin and flake. Add remaining ingredients for salmon mixture; mix well. Combine cooked noodles with remaining ingredients, except eggs. Beat egg yolks thoroughly; add to noodle mixture and mix well. Beat egg whites until stiff. Fold into noodle mixture. Arrange salmon and noodle mixtures in layers in a greased 9 x 5 x 3-inch loaf pan. Bake in a moderate oven (350 degrees) 50-60 minutes, or until firm. Turn out onto a platter and, if desired, garnish top with sliced stuffed olives and serve with parsley sauce.

JIFFY MACARONI BAKE
(Makes 6 servings)

One tablespoon salt, 3 quarts boiling water, 8 ounces elbow macaroni, 1 can pork luncheon meat (cubed), 4 hard-cooked eggs (sliced), 1/4 cup grated cheddar

cheese, one 10 1/2-ounce can tomato soup, 1/2 teaspoon salt, 1/4 teaspoon black pepper, 2 tablespoons grated onion.

Add 1 tablespoon salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. In a bowl, mix remaining ingredients (saving few slices of egg for garnish). Add cooked macaroni and mix lightly. Pour into greased individual baking dishes. Cover and bake in moderate oven (350 degrees) 25 minutes.

CALIFORNIA NOODLE CASSEROLE
(Makes 6-8 servings)

Four to 5 pound dressed chicken, 6 cups water, 1 tablespoon salt, 8 ounces egg noodles, 1/2 cup butter or margarine, 1/4 cup chopped onion, 1/4 cup chopped green pepper, 2/3 cup flour, 1 teaspoon salt, 1 cup thin cream, one 4-ounce can mushrooms, 1 cup California chablis table wine.

Cut chicken into serving pieces. Place in a large kettle and add water and 1 tablespoon salt; cover and cook until chicken is tender. Drain off stock and measure. Remove chicken from bone and cut into bite-size pieces. Pour 1 quart of stock in saucepan; heat to a rapid boil. Gradually add spaghetti so that stock continues to boil. Cook uncovered, stirring occasionally, until almost tender. Do not drain. Melt butter or margarine in a saucepan; add chopped onion and green pepper and saute until tender. Stir in flour and 1 teaspoon salt; blend well. Slowly stir in cream, mushrooms and juice. Cook until thickened. Stir in chablis table wine. Combine cooked chicken, spaghetti with stock and sauce, mix well. Place in a greased 2-quart casserole; cover and bake in a moderate oven (350 degrees) 20 minutes.

—tfw—

Subscription Winners—

We have two subscription winners—a three-months' subscription goes to "A Farmer's Wife" at Stuart. Another three-months' subscription goes to "Cinderella," of Ewing.

Hello Neighbors:

Believe it or not I'm going to write a letter for our Frontier Woman. You have written such interesting letters I wonder what I could write that would be interesting to you. Don't guess I've

been anywhere you haven't, but my little fifth grade girl has been clear to Canada and back this summer. Oh, naturally she isn't a fifth grader anymore, but a full-fledged teacher herself.

Flowers, now that's a good topic. I saw a flower show a couple of weeks ago and I don't think I could see anything more beautiful if I traveled across the globe than some of those flowers.

Zinnias, asters, roses, glads in colors unbelievable, and such perfection of formation in the dahlias. One can't decide where to start, to stop talking of flowers. How many of you have tried planting dahlia seeds? I plant some each year and I have dahlias of every color.

Oh dear, my vocabulary is too limited to discuss flowers and if you're not a better cook than I, you should be ashamed. So—I guess I better not tell you how to cook. Seems I'm not even sure a plain old devil's food cake will be good anymore. Even so—there is a certain moist goodness to a fallen cake. Did you ever serve fallen cake with whipped cream? Or a plain sauce, just like a steamed pudding? Sometimes you can fool the man of the house.

Now I know a lot about mending. The knees of little boys' overalls are all deceptively weak. No matter how good the material looks, it just sort of dissolves and then one must put in a new knee, with new cloth it will collapse in a couple of weeks. I turn overalls wrong side out when hanging on the line and never put them through the wringer to help them keep their good color. Patches don't show so much if overalls aren't too faded.

One knows before starting she can't keep up with the holes in the socks for 10 feet, so mending is a bit discouraging. I'll write about something else. I do have a good garden spot, almost always have a good garden. My how good those fresh vegetables taste and what a feeling of security a well filled cellar gives one.

We usually have a surplus of some items we can share, but then I heard in town last week you folks had good gardens this year, too. Ha—but you don't search for it the way I do, for mine. Oh, it doesn't move, but I'd swear those vegetables try to hide behind the weeds.

Oh dear, what shall I write about? Of course, my baby! He's the sweetest, cutest little guy you ever saw. He is so soft and cuddly. Such a precious armful—one just hates to put him down. He laughs so easily and can really coo a blue streak.

But he's the nicest baby in the world. If you don't think so, you write about yours and I won't write a letter after all.

—tfw—

'Cinderella' Writes—

Dear Mrs. Pease: Your letter department is always so interesting and we enjoy each copy. Am caught up with my work this afternoon a little early so will start you a few lines.

Our summer has been a busy one and, I might add, a short one, what with gardening, mowing the lawn, the berry patch, and now canning the last of the season's fruits, prunes, apples, peaches and pears. It has kept one on the move.

School has started and other signs of fall are here. The grass

has quit growing. The brown leaves from the elms are falling, nights are cool—reminds us of the where one's summer wages have gone?

We still have the memories of all the beautiful flowers though as the hollyhocks were tall and stately in their gay colors, the rose moss is still blooming as well as the petunia.

One of our rambler roses has bloomed three times and we hate to have to give them all up to Jack Frost. The grasshoppers have damaged the chrysanthemums as well as being a pest in the gardens.

The county fairs have been interesting and one is always proud of the young 4-H boys and girls with their livestock exhibits. The fancy work department means long hours of seams and stitches.

We had liver, baked potatoes, new beets and lemon pie for dinner. It wasn't so bad—liver should be served often on all our tables as it is chuck full of food value.

Canned pears and tomato juice today and I am about to sign off on the season's canning. I am always quite proud of my canned products on the cellar shelves, as they save a good many trips to the store as well as save on the pocketbook.

We are picking a few strawberries now and will miss them when they freeze. Have some canned, some frozen and I made preserves. But we always enjoy them most fresh with cream.

Don't forget to make a corn bread once a week or so during the winter months. It's always welcome at our house.

It's nearing supper time, so will have to hurry along for now.

—CINDERELLA—

SANDHILL SAL

Girls are seldom as bad as they paint themselves.

Some men learn about discipline in the army. Others get married.

Some girls don't smoke and some girls don't drink, but where is the girl who will turn down a mink?

Restaurant dilemma: Whatever I order I simply hate, but what papa gets, looks simply great.

(Political Advertisement)

Andy Clark

REPUBLICAN

CANDIDATE FOR RE-ELECTION

COUNTY SUPERVISOR

Third District

Your Support Will Be Appreciated

(Political Advertisement)

Friends Gather for Birthday

LYNCH—On Friday evening, October 20, neighbors gathered at the Louis Novak home in honor of his birthday anniversary.

Progressive pitch served for the entertainment. Men's high score was won by Bill Mahlen-dorf and low by Alfred Beckner. Women's high score was won by Mrs. Bill Mahlen-dorf and low by Josephine Mahlen-dorf.

Other Lynch News

Mel Jay Long was in Omaha last week to take his physical examination for the navy.

Mrs. Jerry Sixta spent Saturday with Mrs. Bill Teadtke.

Mr. and Mrs. Audrey Compton visited relatives in Verdel last week.

Mrs. Roy Whetham returned to her home in Lincoln Sunday after a week's visit here.

Mrs. Neil Bjornsen, of Memphis, Tenn., is here visiting relatives. She plans an auction sale of their household goods which have been stored here.

Mrs. Lula Van Meter is in South Dakota visiting her sister, Mrs. Blanche Thiesen.

Mr. and Mrs. Frank Mulhair and son were business visitors in Spencer Monday.

Mr. and Mrs. Charles Courtney and daughter, Mr. and Mrs. Clarence Kolund and son, Mr. and Mrs. Frank Weeder and family attended the Wayne Martz farm sale at Chambers on Wednesday, October 18.

Mr. and Mrs. Don Stewart were Sunday, October 15, dinner guests at the Wayne Blair home in Spencer.

Mr. and Mrs. William Stouffer attended the funeral of a relative in Center on Sunday, October 15.

Mr. and Mrs. Herman Schoch-enmaier and Carol Ann, of Bone-steel, S. D., visited with Mrs. Adolph Cline at the Lynch hospital on Wednesday, October 18.

Mr. and Mrs. C. A. Rutledge entertained relatives from Inman on Tuesday, October 17.

Frank Kalal, of Igloo, S. D., is here visiting his mother.

Mr. and Mrs. Jake Knittle, of

Gregory, S. D., called on Lynch friends Saturday, October 21.

Mr. and Mrs. Clyde McKenzie plan to move to Lynch next week.

Mrs. Robert Kersch, jr., of Spencer, spent Saturday at the Lloyd Mills home.

Virgil ("Butch") Wilson, of Butte, is again driving the Norfolk-Butte bus.

Mr. and Mrs. Guy Keller spent Sunday, October 15, at the Elmer Keller home near Naper.

The Martin Jehorek family attended the Motacek-Lauts wedding at Spencer Monday, October 16.

Mr. and Mrs. George Svatos, of Lake Andes, S. D., spent Sunday and Monday at the Albert Kalkowski home.

Duane Hammon returned home Friday, October 13, from a several weeks' visit with relatives in Oregon and Idaho.

Mr. and Mrs. C. W. Christensen, of Monowi, spent Tuesday evening, October 17, at the Clarence Kolund home.

Mr. and Mrs. Guy Keller were business visitors in Norfolk the first of the week.

Leo Sedlacek accompanied Duane Mills to the Robert Kersch, jr., home Sunday, October 15.

Mr. and Mrs. James Maly, Mr. and Mrs. Johnnie Hanslik, Frank Maly, James Maly, jr., Robert Maly, Edward and Leonard Vican and Mr. and Mrs. Joe Slech-ta, sr., spent one day last week visiting at the Albert Tejral home

in Spencer.

Mr. and Mrs. Harry Mulhair spent several days in Omaha last week.

Mr. and Mrs. Donald Hammon and baby moved onto the Charley Hammon farm on Sunshine Bottom recently.

Mrs. Veldon Lee and son spent Monday at the Glen Davy home.

Faye Courtney, of Pickstown, S. D., visited at the parental Charley Courtney home last week.

Mr. and Mrs. Harry Holtz, of Norfolk, spent last week visiting at the Harlan and Orval Holtz and Elmo Barnes homes here.

Howard Andersen motored to Omaha Thursday evening, October 19, after Mrs. Andersen, who had been visiting relatives there the past week. They returned home on Sunday.

Mrs. Helen Pech returned to her mother's on Wednesday, October 25, after a week's visit with relatives in Winner, S. D. She, with her mother, Mrs. Joe Hajeck, plan to leave for Denver, Colo., on November 2.

Mr. and Mrs. Eddie Hajek are in Denver, Colo., fixing their new home for occupancy. They plan to move there in the very near future.

Do not go through life with-out teeth. Everyone will like you better with dentures. —

Dr. Fisher, Dentist. 211

(Political Advertisement)

(Political Advertisement)

JAMES J. MULLEN

DEMOCRATIC CANDIDATE

for

HOLT COUNTY TREASURER

GENERAL ELECTION NOV. 7, 1950

Your Vote Will Be Appreciated

Lifelong Resident of Holt County

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ELECT

Leo S. Tomjack

Democratic Candidate for

HOLT COUNTY

SHERIFF

GENERAL ELECTION — NOV. 7

• I am married, have 2 sons (one of whom is serving in the Navy). I am 41-years-old and have been meeting and serving the public for 20 years in the Ewing and O'Neill communities. I earnestly solicit your support and if elected I pledge a fair, honest and efficient term as Holt County Sheriff.

Your Vote & Support Appreciated

(Political Advertisement)

(Political Advertisement)

FRANK NELSON

O'Neill, Nebraska

A Candidate for Re-election to the

STATE LEGISLATURE

For a Second Term from the 28TH DISTRICT



Holt, Rock, Boyd and Keya Paha Counties
Farm owner and operator. 44 years in Northern Holt county and a native Nebraskan.

I have served you in the last session of the Legislature where I worked for reasonable economy and for home rule on all measures that are of a local nature.

Should you feel my record and experience entitle me to a second term of service for you I shall appreciate your support November 7, 1950.

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