



**PREPARE FOR CHRISTMAS**—Light the oven—and prepare for Christmas. Time to start baking spicy cookies for family guests and holiday giving. Recipes for festive fragrant cookies from many lands are included in today's food columns. Make your baking a "family affair."

## Feeding the Family

By ZOLA VINCENT  
FOOD Editor

### Traditional Old-World Christmas Cookie Recipes

Cookie recipes, with emphasis on spiced ones, have been adapted from many lands for modern American use. Far easier to make than the originals, they still retain their traditional spicy goodness.

There is fragrant fun for everyone concerned when you make your holiday cookie baking a real family custom. Let, or even coax, father into shelling and chopping nuts, or whatever. Allow the children to give vent to their creative imaginations by way of decorating the results of your combined efforts.

### Pfeffernuesse Festive German Spice Cookie

From Germany comes this delightful cookie, often called "pepper nut," because of its combination of spices with, oddly enough, ground black pepper. These keep well.

3 cups all-purpose flour  
3/4 teaspoon soda  
3/4 teaspoon salt  
3/4 teaspoon double-acting baking powder  
3/4 teaspoon mace  
3/4 teaspoon ground allspice  
3/4 teaspoon cardamom  
3/4 teaspoon ground black pepper  
1/4 teaspoon ground anise seed  
1 cup strained honey  
3 tablespoons shortening  
1 egg

Sift flour, soda and spices together. Heat honey until thoroughly hot, but do not boil. Add shortening. Cool, then beat in egg and gently stir in dry ingredients. Do not over mix. Let dough stand 10 minutes to stiffen enough to handle easily. Shape into one-inch balls. Place on lightly greased cookie sheets and bake 13 to 15 minutes in moderate oven (350 degrees). Cool and frost with Pfeffernuesse frosting made as follows:

1/2 cup strained honey  
1/2 cup butter or margarine  
1/2 cup mild, light molasses  
2/3 cup sugar  
Sift flour, salt, soda, ginger and allspice together for later use. Melt butter in saucepan large enough for mixing cookies. Stir in molasses and sugar. Add flour mixture and mix well. Chill until dough is stiff enough to handle, usually about an hour. Roll to one-eighth inch thickness on a lightly floured board. Shape as desired with cookie cutters or sharp knife using your own cardboard stencils as guides. Bake on ungreased cookie sheets in hot oven, (400 degrees) five to seven minutes. Remove from cookie sheet at once. Cool then decorate.

### Dundee Tea Bars Of Scotch Origin

This good Scottish fruit bar is a "good keeper" and traveller when packed carefully in tightly closed jar, tin or box.

1 1/2 cups sifted all purpose flour  
1 teaspoon double-acting baking powder  
1/4 teaspoon salt  
1/2 teaspoon ground nutmeg  
1/2 cup shortening  
1/2 cup sugar  
2 eggs  
1/4 cup glacé cherries, chopped  
1/4 cup candied pineapple, chopped  
1/4 cup raisins, chopped  
1/4 cup citron, chopped

Sift flour, baking powder, salt and nutmeg together and set aside for later use. Cream shortening and sugar together. Beat in eggs, then stir in flour mixture. Add fruits and mix well. Line a 9x9x2 inch pan with waxed paper and grease lightly. Pour batter and spread or pat uniformly over bottom of pan. Bake in slow oven (325 degrees) 25 to 30 minutes or until lightly browned. Turn out onto wire rack. Brush with lemon glaze made as follows and allow to cool. Cut into 24 bars.

Lemon Glaze: Mix one-fourth cup sifted confectioners' sugar with one teaspoon water and one-half teaspoon fresh lemon juice until smooth. Brush thinly over warm cakes or cookies.

Spiced Oatmeal Rocks: Here

is another goodie from Scotland. Sift three cups sifted all-purpose flour with one teaspoon salt, one teaspoon ground cinnamon and one teaspoon ground ginger. Add two cups brown sugar and one cup quick-cooking oatmeal. Mix thoroughly, then stir in one cup melted shortening, two tablespoons buttermilk or sour milk and four eggs. When well-blended, add two cups raisins and one cup chopped nuts. Mix well. Drop from teaspoon onto greased cookie sheets. Bake in moderate oven (375 degrees) 15 to 17 minutes. Store in tightly closed container. Makes six dozen cookies.

### Rolled Christmas Cookies Perfect for Holiday Cut-Outs

This recipe came to us originally from our European cousins. It is just right for doing cut-outs of your favorite holiday motif. Children will love to help decorate. Use glacé fruits, colored sugar, decorettes, frosting or whatever else you and they like.

2 1/2 cups sifted all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 1/2 teaspoons ground ginger  
1 teaspoon ground allspice  
2/3 cup butter or margarine  
1/2 cup mild, light molasses  
2/3 cup sugar

Sift flour, salt, soda, ginger and allspice together for later use. Melt butter in saucepan large enough for mixing cookies. Stir in molasses and sugar. Add flour mixture and mix well. Chill until dough is stiff enough to handle, usually about an hour. Roll to one-eighth inch thickness on a lightly floured board. Shape as desired with cookie cutters or sharp knife using your own cardboard stencils as guides. Bake on ungreased cookie sheets in hot oven, (400 degrees) five to seven minutes. Remove from cookie sheet at once. Cool then decorate.

### Give Groceries and Please the Family

First, and right away, if you haven't already done so, give consideration to sending one or more CARE packages to those in other countries who are less fortunate than your family at this holiday season. These special holiday packages are carefully planned to offer a maximum of food at minimum cost. Local CARE folks will welcome your "order," expedite it and insure a merrier Christmas for others as a result of your generosity.

Now, while you're making your holiday lists, give a thought to the fascinating array of good things to eat that make fine "from our family to your family with love" presents. Plain or fancy, every-day fare or gourmet items, the choice is wide. A few suggestions are: A box or basket of rosy red or golden colored apples; a luscious holiday assortment of pears or other fresh fruits; home made or a distinctive commercial pack of jams and jellies or of pickles and relishes. Cheese assortments will delight the gourmet on your list as will canned fish and shellfish specialties. How about a collection of spices and herbs for your favorite cook. Then there are fruit cakes, breads, cookies, puddings and candy, all of which have been holiday gift

successes for a long, long time. Or maybe candied or dried fruits would be just right.

### Party-Minded Tuna Souffle Sandwich "En Casserole"

If you are planning a lunch-party during this busy season, we think you will be most enthusiastic about this truly different tuna dish because of its party looks and economical behaviour. A fruit salad is good with this.

8 slices white bread  
1 cup flaked tuna (7-ounce can)  
1/4 cup chopped celery  
1/4 cup chopped green pepper  
1/2 cup shredded cheddar cheese  
1 1/2 cups milk  
3 eggs beaten  
1 teaspoon salt  
1/8 teaspoon paprika

Trim crusts from bread (or not, as you wish) and place four slices in greased eight-inch square baking dish. Combine tuna, celery and green pepper and spread over slices of bread. Sprinkle cheese over all. Top with remaining four slices of bread. Combine milk, eggs and salt, mixing well. Pour over bread. Sprinkle with paprika (and additional cheese, perhaps) and bake in slow oven (325 degrees) for 40 minutes. Makes four servings.

### Holiday Onions Are Spiced and Creamed

Many people find creamed onions a perfect compliment to

## Superior Strain of Lumber Trees Eyed

Salem—(U.P.)—Research foresters of the Oregon State Forestry Department looked over 7,000-

holiday poultry and other meats. Here is a new and quite different way of doing them. Inexpensive, delicious.

3 to 4 dozen small white onions  
1/8 pound butter (1/4 cup)  
1 teaspoon sugar  
1/4 cup water  
Whole cloves  
Salt and pepper  
1 tablespoon butter  
1 teaspoon flour  
1 cup thin cream

Peel onions and parboil until almost tender in salted, boiling water. Drain in colander then let cold water run over them for a second. Melt butter in frying pan, add onions and sprinkle with sugar. Brown slowly, shaking pan frequently for even browning. When brown, place in shallow baking dish, sticking a whole clove in every third onion. Sprinkle with salt and pepper. Add water to frying pan and heat until you have a brown, syrupy liquid; pour over onions. Make a thin cream sauce of the one tablespoon butter, one teaspoon flour and thin cream. Pour over onions; place dish in 350 degree oven and bake about 20 minutes. Makes six to eight servings.

000 douglas fir seedlings in the selection of 300 two-year-olds of superior height which may provide the nucleus for a superior strain of lumber trees, according to the Forestry Department.

Research Foresters Dale Bever and Jack Gartz said more than a month was required to choose the 300 choice seedlings from the year's supply of small douglas firs at the Oregon forest nursery.

For the next five years the 300 selected seedlings will be compared with the growth of regular seedlings in experimental plantations. If they outstrip these in continued growth, foresters feel they may have hit upon something of value.

### Reformatory Escapee Tells of Two Killings

El Centro, Calif.—(U.P.)—Paul Krube, 17-year-old reformatory escapee and Air Force deserter, admitted killing two Mexican farm workers to get food, Imperial county Sheriff Herbert Hughes said yesterday.

The youth who fled a Green Bay, Wis., reformatory after going AWOL from Parks Air Force base near Oakland, was captured last night and booked on suspicion of murder.

## Surplus Grain for Overseas Relief Backed

Washington—(U.P.)—Chairman Harold D. Cooley (D-N.C.) of the House Agriculture Committee yesterday threw powerful congressional support behind an appeal by church leaders for release of surplus grain for overseas relief.

Cooley told a reporter that Secretary of Agriculture Ezra T. Benson would be complying with the clear mandate of Congress if he granted the church leaders' request to share some of the government's huge hoard of wheat, corn and rice with hungry peoples abroad.

## Brooks-Scanlon Man Heads Forest Industries

Portland—(U.P.)—Al J. Glasgow, of Brooks-Scanlon Lumber company, Bend, has been elected president of the Associated Forest Industries of Oregon at the group's annual meet here.

Glasgow was a former president of the National Lumber Manufacturers association.

Other new officers elected were Nils Hult, Junction City, first vice-president, and Frank R. Gilchrist, Gilchrist, second vice-president.

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