

The Frontier Woman —

'Mrs. M' Uses Bit of Lemon Juice to Remove Rust from Cotton Material

By BLANCHE SPANN PEASE

Hi there, all you nice Frontier readers! One of our early American cookbooks says that mincemeat pie is a Christmas must, and certainly mincemeat desserts have been among the top holiday choices year after year. There is one difference though—the busy American housewife has come to depend upon the prepared mincemeat on sale at her grocers' rather than mixing her own. Grandmother's "Ladies Home Cookbook" advised that the



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mincemeat "paste must be the best of the year" for the holiday pie. The book added that "there is no cross-cut to excellence in the manufacture of this dainty. Advertisements of and recipes for 'Mincemeat made easy' are traps for the unwary, the hard-pressed, the lazy." You can still make your own, but the manufacturers have recipes for mincemeat made suit America's holiday tastes. Mincemeat and a bit of tart apple make a deluxe filling for a biscuit roll.

Change it into a pudding by baking it in a brown sugar syrup to give it a candied effect. Candied mincemeat roll is a special dessert that offers a change from the usual pie during the festive season.

For the soft biscuit dough needed to make this dessert delectable, use a minimum of milk to make the dough. The roll may also be cut into individual servings and baked.
CANDIED MINCEMEAT ROLL
Two cups sifted enriched flour, three teaspoons baking powder, two tablespoons sugar, one teaspoon salt, one-fourth

cup shortening, two-thirds to three-fourths cup milk, two cups mincemeat, one cup tart apples (diced), two cups brown sugar, two and one-half cups boiling water. Sift together flour, baking powder, salt and sugar. Cut or rub in shortening until crumbly. Add milk to make a soft dough. Roll out to rectangular sheet. One-fourth inch thick. Spread with mincemeat and apples. Roll up like a jelly roll. Put into deep baking pan and pour over it a syrup made by dissolving two cups brown sugar in the boiling water. Bake 45 minutes in a moderate oven (375 degrees F.). This recipe makes about eight servings. Candied mincemeat roll is not only easy to make, but contributes good food value to the holiday feasting in the enriched biscuit base and mineral-high fruit filling. —tfw—

Unusual Holiday Dessert—
One would be hard put to find a plum in a plum pudding, but that's no matter, for there are fruits aplenty to make up this lack. Homemade plum pudding is an unusual holiday dessert in America, though many like to buy plum puddings at the grocers' or bakers', reheat and serve them with a special sauce.
If you would like to try making plum pudding at home, make a large recipe, for plum pudding keeps well, and the effort is no greater for a large batch than a small one. You can make plum puddings long before Christmas and New Years and then steam them to reheat for serving. Serve with hard sauce, wine sauce or other special sauce.
WHITE PLUM PUDDING
Two cups sifted enriched flour, one teaspoon soda, one teaspoon salt, one cup white raisins, one-half cup chopped candied orange peel, one-half cup chopped lemon peel, one-half cup chopped citron, one cup chopped blanched almonds, two eggs, one-half cup sugar, three-fourths cup chopped suet, one cup dry enriched bread crumbs, one-half teaspoon almond flavoring extract, one-half teaspoon vanilla extract, three-fourths cup sour milk, one tablespoon lemon juice. Sift together flour, soda, and salt. Add fruit and nuts. Beat eggs and add sugar, beating until fluffy. Add suet and bread crumbs. Mix smooth. Add flavoring extracts. Add flour mixture alternately with milk and lemon juice to egg and sugar mixture. Pour into five one-pint greased pudding molds or in well-floured suet pudding bags. Steam small puddings two hours, larger, one three hours. Makes five puddings, about three-fourths pound each.

HARD SAUCE
One-half cup butter or margarine, one and one-half cups confectioners' sugar, one teaspoon flavoring extract. Cream butter or margarine until light and fluffy. Add sugar and beat well. Add flavoring.
—tfw—

Subscription Winners—
Ordinarily we try to use the letters sent to our department, in the order in which they are submitted to us, but this week, in order that our readers can have the letters containing Christmas letters and ideas, we are using two which came in recently, and holding up those submitted before these for later use.
Mrs. Paul Zakrzewski, of O'Neill, wins one of our prize three-months' subscription to The Frontier and the other one goes to "Mrs. M." of Emmet, who has sent us a good recipe and some good hints.

Dear Blanche:
The last I wrote you was last February, so guess I'll try my luck again.
It just doesn't seem possible that Christmas is so near. We've been having such grand weather lately.
I am going to give you a few Christmas recipes. The first: **RICH PECAN COOKIES**
This makes about four dozen thin cookies. Cream one cup shortening, one cup sugar, one-half teaspoon salt, beat in four egg yolks, one teaspoon vanilla, stir in two cups sifted flour, one-half cup chopped pecans, chill thoroughly in refrigerator. Roll one-eighth inch thick on floured board. Cut with cookie cutter. Beat two egg whites, two teaspoons water, brush cookie tops with egg mixture. Sprinkle chopped pecans on top. Bake in moderate oven of 375 F. for 10 to 12 minutes.
SPICED CRANBERRY FRUIT PIE
Makes one nine-inch pie, combine two and one-half cups raw cranberries, one cup thinly sliced apples, one-half cup seedless raisins, one and one-half

SANDHILL SAL

Lots of people spring it on themselves, including Sandhill Sal, when they open their trap. The man who said he aimed to please, put his finger on the trigger and gave it a squeeze. Duck for supper!
Gone are the days when his heart was young and gay, his hairline fast is vanishing and the fringe behind is gray!
Mary had a little lamb, she didn't really like it, but just a little lamb in stew, her budget wouldn't hike it.

cup sugar, one teas. cinnamon, one-fourth teaspoon nutmeg, three tablespoons quick cooking tapioca, three tablespoons water. Let stand while preparing pastry. Pour into nine-inch pasty lined pie pan. Cover with strips or lattice top. Bake in hot oven of 400 F. for an hour.

I also have a very good recipe for caramel frosting which is very delicious on chocolate cake.

CARAMEL FROSTING
Five tablespoons brown sugar, two tablespoons cold water, two tablespoons cream, two tablespoons butter, pinch of salt.
Mix ingredients and bring to a boil and boil for one minute. Remove from stove and pour mixture over two cups sifted powdered sugar. Beat until smooth, add one-half teaspoon vanilla.

And also here are a few household hints. To remove rust from cotton material, I squeeze on a bit of lemon juice, let stand for a few minutes and the rust washes out.
Egg yolks stored in the refrigerator keep best when covered with oil, milk, or water until they are used.
Save the paint left in a can by pouring a large layer of paraffin over it.
Well, I must close and get some work done. I hope your readers like these recipes as well as we do.
MRS. PAUL ZAKRZEWSKI,
O'Neill, Neb.

—tfw—
'Mrs. M's' Letter—
Dear Blanche:
Will these hints help someone? When picking wild ducks, pluck the heavy tail and wing feathers as well as all bloody feathers first. I open the furnace door and throw them in as I loosen them.
Have ready a large paper sack, tub or boiler for the pillow feathers and down. After getting most of these off scald as you would a chicken, only have the water boiling, turning the duck over and over until feathers loosen. When they can be rubbed off easily, singe, wash in hot baking soda water, draw, wash in cold salt water.
I like yild plum jelly or preserve with wild duck or goose-try it.

Have been doing curtains this week and as I like the wide ruffles on dining room and bedroom curtains was glad to hear of an easier way to do them.
Put the freshly washed and starched curtains on stretchers, letting ruffles hang loose. When thoroughly dry, iron ruffles with a hot iron. If you mark the stretcher for different size curtains, you save a lot of time, too.
(I wonder what I do with the hours I have saved doing curtains this way.)
Am enclosing my recipe for fruit cake. Have used this for 45 years and have had many compliments on it. Brandy or coffee mixtures are either one good. About the same amount of alcohol as a leavening agent in each.

FRUIT CAKE
One pound medium light brown sugar, three - fourths pound butter, one pound flour, eight eggs, one and one-fourth cups rich sour cream, one teaspoon soda, one and one-fourth cups molasses, two teaspoons mace, two teaspoons cinnamon, one teaspoon cloves, one tea-

spoon nutmeg. Cook very slowly for one-half hour adding water when done to make one and one-fourth cups. Two pounds seedless raisins, two pounds currants, three-fourths pound citron, one-half pound orange peel, one-half pound lemon peel, one pound English walnuts, one-fourth pound candied cherries. Either one wine glassful brandy or two tablespoons strong coffee plus one teaspoon lemon extract, one pound dates sliced, one pound figs, sliced. Cream butter, sugar and well-beaten eggs, molasses and spices, flour, soda, fruit and brandy or coffee and extract.

Put two thicknesses of paper greased in bottoms and sides of pans, using no pans that hold more than four cups of the mixture. Use nutmeats, cherries and citron pieces to decorate the tops of the loaves. Bake about three hours in a 250 F. oven.
If you are late in baking your fruit cake let it freeze solidly and when it is thawed it will be nice and moist.
I have kept these fruit cakes for more than a year and they are still nice, are never crumbly and can be sliced very thin.

MRS. M.
—tfw—
We Need Letters—
We know you're pretty busy now, thinking about Christmas coming and all but we need letters for our department. Wouldn't you like to send us one? Write about anything you like, we particularly appreciate original letters but can use letters of other types too. Most of our readers enjoy the household type of letter which is chock full of recipes and hints.

If you send that type try to include at least a couple of your best recipes and three

or four hints. Copy the recipes carefully to make sure you have them correct, spelling out all measurements, which should be level.

Give explicit directions for mixing and if the food is baked, be sure to give oven temperature and time of baking. If you know how many the recipe serves tell us that, too.

Send your letter to Mrs. Blanche Pease, The Frontier Woman, Atkinson, Neb. Be sure to put the Frontier Woman notation on the envelope. Each week we give two three-months' subscriptions to The Frontier for the use of the two letters we print. When we have enough letters on hand, we mail out a bonus prize to the writer of a third letter used in our department.

O'NEILL NEWS

Elaine Reimer of Deloit, spent the weekend visiting her sister, Marlene.

Dr. and Mrs. L. A. Burgess and Mr. and Mrs. Ed Bright, of Orchard, spent the Thanksgiving weekend with Mr. and Mrs. R. W. Johnson, of Hyannis. Mrs. Burgess is a sister of Mrs. Johnson.

Mr. and Mrs. John Carroll returned Wednesday evening, November 23, from a wedding trip to Excelsior Springs, Mo. Thanksgiving day guests at the home of Mr. and Mrs. Ray Kurtz were Mr. and Mrs. Charles Cooper, Mrs. Dan Snyder and son, Mr. and Mrs. Robert E. Larson.

Thursday dinner guests at the home of Mr. and Mrs. C. W. Appar were Mr. and Mrs. C. W. Stewart and Suzanne. Ed Condon, of Lincoln, spent the weekend visiting at the home of his mother, Mrs. Hope Condon, and family.

Honored at Surprise Shower—

Mr. and Mrs. Casper Pribil, who were recently married here and who are now living in Lynwood, Calif., were surprised at their home by former O'Neill residents and Lynwood neighbors, who gave an electrical appliance shower.

Present were; Mr. and Mrs. James Payne, Mr. and Mrs. W. J. Hammond, Mr. and Mrs. Walter Stein, Mr. and Mrs. Jerry Kliensmith, Mr. and Mrs. M. F. Stanton, Mr. and Mrs. Kilmer Stanton, Mr. and Mrs. Neil Van Houten, Mr. and Mrs. Vincent Doyle, and Mr. and Mrs. J. E. Hickey. Mrs. Connelly, the Misses Grace and Theresa Connelly, Wilfred and Loretta Hickey, Helen McNichols, Alva Wakefield, Agnes and Grace Joyce, Elizabeth Kern and Miss Ray. The evening was spent visiting and concluded with a lunch.

Frontier for printing.

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— 8 P. M. —
OHS Band Room
Sponsored by
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Ladies bring pies to be auctioned. Plan for an evening of fun and square dancing.

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EYESIGHT
Dr. Edw. J. Norwood, O. D., Optometrist, from Crawford, Nebraska, will be in O'Neill on DECEMBER 19 At the Hotel Golden Eyes Examined Glasses Fitted

SANTA CLAUS JAKE SAYS:
to all you other Santa Clauses: "Why not make this Christmas one the little woman will never ever forget? How could you possibly please her more than to give her something she has always dreamed of . . .

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I'M SO TIRED OF ETERNALLY CLEANING THIS FILTHY, CRANKY OLD STOVE!
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IT'S A LOVELIER, MORE COMFORTABLE WORLD NOW THAT WE OWN AN L-P GAS RANGE!