



A SMALL TABLESPOON of rich batter is dropped in the center of this delightful little Krumkake pan which is much like a waffle iron only flat with a design in the metal pieces. Mrs. Dick Reeder whipped up the batter for us, and daughter Andrea seems even more interested in the activity of Wes Guderian, Herald and News photog.

# Here's Some Tasty Far-Away Morsels For Yule Palates

By SUSIE COOKIE

Now, when you come right down to it, there's little room for argument that each and every country has its own peculiar and marvelous brand of cookery which automatically. Free State and the Union Forever, makes that particular brand the best cookery in all the world.

As to, Susie—and not one drop of Scandinavian blood in her veins—the Swedish and Norwegian cooks are simply marvelous. Especially at Christmas time, if you give them the sugar and the cream and the cakes and cookies in the land. But let one of them catch you using a butter substitute and your name will be Pyti i Panna!

Being in a generous mood, here are a few Swedish recipes that should make any holiday baking spree fun and a whoppin' success.

**Flan (Almond Wafers)**  
Two-thirds cup blanched almonds  
1/2 cup sugar  
1/2 cup butter  
1 T. flour  
2 T. milk

Grind almonds and mix with other ingredients in skillet, stirring until butter melts. Drop teaspoonfuls of mixture about 4 inches apart on well greased and floured cookie sheet. Bake in moderate oven, 350 degrees, until a luscious light brown. This takes between 8 to 10 minutes. Allow to cool slightly and then quick as nothing, shape over a rolling pin or a large wooden spoon handle. Here's where you can use help and don't mutter in your beard because Susie is warning you. Anyway—you can always re-heat them if they get too crisp to roll. These are pretty as a May bride, only not the same color!

**Polyneer (Tarts)**  
1/2 cup butter  
One-third cup sugar  
2 egg yolks  
2 cups flour  
Work butter and sugar until creamy and don't spare the horses. Christmas comes but once a year! Add egg yolks and flour, working until smooth as a new dollar bill. Chill.

Now make a filling of 1 cup of almonds, ground; 1 1/2 cups powdered sugar, and 4 egg whites. Mix the almonds, sugar and egg whites and beat until smooth and fluffy like kittens' ears. This takes about 15 minutes.

Roll out the dough. Butter individual fluted cake tins, then line with greater part of the dough and fill three-fourths full with filling. Roll out remainder of the dough, cut in strips and arrange in cross on top. Pinch edges. Bake in slow to moderate oven, 325 degrees, until golden yellow. About 20 minutes and keep an eye like a jealous suitor on that oven. Makes about 30 tarts.

**Konjakkræmer (Brandy Rings)**  
Got a little brandy you'd like to use up before the Old Man gets home? Try these Brandy Rings and please the holiday visitors.

**One-third cup butter**  
1/4 cup sugar  
3/4 cups flour  
3 T. brandy  
Mix all ingredients and work until smooth. Turn onto floured baking board and roll into thin lengths. Twist 2 and 2 together like twine, catch on, cut in 4 to 5-inch pieces and shape in rings. Place on a buttered baking sheet and bake in a 350 oven, if that's moderate to you, until the rings are golden yellow. Not more than 10 minutes.

**Vaniljkaker (Vanilla Rocks)**  
1 cup butter  
1/2 cup powdered sugar  
1 egg yolk  
2 1/2 cups flour  
2 tea. vanilla  
Work butter and sugar until creamy and fluffy, add egg yolk and flour and mix thoroughly. Use a pastry tube and make into "tops," or other desirable shapes and place on well buttered baking sheet. Bake at about 350 degrees until golden yellow, about eight minutes by your watch, and when cold, garnish the center with a spot of bright currant jelly or sprinkle with powdered sugar. These won't keep 10 minutes after they're spotted by the kids.

**Syltkakor (Butter Leaves with Jelly)**  
Prepare the Butter Leaves recipe. Roll out thin and cut in round

cakes. Cut hole in half of the cakes. (That's where the doughnut cutter comes in handy), brush with egg white and sprinkle with chopped almonds and sugar. Place all cookies on buttered baking sheet and bake. Put together with jam between. Yummy.

**Pepparkaker (Ginger Snaps)**  
Make your Santas and Angels out of this dough to decorate and hang on the tree, just high enough so the pup can't munch.

**Two-thirds cup brown sugar**  
**Two-thirds cup molasses**  
1 tea. ginger  
1 tea. cinnamon  
1/2 tea. cloves  
1/2 T. soda  
**Two-thirds cup butter**  
1 egg  
3 cups flour

Heat sugar, molasses and spices to the boiling point. Add baking soda and pour mixture over butter in a big bowl. Stir until butter melts. Then add egg and sifted flour and blend thoroughly. Knead on baking board, chill. Roll out and cut with fancy cutters. Place on greased baking sheet and bake in slow to moderate oven, 325, 8 to 10 minutes. (How do you like Susie's Swedish?)



THE RED HOT LITTLE Krumkake is rolled quickly around a small wooden roller by Mrs. Reeder as she completes the crisp confection. These filled with whipped cream are delicious, but those Mrs. Reeder made for Susie were, filled with ice cream and fresh frozen raspberries. What a dessert! The recipe is given below.

## Out Of Gift Ideas? Why Not Try Some Klamath-Grown Fruits, Jellies?

By Susie

When in doubt—make it a gift of an Oregon fruit.

And when in a greater dither—give a gift of a Klamath produced product!

And again, if you think that potatoes make the only gift, you've another guess coming.

Susie got all gussied up the other day to sashay down Main street and get a few good ideas for her own Christmas giving. Everybody knows that Susie LOVES good things to eat, and especially fond is she of the fruits of our own Klamath country.

Up Fort Klamath way, Myrtle Denton has been whipping up good jams and jellies like one possessed. Under her own label, she has put up hundreds and hundreds of attractive jars of blue damson jam, a palate tingler known as "peach harlequin" which is a marvelous combination of good, sweet fruits, then there is elderberry and choke-cherry jelly, and any dope knows that these two make the most wonderful gifts in the world.

**Wild Plum**

Myrtle Denton's wild plum jelly and wild plum preserves, are the most marvelous in the world and she has kept that lovely and quite bewildering orange-red color in both. You can't find it in any other fruit, but as far as that goes you can't find the taste either.

There is just one local outlet for all of Myrtle Denton's culinary art and achievement and that is

Avis McConnell's snug little place, The Candy Jar.

Mrs. Denton has a label on the wild plum jar that tickled Susie pink. It says:

"Preserves From Wild Plums, Of the Upper Klamath Waysides." Sounds good, doesn't it?

One of the saddest stories of the fall was the loss of the Klamath wild plum crop. Susie worked her pistils off trying to get enough for at least two pints, and that's all she got. Right in the place, too, where she used to get them by the bushel.

**Sugar Plum**

But some wild plum jam has been made this season although Avis McConnell finds that the tantalizing Sugar Plums can only be made this year on order and not the easy come-by it was last holiday time. Which is another sad story, because the Sugar Plums made history last year.

But there'll come a time—! Our old friend Miriam Flock got her eager paws on some wild plums, however, and has provided the Candy Jar with some of this Klamath

delicacy. Only we understand by the well worn-out old grapevine, that Miriam's plums came from Lake county. Miriam's kitchen is in Eugene, if you don't know.

Oh well, sisters under the plum skin or such, and they're all good. Miriam also rang the bell in the New Yorker's other issue, and they raved over her Prune Catsup. She also whips out a fine wild blackberry jelly and spiced cherries that Avis has stocked for those who enjoy a good sweet along with meat.

**Kolossal!**

Lucile Warner puts out another Klamath product:

Klamath Kolossal! These "kolossals" do not mean the size, but the quality which makes them so outstanding. The usual fruit filled pound cake, the applesauce fruit and nut cake which is wonderful as a pudding as well, and her own brandy hard sauce.

There's nothing that's made, in fact, that Klamath folks can't make better! And that makes the best Christmas gift of all.

### Aagot Reeder's Lemon Krumkake

3 beaten eggs  
1/2 cup sugar  
1/2 cup melted butter  
1/2 cup flour

1 teaspoon lemon extract.

Add sugar to well beaten eggs. Mix in batter, flour and flavoring. Grease the Krumkake iron with shortening. Bake quickly, roll as fast as you can over a roller. Makes 36. (These Krumkake irons are now available in stores).



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