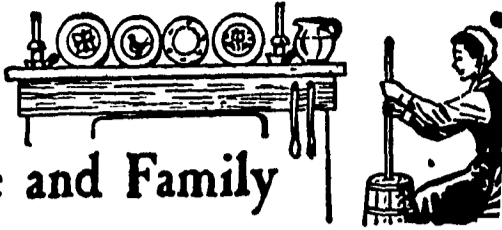


# For the Farm Wife and Family



## Getting Ready For Christmas

By Mrs. Richard C. Spence

It's not only time to think about Christmas shopping but also it's time to plan just what goodies we're going to have to eat this holiday season. Maybe we can help you — for instance these Frosted Jumbles.

- FROSTED JUMBLES**
- 2 3/4 cups sifted all-purpose flour
  - 1/2 teaspoon baking soda
  - 1/4 teaspoon salt
  - 1 cup butter or margarine, softened
  - 1/2 cup brown sugar, firmly packed
  - 1/2 cup granulated sugar
  - 2 eggs
  - 1 teaspoon vanilla
  - 1/4 cup ketchup
  - 1 cup sifted confectioners' sugar
  - 4 teaspoons water

Heat oven to 375 degrees. Sift together flour, soda and salt. Cream butter and next 2 ingredients until thoroughly combined; add eggs and vanilla; mix thoroughly. Stir in flour mixture alternately with ketchup. Drop by heaping teaspoonfuls 2 inches apart on greased baking sheets. Bake 10-12 minutes or until lightly browned. While cookies are baking, combine confectioners' sugar and water. Remove baked cookies to wire racks. Immediately frost with sugar-water mixture. Makes 5 dozen.

Variation: 1 cup chopped nuts or 1 cup seedless raisins or 1 cup grated coconut may be folded into batter before forming cookies.

**PEPPERMINT CHOCOLATE PUFFS**

### PATZ

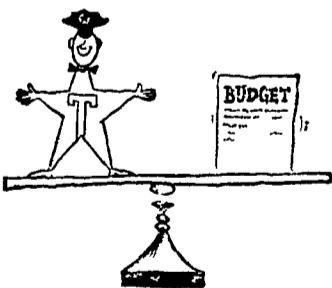
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and roll in the sugar. Place a chocolate bit in the center of each cookie. Bake on an ungreased baking sheet in a moderate oven (350 degrees) for 15 minutes. Remove from baking sheet immediately. Place on rack. Cool. Makes 4 1/2 dozen.

**PECAN PIE**

- 3 eggs
  - 1 cup sugar
  - 1 cup pecans, whole or coarsely broken
  - 1 cup dark corn syrup
  - 1/4 cup ketchup
  - 2 tablespoons melted butter or margarine
  - 1 teaspoon vanilla
  - 1 unbaked 9-inch pie shell
- Heat oven to 375 degrees. Beat eggs slightly to blend yolks and whites; stir in sugar and next 5 ingredients. Pour into pie shell. Bake 40-45 minutes or until knife inserted near center comes out clean (filling may still be bubbling around edges). Cool before serving.

**CHRISTMAS PARFAIT**

- 1 cup cooked rice
- 1/4 cup sugar
- 4 teaspoons grated orange rind
- 1 teaspoon grated lemon rind
- 1 1/4 cups orange juice
- 1/4 teaspoon salt
- 1 egg, well beaten
- 1 1-pound can whole cran-

berry sauce  
Combine rice, sugar, 3 teaspoons grated orange rind, grated lemon rind, orange juice, salt, and egg in top of double boiler. Place over boiling water. Cover and cook 20 to 30 minutes, stirring occasionally until thickened. Cool. Combine cranberry sauce and remaining 1 teaspoon grated orange rind. Chill. Alternate layers of the cranberry sauce mixture and the rice mixture in 6 parfait glasses, beginning with cranberry sauce and ending with rice mixture. If desired top with whipped cream. Chill. Makes 6 servings.

**CHOCOLATE BARS**

- 1 egg, beaten
- 1/2 cup sugar
- 1/2 cup molasses
- 1/4 cup melted shortening
- 1/2 teaspoon vanilla
- 1 cup sifted all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup chopped nuts
- 1 6-ounce package (1 cup) semi-sweet chocolate morsels

Combine egg, sugar, molasses, shortening and vanilla. Sift together flour, salt, and soda; stir in nuts and semi-sweet chocolate morsels. Add to molasses mixture; mix well. Spread in a greased and light-

ly floured 8-inch square pan. Bake in moderate oven (350 degrees) 45 minutes. Cut into bars 1 x 2 inches. Makes 2 dozen bars.

**PEFFERNUSSE BALLS**

- 4 eggs
- 2 cups sugar
- 3 3/4 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon cloves
- 1 cup rolled oats (quick or old-fashioned; uncooked)
- 1/2 cup diced mixed candied fruits
- 1/2 cup chopped almonds

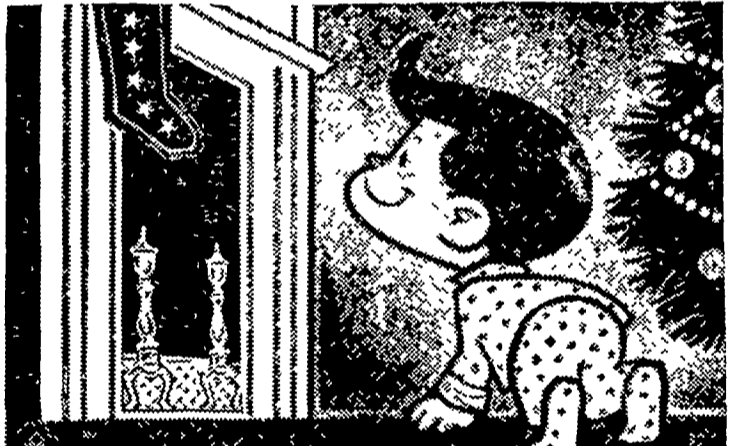
Beat eggs until thick and lemon colored. Slowly add sugar to eggs, beating constantly. Sift together flour, baking powder, salt and spices. Add to egg mixture, mixing well. Stir in oats, fruits and almonds. Mix together 1 egg white and 1 tablespoon water. Roll dough to form 1-inch balls. Dip balls in egg mixture. Bake on greased cookie sheets in preheated moderate oven (350 degrees) about 15 minutes. While warm, roll in sifted confectioners' sugar. Makes 6 dozen.

(Continued on Page 9)

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—William Faulkner in "The Reivers"

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**Joe:** "You mean you didn't have a Christmas Club account last year?"

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