PAGE 14-THE FRONTIER, O'Neill, Neb., December 1, 1949

## The Frontier Woman -

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

## By BLANCHE SPANN PEASE

er readers! One of our early American best of the year" for the holiday bie. The book added that "there tier readers! cookbooks says that mincemeat is no cross-cut to excellence pie is a Christmas must, and in the manufacture of this certainly mincemeat desserts dainty. Advertisements of and

year year. There

busy the American housewife has come to depend upon the prepared

mincemeat on sale at her grocers' rath-Blanche Spann er than mix-

ing her own. Pease

Grandmother's "Ladies' Home Cookbook" advised that the

WILLIAM W. GRIFFIN ATTORNEY First National Bank Bldg. ONEILL one teaspoon salt, one-fourth



-make precious findings 'neath the tree! In an unending array of finest leathers, fabrics and styles



Hi there, all you nice Fron- mincemeat "paste must be the

have been among the top holi- recipes for 'Mincemeat made day choices easy' are traps for the unwary, after the hard-pressed, the lazy."

You can still make your own, is one differ- but the manufacturers have ence though- 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 ef-fect. 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,

apples (diced), two cups brown flour, baking powder, salt and until crumbly. Add milk to rectangular sheet one-fourth

cup shortening, two-thirds to

three-fourths cup milk, two

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 con-

tributes 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 and serve them with a special

sauce. If you would like to try making plum pudding at home, make a large recipe, for plum oudding keeps well, and the ef-

make plum puddings long be-fore 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, onehalf 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 al-mond flavoring extract, onehalf 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 smoth. Add flavoring extracts. Add flour mixture alternately with milk and lemon juice to egg and sugar mixture. Pour into five one-pint greased pudding SANDHILL SAL

cups mincemeat, one cup tart Lots of people spring it on one-fourth cups. Two pounds sugar, two and one-half cups themselves, including Sandhill seeded raisins, two pounds boiling water. Sift together Sal, when they open their trap. seedless raisins, two pounds cur-The man who said he aimed rants, three-fourths pound citsugar. Cut or rub in shortening to please, put his finger on the ron, one-half pound orange peel, trigger and gave it a squeeze. one-half pound lemon peel, one make a soft dough, Roll into Duck for supper!

> heart was young and gay, his Either one wine glassful branhairline fast is vanishing and dy or two tablespoons strong coffee plus one teaspoon lemon Mary had a little lamb, she extract, one pound dates sliced, didn't really like it, but just a one pound figs, sliced. Cream little lamb in stew, her budget butter, sugar and well-beaten wouldn't hike it.

cups sugar, one teas. cinnamon, fee and extract. one-fourth teaspoon nutmeg, tapioca, three tablespoons water. Let stand while preparing

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 su- for more than a year and they gar, two tablespoons cold wat- are still nice, are never crumbly the grocers' or bakers', reheat er, two tablespoons cream, two MRS. M. tablespoons butter, pinch of

Mix ingredients and bring to We Need Lettersa boil and boil for one minute. Remove from stove and pour now, thinking about Christmas mixture over two cups sifted fort is no greater for a large powdered sugar. Beat until letters for our department. batch than a small one. You can smooth, add one-half teaspoon Wouldn't you like to send us one? Write about anything you

> 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.

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 get-ting most of these off scald as you would a chicken, only have dings, about three-fourths pound you would a chicken, only athe the water boiling, turning the duck over and over until feath-One-half cup butter or mar-garine, one and one-half cups in hot half easily, singe, wash in hot baking soda water, draw, wash in cold salt water. I like yild plum jelly or pre-serve with wild duck or goosetry 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 cur-Mrs. Paul Zakrzewski, of O'- tains, you save a lot of time, (I wonder what I do with the hours I have saved doing cur-tains 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 thin cookies. Cream one cup cups molasses, two teaspoons shortening, one cup sugar, one- mace, two teaspoons cinnamon, half teaspoon salt, beat in four one teaspoon cloves, one tea-

spoon nutmeg. Cook very slowly for one-half hour adding water when done to make one and

pound English walnuts, one-Gone are the days when his fourth pound candied cherries. serves tell us that, too eggs, molasses and spices, flour, soda, fruit and brandy or cof-

Put two thicknesses of paper three tablespoons quick cooking greased in bottoms and sides of pans, using no pans that hold more than four cups of the mixment. patsry. Pour into nine-inch pas- ture. Use nutmeats, cherries try lined pie pan. Cover with strips or lattice top. Bake in 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

tfw-

We know you're pretty busy coming and all but we need like, we particularly appreciate original letters but can use let-

ters of other types too. Most of our readers enjoy the household type of letter which is chuck full of recipes and hints.

you send that type try home of his mother, Mrs. Hope to include at least a couple of your best recipes and three | Condon, and family.

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

who were recently married here and who are now living Give explicit directions for in Lynwood, Calif., were surmixing and if the food is baked, prised at their home by forbe sure to give oven tempera- mer O'Neill residents and Lynture and time of baking. If you wood neighbors, who gave know how many the recipe an electrical appliance show-

Honored at

Surprise Shower-

Mr. and Mrs. Casper Pribil,

er. Send your letter to Mrs. Present were; Mr. and Mrs. Blanche Pease, The Frontier James Payne, Mr. and Mrs. Woman, Atkinson, Neb. Be sure W. J. Hammond, Mr. and Mrs. put the Frontier Woman Walter Stein, Mr. and Mrs. week we give two three-months' M. F. Stanton, Mr. and Mrs. subscriptions to The Frontier Kilmer Stanton, Mr. and Mrs. for the use of the two letters we Neil Van Houten, Mr. and print. When we have enough Mrs. Vincent Doyle, and Mr. letters on hand, we mail out a and Mrs. J. E. Hickey, Mrs. bonus prize to the writer of a Connelly, the Misses Grace third letter used in our depart- and Theresa Connelly, Winifred and Loretta Hickey, Helen McNichols, Alva Wakefield, Agnes and Grace Joyce, Eliza-

Frontier for printing.

**PIE SOCIAL** 

- 8 P. M. -

OHS Band Room

**O'NEILL NEWS** 

beth Kern and Miss Ray. Elaine Reimer of Deloit, The evening was spent vis-iting and concluded with a spent the weekend visiting her sister, Marlene. lunch.

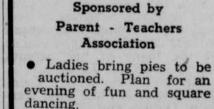
Dr. and Mrs. L. A. Burgess and Mr. and Mrs. Ed Bright, of Orchard, spent the Thanksgiving weekend with Mr. and Mrs. R. W. Johnson, of Hyannis. Mrs. Burgess is a sister of

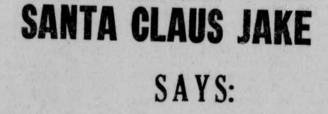


Thursday dinner guests at the home of Mr. and Mrs. C. W. Apgar were Mr. and Mrs. W. Stewart and Suzanne. Ed Condon, of Lincoln, spent the weekend visiting at the

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FOR A MERRY CHRISTMAS



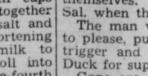


to all you other Santa Clauses: "Why not make this Christmas one the little woman will never ever forget? How could you possibly please her more than to give her something she has always dreamed of . . a

HOTPOINT

APPLIANCE!

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SIGHT 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

HAT WE OWN A

00



- 1. Hotpoint Automatic Electric Dishwasher washes, rinses, dries electrically! Available as separate unit or in complete Hotpoint Electric Sink combined with Hotpoint Disposall.® Hotpoint Automatic Electric Range features 37 advancements plus "Pushbutto Cooking."
- 3. Hotpoint Refrigerator for extra storage space, extra shelf space.
- Hotpoint Electric Dryer dries laundry in any kind of weather.
- Hotpoint Water Heater with famous "Magic Circle" Heat.

· Brilliantly matched in design and styling, Hotpoint's new dream line of electric appliances for '49 offers you everything for the modern kitchen and laundryplus a convenient step-by-step plan that makes these work savers easy to own! Come in and compare these new Hotpoint beauties-feature for feature and value for value-with anything, anywhere, in the home appliance field.

