

The Frontier Woman —

'Crazy Cream Marketing Law' Worked Hardship, Reader Glad It's Lifted

By BLANCHE SPANN PEASE

Hi there, all you curious people! I know you're curious to know what you're going to get for Christmas.

Do you have the tree all trimmed? If you're looking for ideas and haven't much time, send the children to the store for plain animal crackers and frost them in different colors and dip some in varicolored sugars, and so on. Stand them on graham crackers with icing for place favors or put a string around them and use for tree trim. Or simply give them to the children. They'll love the idea.

Want an idea for something special to serve at Christmas time? Try:

CHRISTMAS CHARLOTTE RUSSE

You will need 1 large angel cake. Remove the inside of the cake, leaving a case with 3/4 inch walls and bottom. Soften 1 tablespoon gelatin in 1/4 cup cold water. Add 1/4 cup boiling water. Stir until dissolved. Add 1/2 cup sugar. Whip 2 cups whipping cream until it begins to thicken. Add 1 teaspoon vanilla flavoring. Add gelatin mixture slowly, beating until stiff. Carefully fold in 12 marshmallows, finely cut, 18 candied cherries, finely cut, and 6 macaroons, crushed. Pile

lightly into cake shell. Chill. Garnish with mint gum drops. Doesn't that sound luscious? And it's very pretty, too.

Do you want a fluffy dressing for the fowl? This one has rice and mashed potatoes in it, as well as chopped apples. So you see it's a bit different from the general run of dressing. You may want to try this for the Christmas chicken. It is good for pork shoulder stuffing, too.

FLUFFY STUFFING

You will need 5 cups dry bread cubes, 1 egg, slightly beaten, 1 onion, finely chopped, 1/2 cup melted butter or margarine, 1 cup rice or mashed potatoes, 1 cup hot water, beef or chicken stock, 1 cup cooked rice, 1 cup finely chopped tart apple, 1/2 cup chopped nuts, 2 teaspoons salt, 1/4 teaspoon pepper. Combine ingredients. Mix thoroughly. Use as a stuffing for fowl.

When Christmas is over and you have tired of rich foods and desserts, cookies and candies, something down to earth and old fashioned will hit the spot. That will be the day for:

SWEET SOUR SPARERIBS

One side spareribs, 2 tablespoons vinegar, 2 tablespoons brown sugar, 1 bay leaf, 1/2 teaspoon thyme, 2 cloves, salt to taste, pepper to taste.

Cut spare ribs into serving pieces. Brown slowly in frying pan. Remove spare ribs and pour off all but 2 tablespoons drippings. Stir flour into drippings, add meat stock and cook, stirring

constantly until thickened. Add spare ribs and remaining ingredients. Cover and simmer 45 minutes. Serves 4 to 6.

With this dish serve buttered peas, cottage fried potatoes, carrot and raisins salad, corn sticks, butter or margarine, lemon torte and coffee or milk.

Gets Red Nose Tending Strictly to Own Business—

Mrs. Charley Ross, of Redbird, wins one of our three-months' subscriptions today. She wants the subscription added to her husband's as The Frontier comes in his name. The other goes to Mrs. Jack Passieux, of O'Neill.

Redbird, Nebr.

Dear Frontier Woman: Well, old man winter has been on our necks for a few days now, and how I wish he would stay away for a long time. Seems like I'm never ready to have winter come. And so many people have gone West to get out of the winters and winter followed them out there. The hay is being moved in closer to most feeding places since two years ago, when our winter made history. Corn is being piled out to dry some and such a lot of golden piles everywhere. Vegetables of all sorts are put away for the winter.

My daughter and I got hungry for parsnips and, as they are so much sweeter after freezing, we put a few in the freezing compartment of our refrigerator. It works, too. They were so nice and sweet then.

Last Spring when we had that crazy law of having to market our cream every four days, we were getting such a small amount of cream, as the cows were nearly all dry, so I churned all the cream for awhile. We put the butter in the locker in town, so when our few cows did freshen again, we sell all the cream now. I don't churn at all, but how I miss the buttermilk! Especially when I make cornbread which my husband never tires of. So I keep a jar with some sour milk in it in the refrigerator and add sweet milk to it.

Ever get your nose skinned when you kept it strictly in your own business? Well, I did that very thing last Saturday when I was dashing around to get ready to go to town. It was in the afternoon and you realize that afternoons are not long now. When I was dressing my face, my rings scraped the skin off my nose. The ring was worn thin, after 40-odd years of continual wear and made a painful scraper. Red nose and all I went to town!

MRS. CHARLEY ROSS.

— tfw —

Passes on 'Very Special' Recipe—

O'Neill, Nebr.

Dear Mrs. Pease: I was just wondering if there were many readers of The Frontier Woman that plan on writing and sending in some recipes but just keep putting it off?

Well, I'm that sort of person, but today, after reading your column, I decided I'd do my part for once and share a recipe which we think is very special:

SPAGHETTI FRUIT SALAD

One package spaghetti (about 2 cups). Boil and blanch. Six tart apples, peeled and cubed, 1 large can sliced pineapple, cubed, 1/2 cup lemon juice, 2 cups powdered sugar, 4 eggs. Method: Beat the eggs thoroughly, add the lemon juice and the powdered sugar. Put in top of double boiler and cook until thick. When cool, add fruit and spaghetti. Let stand from 12 to 24 hours. When ready to serve add 2 cups of whipped cream.

We surely had a wet, cold summer, didn't we? In spite of it all, we raised a very good garden. I canned all my own vegetables and we raised enough potatoes for our own use. Which means a lot, especially with the high cost of living.

I particularly enjoyed canning this year because I have a new gas stove and surely didn't notice the heat while canning during those hot days. It can't be beat for baking either and I do a lot of that, with six to cook for all the time.

It doesn't seem possible that next week is Christmas. I wish all happy holidays!

MRS. JACK PASSIEUX

— tfw —

Letters Needed for Frontier Woman—

We are badly in need of letters for The Frontier Woman. In fact, we have only a couple for use next week and then our supply is exhausted.

Every week we like to use two letters sent us by our readers and for each of them we give a three-months' subscription to The Frontier.

You may write about anything you like. Send your letters to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Nebr. Be sure to put The Frontier Woman on your envelope.

— tfw —

Timely Helps—

You can cut up dates and other sticky fruits with wet scissors.

Dip scissors in water occasionally.

To tint coconut: Soak it in milk or water (1/4 cup to 1/2 cup coconut) with a few drops of food coloring added. Drain, dry on absorbent paper.

To cut citron or candied orange or lemon peel, first slice it thinly. Then cut slices into 1/2 or 3/4 inch squares.

It takes a pound of walnuts in the shell to equal 2 cups nutmeats.

SANDHILL SAL

There is one thing everybody wants for Christmas this year if they are old enough to think — peace.

Most laughter these days has a tear behind it.

We can bring a measure of happiness to ourselves if we will make an effort to first bring it to others.

Can't live for himself alone. When he does, he lives completely and irrevocably alone and the day will come when he finds himself out.

16 Black Angus Bulls Average \$582 Here

At the sale held Thursday, December 14, at the O'Neill Livestock Market, there were over one thousand hogs on the market and choice butchers, 200 to 240-pounders, reached \$18.20 and \$18.40 — a surprisingly strong

market in view of the rail strike. The 240 to 270-pound butchers were quoted from \$18.00 to \$18.20 and there was a small showing of heavier butchers.

Light sows sold from \$16.75 to \$17.25; heavier 300 to 400 pounders, \$16.00 to \$16.50.

The 170 to 200 pound feeding hogs were quoted from \$18.25 to \$18.75; lighter feeder pigs as high as \$22.00. There were upward of 200 good, clean feeder pigs sold

by the dollar. The 16 registered Black Angus bulls sold as a feature of the sale, averaged \$582 each.

There were about 500 additional cattle sold. Steer calves were quoted from \$33.00 to \$36.00; heifer calves, \$31.00 to \$33.00; yearling steers, \$27.00 to \$30.00; yearling heifers, \$25.00 to \$28.00.

The stockers and feeders were noticeably slower than the week before.

HOW ABOUT IT?

DO you want a good wiring job? There IS a difference in wiring jobs. Why not get the best for your money?

We are not new at the wiring business. We have been doing REA and commercial wiring for 12 years.

We have dependable, neat, courteous workmen that will do your job the way it should be done.

No job too big or too small and no distance too great.

See us NOW for ALL your wiring needs.

We have a complete stock of fixtures and appliances.

Contact Ralph Simpson at the new trailer park, 4 blocks south and 1/2 east of New Outlaw.

LESTER ELECTRIC... O'NEILL

Member of National Electrical Contractors Association

TUESDAY

9:00 A.M.

NOT BEFORE — this merchandise is so new, so crisp and fresh, it hasn't even arrived yet!
BUT COME EARLY TUESDAY!

SAVE PLENTY!

NEW SPRING
PRINT
DRESSES

12 to 20 and
16 1/2 to 24 1/2

\$5.55

Others at 5.90 and 8.90

ALL WOOL COATS

- GABARDINES
- COVERTS
- TWEEDS

In Colors of Wine, Green, Rust
Grey and Black.

\$20

and

\$24



ONLY 3 MORE DAYS

STILL PLENTY OF WONDERFUL GIFTS AT PENNEY'S!



SHEER
NYLONS
1.00

Not irregular... but sheer first quality 15 denier nylons... tagged at this incredible low! New colors, too... Mist, Dawn, Dusk.



RAYON CREPE
4-GORE SLIP
2.98

Penney's own "Cynthia"... with bias top, 4-gore skirt that won't ride up, smooth midriff... lace at top and bottom. Pink, white, 32-52.

NYLON SLIPS 3.98

FOR MEN

- White Dress Shirts 2.98
- Fancy Dress Shirts 2.29 - 2.98
- Boxed Kerchiefs .98
- Linen Kerchief .49
- Ties .98 - 1.49 - 1.98
- Sport Shirts 2.98 - 4.98
- Dress Sox .25 - .49
- Nylon Dress Sox .69
- Beacon Robes 6.90
- Rayon Robes 9.90
- Shirts and Briefs .49 - .59
- Mufflers .98 - 1.49
- Belts .98 - 1.49
- Suspenders .98 - 1.49
- Dress Gloves 1.98 - 3.98
- Bill Folds 1.98 - 2.98
- Dress Trousers 6.90 - 10.90
- Felt Hats 3.98 - 4.98
- Romeo Slippers 4.49

FOR THE HOME

- All Wool Blankets 10.90
- Electric Blanket 21.75
- Chenille Spreads 5.90 - 7.90
- Double Part Wool Blanket 4.98
- Boxed Towel Sets 1.98
- Fancy Pillow Case Set 1.98
- Lace Table Cloth 4.98
- Reversible Rugs 2.98 - 3.98 - 6.90

FOR WOMEN

- Wool Head Squares .98
- Boxed Kerchiefs .49 - .98
- Handbags 2.98 plus tax
- Crepe Gowns 1.98 - 2.98
- Rayon Panties .49 - .69
- House Slippers 1.98 - 2.98
- Chenille Robes 3.98
- Wash Frocks 2.79
- Plastic Tea Aprons .98
- Fabric Gloves .98

FOR GIRLS

- Sweaters 1.98 - 2.98
- Cotton Slips .59
- Rayon Slips .98
- Chenille Robes 2.98
- Wool Mittens .79
- Anklets .29
- Handbags .98
- Rayon Panties .39
- Infant Blankets 2.98

FOR BOYS

- Sport Shirts 1.98
- Plaid Shirt Jacket 3.98
- Flannel Shirts 1.79
- Alpaca Lined Jacket 8.90
- Plaid Cossack 3.98
- Suspenders .49
- Dress Gloves 1.69



Joy be
yours this
Christmas

1950

DEAN'S
BARBER SHOP

AT PENNEY'S