

City's Top Cooks Give Susie Best Recipes For Yule

By SUSIE COOKIE

If a woman will give a pet recipe, you can bet the bottom walnut in the Christmas stocking that she'd make a good stepmother!

The recipes for Christmas cakes, candies, cookies, and popcorn balls given on this page were through the generosity of a group of the best cooks we know and we pass them on to you for your holiday cookery. Most are illustrated in this holiday section to show the finished product:

Mince-meat Cookies

Mrs. Percy Murray

1 1/2 cups quick or regular oats
2 cups mince-meat
1 tea. soda
1 1/2 cups flour
1/2 cup butter
1 cup brown sugar
1/2 tea. salt

Work ingredients into crumbly mixture, add oats, spread one-half of the mixture into well greased pan and pat firm. Spread on the mince-meat, sprinkle rest of the mixture over the top. Cook in slow oven 25 minutes or until nice brown and there is a warm, snugly aroma in the air. You know, the holiday baking kind. Cut while warm and remove from pan.

Raspberry Coconut Cookies

Mrs. R. E. Hooker

Rub together: 1 cup flour, 1/2 cup butter, 1 teaspoon baking powder, 1/2 tea. salt.
Moisten with one egg, beaten, and add 1 T. milk if necessary.
Cut with a round cookie cutter and dot of raspberry jam in center of each cookie. Make a topping of this:

1/2 cup sugar, 1 egg, beaten; 1 tea. butter and 2 cups coconut.
Mix and spread around edge of cookie, leaving dot of jam in center.

Bake in a moderate oven, 350 degrees, until just golden brown. Approximately 12 minutes. This makes three dozen cookies.

Powdered Sugar Cookies

Merlon Albrecht

1 cup powdered sugar
2 cups flour
1 tea. cream of tartar
1 tea. soda
1/2 cup butter
1 1/2 tea. almond extract
1 1/2 tea. vanilla
1 egg, well beaten
Cream butter, add egg and dry ingredients. Form into small balls and press with a fork. Sprinkle with nuts or put cherries on top. Bake in moderate oven until pale golden brown.

Congo Bars

Mrs. R. E. Hooker

2 and 3/4 cups flour
1/2 tea. salt
1 lb. pkg. brown sugar
1 cup nuts, broken
1 1/2 tea. baking powder
2 cup shortening
3 eggs
1 pkg. chocolate chips
Sift flour, baking powder and salt. Melt shortening, add brown sugar and allow to cool. Add eggs one at a time and beating well. Add dry ingredients, nuts and chocolate chips. Bake at 350 degrees for 15 minutes, and after the last peek in the oven cut in squares. This makes about four dozen squares and are marvelous for packing in Christmas boxes as they have body—and what body!

Filled Cookies

Mrs. Percy Murray

These cookies are fat and sassy and particularly recommended to boys with good appetites. Take:
1 cup butter or shortening
1 cup sugar
1/2 cup milk
1/2 cup vanilla
3 1/2 cups flour
2 tea. baking powder
Cream butter, add sugar, combine with milk and flour. Add baking powder, then vanilla. Roll out on floured board, cut with round cookie cutter, add spoonful of filling on one cookie, and then top with another. Press sides together. Oh, yes, here's the filling. Thought you might like to know: 1 cup chopped nuts, cup water, 1/2 cup sugar, 1 T. flour, a little jam of your choice and a dash of lemon juice to spark the flavor. Bake at 350 degrees for 15 minutes or until golden brown.

Lemon Torte

Merlon Albrecht

Cover bottom of an 8 x 8 inch pan with crushed graham crackers. About eight will do the trick. Spread with a layer of: 3 egg yolks, well beaten, one can of sweetened condensed milk, juice of two lemons and a little rind, grated of course. Spread a layer of whipped cream, about 1/2 cup will do, and cover with another layer of crushed graham crackers. Another eight you'll need. Keep in the refrigerator for at least four hours or more. This is nice for a Christmas supper to follow cold turkey and squares of cold spiced turkey dressing.

Fudge Bars

Mrs. Percy Murray

2 eggs
1 cup white sugar
1/2 cup butter, melted, with 2 squares bitter chocolate
1 cup all purpose flour
1 cup nuts, chopped
1/2 tea. vanilla
Dash of salt
These directions are simple. Mix in order, then bake in an 8 by 8 inch pan, thoroughly greased, in a 340 oven. Cut when cool.

Almond Crescents

Mrs. Jack O'Neill

Mix together thoroughly:
1 cup soft shortening (half butter)
1/3 cup sugar
2/3 cup ground blanched almonds
Sift together and work in 1 1/2 cups sifted flour, 1/2 tea. salt.
Chill the dough, roll in crescent shapes or out flat and cut in star shapes. Bake in a 325 oven for 14 to 16 minutes. Cool on a pan and while slightly warm carefully dip in cup

Plum Pudding

A flaming plum pudding catches the eye of Martha Marie, Andy Jim and David as their mother, Mrs. Ross Ragland, lights the brandy poured over the fine, fruit filled confection on the cover page of this section. Lucile Warner of The Pelican Cafe baked the plum pudding for Susie Cookie, and cutting into the traditional holiday sweet was a wonderful experience for all, including the three little Raglands.

confectioner's sugar and 1 tea. cinnamon, mixed. Makes about 5 dozen of the crescents, less of the stars. These are crisp and delicious with coffee.

Chocolate Drop Cookies

Mrs. Percy Murray

1/2 cup butter
1 egg, beaten
1 1/2 cups flour
2 sq. melted chocolate
1 tea. vanilla
1 cup light brown sugar
1/2 cup buttermilk
1 cup chopped nuts
1/2 tea. salt
Cream shortening, brown sugar, and egg, milk, flour which you've already mixed with soda, and then sifted. Stir in melted chocolate and nuts, along with the vanilla. Drop from a spoon and bake on greased sheet in slow oven, about 350 degrees. Time: 12 to 15 minutes. Keep out the weathered eye, please. Top with fudge frosting and press down a fat walnut ha!

Iowa Butter-Scotch Cookies

Mrs. Percy Murray

Cream 1 cup shortening, add 2 cups brown sugar gradually. Then add 2 unbeaten eggs, 1 cup chopped nutmeats, and 1 tea. vanilla. Sift together 3 cups pastry flour, 1 tea. salt, 1 tea. baking powder, 1/2 tea. soda. Add to above mixture. Divide the batter and knead each half into oblong rolls about three inches in diameter, cover with waxed paper and leave in ice box over night. Slice very thin and bake in moderate oven for 10 minutes. Makes 76 delicious, crisp cookies.

Christmas Cookies

Mrs. Vern Owens

1 egg
3 hard boiled egg yolks
1/2 cup sugar
1/2 cup butter
2 cups cake flour
1/2 tea. cardamom
1 tea. grated lemon rind
Separate egg and beat the yolk with grated lemon rind sugar and butter until creamy. Add flour and spice and knead well. Chill dough. Roll out one-eighth of an inch thick and cut with doughnut cutter. Brush with egg white and sprinkle with chopped almonds and tiny red candies. Bake at 350 degrees for about 10 minutes or until pale golden brown. These may be cut in different shapes and frosted or decorated with bits of candied cherries or citron.

Daisies Cakes

Mrs. Vern Owens

1 pkg. dates (1 cup)
1 tea. soda
1 cup boiling water
3 T. butter
1 cup sugar
1 egg
1 cup chopped walnuts
1/2 cup candied cherries
1 tea. vanilla
1 1/2 cups flour
1/2 tea. salt
Cut dates in small pieces and sprinkle soda over the chopped dates. Add boiling water and let stand until cool. Cream butter and cherries and vanilla and beat well. Add flour and salt alternately with the cool date mixture. Bake in tiny tins at 350 degrees for about 30 minutes. Can be frosted or decorated with nuts and bits of candied cherries or citron. Makes a delicious Christmas cake that keeps well.

Expert Cooks Twist Any Dough To Suit

Several good basic doughs are given on these pages by Susie Cookie, and why not start from one type of dough to make your Christmas cookies in varied shapes.

To make colored sugar, as we've told you YEAR after YEAR, place some fine granulated sugar in a flat bowl, and carefully add your coloring, red, green or yellow, drop by drop. Stir as you drop so that it will be of uniform color. Spread thin and let it dry. This lasts indefinitely.

If you're making your first venture into decorating cookies for the holidays, let Susie help you.

Christmas Trees

Sprinkle with green sugar crystals before baking, with a few shakes of mixed colored candies to resemble tree ornaments.

Wreaths

Sprinkle with green sugar crystals and decorate with any of the following: Red sugar, silver candy shot, pieces of candied cherry for berries and citron for leaves. Do this before baking.



HOLIDAY TIME IS time to pack Christmas boxes, but Mrs. Percy Murray and her daughter, Rosemary, consider it fair time that boxes of Christmas cookies go north and south. One elegant collection will be addressed to the Murrys' other daughter, Marcella, student at Pomona college at Claremont, Calif., the other to Rodney who is a senior student at Oregon State college, Corvallis.

Lake o' the Woods Long Way Off But Spirit Near

Summer seems a long way off, but a highlight of the season was the good food on the beach at Lake o' the Woods. Susie can always tell how the summer went by how many times the kids got to swim in the evening while the mammas grilled steaks, hamburgers, slapped the knife through the watermelon and then used a flashlight to find missing knives, forks, bathing caps, towels and the dogs.

A dessert which was one of the summer's delights was baked by my good neighbor Marie Stearns and we then and there decided that it was strictly for the holidays and a howling snowstorm outside. Try it with strong black coffee. It's rich enough to stand alone—and oh, how good.

Holiday Prune Cake

(Mrs. Ralph W. Stearns)

1 1/2 cups sugar
1/2 cup butter
2 eggs, well beaten
1 cup sour milk

1 1/2 cups prune pulp
1/2 cup prune juice
1 tea. soda
2 1/2 cups flour
1 tea. baking powder
1 tea. baking powder
1 tea. cloves
1 tea. cinnamon
1 tea. allspice
Cream the butter and sugar. Sift dry ingredients add alternately with the milk to which has been added the soda. Add the prunes and prune juice. Mix well and bake in moderate oven about 20 minutes in 3 layers.

Filling

2 eggs
1 cup sugar
1/2 cup sour cream
1 tea. vanilla
1 cup cooked chopped prunes
2 T. butter
Dash salt
Cook together until thick enough to spread between layers. The recipe calls for icing the top of the

cake with plain white icing but Susie contends that if you spread some of the filling on top and then pipe around the edge of the cake a colored or white icing it will be just dandy. This cake is rich but marvelously good.

Southern Pecan Pie

Susie Cookie

1/2 cup butter
Two-thirds cup brown sugar, firmly packed
Dash of salt
1/2 cup dark corn syrup
3 eggs, well beaten
1 cup pecans, halved
1 tea. vanilla
Cream together butter, brown sugar, salt; stir in remaining ingredients. Line an 8-inch pie plate with pastry and pour in mixture. Bake at 40 degrees 10 minutes, then reduce heat to 350 degrees and bake 35 minutes longer. This is smooth!

Cookie Wreaths

Frost with white icing, then sprinkle with green sugar crystals. Make a bow with pieces of candied cherry. Or frost with green icing, and make a bow of holly berries and pieces of candied cherry or red icing.



DELICIOUS LITTLE FRUIT cakes centered with almonds or cherries, go into a box that simply sings of holiday good cookery. Mrs. Vern Owens and Jean prepare this Christmas box for Jim Owens who is a first year student at the University of Oregon. He is, incidentally, a frequent recipient of such good shipments!



IT ISN'T SO BAD TO BE away from home, grinding away at freshman studies, when you can look forward to boxes of Christmas cookies such as Mrs. R. E. Hooker and daughter Mary are packing for Bob at the University of Oregon. Recipes for all the cookies shown on this page are in this section.

A Good Holiday Feast Must Have A Good Pie . . And Here's Some Sure-Fire Recipes

What's Christmas, or Thanksgiving or Sunday for that matter, without a beautiful, fluted pie to be brought proudly on your prettiest plate to the table?

This Pumpkin Chiffon Pie recipe is from Mrs. Emil Albrecht and is as smooth as a politician's promise.

Pumpkin Chiffon

1 cup brown sugar
3 egg yolks, slightly beaten
1 cups cooked pumpkin
1/2 cup milk
1/2 tea. each, ginger, salt, allspice
2 tea. cinnamon
1 T. gelatin dissolved in 1/4 cup water

Cook sugar, egg yolks, pumpkin, milk, and spices in double boiler until thick. Add softened gelatin to pumpkin mixture and cool. When it begins to congeal, fold in three egg whites beaten stiff with 2 T. sugar. Pour gently into baked pie shell and chill. Garnish with whipped cream.

Susie's Butternut Pie

2 cups top milk
1 cup butternut meats, or black walnuts
2 T. cornstarch
Pinch salt
Sugar to taste, (about like custard)

2 eggs, separated
1 tea. vanilla
1 baked pie shell

Put milk, salt, sugar and nuts in double boiler and cook. When mixture is very hot, add egg yolks in which cornstarch has been blended. Cook until thick and creamy. Add vanilla and allow to cool somewhat. Turn into pie shell. When it is cool, add meringue made of egg whites beaten stiff and 2 T. sugar. Brown in slow oven at 300 degrees.

Susie's Rum Pie

4 egg yolks
1 cup sugar
1/2 tea. salt
1/2 cup hot milk

1 envelope gelatin
1/4 cup cold milk
4 egg whites
3 T. rum
1/2 cup whipped cream
1/2 tea. nutmeg

Beat egg yolks with 1/2 cup sugar, add salt. Add hot milk slowly. Cook in top of double boiler until of custard consistency, stirring constantly. Soften gelatin in cold milk, add to hot custard and stir until gelatin dissolves. Cool until it starts to thicken. Beat egg whites until stiff and dry, fold in remaining half cup of sugar, add rum and nutmeg. Fold into gelatin mixture. Turn into baked or graham cracker crumb pie shell and place in refrigerator to chill until set. When ready to serve, spread with thin layer of whipped cream and sprinkle with nutmeg.

Two jars of orange and grapefruit marmalade, with sprigs of holly on top, make a grand holiday gift.



EVEN THE PUP GETS IN ON THIS—Mrs. O. K. Puckett and young Kent are involved in holiday candy and popcorn ball making and the wonderful smells were just too much for the cocker spaniel, Buffy. Candy and popcorn ball recipes are in this section, just for you.