

The Frontier Woman—

## Diary Proves Worth; Clarifies Controversial Highlights of Memorable Fishing Trip

By BLANCHE SPANN PEASE

Greetings, all you guys and gals. How goes everything at your house this week? Did you get that new permanent yet, "Easter bunnet" will look grand? And if you can't afford a new hat, you can afford a shampoo and have a good looking coiffure for the Easter weekend.

Blanche Spann Pease

—tfw—  
Foodies—

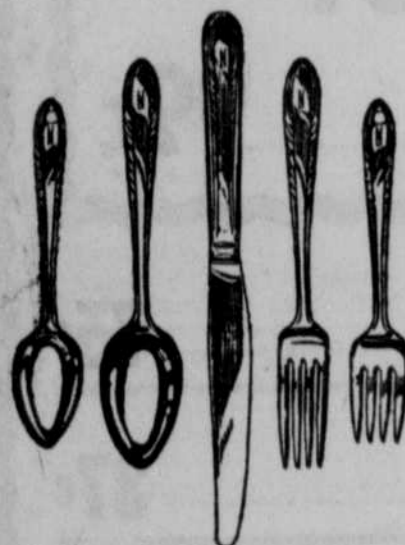
Why not try salmon soufflé with pimiento cheese sauce?

One-half cup quick cooking tapioca, 1 teaspoon salt, dash pepper, 1 cup milk, 2 cups canned salmon, 2 teaspoons each parsley, lemon juice, 4 eggs, separated. Combine tapioca, seasonings, milk in double boiler, hold at scalding point 5 minutes, stirring often. Add flaked salmon, reserving some large pieces to top soufflé before baking, add chopped parsley, lemon juice. Remove from fire, stir in well beaten egg yolks. Cool, fold in stiffly beaten whites, turn into buttered baking dish. Bake in slow oven of 325 F. about 1 hour. Serve with sauce made by melting one 3-ounce package pimiento cheese in 2 cups medium white sauce. Serves six.

Here's a quick salmon dish you may want to serve one of these days. Lent is almost over, but salmon is always an economical dish that will help out your budget. Serve salmon dishes every now and then.

### HURRY UP BAKED SALMON

Two cups (1 pound) canned salmon, 1 tablespoon lemon juice, ½ cup cream (sweet or sour) or ¼ cup melted butter, ½ teaspoon salt, dash pepper.



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### TRI-STATE HATCHERY

Phone 90 — O'Neill

Place salmon in baking dish, sprinkle with lemon juice, and cover with cream or melted butter. Season with salt and pepper and bake in hot oven of 400 F. for 20 to 30 minutes. Serves 4.

**SALMON CUSTARD WITH CORN SAUTE**  
Two eggs, slightly beaten, 1 cup evaporated milk, undiluted, ½ teaspoon salt, dash pepper, paprika, 2 cups (1 pound) canned salmon.

**CORN SAUTE**  
One can whole kernel corn, ¼ cup chopped green peppers, ½ teaspoon salt, dash pepper, 2 tablespoons melted butter.  
To make custard, combine slightly beaten eggs, milk and seasonings. Then add flaked salmon. Place in buttered baking dish in pan of water, bake in moderate oven of 350 F. for 25 to 30 minutes. To saute corn: Mix corn, green peppers and seasonings with melted butter and saute slowly for 10 minutes. Turn out baked custard on platter to serve, and surround with corn saute. Serves 6.

**Price of Eggs No Inducement for Chicks—**  
Mrs. Charley Ross, of Redbird, wins one of our subscriptions today. The other goes to Mrs. Albert Pospeshil, of Venus.

### Dear Frontier Woman and All Our Readers:

Are you all as busy as I have been recently, and do you get any more done than I do? Seems like I have worked harder than usual these past few weeks, been canning meat, mincemeat and vegetable beef soup. In case someone would care to try my soup recipe, I'll make a rough guess at the amount of ingredients I used in it. I cubed and cooked about 2 pounds of beef, then diced about 2 quarts of potatoes, 1 quart of carrots, 1 number 2½ can of peas, ½ cup barley, such as you get at the grocery stores, 1 minced onion, 1 pint tomato juice, or strained tomatoes, 2 stalks celery and dash of paprika, salt and pepper to taste, then add beef.

If you can it as I did, I put it into jars and in water bath and boiled 2 hours. (Better make it 3.—BSP.)

I used seal-all lids and tightened them before I put in the water bath. I like this dope real well so thought others might care to try it also. Yes, this is my own invention of a recipe, so hope all like it.

This soup is quite thick the way I made it but can be thinned when opened if one wants to. The recipe is sort of like my mincemeat recipe, just in my head, and I go by taste to know when I have it right.

I have made hundreds of quarts of mincemeat in my housekeeping years and somehow it always gets away. We still have another hog to butcher, so that means more mincemeat and more work, but home cured meat or the fresh home butchered tastes much better to me than what comes over the meat counters. Could it be that the prices spoil my taste? Grin.

Anyway, these fine locker boxes we can rent sure save the day. No REA yet so, of course, no deep freeze, but here is hoping it comes sometime.

The mail boxes are filled with pamphlets from the chicken hatcheries now. I wonder why folks try to raise so many chickens nowadays. It can't be on account of the price of eggs these last few weeks.

METHODIST WSCS

### FOOD SALE

At Ralya IGA THIS SATURDAY

March 24

Now you can have home-baked food for Easter

Had a long letter and some pressed flowers from our California youngsters a few days ago.

If this misses the waste basket please add it to the subscription of Charley Ross because I'm the

"OTHER HALF"

— tfw —

Grand Winter— Venus, Nebr.

Dear Mrs. Pease:

My, oh my, what a difference there can be in our winters. It has been such a grand winter, hasn't it? When we think back on all that snow we had two years ago, also what we had last winter, we just wonder how there can possibly be such a difference. It isn't nice to have so much snow, like two years ago, but I do believe there is more sickness in an open winter like this one than when we have more snow. We both took our turn with bad colds. Seems hard to get completely over them.

We took off for Sioux City on Sunday morning for a visit with our son, Harold, and family. We came back on Thursday and just made it before that cold wave struck. When I say cold wave that is putting it mildly, I should have said frigid wave, as it surely was cold.

The thermometer seems to drop a little lower than our neighbors' sometimes. I would wonder if the thing is stuck.

Back to our trip to Sioux City. As I said before, we got home just before it got so cold. This wasn't bad. We went down so we could make our prints of our Colorado trip last summer. Harold is too busy with other photographic work to spend time on small prints so told us we should come down and make our own, so that's what we did. Made 200 prints so have quite a bunch to look at now. Besides the 200 black and white prints, we have 230 colored slides and 100 feet of

color movies of our Colorado trip.

How do you like our new car numbers? They don't look like Nebraska numbers, do they? Personally, I think the letters designating the counties aren't so bad and perhaps one would soon learn the different counties but the rest of it seems a little more confusing and I haven't quite decided about that part yet I really could not see much wrong with the old system.

Seems there is always something new that one has to learn, isn't there?

Notice the difference in the length of the days now? It seems the time has gone pretty fast. First thing we know spring will be here with all the cleaning to be done. Am I ever dreading that as my kitchen is a sight we made the awful mistake of putting Kemtone on over some kalsomine a few years ago and find that it is peeling now in places. What has to be done is to remove it all down to the plaster, I guess.

Can some one give me a hint as to how to remove it? The best one told me once that the best way was to take a hammer and knock the plaster all off and replaster. But gosh, we hate to do that even though I have felt like it many times. Surely there must be another way.

"Cinderella" spoke of her diary which reminded me of mine. I find that my daily diary I have kept for the last 25 or 26 years has really come in handy many times. Just yesterday for instance, my husband and my brother were talking about some big fish they had caught on such and such a day but didn't remember the place.

Well, I slipped away for a few seconds and came back with all the main pointers on the fishing trip. When I told them, they both said, in about the same breath, "I guess that's right!" And they remembered all about it then, thanks to my diary.

Many times I have gone to my diary for some help on something we just don't remember.

It seems I am getting pretty lengthy so perhaps I better come to a stop for this time.

MRS. ALBERT POSPESHIL

SANDHILL SAL

Some men dream of amounting to something, others stay awake and actually do.

Socrates was a Greek philosopher who roamed around giving out good advice. Take heed, know what happened to him? They poisoned him.

Try to live so that the man who puts the epitaph on your tombstone won't have to lie.

### Dean Sells Ducats for All-Sports Day

Howard Dean, O'Neill high principal, has approximately two hundred tickets in his possession to be sold in connection with the University of Nebraska all-sports day affair at Memorial stadium on Saturday, April 14.

Proceeds will be used to supplement the university's grant-in-aid fund for athletes in all sports.

Program will include a dual track meet between the University of Kansas and University of Nebraska; a football game at 1:30 p.m., between 1951 Varsity and the alumni, and a baseball game at 3:30 p.m., between Nebraska university and Buena Vista (Ia.) college.

Price of football tickets, Dean said, is \$1. Lyle P. Dierks is selling tickets at Ewing.

### Sigler Gets Store—

Manuel Sigler has been promoted from assistant manager of the McCook J. M. McDonald company store to manager of the Salida, Colo., store, it was announced last week by store officials. Sigler left O'Neill more

than a year ago, having been assistant manager at Gambles. His wife taught at O'Neill public school.

Best regards to everyone up there. MR. AND MRS. JOE WADSWORTH

### LETTER TO EDITOR

Dear Friends: We would like our address changed from Tonganoxie, Kans., rt. 2, to Harrison, Ark., rt. 2.

We are moving Tuesday, March 20, so this change needs to be right away. Joe kept saying he was going to write you a letter, but here it is three days before we leave and he's not got around to it yet. We are going to live on a farm we bought down there and do missionary work in the Ozark hills.

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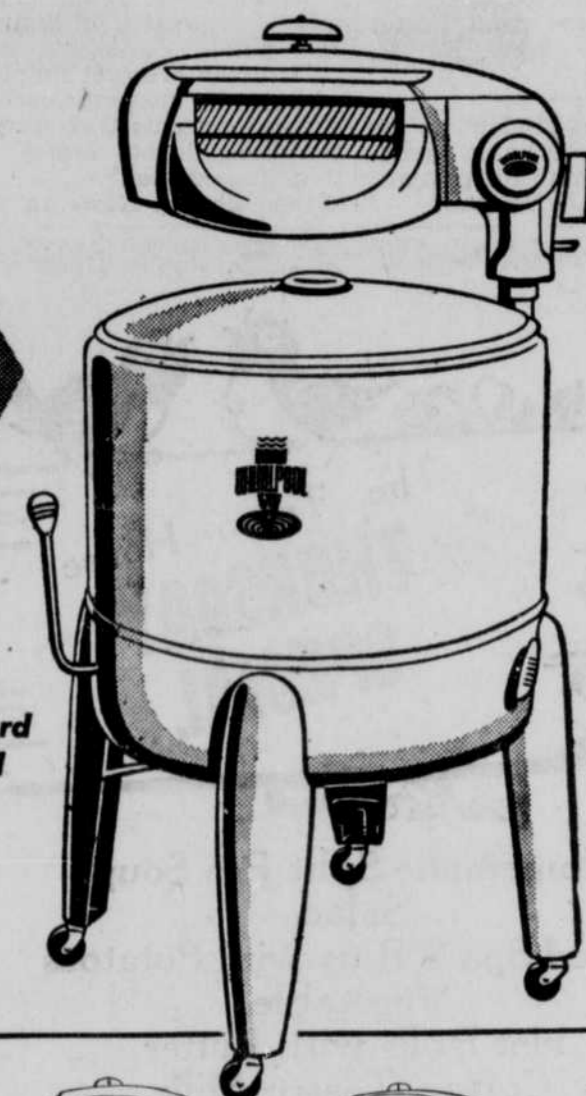
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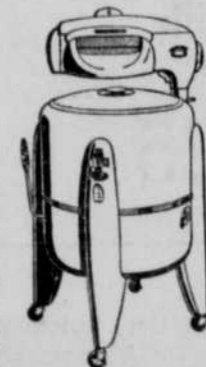
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— O'Neill —