

It's Time for Christmas Cookies

By CECILY BROWNSTONE
(AP Food Editor)

All of these cookies will keep fresh for days if stored properly—and that means in a tightly closed tin box. Be sure to store soft cookies in one tightly closed container, crisp cookies separately in another. And are they ever delicious! Each variety has its unique flavor.

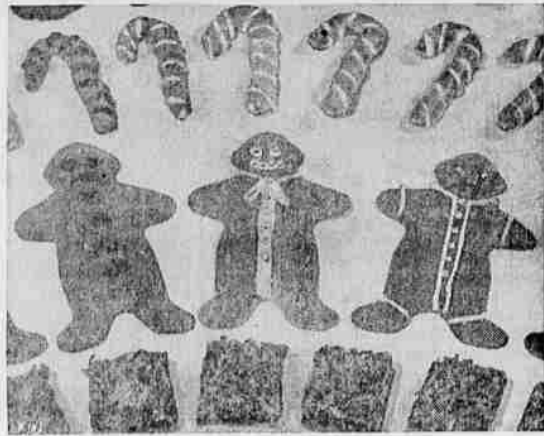
Coconut Squares
Ingredients: For crust, 1½ cups sifted all-purpose flour, ½ cup sugar, ½ cup butter or margarine, 3 tablespoons old-fashioned dark molasses. For topping, 2 eggs (beaten), ¾ cup sugar, 3 tablespoons sifted all-purpose flour, ¼ teaspoon salt, ½ teaspoon baking powder, ½ cup old-fashioned molasses, 1 cup chopped nut meats, 1 cup shredded coconut.

Method: For crust—Sift flour and sugar together. Cut butter or margarine to make crumb consistency. Add molasses; mix well, and pat into an ungreased 8x12-inch pan. Bake 10 to 15 minutes in a moderate (350 degrees Fahrenheit) oven. The top of the crust will be slightly soft, but do not increase baking time. For topping—Mix the eggs, sugar, flour, salt, baking powder, molasses, nut meats and coconut. Bake in a moderate (350 degrees Fahrenheit) oven for 25 minutes. The top will be slightly soft, but do not increase baking time. Leave in pan to cool. Cut in 36 squares.

Molasses Crisps
Ingredients: 3 cups sifted all-purpose flour, ¼ cup sugar, 1 teaspoon baking soda, 2 teaspoons ginger, 2 teaspoons cinnamon, ¾ cup shortening, 1½ cups old-fashioned molasses (heated).
Method: Sift together the flour, sugar, baking soda, salt, ginger and cinnamon. Cut shortening into mixture to resemble crumbs. Stir in warm molasses.

HUBBARD—Mr. and Mrs. Levi Miller, Mr. and Mrs. George Leffler and Mrs. Minerva Hochstetler attended the wedding Saturday evening in Portland of Miss Mary Pauline Van Winkle, daughter of Mrs. Regina Van Winkle and the late Rev. Stanley Van Winkle, former resident of Hubbard, now of Portland. They will live on the Skyline drive in Portland.

GATES—Mr. and Mrs. Otis Dike were honored on the oc-



Cookie Parade—Have them on hand for the holidays

For drop cookies drop ½ teaspoon batter at a time onto greased cookie sheets; flatten tops to ¼ inch thickness with a glass covered with a damp cloth. Bake into moderately hot (400 degree Fahrenheit) oven for 7 to 8 minutes. For rolled cookies chill dough until stiff enough to roll (about 4 hours or overnight). Roll on lightly floured board and shape with cookie cutters. Decorate as desired with colored sugar, nuts, or dried or candied fruit. Bake as for drop cookies above. Make 7 dozen cookies.

Christmas Cookie Cakes
Ingredients: ¾ cup softened butter or margarine, ½ teaspoon salt, 2 teaspoons almond flavoring, ½ cup sifted confectioners' sugar, ½ cup old-fashioned molasses, ½ cup finely chopped nut meats, 2½ cups sifted all-purpose flour.
Method: Cream together butter or margarine, salt, almond flavoring and sugar. Add the molasses and nut meats. Stir

into mixture, about 3 tablespoons at a time. Chill dough until it is stiff enough to handle. Shape small pieces of dough to resemble candy canes, keeping hands and board dusted with confectioners' sugar instead of flour. Bake on lightly greased cookie sheets in a slow (325 degree Fahrenheit) oven for 15 to 20 minutes or until lightly browned. Cool on pan 1 minute before removing to wire cake cooler. When cold, decorate as follows: Sift confectioners' sugar and measure 1 cup for use; stir in 5 teaspoons water. Spread over cookies with a paring knife, place on wire cake cooler for icing to harden. Then stripe with red and green icing made as follows: For each color stripe desired, stir 2 teaspoons water and 1 drop vegetable coloring into ½ cup sifted confectioners' sugar. Drip icing across cookie cakes from end of teaspoon or paring knife to form stripes. If desired, use pastry tube for striping canes.

One of the nicest traditions observed among the Oregon State sororities is the Christmas parties given each year for the children at the Corvallis Children's Farm home. This Saturday and Sunday all sixteen of the living groups will open their doors to the children for parties, presents, and fun.

DAYTON—Dr. and Mrs. L. L. Hewitt and Kenneth Pomeroy attended the wedding of Miss Lois Levins, daughter of Mr. and Mrs. V. R. Levins, and James Murray, on Saturday evening, Dec. 3, at the Chapel of the Four Square Gospel church in Portland. A reception followed in the home of the bride's parents. Mrs. Murray is the granddaughter of Dr. and Mrs. Hewitt.

Campus Clippings

OREGON STATE COLLEGE

By MARILYN HILL

The strains of Handel's "The Messiah" floated out to the campus Sunday evening as the college chorus and orchestra presented their annual Christmas performance. Soloist Marilyn Powell, who is a sophomore, proved her much-applauded talents to the audience of students and townspeople.

A 35-foot high sign on the Memorial Union roof announced "Merry Christmas" to all comers to the MU open house Sunday. A large evergreen tree growing opposite the building was covered with lights to add to the spirit of the season. A tour through the gayly decorated interior of the building, singing and refreshments were planned for all who attended.

"Rendezvous in Rhythm," the 1949 sophomore cotillion, was presented for the students Saturday night in the Memorial Union ballroom. Two bands were featured with the Bobcats giving a group of speciality numbers in their Dixieland jazz style and Freddie Keller providing the majority of the dance music. Music stands, notes, records and other musical symbols decorated the massive walls, and the theme was written over the bandstand in huge silver letters.

Workmen have been working against time in the Gill Coliseum this week to try and finish the tremendous job of sanding, filing, sealing and painting the stripes on the basketball floor for the Utah game this Friday night. Materials for new backboards have arrived and are being installed. The coliseum will seat 10,200 with the majority of the seats bleacher style. Oregon State Dads will have their chance to see the coliseum next term during the OSC-University of Washington basketball series February 3 and 4.

The college is relaxing one of the never-violated rules this week-end and allowing social functions on closed week-ends. The reason for this amazing decree is the final schedule in term, which has been changed for some reason to cover two week-ends. Classes will be held the first two days of next week and final week will begin Wednesday and continue through the next Tuesday.

How To Relieve Bronchitis
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Turkey for Christmas Still Rates as Tops on the Menu

New York (AP)—Nine out of ten Christmas dinners want the traditional turkey dressing and giblet gravy meal, according to Mrs. Marion McCoy.

"That's one meal when a woman gets little credit for thinking up unusual dishes," Mrs. McCoy said. "People want to sit down to the traditional holiday dinner."

Mrs. McCoy, head of the food department for Schraff's restaurant, has been watching women cooks roast Christmas turkeys for 26 years. This year the 220 cooks under her direction will roast 22 tons of turkey. "We've tried serving things like roast goose," she explained, "but it wasn't popular. Ninety per cent of the people want turkey."

In spite of proven preferences for tradition, every holiday season brings a rash of recipes to vary old favorites. There are re-touched versions of cranberries, sweet potatoes and bread stuffing to add to the holiday table.

The cranberry supply isn't quite as big as last year's record crop, but it's still above the average production before and during the war. New recipes using cranberries in everything from bread stuffing to steamed pudding are suggested to increase the demand. If the family will forfeit plum pudding or fruit cake as Christmas dinner dessert the Wheat Flour institute suggests substituting a prune-cranberry pie.
Prune-Cranberry Pie
Ingredients: One baked, 9-

inch pie shell; 2½ cups cooked pitted prunes, chopped; 1½ cups cranberries; 3 tbsps. cornstarch; ½ cup sugar; ½ cup prune juice; ½ cup honey; ¼ teasp. salt.

For meringue, 2 egg whites, ¼ teasp. salt, ¼ cup sugar.

Method: Combine chopped prunes and cranberries. In sauce pan combine cornstarch, sugar, prune juice, honey and salt. Bring to a boil. Add prunes and cranberries. Cook 5 minutes, stirring constantly. Cool and pour into baked pie shell. Top with meringue made by beating egg whites and salt until frothy, then gradually add sugar, beating well. Bake in slow oven (300 degrees) about 30 minutes, until meringue is brown. Recipe makes six servings.

Sweet potatoes can be given a different touch by cooking them in sherry. There's a barely noticeable change in flavor that's very appealing.

Glazed Sweet Potatoes
Ingredients: 6 medium-sized sweet potatoes; ¼ cup butter or margarine; ½ cup brown sugar; 1 tsp salt; ½ cup sherry.
Method: Boil sweet potatoes until just tender. Remove jackets and split in half lengthwise. Grease baking pan with butter or margarine and spread with ¼ cup brown sugar. Sprinkle with salt and dot with butter or margarine. Arrange sweet potatoes in pan and pour on sherry. Cover with remaining brown sugar and butter. Bake in moderately hot oven (350 degrees) for half an hour, basting several times and turning once.

Add cooked rice to omelet for a tasty dish. Add the rice to the yolk mixture before folding into the beaten whites.

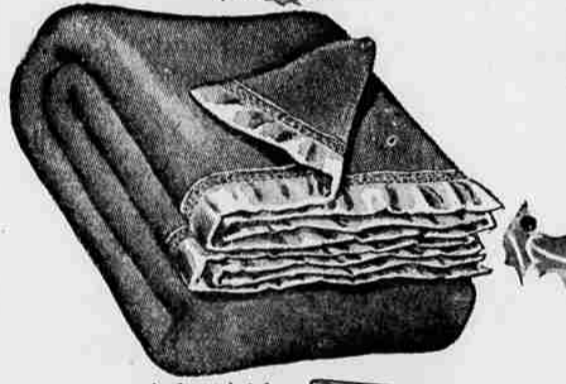
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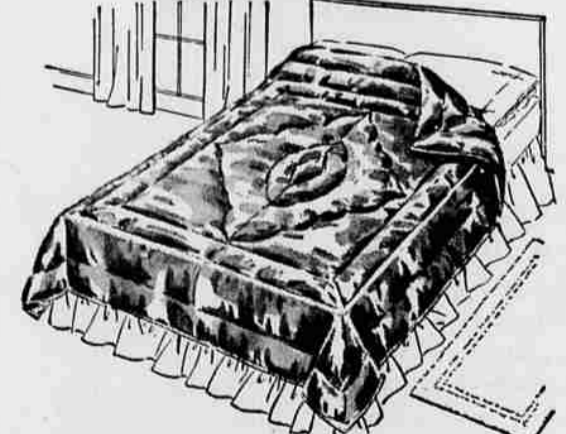


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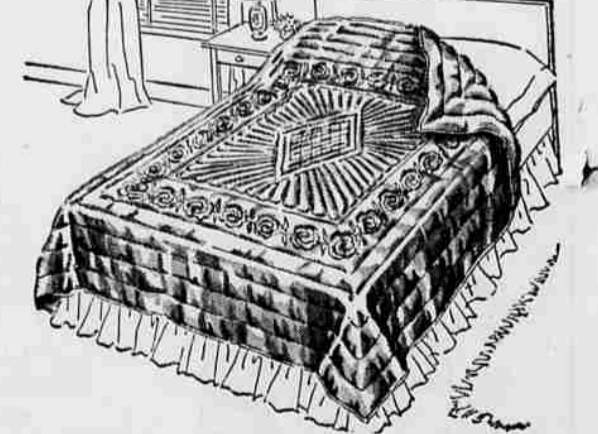
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