

Try These Sugarplum Items For Good Holiday Feasting

Everyone has their own special "sugarplums" which they like to bake for family and friends during the holiday season. But whatever you bake, make it the very best by using butter. Your cookies, cakes and sweet breads will be richer, have more good flavor and stay fresher when baked with butter.

So, "good baking" and wonderful eating with these "sugarplum" goodies gathered from all corners of the world.

Old-fashioned Pepparkakor (Makes 7 to 10 dozen)

3 1/2 cups sifted flour
1 tsp. soda
1 1/2 tsp. ginger
1 1/2 tsp. cinnamon
1 tsp. cloves
1/2 tsp. ground cardamom
1/2 cup butter
1/2 cup sugar
1 egg beaten
1/2 cup molasses
2 tsp. grated orange rind
Blanched almond halves (optional)

Sift together flour, soda, and spices. Cream butter. Add sugar gradually, creaming until light and fluffy. Add egg, molasses, orange rind. Beat well. Stir in dry ingredients gradually, mixing until well blended. Cover. Chill overnight. Roll out on floured board to 1/4 inch thickness. Cut into variety of shapes with cookie cutters. Place on buttered baking sheets. Decorate center of each cookie with a blanched almond half, if desired. Bake at 375 degrees F., for 8 to 10 minutes.

Cheese Tarts (Serves 6)

Filling:
1/2 lb. cottage cheese
1 cup sugar
4 egg yolks
1/2 tsp. salt
Juice and grated rind of 1 lemon
1/4 cup blanched almonds, chopped milk in 1954.

Tart shells:
1 cup flour, sifted
1/2 tsp. salt
1-3 cup butter
3 to 4 tbsp. cold water
Filling: Drain cottage cheese, press through sieve. Blend in sugar gradually. Stir in remaining ingredients. Pour into six unbaked tart shells.

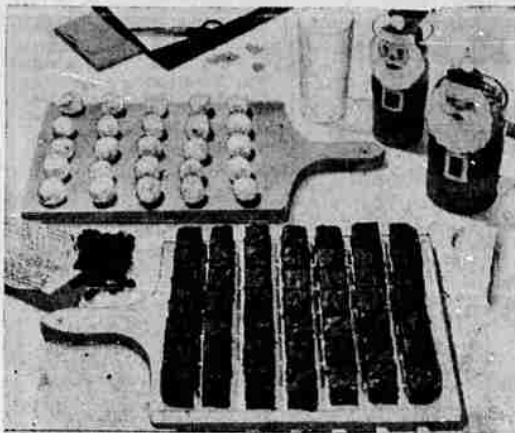
Tart shells: Sift together flour and salt. Cut in butter until texture of coarse cornmeal. Add water gradually, mixing lightly. Lightly roll dough to 1/4 inch thickness. Divide into six parts and press loosely into six 3 1/2 inch fluted tart tins, pressing out any air pockets. Trim do and bake at 400 degrees F., for 30 minutes.

Norwegian Ten Bread (Makes 3 loaves)

2 cups milk
1 cup butter
1 cup sugar
1/4 tsp. salt
1 cake yeast
9 cups sifted flour
1/2 cup seedless raisins
2 tsp. ground cardamom
1/2 cup sliced citron or mixed glazed fruits

Soak milk, add butter, sugar and salt. Cool to lukewarm and crumble in yeast. Add 4 cups flour and beat smooth. Let stand until doubled. Add remaining flour and knead well. Knead in remaining ingredients. Let rise again until doubled. Divide into 3 portions and shape into loaves. Place in buttered loaf pans. Let rise again until doubled. Brush with melted butter. Bake at 375 degrees F., for 10 minutes, then at 300 degrees F., for 40 to 50 minutes. Sprinkle with powdered sugar while hot.

Wisconsin farmers got half their income, \$502,000,000 a year, from 1/4 cup blanched almonds, chopped milk in 1954.



EXQUISITE LITTLE TIDBITS, half confection and half cookie, are provided by Frosties. Fine companions for fudge squares.

Frosties and Quick Fudge Make Toothsome Presents

Little frosties — somewhere between a confection and a cookie — are easy to make. Packed in holiday boxes, they will be welcomed as a Christmas gift. So will delicious squares of fudge, made with this new and quick sure-fire recipe.

Frosties
(Yield: Approximately 6 dozen)
Melt over hot (not boiling) water: one 6-ounce package (1 cup) semisweet chocolate morsels, Re-

Cold Weather Snack Suggested
Everyone like good home-made cookies. These Cinnamon Crisps are a perfect cold weather snack, with not chocolate.

Cinnamon Crisps
1-3 cup butter
3/4 cup granulated sugar
2 eggs, well beaten
1 1/2 cups sifted all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 teaspoons cinnamon
1 teaspoon vanilla

Cream butter. Gradually add sugar, creaming until light and fluffy; stir in beaten eggs. Sift together flour, baking powder, salt, and cinnamon, and add to cookie mixture with vanilla; blend well and chill dough. Roll out on floured pastry canvass to 1/4 inch thickness. Cut out with cookie cutter and bake on greased cookie sheet in a moderately hot oven 375 degrees F., for about 12 minutes. Makes about 2 1/2 dozen cookies.

First U.S. postage stamp picturing a ship was issued in 1869.

move from heat. Add and knead well: three tablespoons light corn syrup, 3 cups sifted confectioners' sugar, 1 cup chopped nuts, 1-3 cup orange juice or 1-3 cup instant coffee, 1 1/2 cups crumbled vanilla wafers (approximately 3 doz.)

Form in 1-inch balls. Roll in one half cup sifted confectioners' sugar. Store, covered, overnight to ripen. Note: To make 1-3 cup instant coffee, add 2 teaspoons instant coffee to 1-3 cup water.

Short-Cut Fudge
(Yield: Approximately 1 1/4 pounds)
Melt over hot (not boiling) water two 6-ounce packages (2 cups) semisweet chocolate morsels. Remove from heat. Add: two-thirds cup sweetened condensed milk; 1 tablespoon water, 1 teaspoon vanilla. Stir until smooth and satiny. DO NOT BEAT. Add: one-half cup chopped nuts (optional). Spread in greased pan 10x8x3 inches. Chill until firm.

Variations: Drop by teaspoonfuls on waxed paper-lined cookie sheet. Chill until firm enough to handle. Form into small balls. Dip in tinted coconut, chopped nuts, instant sweet milk cocoa, candied fruit, almond slivers, etc.

TOMORROW'S DINNER: Casserole of creamed tuna and sliced stuffed olives steamed rice, buttered broccoli, crisp bread or rolls, butter, mixed green salad, apple-cranberry pie, coffee, tea, milk.

PRACTICE SESSION
MADISON, Wis. (UP)—Maynard Burrows, automobile salesman, approached a likely looking prospect on the sales floor and made his pitch. Just about the time he felt he had made a sale, the "prospect" revealed he was one of the dealer's new salesmen.

For Festive Yule Dessert Make This Frozen Angel Pie

As light as a snowflake, yet as festive as a Christmas tree—that's this Frozen Angel Pie.

The era of the traditional heavier mince pie or flaming plum pudding seems to be giving way to lighter desserts for Christmas dinner. Maybe you are of the new wave of dessert thinking. If so—here's the sweetest answer.

Frozen Angel Christmas Pie (With Chocolate-Coconut Crust)

Three-quarters cup sugar, 1/2 cup water, 1-16 teaspoon salt, 3 egg whites, 1 1/2 cups heavy cream, 1 1/2 teaspoons pure vanilla extract, 10-inch Chocolate-Coconut crust, maraschino cherries for garnish, angelica for garnish.

Boil sugar and water together until it spins a thread. Add salt to egg whites and beat until stiff. Gradually beat sugar-syrup into beaten egg whites. Whip cream until almost stiff. Add vanilla extract and beat until stiff. Fold into egg white mixture. Turn into a 10-inch Chocolate-Coconut crust.

Freeze until ready to serve. Decorate the top with red cherries and by boat last year.

angelica, cut to resemble poinsettias.

Chocolate-Coconut Pie Crust (Yield: 4 servings)

Three squares unsweetened chocolate, 3 tablespoons butter or margarine, 3/4 cup sifted confectioners' sugar, 3 tablespoons milk, 1 1/2 teaspoons pure vanilla extract, 2 1/2 cups shredded coconut.

Melt chocolate and butter or margarine over hot water. Mix confectioners' sugar with milk and stir into the chocolate mixture. Add vanilla extract and coconut. Mix well. Turn into a 10-inch pie pan. Spread and press uniformly over the bottom, sides and edge of pan. Chill until firm. Fill with Angel Pie filling.

TOMORROW'S DINNER: Serve tomato juice, sautéed pork chops with apple rings, whipped potatoes, buttered spinach, seeded rolls, butter, celery, frozen angel pie, coffee, tea, milk.

The United States exported nearly 2,000 more cattle by air than last year.

Soup at Evening Here's Different Vegetable Dish

A good nourishing soup is a good choice for the evening meal, and a pleasant change. Here's a soup that would team well with head lettuce salad, pickled pears, cottage cheese, celery and lemon tarts.

Hearty Chowder

4 tablespoons butter
1/2 pound lean smoked ham, cut in small cubes
1/2 cup finely diced celery
1/2 cup finely chopped onion
2 cups cubed, partially cooked potatoes
4 tablespoons flour
4 cups milk
Salt, if needed
Chopped parsley for garnish

Melt butter in heavy kettle or Dutch oven. Add ham cubes and cook over low heat for about 5 minutes. Add celery and onions and continue to cook over low heat until vegetables are soft but not brown. Cook potato cubes in boiling salted water until nearly tender. Drain. Blend flour into ham-vegetable mixture.

A different vegetable dish always is welcome. One such dish can be bitter. It is a perfect accompaniment for roast pork with oven-browned potatoes. Serve also apple and celery salad, bread and butter and butterscotch pudding.

Brussels Sprouts with Lemon-Pecan Butter

1 quart brussels sprouts
2 teaspoons salt
1/4 teaspoon pepper
4 tablespoons melted butter
3 tablespoons lemon juice
1-3 cup chopped pecans
Remove outer leaves and cut stem ends of green sprouts. Wash and soak in cold water to cover with 1 teaspoon salt for 20 minutes. Drain, cook in tightly covered saucepan, in an inch of boiling, salted water until tender, about 12 to 15 minutes. Drain. Combine remaining ingredients, heat and pour over hot brussels sprouts. Serves 6.

JOHANN STRAUSS Shows Clean Pair of Heels

WALTZING SEEMS SO TAME THESE DAYS THE MAMBO'S GOT MORE PEP



PERHAPS THE YELLOW PAGES CAN HELP ME LEARN THE STEP



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