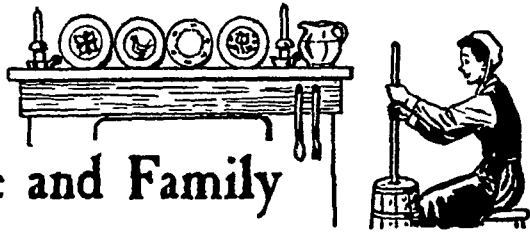


## For the Farm Wife and Family



### It's Christmas Cookie Baking Time! Try Some of These Goodies This Year

Well, here it is — that inevitable day when we must think about our Christmas baking. Today we are going to devote our entire column to holiday goodies. We hope you'll find some that you and your family will like.

The first recipe we have for you is for Butterscotch Cookies. It is sent in by a reader who does not want her name used. She says that it is a No. 1 favorite with her family and that her Grandmother and Mother both used this recipe.

#### BUTTERSCOTCH COOKIES

- 4 cups brown sugar
- 4 eggs
- 1 cup lard
- 1 cup nut meats or raisins — nuts give a better taste
- 1 tablespoon soda
- 1 tablespoon baking powder
- 1 tablespoon vanilla
- 7 cups flour

Sift flour, baking powder and soda together, then add to mixture. Make in rolls the night before and set in a cool place over night. Slice with a knife in the morning. Leave space to spread. They get hard but will soften if kept in a cool, damp place. They are all eaten at our place before they get a chance to soften!

Mrs. Quay M. Kochel, Lancaster sends us the following recipes for cookies and also a candy recipe. The first is for the ever-favorite

#### PEPPERNUTS

Mrs. Quay M. Kochel,  
1076 Gypsy Hill Road, Lancaster

- 1 pound butter
- 1 pound granulated sugar
- 4 eggs
- 1 cup sour milk
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- Flavor to taste
- Flour to make roll nicely

#### JUMBLES

Mrs. Quay M. Kochel,  
1076 Gypsy Hill Road, Lancaster

- 1 pound granulated sugar
- ½ pound butter
- 4 eggs
- 1 teaspoon baking powder
- 1 pound flour

Mix sugar, butter and eggs. Then mix in dry ingredients. Roll and cut with doughnut cutter or cruller cutter.

#### SAND TARTS

Mrs. Quay M. Kochel,  
1076 Gypsy Hill Road, Lancaster

- 2 pounds granulated sugar
- 1 pound butter
- 4 eggs, beaten
- 2 pounds flour

Let stand over night. Put cinnamon and nuts on top.

#### GINGER DROP COOKIES

Mrs. Quay M. Kochel,  
1076 Gypsy Hill Road, Lancaster

- ¼ pound lard
- ¾ pound brown sugar
- 8 eggs
- 1 quart baking molasses
- 1 pint thick milk
- 1 tablespoon cream of tartar
- 2 tablespoons baking soda
- 1 tablespoon mace
- 1 tablespoon cinnamon
- 1 tablespoon cloves
- 1 tablespoon ginger
- 3 pounds flour

Mix and let stand in a cold place. Drop on cookie sheets. Put egg glaze on each cookie before baking.

- ½ cup butter and lard
- 1 cup granulated sugar
- 2 egg yolks
- ½ pound dates
- 1 cup English walnuts
- ½ cup hot water
- 1 teaspoon baking soda scant
- 2 cups flour
- Fold in whites of eggs, beaten stiff.

#### CHOCOLATE ICING

Mrs. Quay M. Kochel,  
1076 Gypsy Hill Road, Lancaster

- 1 cup granulated sugar
- ½ cup cocoa
- 1½ cups milk
- Butter size of an egg
- Boil till thick and add one tea- spoon vanilla.

#### COLD FUDGE

Mrs. Quay M. Kochel,  
1076 Gypsy Hill Road, Lancaster

- 1 egg
- 1 pound 4X or 10X sugar
- 3 tablespoons cream
- Butter size of an egg
- 4 ounces Baker's chocolate, melted
- 1 teaspoon vanilla

Here are two more recipes sent in by a reader who does not want her name used. The first is for

#### PEANUT BUTTER COOKIES

- 1 cup butter or lard
- 1 cup brown sugar
- 1 cup peanut butter
- Cream butter with sugar and peanut butter.

- 1 level teaspoon salt
- 2 eggs, beaten
- 2½ cups flour
- 2 scant teaspoons soda, sifted with flour
- 1 teaspoon vanilla
- Take out a piece of dough and press down with fork or cookie sheet.

#### SAND TARTS

- Yolks of two eggs
- 10 ounces butter or lard
- 1 pound sugar (mostly granulated)
- 1 teaspoon baking soda
- 1 pound flour
- Put stiffly beaten egg whites on top; sprinkle with 4X sugar and cinnamon and top with nuts. Have butter and lard thin enough to run and roll out before dough gets too cold. Bake at about 350°.

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