

## GOODIES FOR A GOOD HOLIDAY

Whether you start from scratch or use one of the many excellent mixes available, you'll find that the aroma of baking and the excitement of shelling nuts, chopping fruits and cutting out cookies will help to give the children a sense of participation.

Try this easy recipe and use a variety of cutters. For the Miniature Pies, aluminum foil eliminates the need for tart pans.

### Holiday Cookies

- 2 cups sifted flour
- 1 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup Mazola corn oil
- 1 egg plus milk to make 1/3 cup
- 3/4 cup sugar
- 1 teaspoon vanilla

Sift flour, baking powder and salt together into mixing bowl. Add corn oil; blend in well with fork or pastry blender. Mixture will appear dry. Combine egg milk mixture, sugar and vanilla in bowl. Beat until very light and fluffy. Stir into flour mixture. Chill about 1 hour. Roll out on floured board or cloth until 1/8 to 1/4 inch thick. Cut with floured 2-inch round cutter or as desired. Place on ungreased cookie sheet. Bake in 400°F. (hot) oven until delicately browned, about 9 minutes. Makes 3 dozen (2-inch) cookies. Decorate as desired with Decorator's Frosting or with plain or colored sugar.

### Decorator's Frosting

- 1 cup margarine
- 1 pound confectioners' sugar, sifted

### Food coloring

Combine margarine and confectioners' sugar, beating until smooth. Mix in desired coloring dividing into portions for each color. Press through decorating tube, to make desired shapes. Flowers, leaves, etc., may be shaped several weeks ahead, wrapped in plastic film and stored in refrigerator or freezer. Makes 3-1/4 cups frosting. If frosting becomes too stiff: Blend in a few drops water.



Cookies to please the children and neighbors. Use your own creativity in deciding on forms and decorations. Shop at a Scandinavian craft shop or find some decorative object for a centerpiece.

### Miniature Pies

- 3 cups sifted flour
- 1 1/2 teaspoons salt
- 3/4 cup Mazola corn oil
- 4 1/2 tablespoons cold water

Mix flour and salt in mixing bowl. Blend in corn oil with a fork. Sprinkle all water on top; mix well. Press firmly into ball with hands. If dough is lightly dry, mix in 1 to 2 tablespoons more corn oil. Wipe table top with damp cloth and place on it a piece of aluminum foil 12-inches square. Divide pastry in half and work with 1/2 at a time. Place 1/2 of dough on foil. Flatten slightly, cover with waxed paper and roll out with

rolling pin or soda bottle to cover foil completely. With knife, mark off 25 (2 3/8-inch) squares. Cut through dough and foil with scissors. Turn up sides and pinch corners to form a 1 1/4-inch square shell 1/2 inch deep. Fill shells and place on baking sheet. Bake according to filling directions. Makes 50.

**Pecan Buds:** Put a half pecan or broken pieces in the bottom of each pastry shell. (You'll need about 1/2 cup.) Mix 2 slightly beaten eggs, 2/3 cup dark corn syrup, 1/2 teaspoon salt, 1/2 teaspoon vanilla and 1/4 cup sugar together. Spoon about 1 teaspoon mixture over pecans. Bake in 400°F. (hot) oven 20 to 25 minutes or until set.

## PLAYTHINGS FOR TOTS - BEFORE CHRISTMAS, TOO



Looking forward to Christmas? So are the kids, but their sense of time—and their "frustration thresholds"—are much different from yours. And whether they quietly play or noisily bray during Christmas festivities will depend not only upon their discipline but on your knowledge of psychology.

Here are some tips from the makers of Crayola crayons to help smooth out the wrinkles in your Christmastime household.

1) A week before Christmas or even earlier, make up a special Christmas Calendar. Small children know Christmas is coming, but they aren't sure when, and they get easily discouraged as the days drag on. Draw 8 or 10 large square boxes on a large white cardboard or art pad sheet. Use different colored crayons to make the lines, and mark only the last square "Christmas Day"—the goal! Each day, have your tot crayon a picture in that day's square—whatever his active imagination conceives. As blank squares fill up with colorful drawings, he'll know Christmas is coming closer, and those "endless last days" will be more enjoyable and seem to go faster.

2) Give your child a small present before Christmas... a simple game to be shared while they wait for the Big Day... the box of crayons he'll use to fill in his Christmas Calendar, maybe just a

small box of 8 or 16 colors. Buy a package or pad of plain white office stationery and fold about a dozen sheets down into greeting card-size squares. Give these to your child with the crayons, and show him how to draw his own Christmas cards for family, schoolmates, teacher. It's lots more fun than buying regular greeting cards and it can do a lot to keep small fry happy and save your nerves.

3) When Christmas day arrives, make sure tots' stockings are stuffed with some items that encourage creativity... water paints, modeling clay, a big fresh box of pointy new crayons at the top of the stocking (this time a fat box of 64 brilliant colors—a range of colors you can't get in any other drawing instrument). No matter how many crayons a tyke has recently blunted and mauled, there's just nothing like opening a spanking new set. It's nice to note, too, that they're one of the safest playthings around: no sharp points, and non-toxic.

4) Plan the day after Christmas as a "relax-and-enjoy-it" day. Let the chores wait awhile, and if your children want you to share their new toys as they play with them, do it! Many well-behaved children rebel when the day after Christmas isn't given over to sharing their new toys with friends, and even with Mom. The day after Christmas can be the best day of all!



ICE FILLS THE SNAKE RIVER near the Nyssa bridge. Further downstream near Farewell Bend ice is piling up in shallow water and backing up the river, forcing several families in the area to evacuate to higher ground.



ICYCLES HANGING FROM THE ROOF of Malheur Memorial Hospital attested to the sub-zero weather last week throughout Treasure Valley. Bitter cold and bright, sunny skies made a sharp contrast.



## FEEDING YOUR FAMILY. IT

will cost you about \$8,300 to feed a girl from infancy to age 18, and about \$8,900 for a boy, according to U.S. Department of Agriculture estimates. Food costs per child increase as the child grows older. The food needs of young boys and girls grow at the same rate until they are about nine years old. Then a gap in their eating pattern emerges. These costs do not take into account any rise in food prices or the candy bars and ice cream cones purchased by the child away from home. Nor does it include the high cost of providing snacks and occasional meals for his friends.

## FOODS LABELED "Imitation."

The designation "imitation" on a food label doesn't necessarily mean a product is an impostor or of low quality. It does mean that the main ingredients do not meet federal standards QUANTITATIVELY. For example, "imitation peanut butter" has less than the 90 percent peanuts required for a "peanut butter" label. "Imitation preserves" have less than 50 percent fruit required for preserves. And "imitation hams" have water in excess of 10 percent.

## HOLIDAY PUDDING WITH CREAMY BRANDY SAUCE



Steamed puddings served at the end of sumptuous holiday meals are often so rich and heavy they go uneaten, but this pudding, filled with fruit and aromatic with spices and brandy is a new, lighter version of the traditional dessert. It is easily baked in the oven, and can be prepared several days in advance to be heated just before serving with the truly elegant Creamy Brandy Sauce.

### HOLIDAY BRANDY PUDDING

- 3 cups diced mixed candied fruits
- 1/4 cup California Brandy
- 2 1/2 cups sifted all-purpose flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1/2 tsp. each cinnamon, nutmeg and allspice
- 1/2 cup shortening
- 1/4 cup sugar
- 2 eggs
- 1/2 cup golden molasses
- 1 cup finely chopped apple
- 1 cup soft bread crumbs
- 1/2 cup chopped walnuts

Combine candied fruits and brandy. Cover and let stand 4 or 5 hours or overnight. Stir several times to distribute brandy. Resift flour with baking powder, salt and spices. Beat shortening, sugar and eggs together well. Add candied fruits and brandy, molasses, apple, crumbs and walnuts. Stir in dry ingredients just until well blended. Turn into well greased and floured 2-quart ring mold. Cover top with foil, pressing around outer edge of pan to seal. Bake below oven center in moderately-slow oven (325 degrees F.) 1 hour 40 minutes, or until pick inserted in center of pudding comes out clean. Remove from oven, let stand 10 minutes, then turn out onto serving plate. Serve warm, with Creamy Brandy Sauce.

**Creamy Brandy Sauce:** Measure 1 1/2 cups sugar, 1/4 cup butter (or margarine), 1 cup whipping cream into a heavy saucepan. Bring to a boil, stirring now and then. Remove from heat and slowly add 1/4 cup California brandy. Stir in 1 teaspoon grated lemon peel and 1 tablespoon lemon juice. Serve warm or cool. Makes about 3 cups sauce.

**See Page 4**  
For Free Gift  
at  
**Bracken's**  
DEPT. STORE

BUY WITH SAFETY IN MIND. The new ruling on flammable sleepwear is now in effect. All children's sleepwear up to size 6X must carry labeling that cautions the buyer in case that particular garment is not flame retardant. Look for the label that tells you about flammability control.

A boss is someone who is early when you're late, and late when you're early.

## Favorite Foods



By "Odie" Anderson



I have a most interesting recipe for Fudge Brownies sent me by a cousin who lives in Milwaukee. It was her favorite and now it's mine because of their delicious flavor. They are very moist and freeze well. I know they won't keep in the kitchen if you have nibblers around.

thermometer, drop some of the boiling syrup into cold water and if it hardens in the water (becomes sort of lacy) it's ready to pour over the beaten egg whites. It never caramelizes because of the syrup.

### DIVINITY

### FUDGE BROWNIES

- 1/2 cup butter or margerine
- 1 cup sugar
- 4 eggs
- 1 tsp. vanilla
- 1 - 1 lb. can chocolate syrup
- 1 cup flour
- 1/2 tsp. salt
- 1 cup chopped nuts

Cream shortening, add sugar and beat until smooth. Add eggs and beat until well blended. Stir in vanilla and chocolate syrup. Blend in flour and salt and fold in nuts. Pour into a greased 8 x 12 pan and bake at 350 degrees for 30 minutes.

If you need a good divinity recipe - here's one I've used for years, especially at Christmas time.

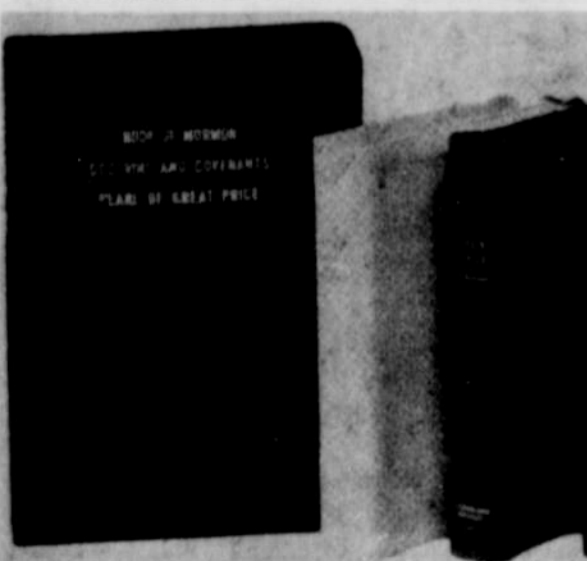
If you don't have a candy

- 1 cup light Corn syrup
- 3 cups sugar
- 1/4 teaspoon salt
- 1/2 cup water
- 2 egg whites
- 1 teaspoon vanilla
- 3/4 cup nutmeats (1/2 cup chopped maraschino cherries)

Combine corn syrup, sugar, salt, and water and cook syrup to light crack stage (256 degrees). Beat egg whites until stiff, gradually add boiling syrup, beating constantly. Continue beating until mixture holds its shape when dropped from a spoon. Add vanilla. Add nut meats and cherries if desired. Drop by teaspoonfuls onto a greased cookie sheet. Makes 48 pieces. (Chocolate Chips may be added instead of cherries)

## THE IDEAL

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## TREASURE VALLEY COMMUNITY COLLEGE

### CONTINUING EDUCATION SCHEDULE

### WINTER QUARTER 1973

Number	Class	CR	Instructor	Day	Time	Place
0.626B	Basic Knit Sewing	2	Claudson	Tues.	6-8:00	St. Paul Lutheran Church
0.627A	Advanced Knits (Dresses)	2	Claudson	Tues.	8:10-10:00	St. Paul Lutheran Church
0.627B	Advanced Knits (Men's Jackets)	2	Claudson	Mon.	7:9-9:00	St. Paul Lutheran Church
0.642D	Home Furnishings Lab (Upholstery)	2	Butler	Mon. Wed.	7:9-9:00	Women's Clubhouse C-2
0.642E	Home Furnishings Lab (Knitting Needlepoint)	2	McPhail	Thurs.	7:9-9:00	
0.613B	International Cuisine (Chinese Cookery)	2	Chan	Thurs.	7:9-9:00	Ontario Jr. High
0.613C	International Cuisine (Advanced) (Chinese Cookery)	2	Chan	Mon.	7:9-9:00	Ontario Jr. High
ART 0.535E	Applied Art (Pre-School) Registration for Pre-School Art January 3 from 1-2:30 or First Day of Class	2	Kulm	Mon. Wed. Fri.	10-11:30	Art Bldg.
0.535F	Applied Art (Pre-School) Painting	2	Kulm	Thurs. Fri.	1-2:30	Art Bldg.
AA290	Painting					Refer to college winter schedule
AA255	Ceramics					Refer to college winter schedule
2.225	Photography					Refer to college winter schedule
<b>PERSONAL DEVELOPMENT</b>						
0.700A	Personal Development (Men)	3	Alexander	Tues.	1-3:30	C-22
0.700B	Personal Development (Women)	3	Alexander	Tues.	3:30-6	N-5
0.700C	Personal Development (Women)	3	Alexander	Tues.	7:9-9:30	N-5
<b>ANTHROPOLOGY</b>						
ANTH 102A	General Anthropology (Archeology)	3	Long	Mon.	7:10-10:00	C-21
ANTH 103A	General Anthropology (Culture)	3	Long	Wed.	7:10-10:00	C-21
ANTH 202A	Indian Studies	3	Long	Tues.	TBA	TBA
<b>AGRICULTURE</b>						
8.406B	Feed and Ration Formulation	3	Murphy	Thurs.	7:30-10:30	Ag Lab
	Begins December 7, 1972					
8.408B	Pest Control	4	Murphy	Each Day	9:4-10:00	Ag Lab
	December 11 through 15					
8.405B	Soils and Fertilizers	5	Murphy	Tues.	7:30-10:30	Ag Lab
	Begins December 5, 1972					
8.424A	Reproduction & Artificial Insemination	3	Danner	Thurs.	7:10-10:00	N-1
<b>BUSINESS</b>						
2.616A	Seminar: Business Occupations	1	Clark	Wed.	7:10-10:00	C-24
2.510A	Income Tax Procedures	3	Staff	Thurs.	7:9-9:40	C-21
<b>MUSIC</b>						
MUS 195B	Band (Community)	1	Parker	Thurs.	7:9-9:00	N-3
MUS 197B	Chorus (Community)	1	Dalzell	Tues.	8:10-9:00	N-3
MUS 196A	Orchestra (Community)	1	Dalzell	Mon.	7:30-9:30	N-3
MUS 190F	Applied Music (Strings)	1	Staff	Sat.	9:30-11 p.m.	N-3
MUS 50B	Basic Piano	1	Schmid	Tues.	7:7-9:00	N-3
<b>GED</b>						
0.010A	Developmental Reading I	2	Refer to college winter schedule			
0.030A	Developmental Reading II	2	Refer to college winter schedule			
0.042A	Remedial English	1	Refer to college winter schedule			
0.044A	Remedial Mathematics	1	Refer to college winter schedule			
<b>VALE CLASSES</b>						
0.535AM	Applied Art (Painting)	2	Carison	Thurs.	7:9-9:00	Vale High School Art Room
0.654A	Child Development	3	Westcott	Thurs.	1-3:00	Vale
<b>OTHERS</b>						
9.431A	Pharmacology for Practical Nurses	5	Buchtel	Mon. Tues.	1-2:30	Mormon Church N-5
5.212F	First Aid	1	Kulm	Tues.	7:10-9:00	C-7
	Begins January 9					
0.705C	Physical Fitness (Skiing)	2	Lewis	Tues.	8:30-10 p.m.	Bogus Basin
	Begins January 9					
2.406Y	Real Estate Finance	3	TBA	TBA	TBA	Baker Burns
CJA 212Y	Introduction to Criminal Law	3	Gronso	TBA	TBA	N-5
5.613A	Advanced Emergency Medical Technician Ambulance Training Course	3	McClun	Thurs.	7:30-10:30	
2.501N	Typing (Nyssa)	2	Schraufnagel	Tues. Thurs.	7:10-9:00	Nyssa HS Typing Rm.

ADULTS: You do not need to have a high school diploma to enroll in technical or transfer classes at TVCC.

.....Classes may be arranged at any time if interested parties will call the Continuing Education Office. When a sufficient number have called, they, in turn, are contacted for an organizational meeting.

.....Refer to the college winter schedule for any classes of interest to you.

### PART-TIME STUDENT TUITION AND FEES\* (7 credits or fewer)

In-District	\$ 7.50 per Credit
Out-of-District in State	\$ 8.50 per Credit
Out-of-State	\$14.50 per Credit

\*A 50 cent pre-credit administrative fee is included in the amounts listed.