

Cinnamon Christmas Tree Ornaments

| | | | |
|---------------|-----------------|--------------|------------------|
| 3/4 cup | ground cinnamon | 1 tablespoon | nutmeg |
| 2 tablespoons | ground cloves | 1 cup | thick applesauce |
| 1 tablespoon | allspice | | |

Combine spices. Stir in applesauce and mix well.

Roll out to 1/4 inch thick on a cookie sheet lined with waxed paper. Cut with cookie cutters into desired shapes.

Let dry four to five days, uncovered; turn morning and night. Before completely dry, make holes for hanging with a toothpick, ice pick or straw.

Finish with a ribbon or pretty yarn for hanging.

— recipe from Kim Madsen, the Happy Hustlers 4-H Club, Dawes County, Nebraska



Spice Tea

| | | | |
|------------|-------------|--------------|---------------|
| 2 1/2 cups | Tang | 1 teaspoon | cinnamon |
| 3/4 cup | instant tea | 1/2 teaspoon | ground cloves |

Mix. Use two to three heaping teaspoons for mug, less for cup.

Oatmeal Drop Cookies

| | | | |
|--------------|---------------|-----------|------------------------|
| 1 cup | flour | 1 cup | sugar |
| 1 teaspoon | baking powder | 1 | egg |
| 1/2 teaspoon | salt | 1 1/2 cup | rolled oats or oatmeal |
| 1 teaspoon | cinnamon | 1/4 cup | milk |
| 1/2 cup | shortening | | |

Moderate oven (350-375°).

Cream shortening. Add sugar and beaten egg.

Add mixture of dry ingredients alternately with milk.

Drop by teaspoons on greased cookie sheet.

Do not bake too long.

(This recipe is good with chocolate chips, raisins and nuts, to name a few possibilities.)

— recipe from the 4-H "Let's Cook" book, circa 1965

BLACK FRIDAY SPECIALS NOVEMBER 20-21-23



**319 E. FRONT
OAKLEY, KS
785-672-3217**

**1170 S. COUNTRY CLUB DR.
COLBY, KS
785-462-2100**

12 Months, No Interest WAC

Recipe for a Happy Day

| | | | |
|-------------|-----------------------------|-------|---------------------|
| 1 cup | friendly words | pinch | of warm personality |
| 2 cups | understanding (heaping) | dash | of humor |
| 4 teaspoons | time and patience (heaping) | | |

Measure words carefully. Add understanding, use generous amounts of time and patience.

Cook with gas on front burner. Keep temperature low; do not boil.

Add Humor and personality. Season to taste with spice of life.

Serve in individual molds. This recipe is guaranteed never to fail.

— recipe from "Family Favorites,"

Aurora Circle of the Methodist Church, Alliance, Neb., ca 1960

**Come see us for our wide
selection of wines & liquors for
your Christmas gift ideas!**

Friendly Service • Wide Selection • Drive-up Window



Bottle Gallery

**1920 S. Range • 460-0235
Open 9 a.m.-9 p.m. Monday-Saturday**

