

Christmas cookies can be used as gifts, tree ornaments, stocking fillers or handy snacks for unexpected visitors and hungry carolers.

The cookie cards are made from a basic molasses cookie recipe. The same dough can be cut into other special shapes to suit the holiday season or into animal or geometric shapes for enjoyment at other times of the year. The white ornamental frosting can be tinted with vegetable coloring.

CHRISTMAS CARD COOKIES
 1 1/4 cups sifted flour
 3/4 teaspoon baking soda
 1/2 teaspoon ginger
 1/2 teaspoon cinnamon
 1/2 cup light, mild or dark molasses
 1/4 cup soft shortening
 1 teaspoon grated lemon rind
 Sift dry ingredients together. In a saucepan, bring molasses and shortening to a boil. Cool slightly. Stir in flour mixture and lemon rind. Chill well.

On lightly floured board, roll dough out to 1/8 inch thickness. With sharp knife, cut dough into 4x6 inch rectangles. Or with Christmas cookie cutter, cut out Santas, reindeers, angels, etc. Place on greased cookie sheet. Bake at 350 degrees 8 to 10 minutes or until done. When cookies are cooled, decorate with ornamental frosting put through a pastry tube or clean envelope. Decorate with silver dragees and tiny varicolored candies. Makes about 3 dozen cut out cookies.

Cookie Hospitality
 Since friends have the pleasant habit of dropping in during the holidays, be ready to serve them "Almond-Topped Cookies" along with the coffee or eggnog. These elegant, almond-flecked rounds are easy to make, not too rich, yet really delicious. The finely-chopped nuts add a nice crunchiness. They also lend distinction to salads, quick-to-fix casseroles and vegetables.

ALMOND-TOPPED COOKIES
 1/2 cup butter or margarine
 1/2 cup granulated sugar
 1 egg yolk
 1 tablespoon vinegar
 1 teaspoon vanilla
 1/4 teaspoon almond extract
 2 1/2 cups sifted all-purpose flour
 1/2 teaspoon salt
 1/4 teaspoon soda
 1 egg white
 1/2 cup finely-chopped unblanched almonds
 2 tablespoons powdered sugar

Cream butter and granulated sugar well. Beat in egg yolk, vinegar and flavorings. Sift flour with salt and soda; blend into creamed mixture. Chill dough thoroughly. On lightly-floured board, roll dough about 1/8-inch thick and cut with floured cutter. Place on lightly-greased baking sheet. Beat egg white lightly with a fork and brush over tops of cookies. Combine almonds and powdered sugar and sprinkle over each cookie. Bake on lightly greased cookie sheet in moderate oven (350 degrees F.) 15 to 18 minutes. Remove to wire rack to cool.



THE YOUNGER GENERATION thrills to the making of goodies at holiday time. Left is part and pretty Peggy Ann Schoenwald, all of six years old, who holds a Japanese cook book for her mother, Mrs. William L. Schoenwald, wife of an Air Force captain. Mrs. Schoenwald has been at Kingsley Air Force Base for 18 months. Peggy Ann says she knows two words in Japanese, "Sayonara" and "Adios." Center is petite and blue-eyed Sabrina, five-year-old native of Georgia with her German-born mother, Mrs. Frederick J. Doyle, wife of Chief Warrant Officer Doyle, Kingsley Field. The family has been at the base since last July. Mrs. Schoenwald contributed the recipe for which she is famous, Sukiyaki. Mrs. Doyle shared her German Spritz cookies and Berlinerbrod.

International Recipes Liked

SPRITZ COOKIES
 1/2 pound butter
 1/2 pound margarine
 1/2 pound sugar (1 cup plus 2 tsp.)
 4 eggs
 1 1/2 pounds (six cups) sifted flour
 Vanilla sugar

Cream butter and margarine, add sugar gradually and beat until fluffy. Beat in eggs one at a time, then stir in flour and mix until batter is smooth. Chill dough for several hours, put through cookie press, using the tip with the small star opening. Cut off sections about 4 inches long and twist into 8 shapes. Leave overnight, then bake in moderate oven, 375 degrees for about 12 minutes until very lightly browned. While still warm roll in vanilla sugar which can be purchased in small packages or it can be made by crushing seeds of a vanilla bean and adding them to confectioner's sugar. Keep in well-closed jar about a week or so before using. Makes 6 dozen.

BERLINERBROD (Berlin Bread)
 1/4 cup soft butter
 1/4 cup sugar
 1/4 tsp. almond extract
 2 eggs
 1 1/4 cups sifted flour (all-purpose)
 1 tsp. baking powder
 1/2 tsp. salt
 1-3 cup chopped, unblanched almonds

Cream butter, sugar and almond

extract thoroughly. Add eggs, one at a time, and continue creaming until light and fluffy. Sift flour with baking powder and salt and add to creamed mixture, mixing until smooth. Stir in almonds and with 2 teaspoons spoon dough onto cookie sheet in strips and cut after baking at 350 degrees until light brown.

SUKIYAKI (Serves Four)
 1 1/2 lbs. sirloin steak, cut bacon or paper thick 1" x 2 1/2"
 2 large onions sliced thin
 2 bunches of green onions (cut in 2" lengths)
 1/2 cup of mushrooms (fresh sliced or canned)
 1 head of cabbage (small size sliced)
 1 can of Takanoko (bamboo shoots sliced)
 4 stalks of celery (cut diagonally in 1/2" pieces.)
 1 can of Shirataki (Japanese bean paste)
 1/4 cup of "Kikkoman" (soy

DEFROSTING MEAT
 Frozen meat may be defrosted before or during cooking. It may be defrosted in the refrigerator or at room temperature before cooking, whichever is most convenient. Of course it will take longer to defrost it in the lower temperature of the refrigerator than in the kitchen. Allow approximately 1-3 to 1/2 again as long cooking time when cooking frozen roasts.

sauce)
 1/4 cup of water
 3 teaspoons of sugar
 2 tablespoons of Sake (rice wine) or white wine
 1 piece of suet or add butter

Arrange vegetables and meat attractively on large platter. (Do in advance and set in refrigerator.) Place electric skillet on the center of the table and pre-heat. Add suet or melt butter first. When melted add the meat (1/2 at a time and brown), then add 1/2 of the vegetables, soy sauce, sugar, and wine. Turn the ingredients gently, while cooking about 5 or 6 minutes. Then add the rest of the ingredients and cook approximately 15 minutes. Serve with individual dishes of cooked rice and salad.

Note: Sukiyaki is a favorite Japanese supper, popular with Americans. The hostess cooks one

pan of sukiyaki, serves it and keeps adding more meat and vegetables and seasoning as necessary as long as the guests keep eating. (The flavor improves with each cooking).

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FOOD TIPS

MUFFIN MEAT LOAVES
 Meat loaf mixture, baked in muffin tins, saves cooking time. The individual serving is a welcome change. Children will enjoy these individual loaves.

NOTE TO CARVER
 A large roast is more easily carved if it is allowed to stand for about 20 minutes. Have the knife sharp and carve against the grain.

TIME SAVER
 Separate ground beef during cooking with a potato masher when making chili, browning meat for casserole dishes, etc.

PEACH AND CHUTNEY
 Serve chutney-filled cling peach halves hot or cold with chops, roasts or meat salads.

GOOD GRAVY
 Sour cream gives a zestful flavor to lamb gravy.

RIGHT PROPORTIONS
 Basic proportions for the more common seasonings for ground meat are one teaspoon salt, 1/4 teaspoon pepper and two to four tablespoons chopped onion for each pound.

FRANKFURTER-PINEAPPLE KABOBS
 Cut each skinless frankfurter into five pieces. Alternate on skewers with pineapple chunks. Brush with salad oil or barbecue sauce. Broil, turning till brown. Place in toasted, split frankfurter rolls. Remove skewer.

CUSTARD SAUCE ON APPLES
 Spoon California Muscatel or Port wine over baked apples as they come from the oven. Let them cool, then serve with soft custard sauce delicately flavored with a little of the same wine. Serve baked custard with a small glass of Muscatel for a light, spring dessert.

ROAST BEEF, DEVILED
 Looking for a new serving idea for leftover roast beef? Then try this one: spread slices of cold roast beef on both sides with mustard. Sprinkle with bread crumbs, and broil until brown. Serve with bouillon, thickened with flour and flavored with catsup and Worcestershire sauce.

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