,
GIVE A GIFT WRAP
Lose up to 20 inches* in one hour with a Body Wrap.
Intro Wrap Qnly $\$ 14.94$
Beautiful Nails: Sculptured or Tips, . Full Set $\$ 24.94$



Recipes spice holiday cheer

By Kema Soderberg Dally Nebraskan Senlor Editor

There is only one thing better than celebratin the holidays with family and friends, celebrating Christmas with family, friends and FOOD.
The Daily Nebraskan, concerned that your
Christmas is the most it can be has dug out some of Christmas is the most it can be, has dug out some of the best recipes for the holiday season. These recipes were scrounged up from some of the most well-known Nebraskans (who also cook).
Try one. Try two. Heck, give them all a whirl Youve nothing to lose and only weight to gain. calorie dish:

## gEN. ERNEST CRANIBERE

Fill boine two egin
ol hil one two-quart aauce pan with coid water piace it on the stove and bring water to a rapia noin utes. Place pot under cold runnins water for two minutes. Carefully remove the eptss from the shell Salt and pepper to taste and "go for the gusta"

## PHIL SHOEMAKER

The lead guitarist for Charlie Burton and the Go-Cups volunteered this salad recipe from the Elvis Cookbook:

## Pepsi-Cola Salad

Make one box cherry Jello according to direc tions using Pepsi-Cola from a king-sized bottle (Shoemaker stressed that the king-sized bottle was important) instead of water. Add one can of drained fruit cocktail and chill.

ATTORNEY GENERAL PAUL DOUGLAS'
FAVORITE:
Makes about 5 doze
7 cups all-purpose flour
2 tablespoons balking powder
2 cups vegetable oil
1 cup unsalted sweet butter, melted
1 cup orange juice
1 cup sugar
$1 / 2$ cup walnuts, chopped
2 tablespoons cognac or brandy
Syrup (recipe follows)
Chopped walnuts, if desired
Heat oven to $400^{\circ}$

1. Mix flour an
bowl; reserve. Mix ou and butter in large bowl; whisk in orange juice, sugar, $1 / 2$ cup wainuts and the cognac. Stir in flour mixture. Mix with both hands until dough is no longer sticky, adding additional
2. Shape dough into rounded two-inch ovals; place inches apart on ungreased baking sheets. Bake minutes; reduce heat to $325^{\circ}$. Bake 20 minutes.
3. Meanwhile, make Syrup.
4. Immerse several cookies at a time into simmering Syrup for 2 minutes. Remove with slotted spoon; drain on wire rack placed over waxed paper. Garnish with chopped walnuts. Let stand covered with alumin before serving.
TIP. Cookies may be served immediately, but the flavor improves if they are allowed to stand 24 hours.

## Syrup

Makes 6 cups
2 cups honey
2 cups water
$1 / 4$ cup lemon juice
Combine ingredients in small saucepan; heat
over medium-low heat to boiling Simmer covere 15 minutes. Keep warm uncovered over low heat.

- JUDGE MONATD MgaCNN

The ludge and his wile Jane tisualk delve into Turtle Cooldes this time of year.
cuncie Cosicies.
cup margarine
cup white augar
1 cup brown suftar
2 efgs.
1 teaspoon venilla
1 feaspoon bulding sodia
1 teespoon onicng soda
4S emp hot waveen
Creazn the inargarime and gredinilly add the sugars. Blend in egse sid yanili. Grsdually add

 Fherm movnit reaghion -this 4 cough balls and fight to 10 minuten. Cool sand top with earmel and Chocolake toppinger
Continued on Page 16

## OUR GIFTS TO YOU BRASS BUCKLE MAKES CHRISTMAS EASY!



