

The Frontier Woman —

No Law That Says You Must Have Fancy Dessert for Christmas Table

By BLANCHE SPANN PEASE

Hi there, all you nice people! Golly, Christmas is really creeping up on us, isn't it. Only 10 more days.

Got the pickle dish wrapped for Aunt Mathilda? Got the Christmas tree up? Decided yet whether to have pumpkin or mince meat pie or plum puddings?

Well, if you decide on pumpkin pie, why not have a pecan topping? It makes pumpkin pie simply super. Like to know how it's made?

PECAN PUMPKIN PIE
Three-fourths cup brown sugar, one teaspoon cinnamon, one teaspoon ginger, one-quarter teaspoon nutmeg, one-quarter teaspoon allspice, one-half teaspoon salt, one and one-fourth cups pumpkin, one tablespoon molasses, two tablespoons orange juice, two eggs well-beaten, one and one-fourth cups rich milk, scalded,



Blanche Spann Pease

and a nine-inch unbaked pie shell. Combine sugar, spices, salt and pumpkin. Add molasses, orange juice, eggs, and hot milk. Pour into pie shell. Bake in a hot oven of 425 F. for 10 minutes, then in a moderate oven of 325 to 350 F. for 30 to 40 minutes.

TOPPING

One-fourth cup butter, one cup brown sugar. Combine all ingredients, spread over top of pie. Place under broiler flame or return to oven about five minutes to glaze top. Serve slightly warm or cold.

Possibly you'd prefer a Christmas pudding. This recipe makes a quart mold and serves only four so you may widdle if you plan on having guests.

CHRISTMAS PUDDING
Two cups graham flour, one-half teaspoon soda, one-half teaspoon ginger, one teaspoon cinnamon, one-half teaspoon salt, one cup raisins, one-half cup nutmeats, chopped, one egg, well-beaten, one cup milk, one cup molasses.

Thoroughly blend the first five ingredients. Add raisins

and nutmeats. Add combined ingredients, beat until smooth. Place mixture in a quart mold. Steam two hours. Serve hot with sauce.

SAUCE

One cup sugar, one-half cup boiling water, one egg well-beaten, one tablespoon butter. Combine sugar and water and cook to the consistency of syrup 232 F. Pour syrup over egg, add butter and mix thoroughly.

CHRISTMAS SALAD

A Christmas salad idea might go over with your guests pretty well, too. Here's one that calls for a quart or four cups of cranberries. It takes one and one-half cups sugar, one cup water, four cups cranberries, one and one-half tablespoons gelatin, one-fourth cup cold water, one tablespoon lemon juice, three-fourth cup chopped walnuts and one cup diced celery. Boil the sugar and water together for five minutes. Add cranberries and cook slowly without stirring five minutes, or until all the skins pop open. Soften gelatin in cold water, dissolve in hot sauce. Add lemon juice, cool. When beginning to thicken, fold in nuts and celery. Transfer to mold and chill until firm. Unmold and serve with cream cheese and sour cream blended together. Serves six.

There isn't any law that says that you have to have a fancy dessert for Christmas. If you serve some sort of fowl, a luscious salad and all the other trimmings it might not be a bad idea to make dessert a simple matter of a fruit plate.

Choose delectable looking fruit from the store, such as grapes, bananas, and oranges, etc. Arrange them as a centerpiece and let the guests eat them as dessert. After a heavy meal, it might not be a bad idea at all. And 'twill save work when Christmas is such a busy time anyway.

—fw—

Subscription Winners—
Today two of our readers win three-months' subscriptions to The Frontier. They are: Mrs. James Boyle, of O'Neill, and "A Stuart Reader," who prefers to keep her letter anonymous. Dear Mrs. Pease:
I've been going to write and thank you for the free subscription which I received some months ago. I really enjoyed getting The Frontier and also looking for new and different recipes.

I enjoy your column very much and would like to pass along a few more recipes I've had a lot of compliments on. Hope the readers like them.

SOUTHERN SWEET POTATOES

Peel one and one-half pounds

of raw sweet potatoes, cut in one-half inch slices and put in a butter baking dish. Sprinkle one-half cup sugar over them. Then add one and one-half cups sweet cream. Bake 30 minutes in a slow oven and serve piping hot.

TO CAN SWEET POTATOES
Select firm potatoes and wash well and boil 15 minutes. Peel when cool enough to handle. Pack into hot jars and boil for four hours.

TO CAN SAUERKRAUT in JARS

Shred cabbage finely, pack tightly into glass top jars. Add two and one-half teaspoons iodized salt to each quart. Fill jars to within one inch of top and seal. If well packed the liquid will come nearly to top of jar. Sauerkraut will be ready for use in six weeks.

UNCOOKED RELISH
Do not cook anything. Grind or chop fine two large heads of cabbage, six red peppers, six green peppers, four large carrots, eight large onions. Put two handfuls of salt over this and let stand overnight. Drain next morning and then add three pints vinegar, two pints sugar, two tablespoons celery seed, two tablespoons mustard. Seal and put away.

YELLOW CHEESE

Heat to the temperature of 115 degrees F. three gallons of curdled separated milk. This makes ordinary cottage cheese. Cut crosswise with long spatula or knife. Let stand and squeeze. Drain much dryer than for cottage cheese. Add one-half cup butter and salt to taste, add one cup sweet cream and put all into double boiler and beat while cooking until a smooth consistency. Remove from heat and add one-half cup of sweet cream to which has been added one-half teaspoon of butter coloring. Beat until smooth and turn into a buttered dish and complete this in one day. Let season three or four days.

SANDWICH SPREAD

Grind enough (red or green) tomatoes to make a pint without the juice. Grind two green and two red peppers. Mix all together and cover with one teaspoon salt. Let stand several hours. Then drain.

Put in a kettle and cook until done with a cup of water. Add a dozen sweet pickles, chopped or ground and keep this mixture hot while preparing the following dressing:

Two cups sugar, four tablespoons flour, three tablespoons prepared mustard, one cup vinegar, two cups sour cream, four eggs well-beaten. Pour over your mixture at once.

Guess I better close for this time and get busy.

MRS. JAMES BOYLE, O'Neill, Nebr.

Stuart Reader's Letter—

Dear Mrs. Pease:
'Tis the time of year when members of the family make frequent visits to the cookie jar. And what goes better in the children's school lunch boxes than homemade cookies?

Here are a few recipes that I am sure readers might like to try.

FILLED CARAMEL COOKIES

One cup brown sugar, one cup white sugar, one-half cup butter, one-half cup lard, three well-beaten eggs, one teaspoon cinnamon, one-half teaspoon nutmeg, one-half teaspoon soda, one teaspoon vanilla, two teaspoons baking powder, four cups flour. Cream shortening with sugar, add eggs, spices and vanilla. Then add soda, flour and baking powder sifted together. Mix well, roll out on oblong sheet one-half inch thick. Spread filling over this and roll up like a jelly roll. Wrap in waxed paper and chill thoroughly. Slice and bake in hot oven.

Filling: Put one and one-half cups raisins through food chopper. Add one cup sugar and one-half cup water. Let cook until

ROYAL THEATER

— O'NEILL —

Thursday, December 15
Gregory Peck, Anne Baxter & Richard Widmark in

YELLOW SKY
Gregory Peck, Anne Baxter and Richard Widmark reach heights of dramatic power.

Adm. 42c, plus tax 8c, Total 50c
Children 10c, plus tax 2c, Total 12c.

Friday - Saturday
December 16-17
Big Double Bill
John Emery and Hillary Brooke in

LET'S LIVE AGAIN
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Roy Rogers, king of the cowboys, and Trigger, smartest horse in the movies in

EYES OF TEXAS
In Trucolor
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Children 10c, plus tax 2c, Total 12c

Matinee Saturday 2:30

Sunday - Monday - Tuesday
December 18-19-20
Paul Douglas, Linda Darnell, Celeste Holm and Charles Coburn in

EVERYBODY DOES IT
Adm. 42c, plus tax 8c, Total 50c
Matinee Sunday 2:30. Adm. 42c, tax 8c, Total 50c; Children 10c, plus tax 2c, Total 12c

SANDHILL SAL

There is a saying that "them that has gits." True, too, but quite a little "get up and go" more often than not there is in those that have.

Never speak when you have your mouth full and vice versa when it comes to your head.

It's easy to open your mouth and put your foot in it. Lots harder to keep both feet on the ground.

If you're really on the level it won't hurt to help somebody up the hill.

thickened and cool before using. Part dates and nuts make

CEREAL COOKIES

Two cups brown sugar, one cup shortening, two eggs, one cup crushed corn flakes, two cups oatmeal, two cups flour, one teaspoon baking powder, one-half teaspoon soda, one-half teaspoon salt, one teaspoon vanilla, one cup nuts. Combine in order given. Mold into balls about the size of a walnut and flatten with a fork until about one-quarter of an inch thick. Bake until golden brown.

GUMDROP COOKIES

Four eggs, beaten light, two cups brown sugar, one or two tablespoons water, two cups flour, one-fourth teaspoon salt, one teaspoon cinnamon, one cup small gum drops (cut fine and

the filling very good. floured), one-half cup nuts, preferably black walnuts. Mix the ingredients in the order in which they are given. Bake on a greased sheet in a moderate oven about 30 minutes. When cool, ice.

ICING

Three tablespoons melted butter, three tablespoons orange juice. Powdered sugar to spread easily. Cut in very small squares.

"A STUART READER"

O'NEILL LOCALS

Lyle C. McKim, jr., left last Thursday for Omaha to visit his sister and her husband, Mr. and Mrs. John DeGeorge. Little Shirley DeGeorge returned with her uncle Monday to spend a few

weeks with her grandparents, Mr. and Mrs. Lyle C. McKim, sr.

Venetian blinds, prompt delivery, made to measure, metal or wood, all colors—J. M. McDonald Co., O'Neill, Neb.

Mr. and Mrs. Ivan Briggs, of Bartlett, were luncheon guests Saturday at the home of Mrs. Briggs' sister and her husband, Mr. and Mrs. Howard D. Manson.

ALCOHOLICS ANONYMOUS

Write: Box 481 or Phone 180 O'Neill, Nebr.

Executor's Sale

Real Estate

Estate of Karolina Sobotka

Thurs., Dec. 22, 1949

O'NEILL, NEBRASKA

Front Door Holt County Courthouse Starts 1 P.M.

240 Acres Elkhorn Valley Land

THIS REAL ESTATE includes 35 acres of native grass meadow—some of the best along the Elkhorn; 15 acres of good farm land; 10 acres of farm lots and trees; balance is good pasture.

LEGAL DESCRIPTION

The Northwest Quarter of the Northwest Quarter, the Northwest Quarter, and the Northeast Quarter of the Southwest Quarter of Section Six, in Township Twenty-seven, North, Range Ten, and the West Half of the Southwest Quarter of Section Six, Township Twenty-seven, North, Range Ten, excepting the South sixty-five acres thereof, all West of the Sixth P.M., in Holt County, Nebraska.

LOCATION

Two miles straight South of Inman, Nebraska.

HOUSE & IMPROVEMENTS

Improvements consist of two-story six-room house (all rooms are large); barn, 36 x 40 (with large haymow); garage; large chicken house, 12 x 24; brooder house, 8 x 16; well house, 8 x 10; well and windmill; cement cellar; cowbarn 20x40; other outbuildings

Town Property in Inman

Also to be sold is one lot in the Village of Inman, Nebraska. This lot is unimproved and is legally described as follows:
Lot Five, in Block Twelve, situated in the Subdivision entitled Blocks Twelve, Thirteen and Fourteen, and Outlots Four to Eleven, inclusive, of Outlot "B", all in the town of Inman, Holt County, Nebraska.

COME INSPECT PROPERTY

You are invited to inspect this property at any time by arranging with Joseph Sobotka, Executor, of Inman, Nebr.; Julius D. Cronin, Attorney, of O'Neill, Nebr.; or with James Sobotka, of Inman, Nebr., (who resides across the road from the Estate).

TERMS OF SALE

Twenty per cent cash on date of sale, balance on or before March 1, 1950. Abstract of title will be furnished for the farm. Farm may be occupied March 1, 1950. Note: Farm will be placed on sale in two separate tracts or a whole and will be sold in which evermanner brings the most money. Sale will be subject to confirmation by Holt County District Court.

Joseph Sobotka

INMAN, NEBR.
ESTATE OF KAROLINA SOBOTKA
JULIUS D. CRONIN, Attorney, O'Neill, Nebr.

oooooh!

Know any youngsters who wouldn't be big-eyed and breathless at the sight of Acme Cowboy Boots on Christmas morning? It's the gift they don't expect—an irresistible invitation to step right into adventure, Western style! Come in now and pick out their Acme Cowboy Boots for Christmas!

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