

The Frontier Woman —

The Frontier Woman Compares Traditional Yuletide Menus Through the World

By BLANCHE SPANN PEASE

Hi there, all you nice people! Christmas customs differ among nations, but all agree that the Yuletide is a time for feasting and enjoying traditional dishes.

For the English, it's just not Christmas without plum pudding. German Christmas cakes especially of honey cakes, and pfeffer-nuesse or pepper nuts. Another German favorite is an almond-flavored cookie dough rolled very thin are famous, and likewise the cookies, and cut into fancy shapes.

Sit in on a Hungarian Christmas eve dinner and you will find it abundant but meatless. After a cabbage soup comes a fish dish, possibly fish paprika, and noodles. A great variety of breads and pastries are served, including cakes shaped like horse shoes and filled with poppy seeds or walnuts, twisted Christmas bread "bobayka," or dumplings sprinkled with poppy seed and sugar, and strudel.

The elaborate Italian Christmas eve dinner keeps the housewife busy for days. She prepares eel seasoned with garlic and cooked in olive oil and wine, Jerusalem artichokes with eggs, all sorts of sweets. One such is "cannoli." These are pastries stuffed with cream cheese. Another is "torrone," a caramel nut cake.

In some parts of Europe, roast pig is an important part of Christmas menus. The Lithuanian Christmas dinner, for example, centers on a roast stuffed suckling pig with sauerkraut, pan

roast potatoes, baked apples, salad.

Dessert is often an apple-cake made by alternating layers of sweetened, buttered pumpernickel crumbs with layers of apples. The cake is baked and served hot or cold with whipped cream.

When Christmas Eve arrives in a Swedish homestead, there is lutefisk, or dried codfish and rice porridge to eat. Roast goose and grouse are also well liked. Pork is such a favorite in the smorgasbord that among the cookies baked for the Christmas holidays is one cut to resemble pigs.

In American kitchens, too, you will be delighted by the superb aroma of Christmas baking, with many of the recipes based on those from the Old World. With generous supplies of enriched white flour which is unequalled for baking, American homemakers make wonderful nutritious coffee cakes, rolls, cookies, cakes and pastries. Here are two holiday-bright baked treats for this season.

Christmas wreath ring looks as though it took hours to make, but it is actually made with a quick biscuit-type dough. Surprise your family with this attractive coffee cake on Christmas morning. Serve it warm for breakfast, although you'll find it's very good served cold also.

CHRISTMAS WREATH RING
One-fourth cup softened butter or margarine, ½ cup granulated sugar, two tablespoons water, ¼ cup candied cherries, halved, ¼ cup citron, cut in strips, two cups sifted enriched flour, three teaspoons baking powder, ¼ teaspoon salt, two to four tablespoons shortening, 2/3 to ¾ cup milk, ½ cup brown sugar, ½ teaspoon cinnamon, ¼ cup currants. Spread softened butter or margarine in the ring mold and pat granulated sugar over

Sandhill Sal

Some girls only want a few little things in their Christmas stockings. Say, a diamond studded wristwatch in the toe.

If your wife still kisses you on the back of the neck when you least expect it, you've kept the home fires burning okay, pappy!

In Utopia, there is a dog for every little boy a sleepy eye doll for every little girl, a bike for every 16-year-old and a car for every man once in his lifetime—and for every woman, one wild dream come true.

Some folks itch for things and others get out and scratch for them.

the bottom and sides. Sprinkle water in mold. Arrange cherries and citron in the bottom to resemble holly. Sift together flour, baking powder, and salt. Cut or rub in shortening. Add milk to make a soft dough. Turn out on lightly floured board and knead one-half minute. Roll out in rectangle, six inches wide and one-fourth inch thick. Brush lightly with melted butter, and sprinkle with brown sugar, cinnamon, and currants. Roll up like a jelly-roll and cut in one and one-half inch slices. Place in mold. Bake in moderately hot oven (400 degrees F.) for 30 minutes. Let stand in pan one minute after hot or cold. Makes 12 rolls or one nine-inch ring.

"American Modern" is an accurate description of holiday cranberry tarts. This dessert is a combination of the traditional American love of flaky pastry and tart cranberries. It adds a modern accent of sliced bananas and diced marshmallows folded into the cranberry filling. Folks who have visions of sugar plums will find their dreams come true when they spy these glamorous tarts. The tart shells are made with standard pie pastry.

HOLIDAY CRANBERRY TARTS
Tart shells: One cup sifted enriched flour, ½ teaspoon salt, 1/3 cup shortening, 1 ½ to 2 ½ tablespoons cold water. Sift together flour and salt. Cut or rub in shortening. Add water, mixing to a dry, crumbly dough. Toss on lightly floured pastry cloth. Press dough together. Roll out about one-eighth inch thick. Line four individual four-inch pie pans with pastry. Prick with fork. Bake in hot oven (450 degrees F.) eight to 10 minutes or until golden brown. Cool and fill with holiday cranberry filling. Makes four tart shells.

Holiday cranberry filling: One-half cup sugar, 1 ¼ cups water, two cups raw cranberries, 1/8 teaspoon salt, two bananas, sliced ¼ inch thick, eight marshmallows, diced. Combine sugar and water in saucepan. Boil five minutes. Add cranberries and continue cooking until cranberries burst. Add salt. Cool. Fold in bananas and marshmallows. Fill cooled tart shells. Makes filling for four shells.

Subscription Winners—
Mrs. Vinton K. Simonson, 1922 South 51st St., Omaha 6, Neb., wins a three months' subscription to The Frontier with the following letter:
Dear Blanche Pease:
We write in appreciation of Holt county, with its sandy stretches of grasslands patchworked with prize winning beef; windy days and nights; a coyote call; the appeal of a pheasant topping the thicket; but most of all of its friendships made and enriched by time and absence.

Have you ever kept a guest log. We think it is a warm and pleasant index to the memories of friends, old and new—not only do they sign their names, but oh! those gems of thought they often times add. We started such a log long ago when we lived out there between Joy and Opportunity. Our first page carries a beautiful pheasant neck feather, happily endorsed by a pack of hunters. Another page recalls a windy stormy night, not fit for man nor beast, but neighboring friends came over for the fun of the game and coffee. A different page, sad in a way, but dotted with laughs, carries the signatures of those gathered for a farewell party, when our family moved from up there. The most recent names, folks from that area, mention our bringing Holt county hospitality to Omaha.

Whether that be true or not, we still find Holt county hospitality the warmest, the tastiest, the kindest in our fine midwest.

On a recent visit to O'Neill and the country to the north, we realized this more than ever. It really warmed our hearts to be greeted over a counter, at a corner filling station, on the bank steps; a

nod and a "Hi" from familiar faces passing by, to be remembered though you've been gone a long time. And out in the country, to sit around a heaped picnic table with many family names represented, feeling the community hospitality, catching up on the progress of the years, whether blessed events, new equipment, or a more comfortable home. It is good! It gives forth in words like four-year-old Nicky said, without any prompting from anyone, "Was nice seeing folks."

So whether we are seeing nice folks like you up there in Holt county, or a 36-licensed car is in our drive here in Omaha, you'll know we are appreciative and happy for having such friends.

In the same sense of appreciation of sand hill philosophy we never miss "Lines From a Little House." Thanks, Mrs. Pease, for recalling many details of life that is hard but can be so good.

Mrs. Vincent K. Simonson.
—tfw—

Another Winner—
Mrs. Elmer Hammerlun, 713 Logan, Norfolk, Nebraska, also wins a three months' subscription to The Frontier.

Dear Mrs. Pease:
I have enjoyed the copies of The Frontier so very much that I feel I should retaliate in some way so perhaps a letter for your column would be

welcome. I am enjoying the lovely Fall weather and trying to get up the necessary energy to clean house, but so far thinking about it is as far as I have gone, however, I have done some painting, and varnishing on some furniture. My husband is fixing me some more cupboard space and a sink cabinet and I'm sure I am going to enjoy both a lot.

I have a couple of hints which I find are a great help. To prevent the boys' sweat shirts from pulling out of shape, sew tape along the shoulder seams and some hat elastic around the inside of the neckband, before they are worn. For the jeans of the small fry, who haven't what it takes to hold trousers up without suspenders, I open the facing around the waist in the back and fasten inch-wide elastic in and pull it tight enough so it will make the waist fit snug.

I will close with a very tasty recipe for oatmeal cookies that uses bacon grease for shortening. Most folks usually have a surplus of bacon fryings so may like to try this. They make a nice lunch box cookie.

OATMEAL COOKIES
Two-thirds cup bacon grease, one cup white sugar, two eggs, ½ cup sweet milk, 2/3 teaspoon soda, ½ teaspoon nutmeg, one teaspoon cinnamon, two cups flour, two cups oat-

meal, one cup raisins, ½ cup chopped nuts, one teaspoon vanilla. Mix in order given. Mixing spices and soda with flour. Let stand 20 minutes. Drop by spoon on tins, leaving room to spread. Bake. Mrs. Elmer Hammerlun, 713 Logan, Norfolk, Nebr.

Send Us a Letter—

We'd like letters from you very much to use in The Frontier Woman, and hope you'll send us one. Try to make it a good letter, include some of your favorite hints and recipes if possible, or write an original letter, but make it worth a three months' subscription. That is what we give for every letter we use.

Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebraska.

Mrs. Roy Johnson, Mr. and Mrs. Dean Streeter, Mrs. Clay Johnson, jr., Maxine Shaw Maxine Bauer, Dewain Williamson, Dorothy Ruroede, Marion Pribon, Donny Ressel and Don Morlan.

Two films were shown by County Agent Neil Dawes. One film on farm safety and the other on constructing a farm sewage system. Several scenes of the latter picture were taken in Holt county.

Activities of the group for the past month included jamborees at Ewing and Atkinson, and a special Halloween masquerade party on October 29.

As a special treat for "parents night," Roy Johnson, Dean Streeter and Clay Johnson, jr., furnished music for the square dancing and folk games.

Rural Youth Hosts on Parents Night

The O'Neill Rural Youth held its second annual "parents' night" on Friday, November 12, at the American Legion auditorium in O'Neill.

Among the parents were: Mr. and Mrs. L. A. Whaley; Mr. and Mrs. G. H. Geary, Mr. and Mrs. J. B. Mellor, Mr. and Mrs. Leon Beckwith and Mrs. D. Shaw. Other guests were: Mrs. A. Neil Dawes, Mr. and Mrs. Harry Ressel, Mr. and Mrs. Bennett Sanders, Mr. and



NOTICE
Dr. Edw. J. Norwood, O. D., Optometrist, from Crawford, Nebraska, will be in O'Neill, Date Dec. 20 At Hotel Golden. Eyes Examined, Glasses Fitted 30-32c

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