

The Frontier woman —

If You Raise Own Spuds You Too Are Finding Annoying Number of Small Ones

By BLANCHE SPANN PEASE

One of these days when the spirit moves you, try baking potatoes in foil. You'll like the results. Let each person unfurl the potato. The aluminum foil keeps the heat longer.

Line the broiler with foil. When the broiling is done you can simply roll up the foil. Saves lots of messy clean up jobs.

Don't line your oven with foil. It stops the heat circulation and it is bad for the oven, too. Bake in foil if you wish, but don't put in the bottom of the oven.

We have come now to the season of the year when, if you raise your own potatoes, there seems to be an annoying number of small ones. (Of course, this could not possibly be because you have all ready picked out the big ones to peel.) Anyway, cook a lot of small ones now and then in their jackets and run them through the potato ricer. The potato pulp goes through and the skins stay in the ricer.

I like to cook a kettle full of potatoes with the jackets, peel them, and store covered in the refrigerator. They are ready for potato salad, for potatoes to fry in bacon grease, to put in a casserole diced with a cheese sauce for a quick warm up, and so on. Saves time, labor, fuel and yourself.

Potatoes like to be stored where there is no light. Did you know that? If they are not, they get green spots in them that are harmful to eat. Cut off the greenish part and eat the rest, if that happens. Cover stored potatoes well and they won't get green spots in them.

Sprouted potatoes should be peeled. Don't eat the sprouts. They, too, are harmful, same as the green spots in potatoes.

—ftw—

Finds Most Recipes 'Very Good'

Mrs. H. J., of O'Neill, wins our three-months subscription.

Dear Blanche: Guess I'll busy myself by writing you. Time seems to go so slow these days. I have said to myself many times that I'm go-

ing to write you and try for the subscription to The Frontier, but never get the job done. I'm going to get this written today.

We have been having a considerably nice winter, which helps a million. Soon, will be time for garben, baby chicks and many more jobs.

I enjoy reading your column in The Frontier very much. Have tried many of the recipes, and have found most of them to be very good.

Am going to enclose with my letter a very delicious lemon pie recipe, which we all really go for.

NEVER FAIL LEMON PIE
Combine in a saucepan, 1 1/4 cups sugar, 1 1/4 cups cold water, 4 tablespoons flour, 1/4 teaspoon salt, 3 egg yolks. Cook this till it becomes thick, remove from fire, add 2 tablespoons butter, and the rind and juice of 1 average size lemon. Put in a baked pie shell, cover with meringue and place in oven and brown.

Believe I have made this long enough so will bring it to a close and see if it brings me any luck.
"MRS. H. J."

Recipe of the Week —

SALMON BACON PATS
One cup soft bread crumbs, 1 egg, slightly beaten, 1/2 cup juice from can of salmon, 1 tablespoon scraped onion, 2 tablespoons chopped parsley, 1/2 teaspoon salt, dash of pepper, sage, 4 cups (2 lbs.) canned salmon, 6 slices bacon.

Combine the bread crumbs and salmon juice. Add onion, parsley, seasonings. Mix with flaked salmon. Shape 6 patties, wrap slice of bacon around each, fasten with toothpick. Bake in a hot oven of 450 F. 15 minutes, until bacon is crisp. Remove from oven and arrange on platter around nest of carrots. Serves six.

Regardless of whether you belong to a faith which calls for eating fish or a meat substitute one day a week and on fast days during lent, you should eat salmon in some form once a week, just as you should eat liver once a week. Salmon is rich in foods which your body needs. And it is an economical food, too, if you buy canned salmon.

SAYS SANDHILL SAL

It is not the original cost of matching the Joneses, it's the upkeep that keeps you going down hill.

Life is a pretty sour dish without the gift of laughter and the leavening of doing some of the things you enjoy doing.

Mrs. Lloyd Liedtke and daughter went to Meadow Grove on Monday to be with her mother, Mrs. John Kahler.

Frosh Hosts in Skating Party

PAGE—The freshman class of Page high school entertained the sophomore class at a roller skating party at Neigh Wednesday evening, April 2. There were 32 who attended.

Ralph Brostrom, John Larnason, Ivan Heiss, Arthur Grass, Elmer Edmiston and Floyd Frahm took cars. After the skating party, the freshmen treated the group to a lunch.

Other Page News

The Young Adult Sunday-school class had an April fool's party in the Methodist church basement Friday evening, April 4, with 45 present. Mr. and Mrs. Charles Sorensen and Mr. and Mrs. Kenneth Heiss had charge of the entertainment. Mrs. Roger Bowen, Mrs. Frank Beelaert and Mrs. Arthur Grass served lunch.

Elmer Reed, of Royal, visited Wednesday and Thursday, April 2 and 3, at the Allen Haynes and Harry Harper homes.

Mr. and Mrs. Lowell Murphy, of Plainview, were dinner guests Wednesday, April 2, of Mr. and Mrs. Leonard Heiss.

Mr. and Mrs. Alvin Alberts and family and Mr. and Mrs. Soren Sorensen, sr., visited in the Charles Sorensen home Thursday evening.

Sgt. and Mrs. Tom Sinnard left Friday for Grand Island after spending a few days with Mrs. Sinnard's father, George Fink, and wife and her grandparents, Mr. and Mrs. Frank Snyder. Sergeant Sinnard will leave April 10 for Korea.

Mr. and Mrs. Ray Neisius and sons and Mr. and Mrs. Paul Hartigan spent Friday evening playing cards in the home of Mr. and Mrs. Wm. Neubauer.

Donald Cunningham, Mrs. Eva Cunningham, Miss Maude Martin and Mr. and Mrs. H. J. Stevens transacted business in Plainview Saturday.

Mr. and Mrs. L. O. Wood were Neigh visitors Sunday.

Mr. and Mrs. C. E. Walker, Kathleen and Larry attended the Holt and Boyd county rural mail carrier's dinner at O'Neill Saturday evening.

Mr. and Mrs. Robert Stevens and son, of O'Neill, were Sunday dinner guests of Mr. and Mrs. Ralph Stevens.

Mr. and Mrs. John Allen and daughter, of Alma, came last Thursday to spend a few days at the home of Mr. Allen's brother and sister-in-law, Mr. and Mrs. Jerome Allen, and family and relatives at Emmet. They returned home Sunday evening.

Mr. and Mrs. C. E. Walker and family, spent Sunday at Norfolk at the home of Mr. Walker's brother-in-law and sister, Mr. and Mrs. Anthony Craig, and family. Mr. and Mrs. C. F. Walker and family, of Norfolk, were also guests at the home of his sister, Mrs. Craig.

Mrs. Robert Stevens and son, of O'Neill, and Mrs. J. O. Hoffman and daughter, of Clearwater, visited Sunday afternoon with the

ladies' mother, Mrs. Gailord Albright.

Mrs. Hary Park returned home Wednesday, April 2, from Carthage, Mo., where she had spent over six weeks at the home of her nephew, George Brewster, and family.

Mr. and Mrs. Anton Nissen and Mr. and Mrs. Lorenz Nissen and daughter were dinner guests Sunday of Mr. and Mrs. Donald Nissen and family. Mr. and Mrs. Dale Nissen and family, of O'Neill, were afternoon visitors and supper guests.

Mrs. Kenneth Schmidt was hostess to the HOA club Tuesday, April 1. Eight members were present. Marilyn Finley was a guest. The afternoon was spent socially and doing needlework. A lunch was served.

Mr. and Mrs. Allen Haynes left Thursday morning for Denton, where they plan to spend almost a week in the home of their son and daughter-in-law, Mr. and Mrs. Roy Haynes and family.

Mrs. George Clasy entertained the Chatter Sew club at her home Friday afternoon. Thirteen members were present and spent the afternoon with needlework. The hostess served a lunch.

The Contract Bridge club met Thursday afternoon, March 27, with Mrs. Melvin Roach. Mrs. Ralph Larson was a guest of the club. High score winner was Mrs. Herbert Steinberg. Mrs. John Lamason won the traveling prize. The hostess served a lunch.

Mr. and Mrs. Esmond Weber and two daughters, of Denver, Colo., Mr. and Mrs. Ray Eby and family, of O'Neill, and Mr. and Mrs. Don Nissen and family and daughter, of Page, spent Saturday evening at the Anton Nissen home in observance of the birthday of Mrs. Nissen. The guests brought ice cream and cake for the lunch and Mrs. Nissen furnished the strawberries. Don and Lorenz Nissen are the sons and Mrs. Weber and Mrs. Eby the daughters of Mr. and Mrs. Anton Nissen.

Mr. and Mrs. Lawrence Finley, of Ft. Collins, Colo., are visiting Mr. Finley's brother and sister-in-law, Mr. and Mrs. Bert Finley, and other relatives.

At the meeting of the Alumni committee Saturday evening, March 29, it was decided to hold the alumni banquet Thursday

evening, May 29, at 7 o'clock at the Page high school gym.

CHAMBERS NEWS

Mr. and Mrs. Hamp Smith and guests, Mr. and Mrs. Everett Smith, of Maxwell, and Mr. and Mrs. Raymond Smith, of North Platte, were dinner guests Monday evening, April 7, in the Guy Blake home.

An auction sale was held on the streets of Chambers Friday afternoon, April 4, to dispose of the household goods belonging to Walter Trussel. Mr. Trussel donated the goods to the American Red Cross and Troxel Green donated his auction services. The sale netted \$192.50, which includes a trailer, donated by Wood Jarman. J. W. Walter, chairman of the Red Cross drive in the Chambers community, reports the entire drive netted \$562.95.

Mrs. Alex McConnell, of Emmet, spent Friday, April 4, visiting Mrs. Louise Crandall. She is an aunt of Mr. Crandall.

Norman Walter came Friday, April 4, from St. Louis, Mo., where he attends a theological seminary, to spend until after

Easter with his parents, Mr. and Mrs. J. W. Walter. Norman was guest speaker and conducted services at the Lutheran church Sunday morning, April 6.

Mr. and Mrs. Everett Smith, of Maxwell, and Mr. and Mrs. Ray-

mond Smith and family, of North Platte, came Sunday and will spend a week with the former's son and wife, Mr. and Mrs. Hamp Smith, and family.

Frontier for printing!

BAKE SALE SATURDAY, APRIL 12

AT

Shelhamer Market

Conducted by

Christ Lutheran Ladies Aid

Pie and coffee will be served

APPLAUSE in



ALBA NYLOAS

Color so exciting, so stimulating you will want to wear it often with your ensembles of Blue, Grey, Pastels and Black. Soft and subtle, yet possessing a fresh crispness that will add zest to your daytime moments.

98c to 1.65

PER PAIR

According to Color & Style

We have styles that will perfectly compliment your Easter outfit!

OSBORNE'S The Family Shoe Store

- DARK SEAMS
- PICTURE HEELS
- DARK HEELS
- SHADOW HEELS

51 — 15's
51 — 20's
60 — 15's

MONEY TO LOAN

ON AUTOMOBILES TRUCKS TRACTORS EQUIPMENT FURNITURE

Central Finance Corp.

C. E. Jones, Manager O'Neill Nebraska

AT PENNEY'S

CHECKS

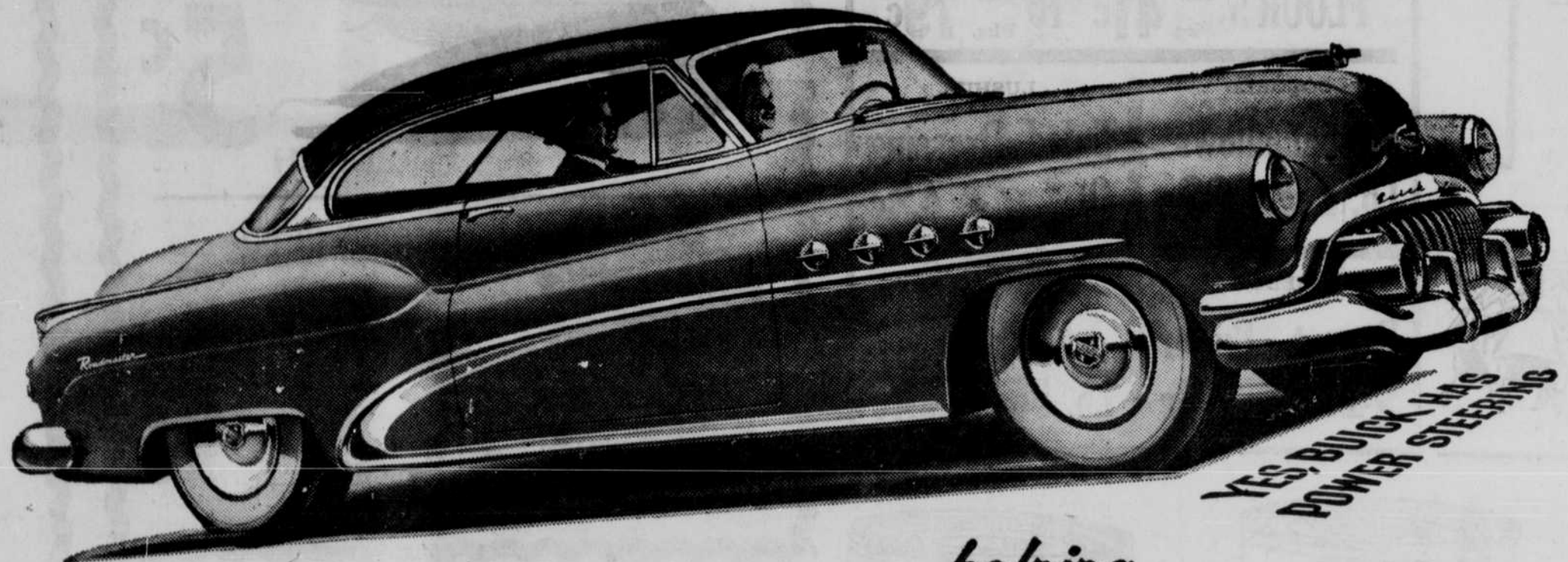
as you like them...



handsome woven rayon checks in fully lined Spring suits

1775

From tiny pinchecks to bold windowpane checks... from sharp black-and-white to pastel combinations... from slim lines to the full-skirted suit... it's checks for Spring! Precision-tailored, rayon crepe lined. 10-18.



Give the little lady a helping hand

THIS ad is addressed to husbands — husbands who've yearned for the thrill of sitting behind a broad hood packed with horsepower—and the pride of rolling down the street in a car that tells the world, "Here's a man who knows the finest thing on wheels."

But husbands have wives. And wives have been known to say, "No big cars for me. They're too hard to handle."

Well, we have an answer for that one. It's a ROADMASTER with Buick's new Power Steering.† And Power Steering takes over any time the steering gets tough—works like a helping hand—reduces the effort of turning the wheel of a car at a standstill to about the same effort it takes to pick up a mink coat.

BUT out on the open highway—with a clear straight stretch before you—your hands still have command of the wheel—you can feel that sure, firm, easy and eager responsiveness that's a part of the fun of driving.

The rest of the fun is in something else that's new this year—the highest horsepower that a Buick Fireball Engine has ever delivered — and an Airpower carburetor that lets loose an extra reserve of power when needed, and still adds extra miles to your cruising range on each tankful of gas.

So we suggest a family demonstration. You'll both like the hushed and restful silence of this superbly able traveler. You'll like the harmonious beauty of its

interior, and the deep and luxurious softness of its seats.

You'll like the velvet-gloved grip of its Wide-Band brakes, and the most capacious trunk in Buick history.

You'll like the smooth surge of Dynaflo Drive, and you'll like—but why waste time talking, when you could be finding out more than we can ever tell you? How about making a date to do that right now?

Equipment, accessories, trim and models are subject to change without notice. White sidewalls optional at extra cost when available. †Optional at extra cost on Roadmaster only.

Custom Built ROADMASTER by BUICK

WHEN BETTER AUTOMOBILES ARE BUILT BUICK WILL BUILD THEM

A. MARCELLUS

PHONE 370

O'Neill