



One of the Christmas desserts which Mrs. I. C. Williams, 511 King street, makes each holiday season is carrot and suet pudding. Mrs. Williams, who has a "kitchen and a half," is shown here by the old-fashioned wood stove of shiny black trimmed with blue enamel which stands in the kitchen addition and which she likes to use on cold winter mornings.



In her main kitchen, equipped with electric stove and other appliances, Mrs. Williams prepares to mix the Christmas pudding. The Williams have lived 11 years at the King street address, before that made their home in Talent for 31 years. Mrs. Williams raises African violets in her windows and does much handwork—once made a tablecloth entirely of fine tatting.

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## Holiday Preparations

Christmas is coming, and this week every home in the Rogue valley will be alive with activity. The tree must be set up and decorated, the mistletoe and wreaths hung, the last of the packages wrapped with bright paper and ribbon and the special Christmas food prepared. In many homes this means the baking of cookies and cakes from treasured family recipes, often brought from lands abroad or handed down from mother to daughter. (Brainerd photos)



Holiday callers at the home of Dr. Lawrence Buonocore and family will be greeted by a cheerful Santa Claus on the front door. Mrs. Buonocore and the couple's three children, Madelyn (at left), Cindy and Laurie Beth, are shown after the work of decorating the door was almost finished. Indoor decorations will include a Christmas scene and two trees, one downstairs and one for the girls' room.



Mrs. Walter Stamm, native of Germany, will bake the traditional German yeast cake as one of the Christmas treats. Most German homemakers do not own electrical appliances, and Mrs. Stamm demonstrates here how she will start to mix the cake with her hands, adding other ingredients to the mound of flour. Cake will be filled with fruits and nuts and served with coffee.



Mrs. Ernest Santo's pre-Christmas baking included a batch of cookies made with carob powder, a sweet cocoa-like substance made by grinding pods of the carob, or St. John's bread tree. Plate holding cookies is about 200 years old and came from Essens, Germany. It belonged to Mr. Santo's grandmother and was once used to serve Queen Victoria. Carob powder has many other uses.



Mrs. H. Lageson's Christmas cooking always includes the Norwegian delicacy, krumcaker, and she is shown here at work with the krumcake iron. The paper-thin cakes are rolled while hot and retain that shape when cold. A tray of the finished krumcakers are shown at back. The cakes will be served with plenty of hot coffee to friends and relatives who call during the holidays.



Pre-Christmas activity at the home of Mr. and Mrs. L. H. Rentelman, 860 McAndrews road, included decoration of the unusual fireplace. Mrs. Rentelman is shown lighting the big red mantel candles while Mr. and Mrs. Henry Burmeister, Jacksonville, look on. Mr. Burmeister, native of Germany, built the fireplace several years ago when he owned the home. Decorated tile are very old, and thought to have been made in Germany or Italy. Lettered tile were made in this country. Built following a religious experience of Mr. Burmeister, the fireplace was the first and only one he made.



Another Norwegian Christmas delicacy is fattigman, or poor man's cake, which Mrs. Lageson offers to her daughter, Mrs. Charles Herman. Fattigman is expensive to make, in spite of name, with recipe calling for many eggs and large quantity of cream. Dough is fried in deep fat like doughnuts. Mrs. Lageson also makes lefse, a three-cornered cookie filled with a cinnamon and sugar mixture, and gora, a thin sweet cookie also baked on an iron which makes a design on the oblong-shaped sweet. Plate at left holds sprits and other rich Norwegian cookies as well as krumcaker baked in shape of fluted cup.