



**THE FATTEST, LARGEST GOBBLER** in grandmother's flock was picked for Christmas dinner. A firm grip on a high wire fence backed up her decision. This bronze fellow will weigh in at around 35 pounds. What a lotta dressing he will need.

## Yule Recipes

By GAYNOR MADDOX

The delicious tradition of baking cookies and small cakes for Christmas is centuries old.

The Christmas cooky had its birth in old Germany hundreds of years ago. Honey rich Lebkuchen, spicy Pfeiffernusse and Springerle with anise seed are part of Christmas all over Northern Europe.

According to Ruth Andre, a distinguished food expert born in the little Minnesota town of Thief River, America loves its cookies, too. She grew up, she reports, in the heart of the cooky country. Today, as director of the Pillsbury Mills test kitchen in Minneapolis, she perfects cooky recipes not only for her two young sons whose father was killed in the war, but for home bakers throughout the country.

Mrs. Andre, in cooperation with this column, gives a few of her favorite Christmas recipes, some of them garnered from the nationwide annual Pillsbury Recipe Contest.

From France, noted for her delicate creation, comes these lacy "French Tules" cookies.

### FRENCH TULES

Three-quarters cup (5 to 6) egg whites, unbeaten; 1 1/2 cup sugar; 1/4 teaspoon salt; 2/4 cup melted butter, cooled to lukewarm; 1/2 cup melted shortening, cooled to lukewarm; 1 cup sifted enriched flour; 3/4 cup blanched almonds, finely chopped.

Combine egg whites, sugar and salt; stir until sugar is dissolved and mixture is thick. Add butter and shortening; mix thoroughly. Blend in flour and almonds and beat until smooth. Drop by level tablespoons onto ungreased baking sheet.

Place 5 inches apart to allow ample room for spreading. Bake in moderate oven (350 degrees F.) 8 to 10 minutes. Let stand 1/2 minute; then, quickly and gently, remove from the baking sheet one at a time and mold over rolling pin until cool (about 1/2 minute). If cookies harden before they are molded, reheat in oven for a few seconds to soften again. For easier handling, bake cookies a few at a time. Makes 5 dozen cookies.

Not to leave the USA out of the picture, Mrs. Andre says Missouri Waltz Brownies, as created by Mrs. Natalie Towler of Kirksville, Mo., belong in the Christmas cooky jar.

### MISSOURI WALTZ BROWNIES

Three-quarters cup sifted enriched flour; 1/2 teaspoon double-acting baking powder; 1/2 cup sugar; 2 eggs; 2 1/2 squares (2 oz.) chocolate, melted and cooled; 1 teaspoon vanilla; 1/2 cup chopped nuts.

Sift flour, salt and baking powder together. Cream shortening; add sugar gradually, creaming well. Add eggs, chocolate and vanilla. Blend in dry ingredients and nuts. Mix well. Pour into well-greased and floured 9 x 9 x 2 inch pan. Bake in moderate oven (350 degrees F.), 25 to 35 minutes. Cool and frost. Cut into bars or squares. Makes about 1 1/2 dozen brownies.

### MINT CREAM FROSTING

Combine 1 1/2 cups sifted confectioners' sugar and 1/2 cup light cream or evaporated milk in saucepan. Cook over direct heat until a little syrup dropped in

cold water forms a soft ball (232 degrees F.). Remove from heat. Add 1-tablespoon butter and cool to lukewarm (110 degrees F.). Add 1/4 teaspoon peppermint flavoring and 1 drop green food coloring and beat until thick and creamy. Frost cooled brownies. Spread 2 squares (2 oz.) melted chocolate over frosting. Cut into bars or squares when thoroughly cool.

### And now to the old German favorite with these sure-fire recipes.

### PFEEFFERNUSSE:

Four and one-half cups sifted enriched flour; 1/2 teaspoon soda; 1 teaspoon each: cloves, nutmeg, salt, 1/2 teaspoon cinnamon, 1/4 teaspoon black pepper, 2 teaspoons anise seed, 4 eggs, slightly beaten; 2 cups firmly packed brown sugar.

Sift together flour, soda, cloves, nutmeg, salt, cinnamon and pepper. Add anise seed. Combine eggs and brown sugar; add to dry ingredients and mix well. If desired, dough may be chilled. Shape dough with well-floured hands into balls the size of walnuts. Place on greased baking sheets. Cover cookies with a towel. Let stand at room temperature overnight. Bake in moderate oven (350 degrees F.) 20 to 25 minutes. Shake warm cookies, a few at a time, in paper bag containing confectioners' sugar. When cold, store in tightly covered jar. Makes about 4 1/2 dozen cookies.

### SPRINGERLE:

Three and three-fourths cups sifted enriched flour; 1/2 teaspoon salt; 4 eggs; 2 cups sugar; anise seed.

Sift flour and salt together. Beat eggs until thick and lemon colored. Add sugar gradually, beating constantly. Continue beating for 15 minutes. Fold dry ingredients into egg mixture.

Roll dough to about 1/3 inch thickness on lightly-floured board. Keeping rectangular shape. Press sprinzerle board well into dough. Or use a rolling pin on which sprinzerle forms are marked. Cut cookies apart with a sharp knife. Place on ungreased baking sheet sprinkled with anise seed.

Cover dough with towel and allow to dry overnight. Bake in moderate oven (325 degrees F.) 8 to 10 minutes then reduce heat to 300 degrees F. and continue baking for 25 minutes. Makes 5 dozen cookies.



**DEAR SANTA**—We've been good the whole year through... bring our doll and wagon too, a tub for swimming for Donald Duck (who turned his back on the camera), here's wishing you just lots of luck from Karen and Johnny who say Christmas eve prayers beside the bed in which mother slept when she was the age for "believing."



## Presents for Home Gracious

For those on your list whose home is the hub of existence there are no nicer presents than those which add to the graciousness of living.

Whether yours is the practical sort of nature that measures each prospective choice by a standard of everyday use, or whether yours is the kind of personality that uses Christmas as an excuse to splurge gifts in plenty to suit your taste.

Some manage to combine practicality with a look of elegance. Ranking high in this category is a portable silver file. It's gleaming brocade-like plastic is sufficiently handsome to thrill any homemaker on Christmas morning.

It has many step-saving properties. You can carry it right along with you in the crook of your arm when the set the table. Ladies will find the hours of silver polishing saved by its tarnish-proof linings are enough to endear it permanently to its lucky recipient.

A new roast holder is another item created primarily to ease a practical problem, but its sleek, handsome design endows it with a functional beauty as well.

With this carving aid, the man who must struggle with the roast each Sunday, can secure the meat while he slices it, and then, with the same implement, serve each

portion. Fork prongs on the holder make it possible to eliminate the old routine of shifting about with two carving utensils.

For those who like to keep up with what's going on there are two gifts that are sure to please.

If the inquiring mind on your Christmas list focuses his curiosity upon the weather, then a desk thermometer which registers not only the heat and the cold, but the humidity as well, is a likely choice. This handsome easel-type thermometer features a clear plastic dial, lettered in white, with a reflecting back of polished chrome.

If time is the matter of greatest concern for the curious on your list, then they'd probably find helpful a desk memo to which is attached a tiny hour-glass timer to measure for them the minutes of their telephone conversations.

Other features of this handy gadget are a pencil which clings by magnetic action to the side of the memo box when not in use, and, concealed beneath a fold-back hood, a perpetual calendar and a secret compartment for keys, stamps or paper clips. This is able both in genuine and imitation leather.

In those homes where hospitality, and the graceful serving of guests is an important part of living, a new tea or coffee pot might be a welcome gift.

## THE COVER

The winsome cover girl, Karen Gentry, who cooperated beautifully with the Herald and News photographer is the little granddaughter of pioneer grandparents, Mr. and Mrs. Karl Gentry, early Tulelake homesteaders and Mr. and Mrs. John Liskey.

Grandpa Liskey, a fascinating story-teller has lived in the Klamath country 65 years. The rag monkey who also cooperated beautifully belonged to Karen's mother the former Georgia Liskey. Karen is the daughter of Mr. and Mrs. Keith Gentry, Merrill.

Crumbling fortifications on the Azores islands were built to repel privateers.

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O'Nite Regular	\$19.50	15.60
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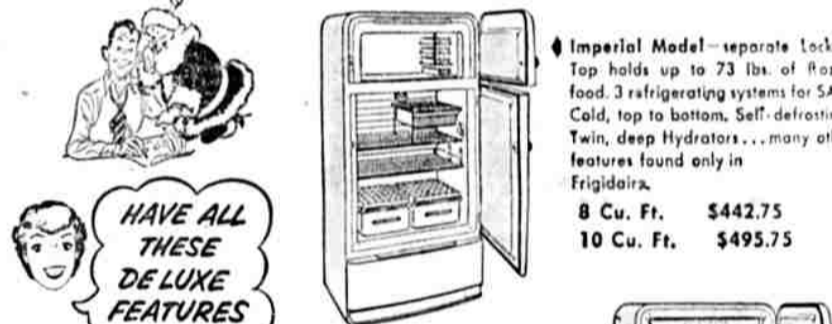


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