

Wano's first Christmas

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In the Nov. 3 addition of the *Bird City Times* — 1932, Mrs. E. J. Sheldon wrote a letter about when she and her husband came to Cheyenne County in 1885. In this letter she told a story about the first Christmas in Wano.

The new settlers decided to have a Christmas supper. It was to be free to everyone. When the cowboys of the county heard of this celebration they wanted to help. Knowing that the women wanted to do the cooking she told them they could bring candy and nuts for the children and she would find a Santa Claus to help pass them out.

Not only did they bring candy and nuts but also they brought a box of toys. The women got together and they made little stockings out of mosquito netting and filed them for the family with the fruits and nuts.

Mr. McCarty, who was a businessman, was chosen to be the Santa. He had a fur coat to wear and Mrs. Sheldon made him a white wig and beard. She pinned a stocking on his coat with

safety pins, and gave him a woman's stocking to hang from his belt. He found a flat basket to fill with the toys and would carry them on his shoulder.

The McCarty building was next to the Sheldon's home. It had an organ and tables so that made it handy for the women to make the food in the Sheldon's home and carry it into the building on Christmas.

Older boys like the Collins boys and the Shelton's son waited on the tables. After the meal was over everything was cleared out except for the organ. Gerty McCarty began playing Christmas carols and it wasn't long until one of the chorus had these words: "Don't you hear the bell a-ringing, open wide the door."

The only bell that would make enough noise was the hotel dinner bell so Santa used it to ring so all could hear. Mrs. Sheldon walked ahead of Santa and just at the right time the door opened and he walked in.

What a wonderful Christmas it was that the Cowboys and the homesteaders gave to the children.

Cranberry Loaf

Cranberry Swirl Loaf
Taste of Home

- 3 to 3 1/2 cups all-purpose flour
- 1/3 cup sugar
- 1 package (1/4 ounce) quick-rise yeast
- 1/2 teaspoon salt
- 1/2 cup water
- 1/2 cup milk
- 1/3 cup butter, cubed

Filling:

- 1 cup chopped fresh or frozen cranberries
- 1/4 cup packed brown sugar
- 1/4 cup water
- 1 tablespoon butter, cubed
- 1/2 cup chopped walnuts
- 1 tablespoon lemon juice

Topping

- 2 tablespoons all-purpose flour
- 2 tablespoons sugar
- 2 tablespoons cold butter, *divided*

In a large mixing bowl, combine 1 cup flour, sugar, yeast and salt in a saucepan, heat the water, milk and butter to 120 - 130 degrees. Add to dry ingredients, beat until combined. Stir in enough remaining flour to form a soft dough.

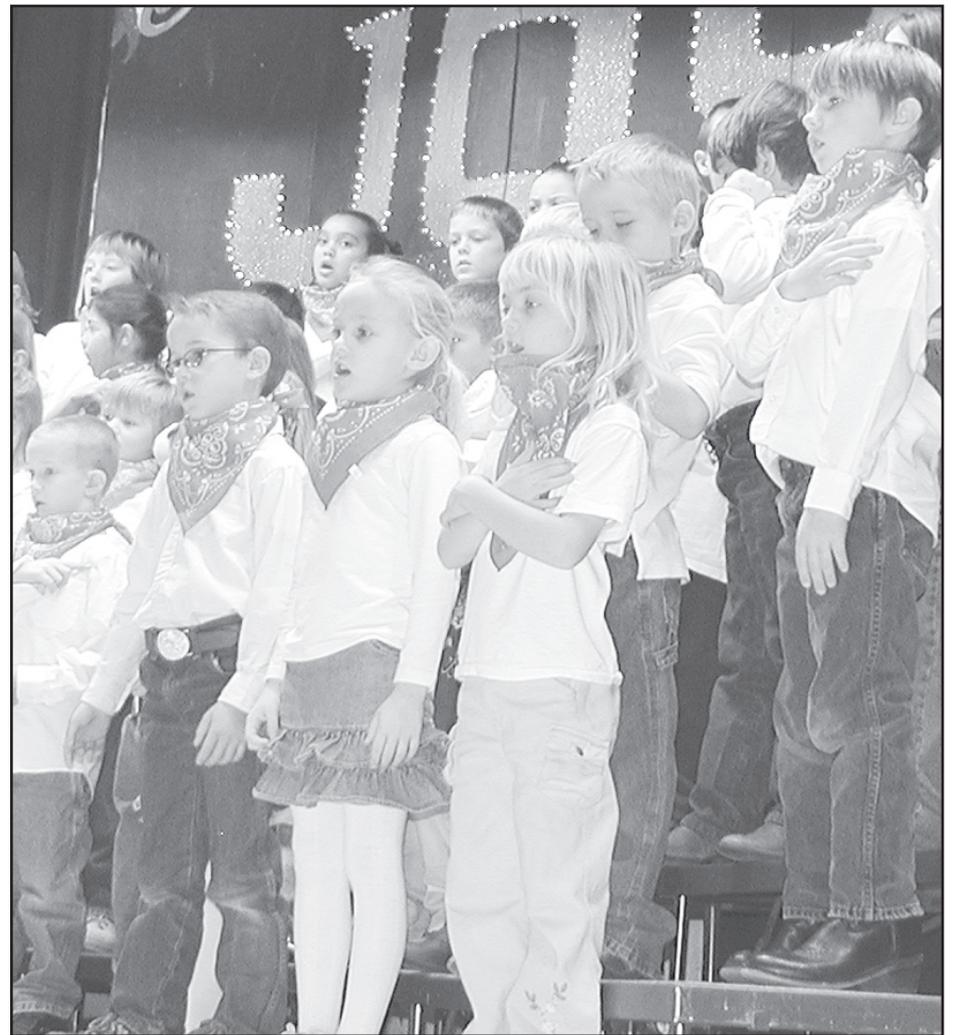
Turn onto a floured surface, knead until smooth and elastic, about 5-7 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine cranberries, brown sugar and water in a small saucepan.

Cook over medium heat until berries pop, about 15 minutes. Remove from heat, stir in butter, walnuts and lemon juice. Cool.

Punch dough down. Turn onto a lightly floured surface, roll into a 20-inch x 10-inch rectangle. Spread cooled filling to within 1/2 inch. of edges. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place in a zigzag pattern in a greased 9-inch x 5-inch. x 3-inch loaf pan.

For topping, combine flour and sugar in a small bowl; cut in 1 tablespoon butter until crumbly. Melt remaining butter, brush over dough. Sprinkle with topping. Cover and let rise until doubled, about 40-45 minutes or until bread sounds hollow when tapped. Carefully remove from pan to a wire rack to cool. Yield: 1 loaf.



THE CHILDREN do sign language as the sing their song during the Christmas program in St. Francis.

Elegant Egnog Dessert

Taste of Home

- 1 can (13-1/2 ounces) Pirouette cookies, divided
- 1/2 cup graham cracker crumbs
- 1/4 cup butter, melted
- 2 packages (8 ounces each) cream cheese, softened
- 2 cups cold eggnog
- 2 cups cold milk
- 2 packages (3.4 ounces each) instant vanilla pudding mix
- 1/2 teaspoon rum extract
- 1/8 teaspoon ground nutmeg
- 1 cup heavy whipping cream, whipped

Cut cookies into three 2-in. sections; set aside. Crush remaining cookies. In a small bowl, combine the cookie crumbs, cracker crumbs and butter; press onto the bottom of a greased 9-in. springform pan.

In a large mixing bowl, beat the cream cheese until smooth. Beat in the eggnog, milk, pudding mixes, extract and nutmeg until smooth. Fold in whipped cream. Spoon over crust. Cover and refrigerate for 4 hours or overnight.

Just before serving, remove sides of pan. Arrange reserved cookies around dessert and press gently into sides. Refrigerate leftovers. Yield: 12 servings.



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