

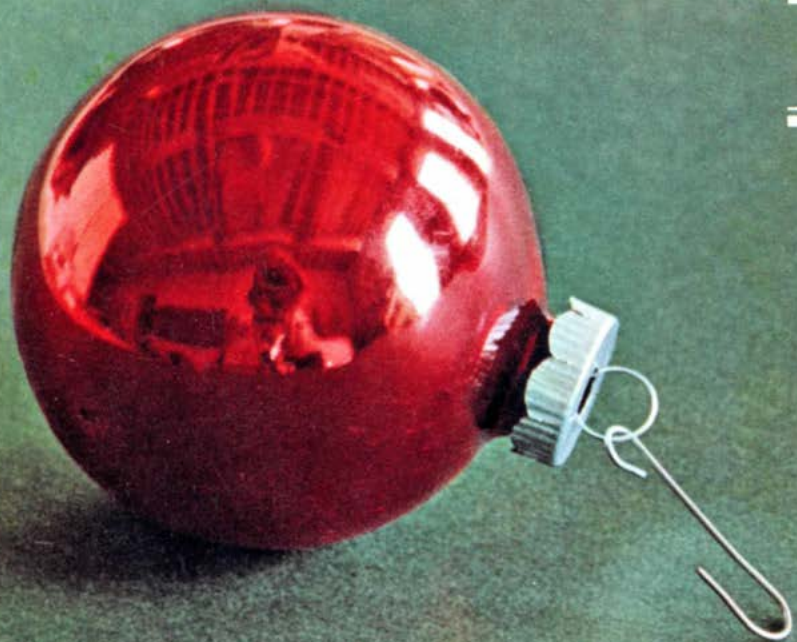
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ELECTRIC  
HOLIDAY  
BOOK

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**"FROM OPEN DOOR  
YOU'LL TAKE NO HARM  
FROM WINTER IF YOUR  
HEARTS ARE WARM"**

Most holidays are pleasant occasions — especially at Christmas time when a promise of warmth and welcome begins right at your front door.

Some of the ideas pictured in this book may help you to fulfill that promise and make the next holiday at your house one that will make a hit with friends and family alike.

We hope that the ideas pictured and described in this book will add to your holiday pleasure by helping you to brighten up your home — to plan and prepare special holiday and party menus — to make Christmas cookies and other holiday treats — to select and wrap attractive Christmas gifts. Getting ready for the holidays is great fun for the whole family. We are happy to be of some help.

WISCONSIN ELECTRIC POWER COMPANY



Holiday lighting and decorating ideas can add charm and beauty to any room. They need not be complicated. Simple effects are often the most pleasing.

Perhaps some of the pictures on these pages will provide a decorating idea or two that will help your home look its best during holiday time.



*Decorations like those shown here are not hard to do. They can be a real family affair . . . an investment in holiday warmth and pleasure.*

**"BEFORE STOCKINGS ARE HUNG BY THE  
CHIMNEY WITH CARE, BE SURE A BRIGHT  
WELCOME FOR SANTA IS THERE..."**

Accent lighting and decorative materials can be used to make your home glow with holiday charm—inside and out. Simple decorating effects such as those at the right can be used to enhance the charm of a fireplace, to brighten up a corner—or to add dramatic beauty to a wall.









"FROM THE  
LOWLIEST  
TO THE LORD,  
THE TURKEY  
SMOKES ON  
EVERY BOARD"



## AN ALL TIME FAVORITE

### MENU

*Roast Turkey\**

*Giblet Stuffing      Fluffy Mashed Potatoes*

*Brussels Sprouts and Chestnuts*

*Candied Sweet Potatoes*

*Crimson Cherry Salad\**

*Cranberry Sauce      Radishes      Celery Hearts*

*Hard Dinner Rolls*

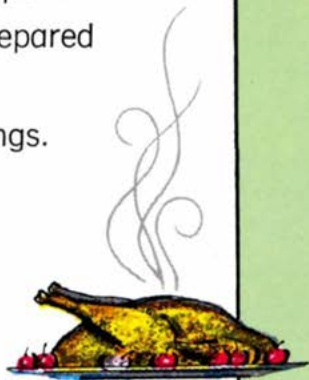
*Apple Mincemeat Crumb Pie\**

*Coffee      Salted Nuts      Mints*

\*See these recipes on pages 12-15.



Browned to perfection,  
a plump and tender  
goose makes a tempting  
headliner for a special  
holiday dinner — prepared  
gourmet style, with  
all the trimmings.



## TRADITIONAL HOLIDAY DINNER

### MENU

*Roast Goose with Apple Prune Stuffing\**

*Sweet Sour Red Cabbage\* Whipped Potatoes*

*Green Beans with Slivered Almonds*

*Star Cranberry Mold\**

*Rye Rolls*

*Radishes*

*Carrot Sticks*

*Olives*

*Steamed Suet Pudding with Brandy Sauce\**

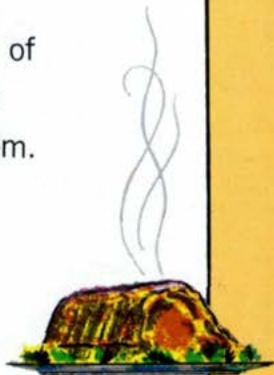
*Coffee*

*Mints*

*\*See these recipes on pages 12-15.*



If your holiday dinner  
must cater to hearty  
man-sized appetites, you  
just can't beat a  
generous portion of  
savory roast beef as a  
featured menu item.



## FESTIVE FARE FOR FAMILY AND FRIENDS

### MENU

*Standing Rib Roast of Beef\**

*Oven Browned Potatoes\*    Buttered Whole Beets*

*Tossed Green Salad*

*Roquefort Cheese Dressing*

*Parker House Rolls*

*Ripe and Green Olives*

*Sweet Dill Slices*

*Nesselrode Torte\**

*Coffee*

*Salted Nuts*

*\*See these recipes on pages 12-15.*



## HOLIDAY DINNER RECIPES

### ROAST TURKEY

12 to 16 pound turkey      Soft butter

Fill neck area with stuffing; fasten neck skin to back with skewer. Fill body cavity loosely with stuffing; close body opening with string or skewers; tie legs and wings to body. Place on rack in shallow roasting pan, breast side up, brush with butter. Roast at 325 degrees 3 to 3 $\frac{3}{4}$  hours\* or until thickest part of drumstick feels very soft when pressed between protected fingers; or approximately 185 degrees on meat thermometer inserted in thigh muscle or thickest part of the breast.

\*Differences in individual birds may necessitate increasing or decreasing roasting time. The time specified in the recipe is an approximate time and is a guide to total roasting time.

### CRIMSON CHERRY SALAD

1 (1 pound) can sour pie cherries, drained	2 tablespoons cold water
Cherry juice	2 (3 ounce) packages cherry gelatin
1 tablespoon lemon juice	1 $\frac{3}{4}$ cups white soda
White soda	1 cup diced celery
1 cup sugar	1 cup sliced stuffed olives
1 $\frac{1}{2}$ teaspoons unflavored gelatin	1 (3 ounce) package cream cheese, shaped into 12 balls

Measure cherry juice; add lemon juice and enough soda to make 2 cups liquid. Add sugar; heat to the boiling point. Soften gelatin in cold water; add with cherry gelatin to hot liquid; stir to dissolve. Add 1 $\frac{3}{4}$  cups white soda; cool until mixture begins to thicken. Fold in cherries, celery and olives. Pour into an oiled 7 cup mold; insert cheese balls at intervals into gelatin mixture; refrigerate. Unmold and garnish. Makes one 7 cup mold.

## ROAST GOOSE

10 pound goose	Dash of pepper
½ lemon	5 apples, quartered
2 teaspoons salt	20 large prunes

Remove excess fat from cavity of goose. Rub inside and outside with lemon, salt and pepper. Fill neck area with apples and prunes; fasten neck skin to back with skewer. Fill body cavity loosely with apples and prunes. Close body opening with string or skewers; tie legs and wings to body. Place on rack in shallow roasting pan, breast side up. Roast at 350 degrees about 2½ hours or until drumstick can be moved easily. If the goose is very fat, pierce skin during roasting period to allow fat to drain. Spoon excess fat from pan occasionally.

## STAR CRANBERRY MOLD

1 (No. 211) can crushed pineapple Water	1 (10 ounce) package frozen cranberry and orange relish, thawed
2 (3 ounce) packages raspberry gelatin	½ cup broken pecans
3 ounces cream cheese	

Drain pineapple; measure juice; add water to make 3½ cups liquid. Heat to boiling point; add gelatin; stir to dissolve; cool. Sprinkle 2 sheets of waxed paper with powdered sugar; roll cream cheese ¼ inch thick between the paper. Cut cheese into eight small stars with cookie cutter; arrange stars in oiled 7 cup mold. Combine pineapple, cranberry relish and pecans; add to gelatin. Pour a small amount around stars; chill until set. Chill remaining gelatin until it begins to thicken; pour over star layer. Shape remaining cheese into small balls; insert into gelatin. Refrigerate until firm. Unmold and garnish. Makes one 7 cup mold.

## HOLIDAY DINNER RECIPES

### SWEET SOUR RED CABBAGE

- |                                    |                               |
|------------------------------------|-------------------------------|
| 1 large head red cabbage, shredded | 1 teaspoon salt               |
| 3 tablespoons butter or bacon fat  | 3 tablespoons water           |
| ¼ cup white vinegar                | ¼ to ½ teaspoon caraway seeds |
|                                    | 6 tablespoons sugar           |

Cook cabbage until tender; drain. Stir in remaining ingredients except sugar; heat. Blend in sugar just before serving. Makes 8 servings.

• • • • •

### APPLE MINCEMEAT CRUMB PIE

- |                                   |                         |
|-----------------------------------|-------------------------|
| Unbaked 9 inch pie shell          | ¼ cup butter            |
| 4 baking apples, pared and sliced | ¼ cup light brown sugar |
| 2 cups prepared mincemeat         | ⅓ cup all-purpose flour |
|                                   | ¾ teaspoon cinnamon     |

Place apples in pie shell; cover with mincemeat. Cut butter into combined sugar, flour and cinnamon; sprinkle over mincemeat. Bake at 450 degrees for 15 minutes; reduce temperature to 350 degrees; bake about 45 minutes longer.

### STEAMED SUET PUDDING WITH BRANDY SAUCE

- |                                  |                               |
|----------------------------------|-------------------------------|
| 2½ cups sifted all-purpose flour | ½ cup diced citron            |
| 1 teaspoon soda                  | ½ cup diced candied cherries  |
| ½ teaspoon salt                  | ½ cup diced candied pineapple |
| 1½ cups ground suet              | 1 cup milk                    |
| 1½ cups seedless raisins         | 1 cup molasses                |
| 1½ cups currants                 |                               |

Sift dry ingredients together; add suet and fruits; mix well. Blend in combined milk and molasses. Fill well greased 6 cup mold  $\frac{2}{3}$  full. Cover tightly. Steam about 4 hours or until done. Serve with Brandy Sauce. Makes 12 servings.

### Brandy Sauce

- |                      |                        |
|----------------------|------------------------|
| 1 egg yolk           | 1½ cups powdered sugar |
| 2 tablespoons brandy | 1 cup heavy cream      |

Beat egg yolk; add brandy and sugar. Let stand 1 hour. Whip cream; fold in sugar mixture.



## STANDING RIB ROAST OF BEEF

8 to 10 pound standing rib roast  
of beef (4 ribs)

Place roast, fat side up, in a shallow roasting pan. Insert roast meat thermometer into center of the roast. Do not cover. Roast at 325 degrees to desired doneness.

<u>Approximate Time</u>	<u>Internal Temperature</u>
3 hours	140 degrees (rare)
3½ hours	160 degrees (medium)
4½ hours	170 degrees (well done)

. . . . .

## OVEN BROWNED POTATOES

10 whole potatoes,  
pared

Boiling salted  
water

Cook potatoes about 5 minutes; drain, place around roast. Brush with drippings several times during baking period. Bake at 325 degrees about 2 hours.

## NESSELRODE TORTE

18 ladyfingers, separated	½ cup chopped Brazil nuts
2 envelopes un- flavored gelatin	2 tablespoons rum
1 cup light cream	5 egg whites
5 egg yolks	⅛ teaspoon salt
½ cup sugar	¼ cup sugar
2 cups milk	1 cup heavy cream, whipped
½ cup candied cherries, diced	Whipped cream for topping
¼ cup diced citron	Candied cherries, citron

Line bottom and side of a 10 inch spring form pan with ladyfingers. Soften gelatin in cream. Blend egg yolks, sugar and milk; cook at a medium heat until mixture coats a spoon; stir constantly. Stir in gelatin until dissolved; cool until mixture begins to thicken. Fold in fruits, nuts and rum. Beat egg whites and salt to a soft peak; add ¼ cup sugar gradually; beat until stiff. Fold in custard mixture and whipped cream. Pour into pan; refrigerate. Top with whipped cream and decorate with cherries and citron.





## "LET NOTHING YOU DISMAY"

Nothing quite compares with the holiday season as a time for parties. A warm, friendly spirit fills the air and makes friends happy to get together. It's easy to plan a party that guests will enjoy. All you have to do is to provide an unusual and tempting party menu. The rest of the evening will take care of itself. Here are some menu ideas and recipes that may help make *your* next party a great success.

\*See these recipes on pages 19-23.

## HOLIDAY BUFFET

### MENU

*Turkey and Asparagus en Casserole\**  
*Golden Shrimp Bake\**    *Swedish Meat Balls\**  
*Ribbon Ring Mold\**  
*Green Pepper Rings*    *Tomato Wedges*  
*Celery Hearts*    *Ripe and Green Olives*  
*Miniature Rolls*    *Cranberry Bread\**  
*Yule Log\**    *White Fruit Cake\**  
*Coffee*    *Red and Green Mints*



# HOLIDAY PARTY SUGGESTIONS AND SETTINGS

## CHRISTMAS MORNING BRUNCH

### MENU

*Pink Grapefruit with Grenadine*

*Broiled Canadian Bacon      Pork Sausage Links*

*Scrambled Eggs with Mushrooms*

*Toasted English Muffins      Strawberry Jam*

*Grandma's Stollen (page 22)*

*Coffee                      Milk*

## HOLLY-TIME HOSPITALITY

### MENU

*Jumbo Shrimp with Cocktail Sauce*

*Marinated Herring      Golden Nuggets (page 23)*

*Ham and Turkey Slices on Party Buns*

*Chips 'n Dips      Crackers      Cheese Platter*

*Snack Stacks (page 23)*

*Beef Pin Wheels (page 23)*

*Roquefort Puffs (page 23)*

*Fruit Cake*

*Cookies*

*Ruby Red Punch (page 23)                      Coffee*

## COME SEE OUR TREE

### MENU

*Old English Fruit Cake (page 22)*

*Cinnamon Jelly Jems (page 33)*

*Pecan Squares (page 36)*

*Vanilla Cream Bars (page 34)*

*Chocolate Crackle Tops (page 33)*

*Butterscotch Treats (page 30)*

*Hard Candies*

*Salted Nuts*

*Eggnog*

*Coffee*



## HOLIDAY PARTY RECIPES

### TURKEY AND ASPARAGUS EN CASSEROLE

- |   |  |
|---|--|
| 1 (5 ounce) box mushrooms, sliced         | ¼ cup diced pimiento                           |
| 2 tablespoons butter                      | 2 (10 ounce) packages frozen asparagus, cooked |
| 2 (10½ ounce) cans cream of mushroom soup | 3 cups cubed cooked turkey or chicken          |
| ½ cup light cream                         | ¼ cup grated Parmesan cheese                   |
| ¼ cup sherry wine                         | Paprika  |
| ½ teaspoon curry                          |  |
| 3 drops Tabasco                           |  |

Cook mushrooms in butter about 5 minutes. Blend soup, cream and sherry wine; add curry, Tabasco and pimiento. Alternate layers of asparagus, mushrooms, turkey and soup mixture in a buttered 8 x 12 x 2 inch baking dish; end with soup mixture. Sprinkle with cheese and paprika. Bake at 375 degrees for 30 minutes. Makes 8 servings.

### SWEDISH MEAT BALLS

- |                     |                     |
|---------------------|---------------------|
| 1 pound ground beef | ¼ teaspoon nutmeg   |
| ½ pound ground pork | ⅛ teaspoon allspice |
| ¾ cup bread crumbs  | 1½ teaspoons salt   |
| ½ cup cold water    | ¼ teaspoon pepper   |
| 1 egg, beaten       |                     |

Mix all ingredients lightly; shape into balls the size of marbles. Brown in shortening; remove from pan as they brown. Makes 8 servings. Make sauce.

### Brown Sauce

- |                       |                                 |
|-----------------------|---------------------------------|
| 3 onions, sliced thin | 2½ cups water                   |
| ¼ cup drippings       | ½ cup milk                      |
| 3 tablespoons flour   | ⅓ cup sherry wine               |
| 1¼ teaspoons salt     | ½ teaspoon Worcestershire sauce |
| ¼ teaspoon pepper     |                                 |

Cook onions in drippings until dark brown; stir in flour, salt and pepper. Blend in remaining ingredients; heat to boiling; stir constantly. Add meat balls; cover; simmer 30 minutes. Stir occasionally.

## HOLIDAY PARTY RECIPES

### GOLDEN SHRIMP BAKE

- |                                    |                        |
|------------------------------------|------------------------|
| 8 slices bread                     | 3 eggs, beaten         |
| 1½ pounds raw shrimp, cooked       | ½ teaspoon salt        |
| 1 (4 ounce) can mushrooms, drained | ½ teaspoon dry mustard |
| ½ pound American cheese, grated    | ⅛ teaspoon pepper      |
|                                    | ½ teaspoon paprika     |
|                                    | 2 cups milk            |

Butter bread; cut into cubes; place half of cubes in a buttered 2 quart casserole. Add shrimp, mushrooms and cheese; top with remaining bread. Blend eggs, seasonings and milk; pour over bread. Bake at 350 degrees about 50 minutes. Makes 8 servings.

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### CRANBERRY BREAD

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 2 cups sifted all-purpose flour | 2 tablespoons melted butter     |
| ½ teaspoon salt                 | ½ cup orange juice              |
| 1½ teaspoons baking powder      | 2 tablespoons hot water         |
| ½ teaspoon soda                 | ½ cup chopped nuts              |
| 1 cup sugar                     | 1 cup cut cranberries           |
| 1 egg, beaten                   | 1 tablespoon grated orange rind |

Sift dry ingredients together; add egg, butter, orange juice and water; mix until dry ingredients are moistened. Fold in nuts, cranberries and orange rind; pour into greased loaf pan. Bake at 325 degrees about 1 hour and 10 minutes.

### RIBBON RING MOLD

#### Cranberry Layer

- |  |  |
|--|--|
| 1 (3 ounce) package strawberry gelatin | 1 (1 pound) can whole cranberry sauce (2 cups) |
| 1¼ cups boiling water                  |  |

Dissolve gelatin in boiling water; cool. Break up cranberry sauce with a fork; add to gelatin; chill until mixture begins to thicken. Pour into an 8 or 10 cup ring mold rinsed with cold water.

#### Cheese Layer

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1 (3 ounce) package lemon gelatin | 6 ounces cream cheese             |
| 1¼ cups boiling water             | ¼ cup mayonnaise                  |
|                                   | 1 cup undrained crushed pineapple |

Dissolve gelatin in boiling water; cool. Cream the cheese with mayonnaise; add gelatin; beat smooth. Add pineapple; chill until mixture begins to thicken. Pour over cranberry layer.

#### Fruit Layer

- |                                  |  |
|----------------------------------|--|
| 1 (3 ounce) package lime gelatin | 1 (1 pound) can grapefruit segments or sliced pears, undrained |
| 1 cup boiling water              |  |

Dissolve gelatin in boiling water; cool. Add undrained fruit; chill until mixture begins to thicken. Pour over cheese layer; refrigerate. Unmold and garnish with lettuce. Makes one 8 to 10 cup mold.

## HOLIDAY PARTY RECIPES

### YULE LOG

½ cup sifted cake flour	3 tablespoons water
½ teaspoon double acting baking powder	4 eggs, room temperature
¼ teaspoon salt	¾ cup sugar
2 squares unsweetened chocolate	1 teaspoon vanilla
2 tablespoons sugar	<b>Frosting</b>
¼ teaspoon soda	1 cup heavy cream, whipped and sweetened

Line a greased 10 x 15 x 1 inch pan with waxed paper. Sift flour with baking powder and salt. Melt chocolate; add sugar, soda and water; stir until thick. Beat eggs until light; add ¾ cup sugar gradually; beat until very thick; add vanilla; fold in flour and chocolate mixture; work quickly; pour into prepared pan. Bake at 375 degrees 18 to 20 minutes. Invert onto a towel sprinkled with powdered sugar; remove paper; fold end of towel over 10 inch edge of cake; roll up; cool in towel. Make frosting.

### Mocha Butter Frosting

1½ cups powdered sugar	1½ tablespoons instant powdered coffee
1½ tablespoons cocoa	1½ cups butter, creamed

Sift sugar with cocoa and coffee; blend into creamed butter; beat until fluffy. Unroll cake; spread thinly with frosting, then spread with whipped cream. Reroll cake; frost.

### WHITE FRUIT CAKE

1½ pounds candied cherries, cut	½ cup sugar
4 slices candied pineapple, cut	1 cup butter
½ pound diced citron	1½ cups sugar
1 cup blanched almonds, slivered	2½ cups sifted all-purpose flour
2 cups flaked coconut	1½ teaspoons baking powder
½ cup sifted all-purpose flour	1 cup milk
8 egg whites	1 teaspoon vanilla
½ teaspoon salt	½ teaspoon almond extract
	¼ cup sherry wine

Line greased pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Place fruit, almonds and coconut in large mixing bowl; dredge with ½ cup flour. Beat egg whites and salt to a peak; add ½ cup sugar gradually; beat until stiff. Cream butter; add 1½ cups sugar gradually. Blend in sifted dry ingredients, milk, vanilla, almond extract and wine. Combine with fruit mixture; fold in egg whites. Spoon into prepared pans. Bake at 275 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Makes 8 pounds.

## GRANDMA'S STOLLEN

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 1 quart milk                     | ½ pound candied red cherries, cut   |
| 3 ounces yeast*                  | ½ pound candied green cherries, cut |
| ½ cup lukewarm water             | 4 slices candied pineapple, cut     |
| ½ teaspoon sugar                 | 1 pound blanched almonds, slivered  |
| 12 cups sifted all-purpose flour | 1 tablespoon grated lemon rind      |
| 1 pound butter, melted           | 1½ tablespoons grated orange rind   |
| 3 eggs, beaten                   | Melted butter                       |
| 1 tablespoon salt                | ⅓ cup sugar                         |
| 2½ cups sugar                    | ¼ teaspoon cinnamon                 |
| ¾ pound diced citron             |                                     |
| 1 pound dark seedless raisins    |                                     |

Scald milk; cool to lukewarm. Soften yeast in lukewarm water with ½ teaspoon sugar. Place flour in large mixing bowl; stir in milk, yeast, butter, eggs, salt and 2½ cups sugar. Mix in fruits, almonds, lemon and orange rind; add enough more flour to make a stiff dough. Knead lightly on well floured surface; place in greased bowl; cover. Let rise about 3 hours. Turn out on floured surface; knead lightly. Shape into 6 loaves and let rise about 2 hours. Brush loaves with butter; sprinkle with combined sugar and cinnamon. Bake at 325 degrees about 1 hour. Makes 6 stollen.

\*Follow package directions if using dry yeast.

## OLD ENGLISH FRUIT CAKE

- |                                   |                                  |
|-----------------------------------|----------------------------------|
| ½ pound diced citron              | 3 eggs                           |
| ½ pound candied pineapple, cut    | 2½ cups sifted all-purpose flour |
| ½ pound candied red cherries, cut | 1 teaspoon soda                  |
| 1 pound cut dates                 | ½ teaspoon cloves                |
| 6 ounces figs, cut                | ½ teaspoon allspice              |
| 2 ounces candied orange peel, cut | ½ teaspoon nutmeg                |
| 1 pound seedless light raisins    | 1 teaspoon cinnamon              |
| ½ cup sherry wine                 | 2 teaspoons salt                 |
| ½ cup butter                      | 1 cup cultured sour cream        |
| 1½ cups brown sugar, packed       | 1 cup sliced unblanched almonds  |

Line greased pans with waxed paper; allow paper to extend ½ inch above all sides of pan; grease paper. Place fruits in large mixing bowl; pour wine over fruit. Cream butter; add sugar gradually; beat in eggs one at a time. Blend in sifted dry ingredients, sour cream and almonds; combine with fruits; mix well. Spoon into prepared pans. Bake at 275 degrees about 60 minutes per pound for 2 to 4 pound cakes. Bake about 45 minutes per pound for 4 to 6 pound cakes. Makes about 6 pounds.



# HOLIDAY PARTY RECIPES

## SNACK STACKS

- |                             |                          |
|-----------------------------|--------------------------|
| 3 ounces cream cheese       | 2 teaspoons horse-radish |
| 1 tablespoon salad dressing | 5 slices luncheon meat   |

Blend cheese, salad dressing and horse-radish; spread between slices of meat; refrigerate. Cut into wedges.

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## BEEF PIN WHEELS

- |                             |                                  |
|-----------------------------|----------------------------------|
| 6 ounces cream cheese       | 2 tablespoons minced green onion |
| 1 tablespoon salad dressing | ¼ pound large slices dried beef  |

Mix cheese, salad dressing and onion; spread on dried beef. Roll up; refrigerate. Slice and serve on crackers.

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## ROQUEFORT PUFFS

- |                           |                          |
|---------------------------|--------------------------|
| 8 ounces cream cheese     | 1 egg, beaten            |
| 2 ounces Roquefort cheese | 36 (2 inch) bread rounds |
|                           | Butter                   |

Beat cream and Roquefort cheese with egg. Toast one side of rounds; butter untoasted side. Spread with cheese mixture; place on cooky sheets. Broil 3 inches from heat until browned.

## GOLDEN NUGGETS

- |                                     |  |
|-------------------------------------|--|
| ¼ pound aged Cheddar cheese, grated | ¼ teaspoon salt                                    |
| ¼ cup soft butter                   | ½ teaspoon paprika                                 |
| ¾ cup sifted all-purpose flour      | 48 small stuffed olives or canned button mushrooms |

Blend cheese, butter and dry ingredients; mix to form a ball. Shape 1 teaspoonful of dough around an olive or mushroom; place on cooky sheets. Bake at 400 degrees 12 to 15 minutes.

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## RUBY RED PUNCH

- |   |   |
|---|---|
| 4 (6 ounce) cans frozen lemonade        | 2 (8 ounce) bottles grenadine or 3 pint bottles cranberry juice |
| 4 (6 ounce) cans frozen pineapple juice | 2 quarts gingerale  |
| 2 quarts water                          | 1 quart chilled sparkling water                                 |

Mix lemonade, pineapple juice, water and grenadine; chill. When ready to serve, pour over ice in punch bowl; add gingerale and sparkling water. Makes about 50 servings.



Making special cookies for the Christmas holiday – or any holiday, for that matter – has become just as much part of the American scene as apple pie. Cookies are fun to make and easy, too – especially when you use carefully tested favorite recipes such as those pictured on the following pages.

You can count on them. You can also count on them making a hit with family, friends and youngsters everywhere. If you have any questions about any of the recipes in this book, please call “Home Service” at any Electric Company office.



## DOUBLE CHOCOLATE CRISPS

- |                                  |                           |
|----------------------------------|---------------------------|
| 2½ squares unsweetened chocolate | ¾ teaspoon baking powder  |
| 1 cup butter                     | ¼ teaspoon soda           |
| ½ cup brown sugar, packed        | 1 teaspoon salt           |
| 1 cup granulated sugar           | ½ cup cultured sour cream |
| 1 teaspoon vanilla               | <b>Browned Butter</b>     |
| 2¾ cups sifted all-purpose flour | <b>Frosting, page 36</b>  |
|                                  | <b>Chopped nuts</b>       |

Melt chocolate; cool slightly. Cream butter; add sugars gradually. Blend in chocolate, vanilla, sifted dry ingredients and sour cream; cover and chill. Shape into 1½ x 2 inch bars or 2 inch rolls and wrap in waxed paper; chill again. Slice thin and place on ungreased cooky sheets. Bake at 375 degrees about 8 minutes. Remove from cooky sheets immediately. Spread bottom of half of the cookies with **Browned Butter Frosting**. Top with another cooky. Place a small amount of frosting in center and sprinkle with chopped nuts. Makes about 6 dozen.

*Pictured at the left are Double Chocolate Crisps and Almond Thumbprint Cookies.*

## ALMOND THUMBPRINT COOKIES

- |                                 |                          |
|---------------------------------|--------------------------|
| 2 cups sifted all-purpose flour | 2 teaspoons vanilla      |
| ½ cup sugar                     | <b>Butterscotch</b>      |
| ¼ teaspoon salt                 | <b>Frosting, page 30</b> |
| 1 cup butter                    | <b>Chopped</b>           |
| ¾ cup grated unblanched almonds | <b>pistachio nuts</b>    |

Sift flour, sugar and salt into bowl. Cut in butter with pastry blender until mixture resembles coarse meal; blend in almonds and vanilla. Work mixture with fingers until a ball of dough is formed, then shape into one inch balls. Place on greased cooky sheets; make a depression in center of each cooky. Bake at 350 degrees about 8 minutes; remove from oven. Dent again and bake about 8 minutes longer; cool. Fill depression with **Butterscotch Frosting** and sprinkle frosting with nuts. Makes 5½ dozen.

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## ALMOND JELLY DELIGHTS

Roll Almond Thumbprint Cooky dough thin on floured canvas. Cut with small cutter and place on greased cooky sheets. Bake at 350 degrees 8 to 10 minutes. Spread bottom of hot cookies with jelly; top with another cooky and roll in granulated sugar.

## MONDCHEN

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 cup butter                       | 1 cup sifted all-purpose flour |
| 1 cup sugar                        | 1 teaspoon grated lemon rind   |
| 1¼ cups unblanched almonds, grated | ¼ teaspoon salt                |

Cream butter; add sugar gradually and blend in remaining ingredients. Roll ¼ inch thick on floured canvas. Cut with crescent cutter and place on greased cooky sheets. Bake at 350 degrees 10 to 12 minutes. Ice while hot. Makes about 7 dozen.

### Icing

- |                        |                               |
|------------------------|-------------------------------|
| 1½ cups powdered sugar | 1 teaspoon vanilla            |
|                        | About 2 tablespoons hot water |

Combine all ingredients.

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## COCONUT ALMOND MACAROONS

- |  |                        |
|--|------------------------|
| 8 ounces almond paste                    | ⅓ cup powdered sugar   |
| 1 cup less 1 tablespoon granulated sugar | 1½ cups flaked coconut |
| 3 egg whites                             |                        |

Crumble almond paste into bowl; add sugar; mix with fingers. Beat in egg whites until well blended. Stir in powdered sugar; then fold in coconut. Drop rounded teaspoonfuls onto cooky sheets covered with brown paper. Bake at 350 degrees about 15 minutes; remove from oven. Slide paper onto a damp cloth; let stand 1 to 2 minutes or until cookies can be removed. Makes about 4½ dozen.

## VANILLA KRUMKAKE (Fancy Norwegian Cooky)

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 3 eggs                               | 1 teaspoon vanilla             |
| ½ cup sugar                          | ½ cup sifted all-purpose flour |
| ½ cup melted butter, cooled slightly |                                |

Beat eggs until light; add sugar gradually. Mix in butter and vanilla; blend in flour. Preheat krumkake iron at a medium high heat for 5 minutes. Place two level teaspoonfuls of batter in center of iron and lower lid; press lightly. Bake 1 to 2 minutes or until krumkake is delicately browned turning 3 or 4 times. *Watch carefully.* Remove from iron; immediately roll on krumkake cone. Makes 4 dozen.

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## BRANDY WREATHS

- |                                  |  |
|----------------------------------|--|
| 1⅓ cups butter                   | 3 tablespoons brandy                           |
| ¾ cup sugar                      | Colored sugar or pieces of citron and cherries |
| ½ teaspoon salt                  |  |
| 3⅓ cups sifted all-purpose flour |  |

Cream butter; add sugar gradually. Blend in sifted dry ingredients and brandy. Place level tablespoonful of dough on floured cutting board. Shape into 9 inch long pencil-like strand; cut in half. Twist two strands together like twine; shape into a wreath. Place on greased cooky sheets and decorate with colored sugar or small pieces of citron and cherries. Bake at 350 degrees about 10 minutes. Makes about 6 dozen wreaths.

## CINNAMON ALMOND COOKIES

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 cup butter              | 2 cups sifted all-purpose flour |
| ½ cup granulated sugar    | ½ teaspoon soda                 |
| ½ cup brown sugar, packed | 1 teaspoon cinnamon             |
| 1 egg                     | 1 egg white                     |
| 1 teaspoon vanilla        | Granulated sugar                |
|                           | Blanched almonds                |

Cream butter; add sugars gradually. Beat in egg and vanilla; blend in sifted dry ingredients; refrigerate. Shape dough into balls one inch in diameter and place on ungreased cookie sheets. Flatten slightly with bottom of glass covered with a damp cloth. Brush top of cookies with slightly beaten egg white; sprinkle with sugar; press an almond into cookie. Bake at 350 degrees about 12 minutes. Makes about 7 dozen.

*Wicker basket and Christmas ornaments make an attractive holiday setting for the popular Cinnamon Almond Cookies.*



## TOFFEE SQUARES

- |                           |                                 |
|---------------------------|---------------------------------|
| 1 cup butter              | 2 cups sifted all-purpose flour |
| 1 cup brown sugar, packed | ½ pound sweet chocolate, melted |
| 1 egg yolk                | ½ cup chopped nuts              |
| 1 teaspoon vanilla        |                                 |
| ¼ teaspoon salt           |                                 |

Cream butter; add sugar gradually. Blend in egg yolk, vanilla, salt and flour. Spread in greased 10 x 15 x 1 inch pan, or in a rectangle about 10 x 15 inches on a greased cookie sheet. Bake at 350 degrees about 20 minutes. Spread while hot with melted chocolate; sprinkle with chopped nuts. Cool and cut into small squares. Makes about 6 dozen.

.....

## BUTTERSCOTCH TREATS

Substitute Butterscotch Frosting for melted chocolate in recipe for Toffee Squares. Sprinkle with chopped nuts and cut into small squares. Makes about 6 dozen.

### Butterscotch Frosting

- |                           |                       |
|---------------------------|-----------------------|
| 6 tablespoons butter      | 2 cups powdered sugar |
| ½ cup light cream         | ½ teaspoon vanilla    |
| ⅔ cup brown sugar, packed |                       |

Blend butter, cream and brown sugar in saucepan. Boil 2 minutes stirring constantly; remove from heat. Cool about 15 minutes, then stir in powdered sugar and vanilla and beat until smooth and thick enough to spread.

## EASY ROLL SUGAR COOKIES

- |                                 |  |
|---------------------------------|--|
| 1 cup butter                    | 1 teaspoon baking powder               |
| 1 cup sugar                     | ½ teaspoon salt                        |
| 2 egg yolks                     | ⅓ cup milk                             |
| 1 teaspoon vanilla              | 1 square unsweetened chocolate, melted |
| 3 cups sifted all-purpose flour |  |

Cream butter; add sugar gradually. Mix in egg yolks and vanilla; blend in sifted dry ingredients and milk. Divide dough in half; mix chocolate into ½ of dough. Chill all dough until firm. Roll ⅛ inch thick on well floured canvas; cut with cookie cutters and place on greased cookie sheets. Decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes. Makes about 5 dozen depending on size.

.....

## PIN WHEELS

Roll equal portions of chilled chocolate and white Easy Roll Sugar Cookie dough about ⅛ inch thick on floured canvas. Cut into a 7 or 8 inch square. Place the white square on top of the chocolate square and roll as for jelly roll. Wrap in waxed paper; chill over night. Cut chilled dough into thin slices and place on greased cookie sheets. Bake at 350 degrees 8 to 10 minutes.



## GLAZED LEBKUCHEN

- |                                  |   |
|----------------------------------|---|
| ¾ cup honey                      | ½ cup finely chopped citron             |
| ½ cup granulated sugar           | ½ cup finely chopped candied lemon peel |
| ¼ cup brown sugar, packed        | ¾ cup chopped blanched almonds          |
| 2 eggs, beaten                   | 1 cup powdered sugar                    |
| 2½ cups sifted all-purpose flour | 3 tablespoons hot milk                  |
| 1 teaspoon soda                  | ¼ teaspoon vanilla                      |
| ¼ teaspoon cloves                | Candied cherries, citron                |
| 1¼ teaspoons cinnamon            |   |
| ⅞ teaspoon allspice              |   |

Bring honey to a boil; cool. Add granulated and brown sugar and eggs; beat well. Blend in sifted dry ingredients, fruit and almonds. Spread into greased 10 x 15 x 1 inch pan and bake at 350 degrees 25 to 30 minutes. Blend powdered sugar, milk and vanilla and spread over top. Decorate with fruits, then cut into bars. Makes 2 dozen.

## WALNUT DREAMS

- |                                  |                        |
|----------------------------------|------------------------|
| 1¾ cups sifted all-purpose flour | 1 cup soft butter      |
| ½ cup sugar                      | Chocolate Frosting     |
| ¾ cup ground walnuts             | Chopped pistachio nuts |

Combine flour, sugar and walnuts in mixing bowl. Cut in butter with pastry blender and work mixture with a spoon until a ball of dough is formed;

chill. Roll ⅛ inch thick on floured canvas and cut with 2 inch cutter. Place on ungreased cooky sheets and bake at 375 degrees 7 to 8 minutes; cool. Spread half of the cookies with frosting; top with another cooky sandwich fashion. Frost; sprinkle with nuts. Makes 3 dozen.

## Chocolate Frosting

- |                                |                        |
|--------------------------------|------------------------|
| 1 tablespoon butter            | 1 cup powdered sugar   |
| 1 square unsweetened chocolate | ½ teaspoon vanilla     |
|                                | 2 tablespoons hot milk |

Melt butter and chocolate together. Add sugar, vanilla and enough milk to make frosting of spreading consistency.

.....

## PECAN FINGERS

- |                      |   |
|----------------------|---|
| 1 cup butter         | 2 cups sifted all-purpose flour         |
| ¼ cup powdered sugar | 2 cups pecans, grated or finely chopped |
| ¼ teaspoon salt      | 1 tablespoon water                      |
| 1 teaspoon vanilla   |   |
| 1 tablespoon water   | Powdered sugar                          |

Cream butter; blend in sugar, salt, vanilla and water. Add flour and pecans; mix well; chill if dough is soft. Shape into finger-like ovals using level teaspoonfuls of dough. Place on ungreased cooky sheets and bake at 350 degrees about 15 minutes. Roll in powdered sugar. Makes about 10 dozen.



## MARZIPAN BARS

- |                           |                                 |
|---------------------------|---------------------------------|
| ½ cup butter              | 2 cups sifted all-purpose flour |
| ½ cup brown sugar, packed | ¼ teaspoon salt                 |
| 1 egg yolk                | ¼ cup milk                      |
| 1 teaspoon vanilla        | 1 cup red raspberry jelly       |
| ½ teaspoon soda           |                                 |

Cream butter and sugar; beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Spread onto bottom of a greased 10 x 15 x 1 inch pan; cover with jelly. Make filling.

## Almond Paste Filling

- |  |                           |
|--|---------------------------|
| 8 ounces almond paste, cut in small pieces | 1 teaspoon vanilla        |
| 1 egg white                                | 3 tablespoons soft butter |
| ½ cup sugar                                | 3 eggs                    |
|  | Green food coloring       |

Blend almond paste, egg white, sugar, vanilla and butter until smooth. Add eggs one at a time and beat well. Tint mixture a delicate green; pour over jelly layer. Bake at 350 degrees 35 to 40 minutes. Cool. Make icing.

## Chocolate Icing

- |   |                       |
|---|-----------------------|
| 2 squares unsweetened chocolate, melted | 1 teaspoon vanilla    |
| 1 tablespoon soft butter                | 2 cups powdered sugar |
|   | About ¼ cup hot milk  |

Combine all ingredients; beat until smooth. Spread over almond layer and cut into small bars.

*Pictured, left to right, are Cinnamon Jelly Gems, Marzipan bars and Chocolate Crackle Tops.*

## CINNAMON JELLY GEMS

- |                                |                     |
|--------------------------------|---------------------|
| 1 cup sifted all-purpose flour | Browned Butter      |
| ¼ cup sugar                    | Frosting, page 36   |
| 1 teaspoon cinnamon            | Candied cherries,   |
| ½ cup butter                   | citron, grated      |
| Currant jelly                  | nuts for decoration |

Combine flour, sugar and cinnamon in mixing bowl. Cut in butter with pastry blender and work mixture with a spoon until a ball of dough is formed; chill. Roll ⅛ inch thick on floured canvas and cut with 2 inch cutter. Place on ungreased cookie sheets and bake at 350 degrees 12 to 15 minutes. Spread bottom of half the cookies with jelly; place another cookie on top sandwich fashion. Frost top; decorate as desired. Makes 1½ dozen.

.....

## CHOCOLATE CRACKLE TOPS

- |                                 |   |
|---------------------------------|---|
| 2 eggs                          | 3 squares unsweetened chocolate, grated |
| 1 cup sugar                     | ½ teaspoon cinnamon                     |
| 2 cups pecans, ground           | ½ teaspoon cloves                       |
| ¼ cup dry bread crumbs          | Powdered sugar for rolling              |
| 2 tablespoons all-purpose flour |   |

Beat eggs with sugar until well blended. Stir in remaining ingredients except powdered sugar; mix well; chill. Shape dough into one inch balls and roll in powdered sugar. Place on greased cookie sheets and bake at 325 degrees 12 to 15 minutes. Store tightly covered. Makes 5 dozen.

## DOUBLE FROSTED BROWNIES

### Brownie Layer

2 squares unsweetened chocolate	½ cup sifted all-purpose flour
½ cup butter	¼ teaspoon salt
2 eggs, beaten	1 teaspoon vanilla
1 cup sugar	½ cup chopped walnuts

Melt chocolate with butter; cool. Mix eggs and sugar; blend in chocolate mixture and remaining ingredients. Pour into greased 7 x 11 x 1½ inch pan. Bake at 350 degrees 20 to 25 minutes; cool.

### Cream Frosting

1½ cups sugar	½ cup cream
⅓ cup butter	1 teaspoon vanilla

Combine sugar, butter and cream in saucepan. Boil to 236 degrees or soft ball stage; cool. Add vanilla and beat until creamy. Spread on first layer.

### Chocolate Glaze

3 squares unsweetened chocolate	¼ cup chopped walnuts
---------------------------------	-----------------------

Melt chocolate. Spread over frosting and sprinkle with nuts; chill. Cut into 36 small bars.

## VANILLA CREAM BARS

### (Unbaked)

### First Layer

5 tablespoons sugar	2 cups crushed graham crackers
¼ cup cocoa	1 cup flaked coconut
1 egg, beaten	½ cup broken nuts
½ cup melted butter	
1 teaspoon vanilla	

Mix sugar with cocoa; stir in remaining ingredients. Press into ungreased 9 x 13 x 2 inch pan; chill.

### Second Layer

3 tablespoons milk	¼ cup melted butter
2 tablespoons vanilla	2 cups powdered sugar
instant pudding mix	

Blend all ingredients; spread on first layer; chill.

### Third Layer

4 squares semi-sweet chocolate	1 tablespoon butter
--------------------------------	---------------------

Melt chocolate with butter. Spread over second layer; chill. Cut into small bars and keep refrigerated. Makes about 6 dozen.

## JELLY JEWELS

$\frac{1}{2}$  cup butter  
 $\frac{2}{3}$  cup sugar  
 $\frac{1}{4}$  teaspoon salt  
1 teaspoon vanilla  
2 egg yolks  
1 tablespoon cream

$1\frac{1}{2}$  cups sifted all-  
purpose flour  
1 egg white for  
topping  
 $\frac{1}{4}$  cup chopped nuts  
2 tablespoons sugar  
Currant jelly

Cream butter; add sugar gradually. Blend in salt, vanilla, egg yolks, cream and flour; chill. Roll  $\frac{1}{8}$  inch thick on floured canvas and cut with 2 inch scalloped cutter. Cut a small hole in center of half the cookies. Brush these with slightly beaten egg white and sprinkle with combined nuts and sugar. Place on greased cooky sheets and bake at 350 degrees 8 to 10 minutes. Spread bottom of whole cookies with jelly placing a little more jelly toward center. Cover with sugar topped cooky. Makes about 3 dozen 2 inch cookies.

*Old-fashioned scale and basket make a jewel-like setting for the Jelly Jewels shown at the right.*



## FROSTED COCONUT BROWNIES

- |                                  |                            |
|----------------------------------|----------------------------|
| 1 square unsweetened chocolate   | 1/2 teaspoon salt          |
| 2 eggs                           | 1/2 teaspoon baking powder |
| 1 cup sugar                      | 1/2 cup chopped pecans     |
| 1 teaspoon vanilla               | 1/2 cup flaked coconut     |
| 1/3 cup butter, melted           |                            |
| 1/2 cup sifted all-purpose flour |                            |

Melt chocolate at a low heat; cool. Beat eggs slightly; blend in sugar, vanilla, butter and dry ingredients. Divide batter in half; add chocolate and pecans to one half; pour into greased 7 x 11 x 1 1/2 inch pan. Add coconut to other half of batter and pour over chocolate layer. Bake at 350 degrees about 25 minutes; cool. Frost and sprinkle with nuts; cut into bars. Makes about 2 dozen.

### Browned Butter Frosting

- |                           |                        |
|---------------------------|------------------------|
| 2 tablespoons butter      | Cream                  |
| 1 1/2 cups powdered sugar | 1/4 cup chopped pecans |
| 1 tablespoon hot water    |                        |

Brown butter in saucepan; remove from heat. Stir in sugar and water; add cream to make frosting of spreading consistency.

## PECAN SQUARES

- |                          |                        |
|--------------------------|------------------------|
| 1 cup butter             | 1/2 cup chopped pecans |
| 1 cup sugar              | 1 egg white            |
| 1 egg yolk               | 1 cup chopped pecans   |
| 2 cups sifted cake flour |                        |
| 1/4 teaspoon salt        |                        |

Cream butter and sugar; beat in egg yolk. Blend in flour, salt and 1/2 cup pecans. Pat mixture into ungreased 10 x 15 x 1 inch pan. Beat egg white until foamy; spread over dough. Sprinkle with 1 cup pecans and press down lightly. Bake at 350 degrees about 25 minutes. Cut into 1 1/2 inch squares while hot. Makes about 5 dozen.

.....

## SCOTCH SHORTBREAD

- |                                 |                            |
|---------------------------------|----------------------------|
| 1 cup butter                    | 1/4 teaspoon baking powder |
| 1/2 cup powdered sugar          | 1/4 teaspoon salt          |
| 2 cups sifted all-purpose flour | Candied cherries           |
|                                 | Citron, candies            |

Cream butter; add sugar gradually; cream until light. Blend in sifted dry ingredients. Roll 1/4 inch thick on floured canvas and cut with 2 inch round cutter. Place on cooky sheets; decorate with pieces of cherries, citron or candy. Bake at 350 degrees about 15 minutes. Makes about 4 dozen.

## CHOCOLATE DIPPED CREAMS

- |                                |  |
|--------------------------------|--|
| 1 cup butter                   | Powdered sugar                           |
| ½ cup powdered sugar           | 1 cup chocolate bits, melted             |
| 1 teaspoon vanilla             | Chopped nuts, coconut, chocolate jimmies |
| ⅞ teaspoon salt                |  |
| 1 cup cornstarch               |  |
| 1 cup sifted all-purpose flour |  |

Cream butter; add sugar gradually; add vanilla. Sift salt, cornstarch and flour together; blend into creamed mixture. Chill 2 or 3 hours; shape into balls, triangles, crescents or bars. Place on greased cookie sheets and bake at 375 degrees 15 to 20 minutes. Roll in powdered sugar while warm; cool. Dip part of each cookie in chocolate then in nuts, coconut or jimmies; allow chocolate to harden before storing. Makes about 6 dozen.

.....

## SWEDISH GINGER COOKIES

- |                       |                                 |
|-----------------------|---------------------------------|
| ½ cup dark corn syrup | ½ teaspoon cinnamon             |
| ½ cup sugar           | ½ teaspoon soda                 |
| ½ cup melted butter   | 2 tablespoons cream             |
| 6 tablespoons cream   | 3 cups sifted all-purpose flour |
| ½ teaspoon ginger     |                                 |
| ½ teaspoon cloves     |                                 |

Boil syrup one minute; cool slightly. Add sugar,

butter, cream and spices. Dissolve soda in 2 tablespoons cream and add to syrup mixture. Blend in flour; refrigerate. Roll ⅛ inch thick on floured canvas and cut into desired shapes. Place on greased cookie sheets; decorate before baking or frost and decorate when cookies are cool. Bake at 350 degrees 10 to 15 minutes depending on size and thickness of cookie.

.....

## DUO-DELIGHTS

- |                                  |                              |
|----------------------------------|------------------------------|
| 1 square unsweetened chocolate   | 1 egg, beaten                |
| 1½ cups sifted all-purpose flour | 2 teaspoons vanilla          |
| ¾ teaspoon salt                  | 1 teaspoon grated lemon rind |
| ¾ teaspoon soda                  | Finely chopped nuts          |
| 1 cup sugar                      | Chocolate jimmies            |
| ½ cup butter                     | Grated coconut               |

Melt chocolate at low heat; cool. Sift flour, salt, soda and sugar into bowl. Cut in butter with pastry blender until mixture resembles coarse meal; blend in egg and vanilla. Divide into two equal parts; blend chocolate into one part; add lemon rind to the other. Shape dough into one inch balls and roll in nuts, jimmies or coconut. Place on greased cookie sheets and bake at 350 degrees 10 to 12 minutes. Makes about 5 dozen.



SPICES



## FROSTED COOKY CANES

- |                      |                                 |
|----------------------|---------------------------------|
| 1 cup butter         | 2 cups sifted all-purpose flour |
| ½ cup powdered sugar | ¼ teaspoon baking powder        |
| 1 teaspoon vanilla   |                                 |
| ¼ teaspoon salt      |                                 |

Cream butter; add sugar gradually; blend in vanilla, salt and sifted dry ingredients. Shape level teaspoonfuls of dough into pencil-like strips. Turn one end to resemble a cane and place on greased cooky sheets. Bake at 350 degrees about 10 minutes; frost when cool. Makes about 6 dozen.

### Peppermint Frosting

- |                        |                               |
|------------------------|-------------------------------|
| Cream                  | ¼ teaspoon peppermint extract |
| 1½ cups powdered sugar | Red food coloring             |
| 1 teaspoon vanilla     |                               |

Add enough cream to sugar to make frosting of spreading consistency; add vanilla and peppermint extract. Divide in half; color one half red. Decorate canes with alternate stripes of red and white.

*The Frosted Cooky Canes in the picture at the left are popular with youngsters everywhere. Also shown are the attractively-shaped Sandbakkelse.*

## SANDBAKKELSE

- |                           |                                  |
|---------------------------|----------------------------------|
| 1 cup butter              | 1 teaspoon vanilla               |
| 1 cup sugar               | ½ teaspoon salt                  |
| 2 eggs                    | 2¾ cups sifted all-purpose flour |
| 1 teaspoon almond extract |                                  |

Cream butter; add sugar gradually. Beat in eggs; add flavorings and salt; stir in flour; chill. *Dough is soft.* Dip fingers into flour and press small amount of dough into individual sandbakkell pan. (Use just enough dough to make a thin hollow shell.) Begin pressing dough into bottom of pan and work toward top. Trim off excess dough. Place pans on cooky sheet and bake at 350 degrees about 10 minutes or until delicately browned. Makes about 8 dozen. To remove — place pans upside down on cooling rack; cool slightly. If cookies do not release from pan, loosen edge with a pointed knife then tap bottom gently.

.....

## COCONUT KISSES

- |                 |                          |
|-----------------|--------------------------|
| 2 egg whites    | 1 teaspoon vanilla       |
| ¼ teaspoon salt | 1½ cups shredded coconut |
| ⅔ cup sugar     |                          |

Beat egg whites and salt at a medium speed of mixer for 3 minutes. Add sugar gradually; beat at high speed 10 minutes longer. Fold in vanilla and coconut. Drop from teaspoon onto cooky sheets covered with brown paper. Bake at 250 degrees about 25 minutes. Makes 3 dozen.

## SALTED PEANUT CRUNCHIES

- |                                 |                                 |
|---------------------------------|---------------------------------|
| ½ cup butter                    | 2 eggs                          |
| ½ cup vegetable shortening      | 2 cups sifted all-purpose flour |
| 1 cup chunk style peanut butter | 1 teaspoon soda                 |
| 1 cup granulated sugar          | ½ teaspoon salt                 |
| 1 cup brown sugar, packed       | 1 cup chocolate bits            |
|                                 | 1 cup salted peanuts            |

Cream butter, shortening and peanut butter together; add sugars gradually. Beat in eggs one at a time, then blend in sifted dry ingredients. Stir in chocolate bits and peanuts. Drop from teaspoon onto greased cooky sheets and bake at 325 degrees about 15 minutes. Makes about 12 dozen.

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## CHOCOLATE PUFFS

- |                      |                          |
|----------------------|--------------------------|
| 1 cup chocolate bits | 1½ cups shredded coconut |
| 2 egg whites         | ½ cup chopped walnuts    |
| ¼ teaspoon salt      |                          |
| ½ cup sugar          |                          |
| 1 teaspoon vanilla   |                          |

Melt chocolate at a low heat; cool slightly. Beat egg whites with salt until stiff; add sugar gradually; beat until blended. Blend in vanilla, then fold in chocolate, coconut and walnuts. Drop from teaspoon onto greased cooky sheets. Bake at 300 degrees about 12 minutes. Makes about 4 dozen.

## WALNUT REFRIGERATOR COOKIES

- |                           |                                  |
|---------------------------|----------------------------------|
| ⅓ cup butter              | 1½ cups sifted all-purpose flour |
| 3 tablespoons lard        | ¾ teaspoon cinnamon              |
| ⅓ cup granulated sugar    | ¼ teaspoon soda                  |
| ⅓ cup brown sugar, packed | ⅓ cup finely chopped walnuts     |
| 1 egg                     |                                  |

Cream butter and lard; add sugars gradually. Beat in egg, then blend in sifted dry ingredients and nuts. Pack in pan lined with waxed paper; chill over night. Cut into thin slices; cookies spread. Place on greased cooky sheets and bake at 375 degrees 8 to 10 minutes. Makes 6 dozen.

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## ORIENTAL CHEWS

- |  |   |
|--|---|
| 3 eggs   | 1½ cups diced dates                       |
| 1½ cups sugar                                    | 1½ cups chopped pecans                    |
| 1 cup and 2 tablespoons sifted all-purpose flour | 4 teaspoons finely chopped candied ginger |
| 1 teaspoon baking powder                         | Powdered sugar for rolling                |
| ½ teaspoon salt                                  |   |

Beat eggs with sugar until light; blend in sifted dry ingredients; fold in dates, pecans and ginger. Place in greased 9 x 13 x 2 inch pan and bake at 325 degrees about 25 minutes. Cut while warm into small squares; shape into balls and roll in powdered sugar. Makes about 5 dozen.

## GINGERBREAD CUT-OUTS

1 cup butter	$\frac{1}{8}$ teaspoon soda
$\frac{1}{2}$ cup brown sugar, packed	$\frac{1}{8}$ teaspoon salt
$\frac{1}{3}$ cup dark molasses	$\frac{1}{8}$ teaspoon ginger
$2\frac{2}{3}$ cups sifted all- purpose flour	$\frac{1}{8}$ teaspoon nutmeg
	$\frac{1}{8}$ teaspoon cinnamon

Cream butter; add sugar gradually. Blend in molasses and sifted dry ingredients; chill. Roll  $\frac{1}{8}$  to  $\frac{1}{4}$  inch thick on floured canvas and cut into desired shapes. Place on greased cookie sheets; decorate before baking or frost and decorate when cool. Bake at 350 degrees 8 to 10 minutes depending on thickness of cookie. Cookies should be light in color. Makes about 7 dozen depending on size.

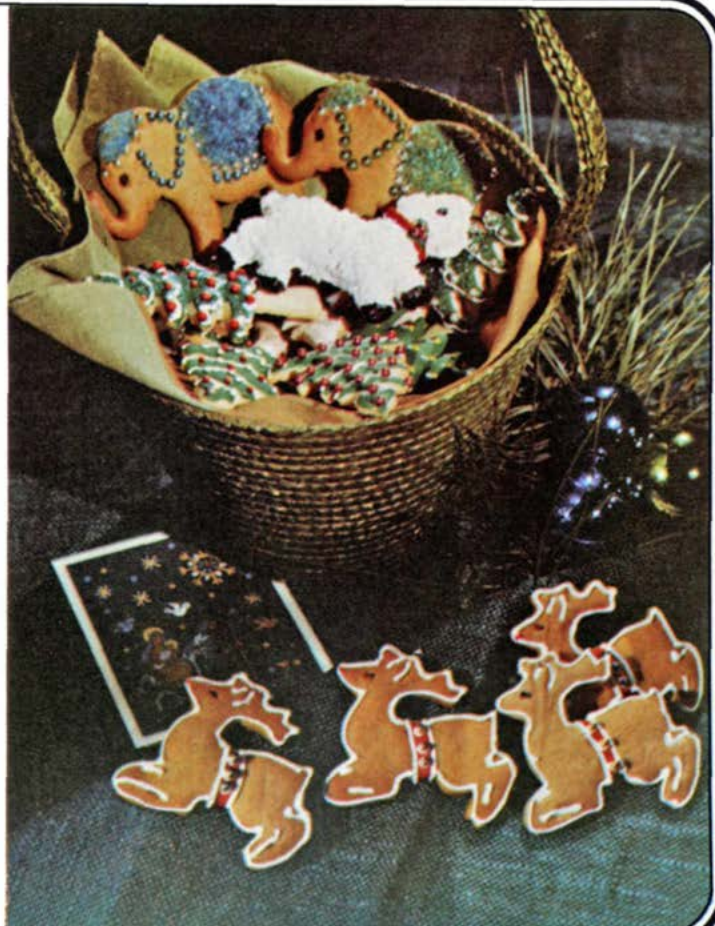
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## DECORATING FROSTING

2 egg whites	$\frac{1}{4}$ cup light corn syrup
$2\frac{1}{2}$ cups powdered sugar	Assortment of food colors

Beat egg whites until they hold a soft peak. Add sugar gradually and beat until sugar is dissolved and frosting stands in peaks. Add syrup and beat one minute. Use food coloring to get desired color. Add a few drops of water if a thinner frosting is desired. Keep well covered when not in use.

*Decorated Gingerbread Cut-Outs like those pictured at the right are fun to make and perennial favorites with the whole family.*



## SPRITZ

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| 1 cup butter                    | 1/2 teaspoon almond extract           |
| 1/2 cup plus 1 tablespoon sugar | 2 1/2 cups sifted all-purpose flour   |
| 1 egg                           | Colored sugar, candies for decorating |
| 3/4 teaspoon salt               |                                       |
| 1 teaspoon vanilla              |                                       |

Cream butter; add sugar. Blend in egg, salt, extracts and flour; knead dough in hands until soft and pliable. Press dough through cooky press onto ungreased cooky sheets; decorate as desired. Bake at 400 degrees 8 to 10 minutes. Makes about 6 dozen depending on size.

## SPRITZ DIPS

Press Spritz dough through cooky press onto ungreased cooky sheets to form 2 or 2 1/2 inch bars. Bake at 400 degrees 8 to 10 minutes; cool. Dip both ends of cooky into a frosting then into colored sugar or candy.

## FILLED SPRITZ

Press 1/3 of Spritz dough through cooky press onto ungreased cooky sheets using flat wide cutter; make strips 12 inches long. Change cutter; use cutter with small hole or star in center. Press remaining 2/3 of dough through cooky press to form two

lengthwise strands, 1/4 inch apart on top of each bar. Bake at 400 degrees 8 to 10 minutes; cool on cooky sheets. Fill groove with jelly or Chocolate Frosting, (page 31) then sprinkle with grated nuts. Cut into bars.

## WHITE SUGAR COOKIES

- |                              |                                     |
|------------------------------|-------------------------------------|
| 1/2 cup butter               | 3 1/2 cups sifted all-purpose flour |
| 1/2 cup vegetable shortening | 1 teaspoon soda                     |
| 1 cup sugar                  | 2 teaspoons cream of tartar         |
| 3 eggs                       | Granulated or colored sugar         |
| 3/4 teaspoon vanilla         | Frosting, decorating candies        |
| 3/4 teaspoon almond extract  |                                     |
| 1 teaspoon salt              |                                     |

Cream butter with shortening; add sugar; cream well. Beat in eggs one at a time; add flavorings. Blend in sifted dry ingredients; chill. Roll 1/8 to 1/4 inch thick on floured canvas and cut with floured cutters. Place on greased cooky sheets and bake at 375 degrees 10 to 12 minutes depending on size and thickness. Cookies may be sprinkled with white or colored sugar before baking or frosted and decorated after baking. Makes about 5 dozen depending on size.

## WALNUT CRESCENTS

1/2 cup butter	2 cups sifted all-purpose flour
1/2 cup vegetable shortening	1/2 cup chopped walnuts
1/3 cup sugar	Powdered sugar for rolling
2 teaspoons water	
2 teaspoons vanilla	

Cream butter with shortening and sugar. Blend in water, vanilla, flour and walnuts; chill. Shape into crescents using level teaspoonfuls of dough. Place on ungreased cooky sheets and bake at 325 degrees about 15 minutes. Cool slightly; roll in powdered sugar. Makes about 6 dozen.

• • • • •

## OATMEAL HAZELNUT COOKIES

1 cup butter	1 teaspoon soda
2 cups sugar	1 teaspoon salt
2 eggs	2 cups uncooked oatmeal
1 teaspoon vanilla	1 cup chopped hazelnuts
2 1/2 cups sifted all-purpose flour	

Cream butter; add sugar gradually. Beat in eggs and vanilla; blend in sifted dry ingredients, oatmeal and hazelnuts. Shape dough into balls the size of a walnut and place on greased cooky sheets. Flatten with a fork to 1/4 inch thickness. Bake at 350 degrees about 15 minutes. Makes 10 dozen.

## GLAZED PFEFFERNUESSE

1 1/4 cups butter	1 1/2 teaspoons cinnamon
1 1/4 cups brown sugar, packed	1/8 teaspoon crushed cardamom
3/4 cup molasses	6 cups sifted cake flour
1/2 cup warm water	1/2 teaspoon salt
1/2 teaspoon soda	Few drops anise oil or 1 teaspoon anise extract
Dash of pepper	2 cups chopped nuts
1/2 teaspoon cloves	
1/2 teaspoon allspice	
1/4 teaspoon nutmeg	
1/4 teaspoon mace	

Cream butter; add sugar; cream well. Blend in molasses and half of water. Dissolve soda in remaining water. Add with sifted dry ingredients, anise and nuts to creamed mixture; mix well; chill. Shape dough into one inch balls. Place on greased cooky sheets and bake at 375 degrees 10 to 12 minutes. Make Glaze. Makes about 12 dozen.

### Glaze

1 cup powdered sugar	1/4 teaspoon vanilla
3 tablespoons hot milk	Powdered sugar for coating

Blend powdered sugar, milk and vanilla. Dip top of hot cooky into glaze; coat with powdered sugar.



## **GIFT SUGGESTIONS for WOMEN**

**HOT TRAY**

**ELECTRIC CLOCK**

**EGG COOKER**

**PORTABLE  
DISH WASHER**

**LADIES' SHAVER**

**ELECTRIC  
TOOTH BRUSH**

**SUN OR  
HEAT LAMP**

**ELECTRIC MIXER**

**WAFFLE BAKER**

**VIBRATOR  
MASSAGER**

**ELECTRIC  
MANICURIST**

**HAND MIXER**



HAIR  
CURLER

ELECTRIC BLANKET

BROILER ROTISSERIE

BLENDER

SANDWICH GRILL

HAIR DRYER

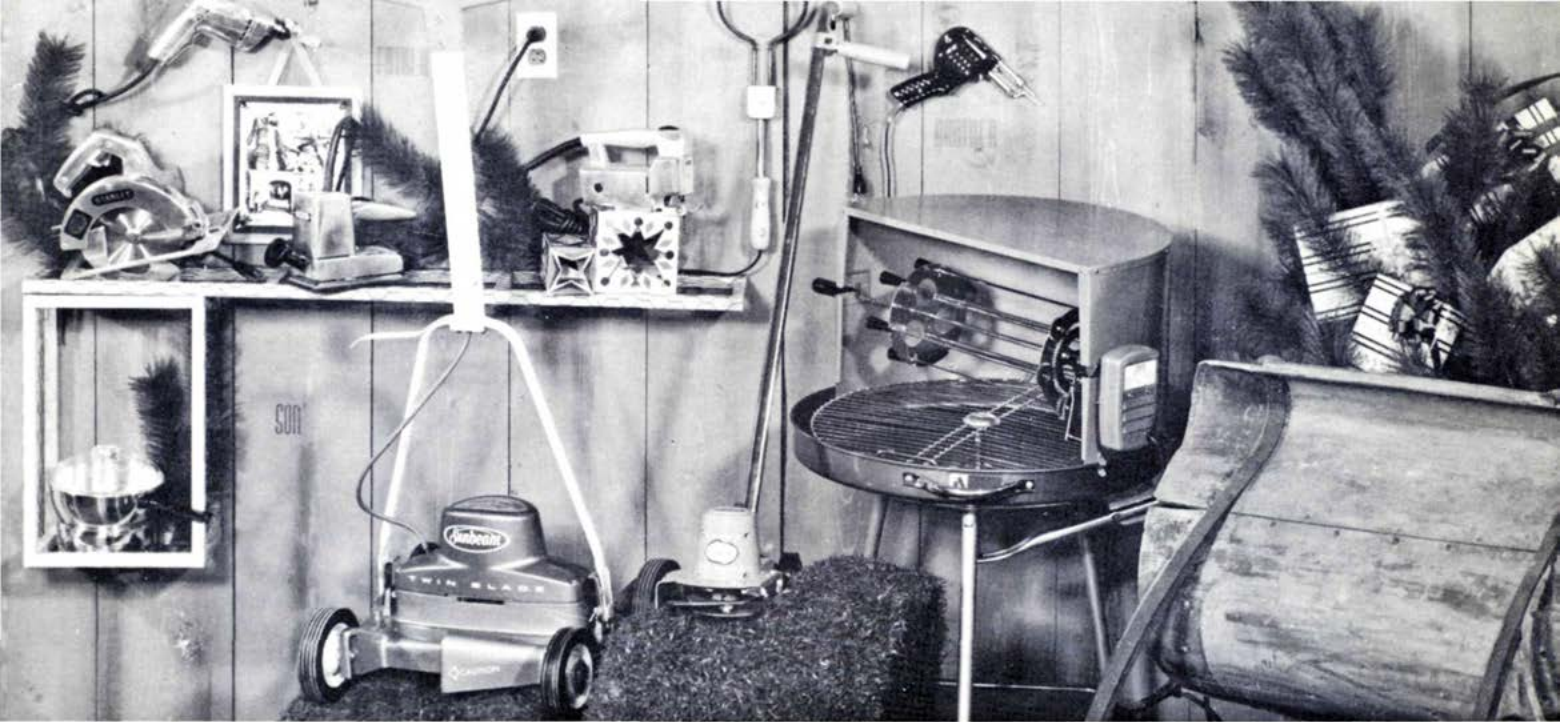
TOASTER

PORTABLE  
SEWING  
MACHINE

ELECTRIC  
CAN OPENER

MEAT GRINDER

ELECTRIC  
PERCOLATOR



## **GIFT SUGGESTIONS for MEN**

**ELECTRIC DRILL**

**CHARCOAL  
LIGHTER**

**ELECTRIC  
HAND SAW**

**ELECTRIC  
SANDER**

**ELECTRIC  
SABRE SAW**

**SOLDERING IRON**

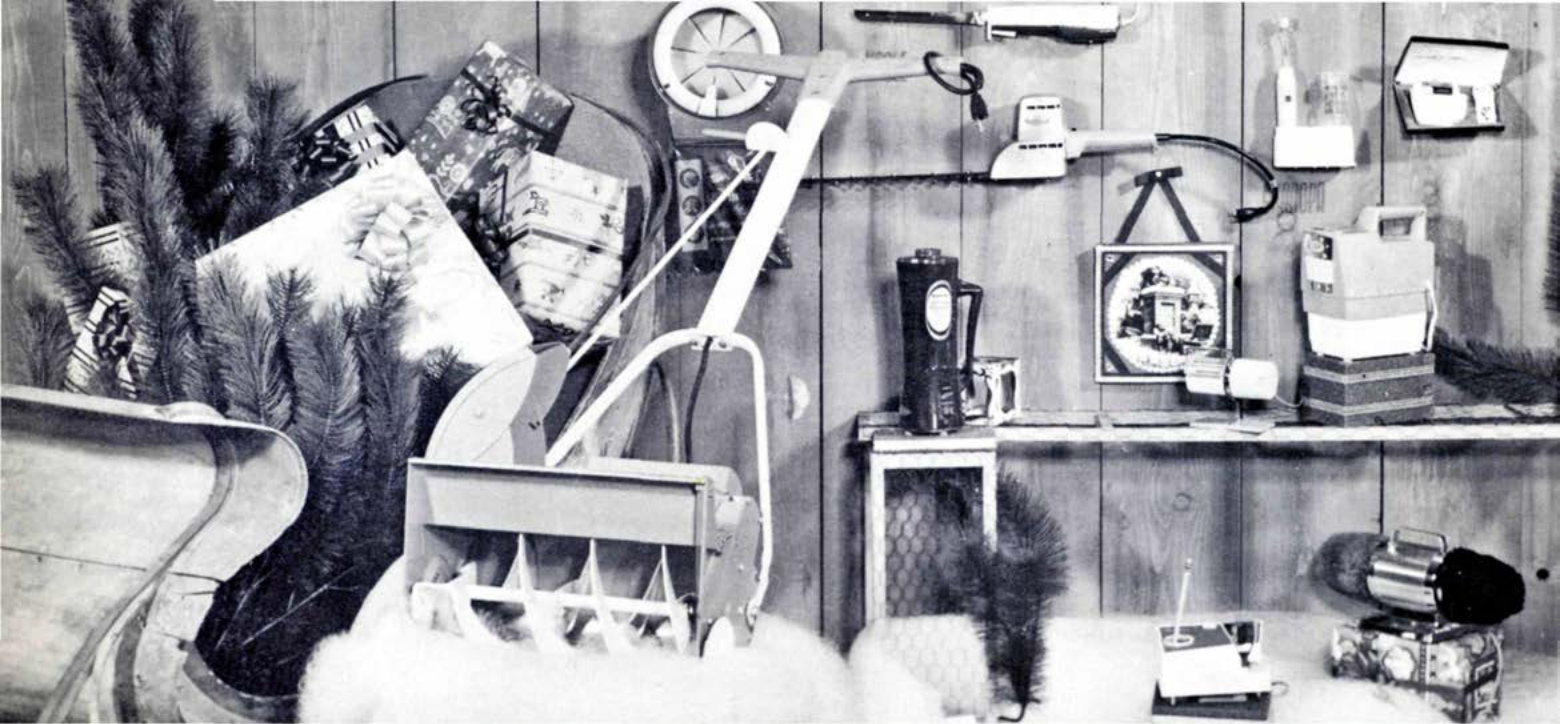
**CORN POPPER**

**ELECTRIC  
LAWN MOWER**

**ELECTRIC  
TRIMMER-EDGER**

**OUTDOOR GRILL  
WITH ROTISSERIE**





**INSECT TRAP**

**ELECTRIC  
SLICING KNIFE**

**ELECTRIC  
TOOTH BRUSH**

**ELECTRIC SHAVER**

**HEDGE TRIMMER**

**DESK FAN**

**ICE CRUSHER**

**ELECTRIC SNOW  
THROWER**

**DRINK MIXER**

**KNIFE, PENCIL &  
SCISSORS SHARPENER**

**SHOE POLISHER**

## ATTRACTIVE GIFT WRAPPING

After you have selected your gifts for friends and family, you can enhance their attractiveness by using the same kind of thoughtful care and attention in wrapping them. Each gift wrap can have a personality all of its own. For example, a gift wrap appropriate for a man is pictured at lower left — while a typical feminine gift wrap is shown at lower right.



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