

The Frontier Woman—

## 'Spoiled' Farm Wife Abused When Obligated to Use Her Back Porch for an Ice Box

By BLANCHE SPANN PEASE

Hi there, all you wonderful people. Washington's birthday is next, by gum. Somehow since I visited Mt. Vernon and saw Washington's home, and viewed the things he used, he has come much more alive to me. I think of him a very human person rather than a sort of historical great alone.

What do I remember as the stand out of my visit to Mt. Vernon?

One of Martha's dresses on display there! It was worn thin and faded over the stomach, from much washing. Somehow that brought home the fact that they had been real breathing people, with the usual faults and foibles as well as being the famous people of our early history.

Well, we still have to eat in 1951. Brisk winter days call for hearty eating and there's no better way to insure your family's good health than to see to it that they have well balanced meals. Plan your menus carefully and be sure and include at least one daily serving of meat.

Homemakers who must feed families on limited budgets will find that the use of pickles as an ingredient in meat cookery creates a wide variety of delightful dishes and also

provides them with attractive ways to economize by using less expensive cuts of meat.

Pickles add color and flavor and the pickle juice is a wonderful tenderizer. Here are a few recipes that rate high nutritionally as well as flavor wise:

Watch everyone sit up and take notice when you set this aromatic dish of spareribs with barbecue sauce before them. It won't be necessary to call anyone to the dinner table more than once when this is on the menu.

### SPARERIBS WITH BARBECUE PICKLE SAUCE

Four pounds spare ribs, salt and pepper, 1 large onion, sliced, 1/2 cup catsup, 2 tablespoons pickle juice, 2 cup water, few drops hot sauce, 2 tablespoons Worcestershire sauce, 1 teaspoon salt, 1/4 teaspoon cayenne pepper, 3/4 teaspoon black pepper, 1 teaspoon chili powder, 1/4 cup sweet relish.

Wipe spare ribs and crack bones across the middle, sprinkle with salt and pepper. Place in a roasting pan with sliced onion on top. Cover and bake in a moderate oven of 35F. for 1 hour. Combine remaining ingredients and mix thoroughly. Pour sauce over spare ribs and return to oven, bake uncovered 1 hour.

Next time you buy round steak, try fixing it this way. The pickles and pickle juice blend with the garlic and seasonings to make a savory steak.

### Nice Winter—But Still Cold at Clothes Line—

Mrs. Roy Lanman, of O'Neill, wins one of three-months' prizes today.

O'Neill, Nebr.

Dear Blanche Pease: Have meant to write to you for a long time. Haven't had a lovely winter? I was red today, though, and I must say I don't think I ever hung clothes

when my hands got any colder. Here's a hint for that very thing: Dry hands well and put a little vaseline on them, that keeps off the cold a lot.

Save potato water and use in gravy, along with the milk, this way you get the vitamins.

For portholders, use the little hooks off the children's supporters, they last so long when sewed or put on with tape.

I am sending you a couple of recipes I have just tried and found good. I'm very fond of the one dish meals. They save so much cooking and are healthful, too.

### HAMBURGER HASH

One pound hamburger, 1 chopped onion, 1 small box spaghetti, (or more if desired), 1 pint canned tomatoes, 1 teaspoonful salt, one-eighth teaspoon pepper, 1 teaspoon chili powder. Fry hamburger and onion brown, cook spaghetti in salted water till done. Then drain and mix all ingredients together. Bake in casserole or pan about 3 minutes in a moderate oven.

### TUNA AND NOODLES

One can tuna, put in a wire drainer and pour boiling water over it to remove all oil. One 8 ounce package noodles cooked in salted water 15 r 20 minutes and drain and add tuna, 1 can mushroom soup, 1 onion cut fine, one pint of milk or more if necessary. Stir all together and put in casserole. Put wheateas over the top and dot with butter. Bake 1/2 to 3/4 of an hour.

### MRS. ROY LANMAN

Where Do Youngster Get Energy at Day's End?—

"Mrs. A. P." wins our second three-months' subscription to The Frontier.

Ewing, Nebr.

Dear Blanche: Now that the youngsters are in bed and it's quiet, maybe I can get this written. If I just had the energy that our four have left at the end of the day I could get a lot more done. Where in the world do they get it?

Would you like to hear about the wonderful week we just had? The last thing first. At long, long last we have REA. Our nice new refrigerator has been sitting in the corner just taking up space since two days before Christmas.

We were told we'd have electricity for Christmas so when the men brought our new refrigerator or we let them take our kerosene one.

Every bad thing has its good points. The back porch made a pretty good ice box, but I guess I was spoiled because if seemed so much trouble to have to go out there to get something or take something out.

Another nice Christmas present that was waiting to be used

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TO LEAVE O'NEILL... Supt. Ira George (above), affiliated with the O'Neill public school 13 years, will not return to O'Neill next year. He doubled as bandmaster.

was a nice electric iron. I must have "smelled the rat" because I was so pokey about getting my ironing done. It seemed like first one thing and then another would come up hat made me put my ironing off. I still had it to do when our electricity was turned on Friday afternoon. I dropped everything and did my ironing. Supper was even a few minutes late because I wanted to finish it.

Grandma promised to let us use her waffle iron as soon as we had electricity. The kiddies coaxed their daddy to go get it, even if it was getting stormy.

Incidentally we had waffles for supper and waffles for breakfast and it would have been waffles for dinner if the kiddies had had their way about it.

We aren't used to our new luxury yet. We grope around in the dark, forgetting all we have to do is flip the switch.

Now the first nice thing that happened last week. Hubby put his John Henry on the line and in about two weeks I'll have a nice shiny set of stainless steel cookware to use to fix good things for these hungry little mouths. I'm as excited as a little boy with a new toy.

I'm sending along a couple of waffle recipes. We like them both and hope you do, too:

CREAM WAFFLES  
One and three-fourths cups flour, 1 teaspoon soda, 2 tea-

spoons baking powder, 2 table-  
spoons melted shortening (salad oil works fine), 1/2 teaspoon salt, 1 1/4 cups sour cream, 2 eggs (separated). Mix and sift dry ingredients. Add cream, well beaten egg yolks and melted shortening. Fold in stiffly beaten egg white. Preheat iron, pour batter and bake. Serves 5 people.

### FLUFFY WAFFLES

Two cups flour, 3 teaspoons baking powder, 1 tablespoon sugar, 1 teaspoon salt, 2 eggs separated, 1 2/3 cups milk, 6 table-  
spoons melted shortening (salad oil is fine). Mix and sift dry ingredients. Add egg yolks beaten with milk and melted shortening. Mix together. Fold in stiffly beaten egg whites. Preheat iron and bake. Serves 4 people.

"MRS. A. P."

### SANDHILL SAL

Bachelors are simple fellows who think that when they get married they will have less trouble with their wives than other husbands.

Little pay check, I wonder why you never stretch o'er all I buy!

### EWING SCHOOL NEWS

The Ewing high school auditorium is now equipped to show films. First was shown Friday afternoon to the entire school—the main feature "Great Mike Wins". It was a 30-minute drama with Stuart Erwin and Buzzy Henry in a story of a race horse. The film also included "Mail and Family", a famous kids comedy.

The Tigers play at Inman Friday, February 16. Both games have promise of being excellent entertainment. The Ewing pep club is very much worth seeing in action, and the band will play between games for entertainment.

Contributions for the march of dimes were made by each grade room and high school in the Ewing public school. The total amount contributed was \$57.77, which is an average of over 25 cents per pupil.

The music department of the Ewing public school, under the direction of Miss Esther Schram, is preparing the annual music concert. Selections will be rendered by the band, the glee club and mixed chorus. The entertainment will also include solos and songs by small groups. The department is planning to give the concert the evening of February 22.

### 55 Legionnaires Hear Selentic—

Fifty-five members of Simonson post 93, of the American Legion, heard S. A. Selentic, consultant engineer for Consumers Public Power district and Loup River Public Power district, informally discuss foreign affairs at

the regular monthly meeting Thursday night.

The Legion voted to sell Christmas trees next yule season and will use proceeds for benefit purposes.

A stag luncheon was scheduled for Thursday, February 22.

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## 44 - HEREFORD BULLS - 44

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FOR CATALOG WRITE

TUG PHILLIPS, Sale Manager

BASSETT, NEBRASKA

CHARLES CORKLE, Auctioneer—Usual Field Men Will Be Present

## Don't forget to pick up the meat



NOBODY starves if the meat's left at the butcher's. All this call does is stave off a vegetarian dinner—no life and death matter and hence not too important. Still, such a call is probably worth more than it cost. How about that cost—what goes into it?

Everybody benefits when telephone service is improved and expanded. It means better service and more of it for more people. The catch is, where does the money come from to pay for more wires and cables, new buildings, complicated switchboards? Not much comes from what you pay for service. Your monthly bill covers the cost of rendering that service, plus a small amount for profit. The profit—when it is fair and reasonable—attracts new investment money for improvements and expansion. What you pay should include enough profit to do this vital job.

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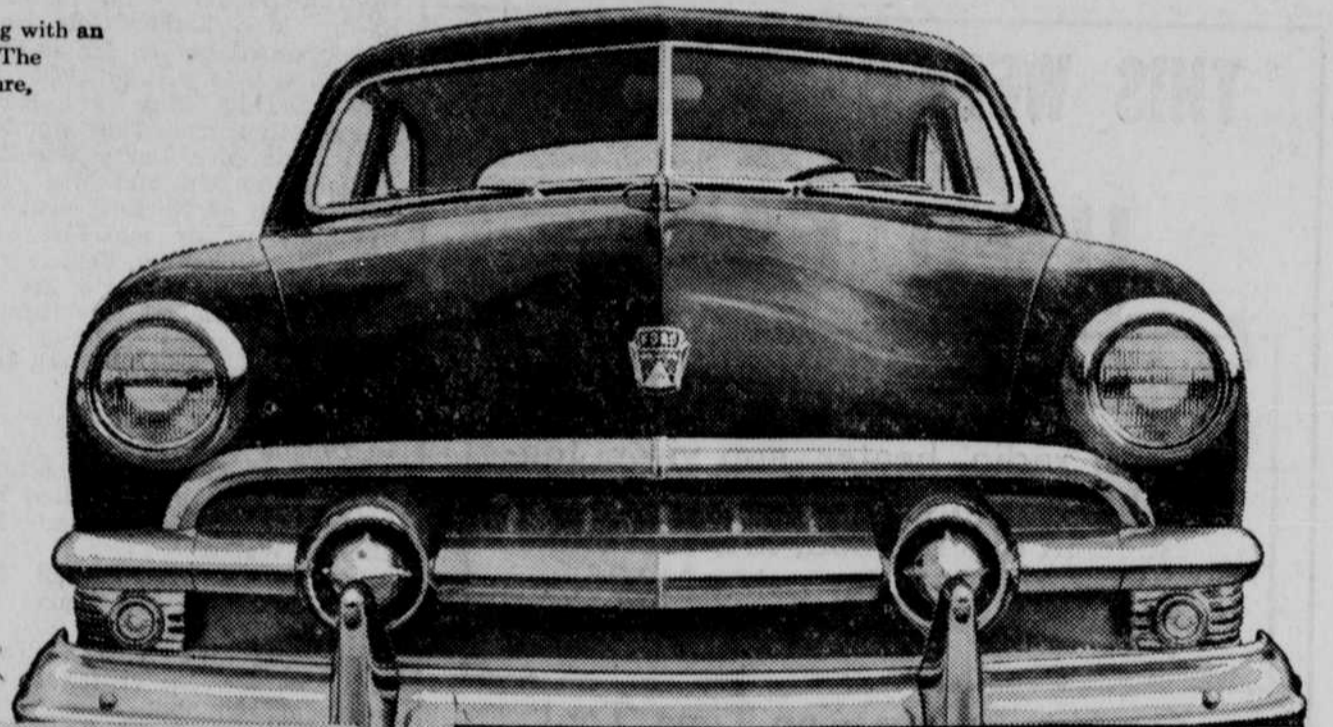
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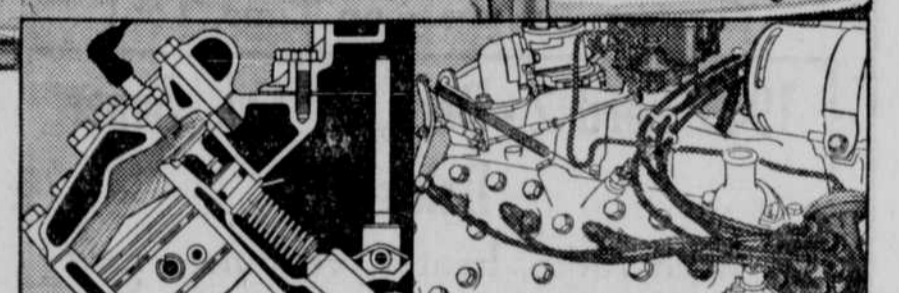
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