# Here's a cozy cottage anyone can afford

By KENDACE BORRY LEBANON — How to make an enchanted gingerbread house was shown to 800 ladies this week, all who attended the Lebanon County Extension holiday workshop for homemakers

The demonstration was given by Karen Strawbridge, who told her audience that the little house made from gingerbread belonged with sugar plums, flickering

candles, and golden stars. There it would create a 1 teaspoon soda nostalgic Christmas scene.

She stated that the recipe and design were basic to the house, and that it could be decorated in any way one's imagination desired.

The basic recipe follows:

#### **GINGERBREAD HOUSE**

- 1 cup sugar
- -2 cup shortening

#### 12 cup molasses

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1 egg 5 to 6 cups flour

12 cup water

1 teaspoon cloves

1 teaspoon cinnamon 1 teaspoon ginger

Bring molasses, sugar, spices, and water to a boil Add the baking soda and stir Pour the mixture over the shortening in a large bowl Stir let cool Add the egg and flour to make a stiff dough Roll out on a floured board to a 18 inch thickness Cut the shapes using the patterns and a sharp knife Bake at 325 Degrees F until

Ms Strawbridge told her audience that a base must be made for the gingerbread cottage. She said that hers was made from a piece of popcorn board, a type of plactic foam, that was put on top of a block of wood. The base size was determined by the dimensions of the house. The block of wood was glued to the popcorn board and the two were glued to the plate that the gingerbread house would sit on. The glue was given time to dry.

### FROSTING

2 egg whites 1 teaspoon cream of tartar 2½ cups confectioners sugar

Beat egg whites until foamy, add the cream of tartar. Gradually add the sugar and beat to a thick consistency.

To assemble the ginger-



Sure to be a hit in any home, this gingerbread cottage can be made by anyone who bakes.

bread cottage, one should take one of the baked ends of the house that has cooled and attatch it to one of the sides, sealing the ends with the frosting adhesive, thereby assembling the two pieces around the base. Then the other side and end are added. The pieces should be allowed to dry for one hour.

After that the roof should be placed on the house This is again done with the

frosting adhesive. One carefully adds the roof pieces, making them fit, using the frosting to make a good tight fit. The chimney is added in the same way.

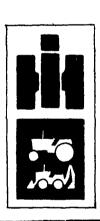
Now, Ms. Strawbridge continued, came the fun part of decorating the cottage.

This is where each person's individual imagination comes into play.

Some of the candies and items that she thought one might be able to be used included peppermints, candy canes, tiny pretzels, ribbon candies, and any other special candies, such as the small animal figurines pne sees.

Scoops of dough could be used to make a picket fence. Another idea she mentioned would be to outline the house

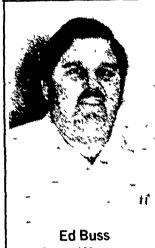
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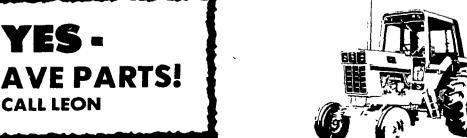
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