

The Frontier Woman —

Creasing Overalls Front and Back Before Putting Through Wringer Works Well

By BLANCHE SPANN PEASE

Hi there, all you figuring people!

Figuring out what to get who for Christmas and with which? Anyway, that's the way a person feels when the Christmas



Blanche Spann Pease

rush hits them and you try to stretch a dollar until it screams for help. One way to make the pennies go farther is to make candy and cookies for some of those folks who enjoy that sort of thing.

Many folks don't have the time to do much cooking of their own and they'll particularly appreciate "made" gifts and many women work and are too tired to do much baking. And everyone likes good things to eat — large or small and middle sized.

An unusual candy is black walnut molasses candy. Why not make up a batch of it?

BLACK WALNUT MOLASSES CANDY
Three cups granulated sugar, 1 cup water, 1/2 teaspoon cream of tartar, 1/4 lb. butter, 1 cup molasses, 1/4 cup vinegar, 1 cup black walnuts, small pinch baking soda. Boil sugar, water, cream of tartar, molasses, and vinegar to hard ball. Add butter and soda, boil to brittle. Cover bottom of buttered tin with the chopped walnut meats. Turn over them the hot syrup and when cold break in pieces.

Do the youngsters want to make candy? Here's an uncooked candy they can make — and they'll enjoy taking part in the Christmas festivities.

Grate and melt over hot water 2 squares unsweetened chocolate. Moisten confectioners' . . . sugar, about a pound, with enough rich milk or cream to make it all of creamlike consistency. Stir in chocolate, add a cup of peanuts, and a teaspoon of vanilla. Stir all until well mixed but not hard. Spread in a thin layer on but-

tered tins. Mark into squares.

SOUR CREAM CANDY

Two cups brown sugar, 1/2 cup sour cream, 1/2 cup sour milk plus 1 tablespoon butter, 1 teaspoon vanilla, 1/4 teaspoon cream of tartar. Mix the sugar, cream of tartar, sour milk and butter and the sour cream. Cook until a soft ball is formed when dropped into cold water. Remove from the fire, add vanilla and allow to cool. Beat until creamy and place in a well buttered pan. A favorite with our family is:

WHITE FUDGE

Three cups sugar, 1/2 cup milk, one-third teaspoon cream of tartar, 1 tablespoon butter, 1 teaspoon vanilla. Mix the ingredients in order named, and cook until a soft ball is formed when a little of the candy is dropped in a glass of water. Remove from the fire and allow to cool. Do not stir while cooking. When cool, beat until creamy, add vanilla, and pour into a well buttered pan. When cold cut into squares.

PUFFED RICE FUDGE

Three cups granulated sugar, 1/2 cup evaporated milk, 1/2 cup puffed rice, 1/2 cup sweet milk, level tablespoon butter, teaspoon maple flavoring.

Cook sugar, milk, and butter to soft ball. Take from fire, add flavoring and stir in rice which has been crisped in the oven. Beat until it begins to thicken, pour into buttered tins and mark into squares.

—tfw—

Mrs. Blain, Mrs. Roberts Are Subscription Winners —

Mrs. Harold Blain, of Middlebranch, wins today's subscription and wants it added to her husband's. Mrs. Fred Roberts, of Atkinson, also wins a three-months' subscription to The Frontier.

Dear Mrs. Pease:

Have enjoyed the letters in your column more than usual lately. It seems we have more variety, but I'm afraid this one won't score very high on that point.

When I'm about my work I think of various household hints but do you know they've about all fled since I have decided to write. Where's my thinking cap? "A Farmer's Wife" wrote that she hangs overalls wrong side out and doesn't put them through the wringer to keep the colors bright. I hadn't thought of that. I put them through the wringer from the last rinse as smooth as I can, fronts of legs together, leg first, then hang them by throwing the bib over the line and pinning by the waist band. I unfasten the buttons, too, so that they dry quickly. Then if they are folded neatly when dry, look almost as good as if ironed.

Sometimes people crease overalls front and back before putting them through the wringer. It works well for small overalls but they dry too slowly to suit me.

Oh yes, I starch overalls. They look nicer, repel dirt better and wash easier.

Perhaps I should have made this a strictly Christmas letter. I wonder if someone else has had the same experience I have had making a regular Christmas fruit cake. I made one a few years ago. Did I ever have a time finding all the candied goodies called for? I thought I had something extra special. And do you know my husband said "I'd rather have one of your applesauce cakes with a few extra nuts and raisins added." Needless to say, I've taken his suggestions. It's cheaper, saves time and fuss, too.

Recently, someone told me to put chopped dates in my applesauce cake, too, and bake it as much as two or three weeks before Christmas. The November 9 Frontier Woman had a good recipe for applesauce cake but I have another wrinkle for frosting for Christmas. I make a plain powdered sugar frosting, the desired consistency for spreading, then add red and green hard Christmas candy, (other colors would do) which have been crushed quite fine. Just mix enough to distribute candy quite evenly before spreading. If mixed too long after candy is added, the colors will run together. This gives a distinctive flavor to the frosting as well as making it look more Christmasy.

Though I'd get presents made ahead of time this year but as usual I'm afraid it will be the last-minute rush. However,

I do have some Christmas greeting cards. I really like the scripture cards or folders best as they convey the real meaning of Christmas, and Santa Claus gives a false conception to my way of thinking.

I believe we've always had a tree of some kind and decorated it, even though it might be only a low branch from a cedar tree. It's fun to make them take on a shapely form and put on enough baubles and trim to hide defects. When some one says "What a pretty tree!" it makes us feel we have accomplished something.

This letter has grown faster than I thought it would, trust you all have a happy Christmas. MRS. HAROLD BLAIN, Middlebranch, Neb.

—tfw—

Luscious Icing Recipes —

Dear Blanche: I just finished icing a cake for supper and as I was hunting up the recipe, I just happened to think that maybe somebody else would like to try this recipe, too.

FLUFFY WHITE ICING

Mix together one cup sugar and one-third cup water. Boil without stirring until it reaches 242 F. or if you do not have a candy thermometer — until it spins an 8-inch thread. (Keep pan covered first 3 minutes of boiling.) Beat two egg whites until stiff; add 1/4 teaspoon of cream of tartar. Pour hot syrup over egg whites beating constantly. Add 1 teaspoon vanilla and continue beating till it holds its shape. This makes enough icing for a two layer cake.

Here are two more good icing recipes:

CHOCOLATE DELUXE ICING

Melt two squares unsweetened chocolate, add one-third cup soft shortening, one large unbeaten egg and mix well. Add two cups sifted confectioners' sugar and 1/4 teaspoon salt. Beat with rotary beater until fluffy. Ice cake and sprinkle chopped nuts or coconut over top. Enough for two layer cake.

PENUCHI ICING

Mix together 1 1/2 cups brown sugar (firmly packed in cup), three-eighths cup milk. (1/4 cup plus 2 tablespoons) three-eighths cup shortening, 1/4 teaspoon salt. Allow sugar to dissolve, and bring slowly to full rolling boil, stirring constantly. Boil one minute. Remove from heat and beat till lukewarm. Add three-fourths to 1 teaspoon vanilla. Continue beating until thick enough to (Continued on page 23.)

McCARVILLES

feature

STYLE - QUALITY - VALUE

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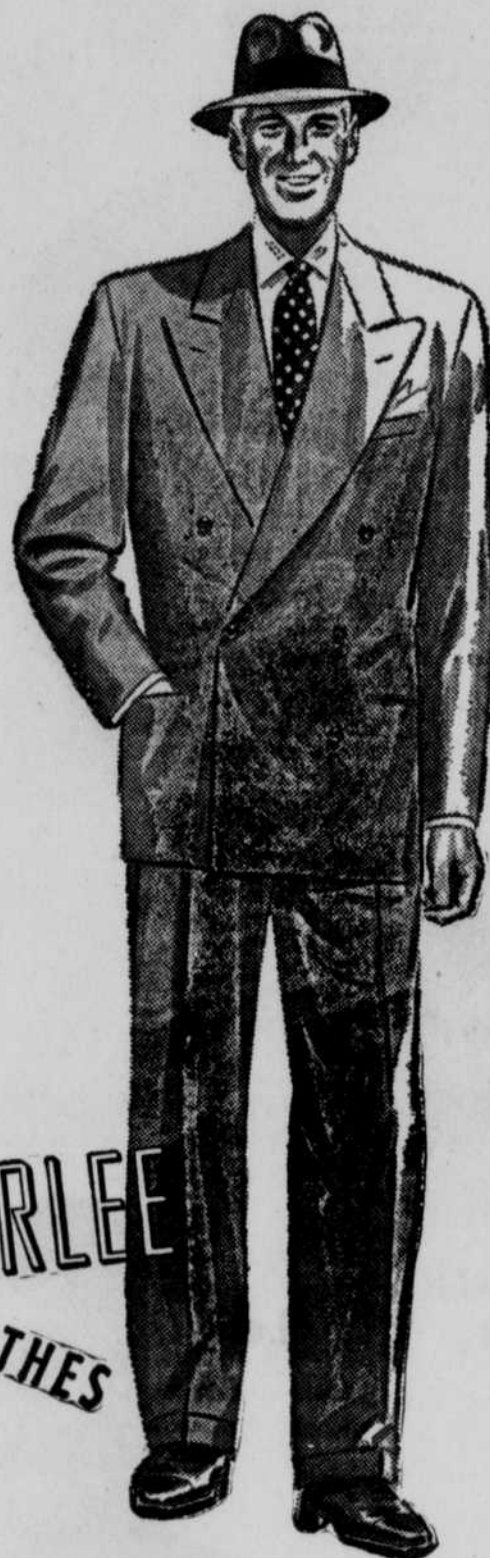
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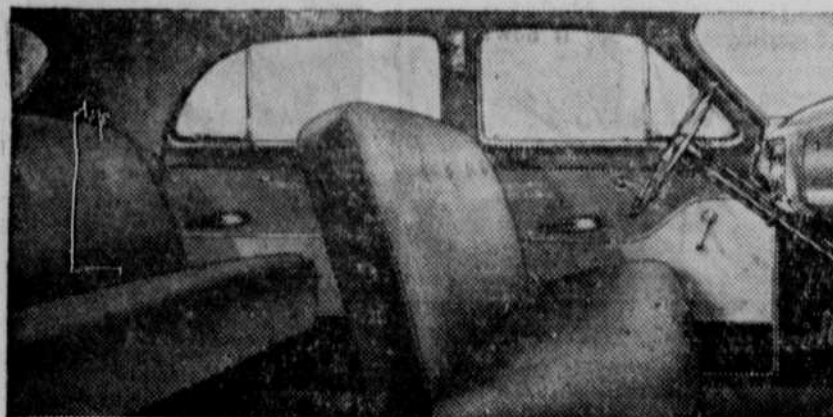
Gift Ideas to Make His a Merry Xmas.

- Handkerchiefs
- Pajamas
- Robes
- Ties
- Suspenders
- Shirts
- Gloves
- Belts
- Mufflers
- Slippers
- Sweaters
- Socks

Shoes for the Entire Family

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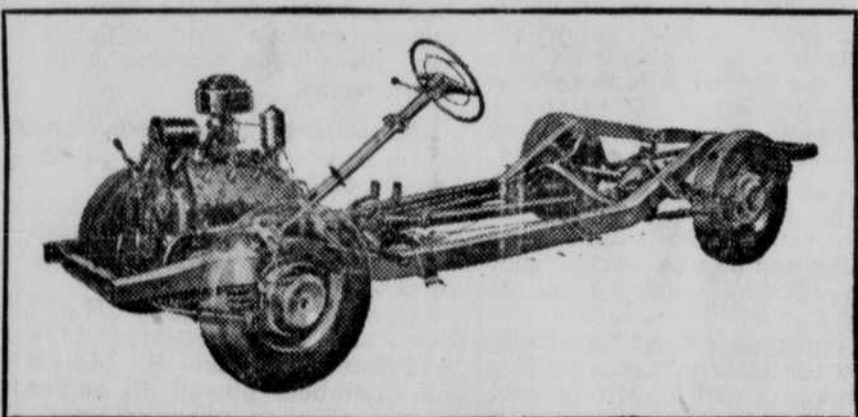
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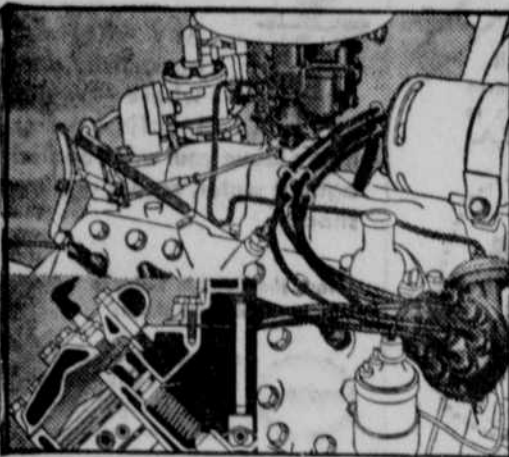
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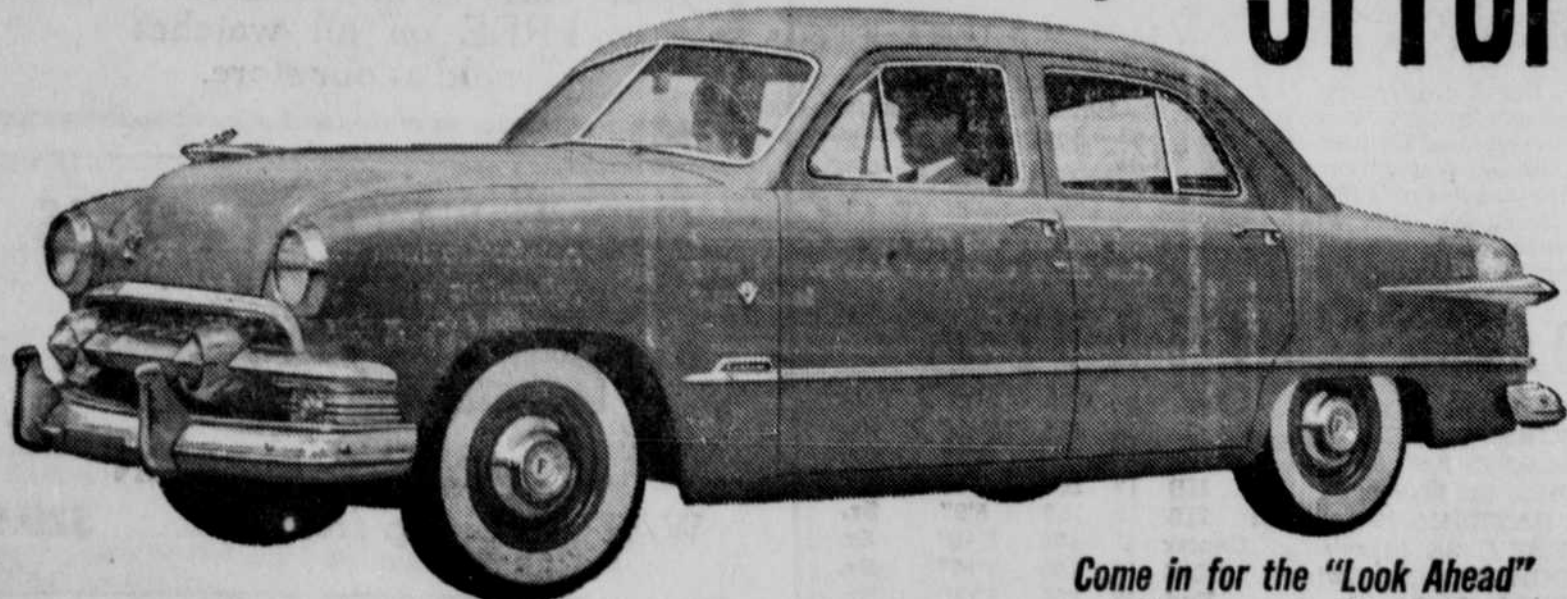
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