

THE RUBY VALLEY NUGGET CAN BE ALSO FOUND ONLINE AT www.beaconbusinessctr.com

CHRISTMAS FEASTS & TRADITIONS

Back in the olden days Christmas dinner was many weeks in the making and many hours in the serving. Imagine a 1930's modern woman in her neat white apron by an shiney enamel chrome plated kitchenette mixing together this recipe for "shred pie," an old English Christmas favorite: "Two bushels of flour, 20 pounds of butter, 4 geese, 2 turkeys, 3 rabbits, 4 wild ducks, 3 woodcocks, 6 snipe, 4 partridges, 2 meat tongues, 3 curlews, 7 blackbirds, 6 pigeons!" Served in twelve days a multitude guests would be well fed. There would have been also plums and spices, sugar and honey among pies and broth.

Christmas feasting was scarcely a self-respecting menu and would have included: "trite, mutton and pork, shred pies of the best; pig, veal, goose and capon, add turkey, mix well and rest." There would have been the famous boars head with lemon in the mouth and the ears wreathed around with rosemary; the peacock, roasted and served with every lovely feathers placed back in place; generously garnished and carried in on a golden platter with due ceremony; haunches of venison, plum porridge, fruits and steaming hot wassel drink. The shred pie, unlike its modern descendant the mince pie was baked in a long dish, shaped like the cradle, or manger of Bethlehem. A beautiful dinner would have been served by a nondescript array of servants from kitchens consisting of ".... thirty-pounds of buttered eggs, pies of carp's tongues, pheasants drenched in spiced sauces and a single peacock covered with sauce made from gravy of the bruised carcasses of three 'fat withers".

Christmas cookies, the iced cakes and gingerbread figures which are part of our Christmas goodies are survivals of the confectionery gifts presented to the senators of Rome in the early times. The cakes were in the forms of animals and humans. Later the cakes became more elaborate, and were adopted as Christmas cakes. In early England these cakes were very popular. They were given to the poor who sang carols in the streets, or who went from house to house with images of the Virgin Mary and or of Christ. To put the "merry" In "Merry Christmas" today, the hostess must borrow a bit of old-fashioned revelry. Add to it the flavor of steaming plum pudding, popcorn, sprinkle it well with a measure of good cheer, and serve with a sprig of mistletoe! Nevertheless, it is to this old-time cookery that we owe many of our favorite Christmas dishes, and at no other time of year does the modern kitchen show such a flurr of old-fashioned activity as now.



In 1903 it was recommended that "Housekeepers who are not bound by tradition are recommended to try braised turkey. Fill the turkey with the best force meat you can command. The most elegant is a chicken force meat mixed with sweetbreads and mushrooms or truffles, but an ordinary bread or celery or chestnut stuffing may be used. After

CHRISTMAS CAKE.

the bird is picked, singed and drawn hold it breast down for a few moments over a bright fire to stiffen it and lard the breast alone with shreds of fat, salt and dried pork. Place it in a large saucepan, one without the ordinary long handle, laying it breast uppermost. Add sliced onion, celery, carrot and some sprigs of parsley, with veal broth almost sufficient to cover. Cover the saucepan tightly, set in a moderate oven add cook slowly. When half done add seasonings of salt and pepper, and when tender take it out, lay in the roasting pan and brown quickly, basting with butter. Strain the gravy, thicken and serve in a boat.

The Christmas dinner would be incomplete without a chicken pie. It is baked in a pan, the sides only of which are lined with crust. Only the breasts are boned first and second joints are used. These tidbits are seasoned and laid in the pan with alternate layers of a very delicate force meat, the whole covered with a rich broth made from the rest of the chicken with a delicate flavoring of onion, celery and parsley. The top crust is laid on, a hole cut in the top for a vent and the pie cooked for two hours in a slow oven. Brown paper must be kept over it until fifteen minutes before serving, when the crust must be delicately browned. This is a feast in itself, and it is a pity to serve it midway at any dinner, but it is as good if not better cold.

In Germany the goose holds the same place as the turkey on American tables. It is either stuffed with chestnuts or a dish of boiled kale garnished with boiled chestnuts. The cheaper early version was stuff any bird with apples and garnishes of kale with fried potatoes. The Christmas turkey or ham is, of course, America's contribution to the feast; and could be found on almost every American table.

Great desserts were also showcased. To make a Christmas cake it was suggested to add two cups of raised bread dough, one teaspoonful each of cinnamon, nutmeg and salt, one-half cup of butter, one cup of sugar, one cup of milk, one cup of raisins, three eggs, six cups of flour. Let rise; pour into one large and one small tin. Cook in a moderate oven until brown and then roughly ice. Circle with holly, Enjoy making English Plum Pudding starting with one pound of raisins, seeded; one pound of currants, well washed; one quarter of a pound of sliced citron, one pound of bread crumbs, one pound of chopped suet, the juice, and grated rind of a lemon and three eggs, beaten; a pound of sugar, a grated nutmeg, a half teaspoonful of salt. Mix all the fruit thoroughly; add the eggs and some milk, a little at a time, adding it carefully, to make the mixture moist enough to stick together, but not wet. Fill greased molds or bowls, covered with cloth tied tightly over, and boil steadily eight hours or steam them. Before serving, boil again one hour.

In 1912 Christmas dinner suggestions: Menu - Cream of tomato soup with a side of celery, olives and sweet potato croquettes. A roast turkey or chicken with gibbet sauce. Cranberry jelly and creamed onions and boiled rice with mashed or browned potatoes, lettuce salad with french dressing, mince pie with cheese. Dessert was plum pudding with hard sauces with a side of fruit and nuts served with coffee.

The Christmas table may be spread for dinner the day before if the dining room can be closed. Flowers would be arranged in the table center, in an earthen pot. The pot may be banked with moss or covered with dark green crape paper, tied with cherry colored ribbons. If not flowers then cedar holly and pine twisted together with many winter berries made a beautiful holiday arrangement.

Many old superstitions were popular for Christmas foods. Some of them were: To refuse a piece of mince pie at a Christmas dinner means ill luck for the year. To eat apples at midnight on Christmas eve, however, is to enjoy great health during the year. If a loaf of bread is allowed to remain on the table after the Christmas Eve celebration, there will be no lack of bread in the house for the next twelve months. According to the old tradition, "by all means you must have a plum pudding--a plum pudding grown rich and black and solid." Otherwise, It seems, you will lose a friend between this Christmas and next.

Many holiday traditions are handed down from generation to generation. What is your favorite tradition? Share with us on our website at www.beaconbusinessctr.com.

MERRY CHRISTMAS AND HAPPY NEW YEAR FROM ALL OF US AT BEACON BUSINESS CENTER!

RUBY VALLEY HAPPENINGS

TWIN SPIRITS YOGA - Winter Yoga Practice and Crystal Bowls with Kristin Kaihler - December 21st - See Ad

HOMETOWN COOKIE CO. - Cookie Class December 21st at 6 pm at Twin Bridges Senior Center - See Ad

GRACE COMMUNITY FELLOWSHIP - Christmas Eve service at 6:30pm, Sunday, Dec. 24,2023. We will not be having a morning service, just the evening service. Everyone is welcome and we will be having refreshments afterwards, please plan to join us! If you have any questions please call the church at 406-842-5915. Grace Community Fellowship, 14 Stagecoach NW Ln. Sheridan, MT 59749.

ST. PAULS EPISCOPAL CHURCH - Virginia City - Christmas Eve Service at 2 pm

CHRIST EPISCOPAL CHURCH - Sheridan - Christmas Eve Service at 5 pm

ELLIE POTTERY CLASS - Tuesdays from 5:30 to 7:30 at CB Murray Building Art Room

PINTS FOR PUPS - Ruby Valley Brew - December 28th - 5-8 pm - See Ad

TOWN OF SHERIDAN COUNCEL MEETINGS - 2ND MONDAY OF EVERY MONTH LOCATION TBA

SHERIDAN CLOSE UP INVITES YOU TO FAMILY MOVIE AND DINNER NIGHTS- SHOWING AT THE SHERIDAN ELEMENTARY - DECEMBER 21ST - HOME ALONE - JANUARY 18 - CARS - FEBRUARY 15- FREE WILLY - MARCH 21ST -SUPER MARIO BROS -

DINNER AT 6 PM AND MOVIE 7 PM - DINER AND MOVIE - \$8 PER PERSON - MOVIE ONLY - \$3 PER PERSON

WILDFLOWER MUSIC ACADEMY - Mondays-10 am (Toddler Class up to age 5) Wednesdays - 5:45 to 6:45 Children's Chorus (Age 8+) Thursdays - 5:45 to 6:30 - Youth Group Ukulele (Age 5+) Private Piano Lessons Available As Schedule Permits - Call or Text Jaeléen

Munns - 406-465-5934 Country Roots - 117 N Main St Unit A - Sheridan, MT

P'S CLOTHES & MORE: Located above the Twin Bridges Library. Hours: Wednesday: 9-2, Friday: 10-2 Saturday: 10-2 - All tems are

FREE to the community. Call P at 406-600-2983 to donate or for guestions.

LOST CABIN BAR: Monday: Open Pool Table 5-7 - Tuesday: Music Trivia 6:30 - 8 - Wednesday: Whiskey Wednesday (Discount flights and tasters) - Thursday: First Thursday of Month Ladies Night - Friday: Red (Rémember Everyone Déployed) Friday. Come in or call for détails - Évéry Monday through Friday Happy Hour 5-6 - Check our FB page for wéekend specials @lostcabinbar

PUBLIC LIBRARY EVENTS:

SHERIDAN - Newspaper History Group - Tuesday mornings @ 9 AM. Knitting Group - Thursdays @ 2 PM CAREGIVER SUPPORT GROUP - First and third Tuesdays at 6 pm For more information call 406-842-7981.

TWIN BRIDGES - Twin Bridges Book Club meets every 3rd Thursday of the month at the Blue Anchor. Dinner at 6:00 with meeting at 7:00. Please email dmmontana@3rivers.net for information Accepting applications for a part time library clerk. Position will be 15 hours per week, with Wednesday being a full day and flexibility for other days. Wage depends on experience. Please inquire at Twin Bridges Public Library.

TWIN BRIDGES HELPING HANDS: Twin Bridges-MT Helping Hand Food Pantry, we aim to End Hunger in Montana. We have moved to 208 1/2 S. Main St. Wednesday's 10am to 3pm. Call for appointment any other day or time. - 596-1978 & 233-9616

RUBY VALLEY FOOD PANTRY: Food is distributed on Saturday mornings from 10-12 @ 206 S. Main in Sheridan, MT -between gas station and post office.

3 RIVERS WORSHIP CENTER: Worship is what we are all about and we would love to have you join us. Come as you are and be blessed. Every Sunday @ 10:30 am @ 3648 MT-287. Family friendly

DEADLINE OR SUBMISSIONS TO THE RUBY VALLEY NUGGET HAS CHANGED TO 1ST & 3RD MONDAYS!

Researched by Joetta Wetzsteon The information came primarily from written interviews with pioneers and their descendants, and from articles in Montana newspape



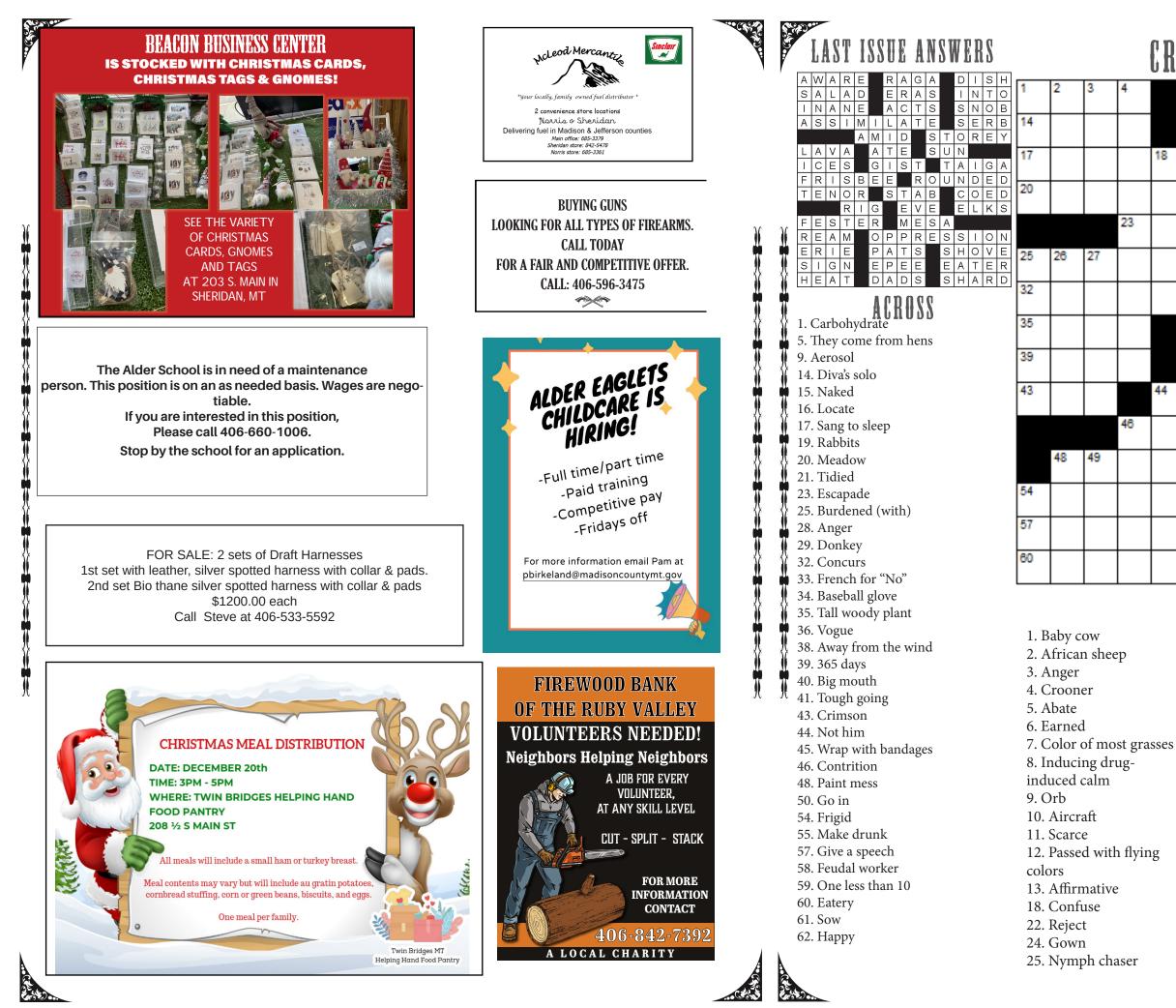


If you have a event you would like us to help you promote, please let us know. www.rubyvalleynugget@gmail.com









CROSSWORD PUZZLE

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DOWN

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- 27. Great fear
- 29. Was laid up
- 30. Abscond
- 31. Inscribed pillar
- 33. Without precedent
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 - 37. Curiosities 42.
 - Formula 1 driver
 - 44. Eavesdropper
 - 45. Calm
 - 46. Dish
 - 47. On edge
 - 48. Fern clusters
 - 49. Scheme
 - 51. Follow
 - 52. Europe's highest
 - volcano
 - 53. Marsh plan

54. Herd of seals56. Sleeping platform





GRYPONYX

DILONG

NEST

TAIL

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GIANT

R T G S U P N N G I A N T R

A I A S I G U A N O D O N E

P N H C E R A T O P S L G Y

T I E G G S A A U U P I G P

O A U P P T A N I U S D S E

R Y R N A P A T O D O N R R

OLD ST. NICK PHOTOS

2 SATURDAYS • DEC. 16 & 23

11:00 AM UNTIL 5:00PM

HOLIDAY MEMORIES FOR THE FAMILY!

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RE/MAX RE/MAX[®] MOUNTAIN PROPERTY HAPPY HOLIDAYS

A special thanks to all of you in the Ruby, Beaverhead, & Jefferson River Valleys who have supported my business this year. Randy and I are proud to call SW Montana home.

Wishing you a joyous holiday season with friends and family and a happy and healthy new year.



Ann Rhine, REALTOR[®] (406) 920-0263 annrhineremax.com





Gary Caprara at: 406-580-1574

DILLON LIVESTOCK AUCTION

2023-24 Winter Sale Schedule

7th All Class Cattle Sale All Class Cattle Sale All Class Cattle Sale

JANUARY-24 4th Special Feeder & All Class Cattle Sale 11th Special Stock Cow & All Class Cattle Sale 18th Special Feeder & All Class Cattle Sale 25th All Class Cattle Sale

CONTACT US Barry McCoy (406) 660-1889 Colton Reynolds (406) 351-3906 Jill Anderson (406) 490-3263 Office (406) 683-2002 www.dillonlivestockauction.com

FEBRUARY-24

1st Special Stock Cow & All Class Cattle Sale 8th TBD 15th All Class Cattle Sale 22nd TBD 26th Circle L Angus Bull Sale 29th All Class Cattle Sale

NOVICH INSURANCE novich@montanainsurance.net P: (406)684-5264 / F: (406)684-5701 PO Box 394 / 104 W 4th Ave - Twin Bridges, MT 59754

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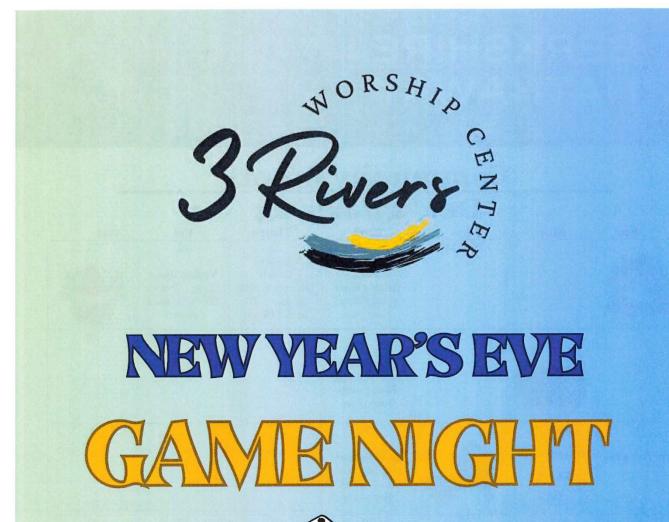
Home: 406-684-5509

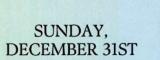
Cell: 406-596-9403





204 S. Main Street P.O. Box 445 Twin Bridges, MT 59754







7:00 PM - MIDNIGHT

BRING THE WHOLE FAMILY

TRIVIA

CARD GAMES

BOARD GAMES



3648 MT HWY 287, Sheridan MT 59749

BERKSHIRE HATHAWAY HOMESERVICES

<u>Community Events</u> Dec '23/Jan' 24											
Sun	Mon	Tues	Wed	Thurs	Fri	Sat					
DECEMBER		DEC 19 th	20 Twin Bridges Helping Hand Food Pantry 10am-3pm	21 Christmas Cookie Decorating class @ 6pm – TB Senior Center	22 Vitalant Blood Drive – 2pm @ TBHS Montana Room	23					
24	25 Nerry bristinas	26	27 Twin Bridges Helping Hand Food Pantry 10am-3pm	28	29	30					
31 New Year's Eve	JAN 1 st HAPPY NEW YEAR!! 2024	2 January	3 Twin Bridges Helping Hand Food Pantry 10am-3pm	4	5	6					
7	8	9	10 Twin Bridges Helping Hand Food Pantry 10am-3pm	11	12	13					
14	15 Martin Luther King Jr Day	16	17 Twin Bridges Helping Hand Food Pantry 10am-3pm	18	19	20					





MONTANA PROPERTIES

Nicholette Picken BROKER® (406)698-0853 nicholette.picken@gmail.com







Home

401 W MADISON STREET, VIRGINIA CITY, MT \$320,000 | 1 BR / 1 BA | DETACHED 'BONUS' ROOM

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PROPERTY FEATURES

- 1 BR / 1 BA | 574 SF
- 0.647± acres
- INCREDIBLE VIEWS
- Detached outbuilding perfect for a home office, craft room, etc.







HELP THE WOMEN'S RESOURCE CENTER



PROVIDE EMERGENCY SHELTER TO DOMESTIC & SEXUAL VIOLENCE VICTIMS IN BEAVERHEAD & MADISON COUNTY. SERVING OUR COMMUNITY SINCE 1977. FREE, CONFIDENTIAL SERVICES.



