

COOKIES

Home from school for the holidays—and always and forever hungry—the younger set can really make inroads in the best-stocked larders. So, if you would save your pies and cakes from their onslaughts, 'tis well to have on hand a goodly supply of cookies to satisfy those pangs of hunger.

You couldn't make a better choice of cookies than those given here. They're from recipes featured by the famous Treadway Inns during their "Twelve Days of Christmas" celebration. Rich, delicious unsweetened chocolate is used in the Chocolate Pinwheels. The Sugar Cookies are cut in star and bell shapes and sprinkled with fruit-flavored gelatin in Christmas red and green. The Christmas "trees" are a cereal cookie rich with fruits and nuts.

They've all been taste-tested by hundreds of visiting families, for these inns open their doors wide for children throughout the year, but especially during the Christmas holidays. So, if the Christmas festivities at home have been too much for mother, just pack the children in the car and fare forth to enjoy these homemade cookies at one of the famous inns. But be sure to save these recipes, for you'll want to enjoy these holiday treats at home, too. They're really something special.

CHOCOLATE PINWHEELS

2 cups sifted cake flour or all-purpose flour
1 teaspoon double-acting baking powder
1/2 teaspoon salt
1/2 cup butter or other shortening
2/3 cup sugar
1 egg, unbeaten
1 tablespoon milk
1 square unsweetened chocolate, melted

Sift flour once, measure, add baking powder and salt, and sift again. Cream shortening; add sugar gradually, and cream together until light and fluffy. Add egg and milk and beat well. Add flour, a small amount at a time, mixing well after each addition. Divide dough in two parts. To one part, add chocolate and blend. If necessary, chill until firm enough to roll.

Roll each half on floured waxed paper into rectangular sheet, 1/4 inch thick. Turn plain sheet over chocolate sheet; remove waxed paper. Roll as for jelly roll. Chill overnight, or until firm enough to slice. Cut in 1/4-inch slices. Bake on ungreased baking sheet in moderate oven (375 degrees) 10 minutes, or until done. Makes about five dozen pinwheels.

CHRISTMAS TREES

2 cups honey-flavored puffed wheat
2 tablespoons chopped candied cherries
3 tablespoons chopped dates
1/4 cup chopped walnuts
1/2 cup light corn syrup
2 tablespoons molasses
1/4 teaspoon salt
1/2 teaspoon vinegar
1 tablespoon butter or other shortening
1/2 teaspoon vanilla
1/2 teaspoon finely diced citron

Combine cereal, cherries, dates, and walnuts in mixing bowl. Set aside.

Combine syrup, molasses, salt, and vinegar in saucepan. Bring to a boil over low heat, stirring constantly. Continue boiling, stirring occasionally, until a small amount of mixture forms a hard ball in cold water (or to a temperature of 235 degrees). Remove from heat. Add butter and vanilla and stir until blended.

Add hot syrup to cereal and fruits, mixing quickly. Shape cereal mixture into solid cones to make trees. Insert blunt end of wooden skewer in bottom of cone. Arrange bits of citron as decorations on trees. To hold tree erect, insert sharp end of skewer in an orange or apple or in plastic foam. Use as table decorations and favors at children's holiday party. Makes four large or eight or nine small trees.

SUGAR COOKIES

2 1/2 cups sifted cake flour
2 teaspoons double-acting baking powder
1/4 teaspoon salt
1 teaspoon nutmeg
1/2 cup butter or margarine
Grated rind of 1 lemon
1 cup sugar
1 egg

When vegetable shortening is used, add one tablespoon cream with the egg.

Measure sifted flour, add baking powder, salt, and nutmeg, and sift together three times. Cream butter and lemon rind. Add sugar gradually and cream together until light and fluffy. Add egg and beat well. Then add flour mixture, a small amount at a time, beating after each addition until smooth.

Chill dough until firm enough to roll. Then roll 1/4 inch thick on lightly floured board. Cut with floured cookie cutter. Place on ungreased baking sheet. Sprinkle with fruit-flavored gelatin. For a glossy sheen, brush with unbeaten egg white before sprinkling cookies. Bake in hot oven (425 degrees) five to seven minutes. Makes about seven dozen cookies, depending upon the size of the cutter.

Sprinkle Topping for Cookies: Sprinkle any flavor of fruit-flavored gelatin over cookies before baking, use 1/2 to 1 teaspoon fruit-flavored gelatin for each cookie.

Marshmallow Cream

Desserts made with fresh California dates are worthy of special notice. Fresh California dates are smooth-surfaced and not sticky or difficult to handle. Their flavor is superb and the fruit combines delightfully with seasonal fruits to make delectable fruit cups and salads, as well as desserts. "Date Marshmallow Cream" is truly memorable dessert, and may be made well in advance of serving time.

DATE MARSHMALLOW CREAM

1/2 pound marshmallows
1/4 cup milk
1 cup fresh California dates
2 slices pineapple
1/2 cup whipping cream
Few grains salt
Lady fingers or macaroons

Cut marshmallows in quarters, combine with milk and let stand for 1 hour. Pit and cut dates in thin slices; cut pineapple into small cubes. Whip cream until stiff; combine with all other ingredients until blended. Let stand in refrigerator for several hours to "mellow" and blend flavors. Spoon into small serving dishes and surround with lady fingers or macaroons.

Makes 5 servings.

Mocha Sherry Cream

"Mocha Sherry Cream" sounds rich, but calorie watchers need not shy away, for it's really a rather light cornstarch pudding. Omit the whipped cream topping, and you'll still have a delicious dessert that won't wreck your calorie budget. California Sherry wine is the secret of the excellent flavor. The pudding may be chilled in molds and turned out to serve, for it holds its shape like gelatin.

MOCHA SHERRY CREAM

3/4 cup milk
3 tablespoons cornstarch
1/4 cup sugar
1/4 teaspoon salt
1 teaspoon powdered cocoa
1 cup strong coffee beverage
1/4 cup California Sherry wine
Toasted slivered almonds
Cream

Scald milk. Combine cornstarch, sugar, salt and cocoa; add coffee and wine, and blend well. Add cornstarch mixture to hot milk and cook over low heat until mixture boils and is thickened; then cook over boiling water for 15 minutes, stirring occasionally. Turn into molds and chill until set. Unmold and sprinkle with toasted slivered almonds, if desired. Serve with cream.

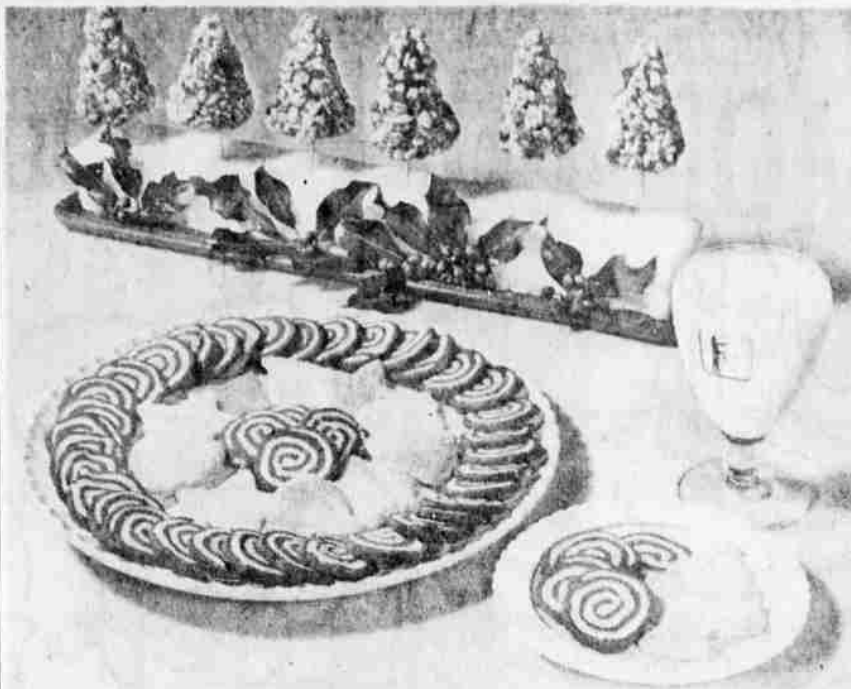
Makes 3 to 4 servings.

Christmas Spirit



What a wonderful spirit the Christmas season brings into our lives. An aura of excitement surrounds almost everything we do — and waiting in line in the shops, getting on crowded conveyances, being shoved in busy store aisles—none of these brings the usual annoyance. How readily we brush off these inconveniences.

Yes, what a wonderful spirit the Christmas season brings into our lives. And as we share our Christmas, by giving to The Salvation Army Christmas Appeal, we bring some of that spirit into the lives of those who are less fortunate—the poor, the lonely, the distressed. And for ourselves, we experience even more deeply the true meaning of the season.



CHRISTMAS COOKIES shown are from the recipe collection of the Treadway Inns, well known to visitors to the eastern part of the nation. The recipes given were tested by the General Foods Kitchens and used Baker's Unsweetened Chocolate, Swans Down Cake Flour, Jell-O, Calumet Baking Powder and Post Sugar Crisp Puffed Wheat.

FAVORITE

Mrs. B. Glassburn of Klamath Falls was kind enough to telephone a favorite recipe from her family. Looking through a collection of recipes used by her mother, she found the following one called "Mock Cranberry Sauce."

There must have been times when the supply of cranberries were limited for holiday consumption, she says, and this delicacy was concocted and found a very fine change. If the rumpus over

cranberries this year doesn't subside pretty soon, we're going to find them scarce for the coming holiday season.

MOCK CRANBERRY SAUCE

1 pint sour red pie cherries and juice
1 cup sugar
1 envelope Knox gelatine
1/4 cup cold water
juice of one lemon

Place cherries, sugar and lemon juice in a saucepan and bring to a boil. Stir in the gelatin which

has been allowed to soften in the 1/4 cup of cold water. Stir well to dissolve gelatin. Pour into a mold and chill.

Mrs. Glassburn says 1/4 teaspoon of mace may be added if desired. (She likes a dash of mace in apple and pumpkin pies, too.)

SALAD DRESSING

Beat one-half cup honey and one-half cup lime juice together until well blended for a salad dressing that's different.

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