

**By Nola Straub**

It is getting close to that time of year again to celebrate the Christmas Holidays. "The TV programs are back and it is a festive time of year."

I picked up some chocolate coated peanut clusters in Walgren's. Someone asked me if the store was doing my candy this year. Busted - - - pretty much - - - I do not go to the great lengths that I used to making cookies, etc.

I used to go to the old tree claim and pick black walnuts when the boys were little. Neoma always wanted some nuts for baking and I would take them to Denver as her husband had made a contraption to break them. One year he made me one, too!

I tried freezing mulberries one year but... they do not keep in the freezer well. I now believe mulberries are best eaten right off the tree in July. They get a fuzzy mold and need something else mixed with them, like rhubarb and sugar.

People like to snack while watching TV. Soup and sandwiches are always good with left overs.

**Smoked Walnuts**

1 tsp. liquid smoke

2 c. walnut halves

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2 tsp. oil

Salt to taste

Mix liquid smoke and 4 tsp. of water, add walnuts. Toss to coat. Spread in shallow pan. Cover, let stand overnight. Add oil to walnuts, toss to coat. Roast at 300 degrees for 24 min. Add salt. Store in tight container. Can be frozen.

### **Poor Man's Potato Soup**

**Luella Troxel**

2 c. diced potatoes

2 tbsp. butter

1/2 c. flour

Milk

1 tsp. salt

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1/2 tsp. pepper

Cook potatoes and butter in 3 pints water until soft. Mix flour with small amount of milk to form crumbly mixture. Add to potatoes; stir well, add 3 cups milk and salt. Simmer. Stirring occasionally, until thick. Add additional seasonings if desired. Double or triple if needed for your family.

Many evenings in the winter we had either potato soup or oyster soup for supper cooked on the wood stove. In the summer we cooked on the electric stove but in the winter mother used the wood stove for heat and cooking. People in Wyoming have line camps in the mountains in the summer and still use the wood stoves.

### **Beef-Vegetable Soup**

2 lb. short ribs

2 tbsp. salt

Pepper to taste

Worcestershire sauce to taste

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1 qt. tomato juice

1/2 c. lima beans

1 c. cut green beans

1/2 c. corn

2 potatoes, diced

1 onion, chopped

2 carrots, sliced

1/2 c. peas

1/8 head cabbage, chopped

1 stalk celery, sliced

1/2 bell pepper, chopped

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1 bouillon cube (opt.)

Cover short ribs with water in heavy 6-8 quart stockpot. Add seasonings. Bring to a boil; reduce heat. Simmer, covered for 1 hour and 30 min. until beef is tender. Cool to remove grease. Strain juices; return juice to sauce pan. Remove meat from bones; add meat to saucepan. Add remaining ingredients. Bring to a boil; reduce heat. Simmer, covered, for 1 hour or until vegetables are tender. Season to taste. Yield: 12-15 servings.

### Turkey-Rice Soup

3/4 c. rice

2 qt. turkey broth

1 c. finely chopped carrots

1 c. cooked chopped turkey

Salt and pepper to taste

Place rice and carrots in turkey broth. Cook for 15 to 20 min. Add turkey, season to taste. Heat thoroughly. Yield 6-8 servings.

If I do not have enough broth I add chicken bullion to water to increase the amount.

## **Last-Minute Hot Salad**

1 pint pears, quartered

1 pint peaches, quartered

1 pint apricots

1 can pineapple tidbits

1 pint bing cherries

1 sm. bottle of maraschino cherries

Honey

Nutmeg

Drain all fruit except pineapple. Place in electric skillet. Heat slowly to simmer. Sprinkle nutmeg over fruit. Pour 3 to 4 tbsps. honey slowly over top. Serve hot in individual dishes.

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Hope your holidays are the best ever!

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.