

Give a gift of homemade goodness



SYRACUSE, N.Y. — When you give something you've prepared in the warmth of your own kitchen, then you've offered a personal and loving token of affection. In this hurry-up world of commercial and convenience foods, it would seem that a homemade gift stands several boxes' high in thoughtfulness.

Imagine the delight on little faces when they see Father Christmas or Gingerbread boys and chocolate trees beckoning to them in bright cartons or Santa's sleigh. Or, picture the sheer joy as they bite into an intricately decorated, buttery wreath festooned with candied fruit, tender nut drops or some bar cookies made delicious with chocolate pieces and dates.

True, these cookies take a bit of time, especially when you consider their holiday decorations, but they can be prepared on a one-day basis. Made with butter, these cookies taste even better after mellowing and aging than right after they're baked.

Chocolate Almond Trees, Holiday Nut Drops and Chocolate Date Dreams can be stored in a tightly covered

containers in a cool place. Gingerbread Gift Cookies are a crisp type of cookie, and so should not be covered in a container for storage. Keep them on cookie racks or in uncovered containers, both before and after decorating.

GINGERBREAD GIFT COOKIES

- 1 cup (2 sticks) butter
- 1/2 cup firmly packed dark brown sugar
- 1/3 cup dark molasses
- 2 3/4 cups all-purpose flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 3/4 teaspoon ginger
- 1/4 teaspoon nutmeg
- 1/8 teaspoon cinnamon
- 1 tablespoon grated lemon peel

Preheat oven to 375 degrees F. Cream butter; add sugar and cream until light and fluffy. Blend in molasses.

Combine flour, soda, salt, spices and lemon peel; add to creamed mixture, blending thoroughly. Cover and chill. Divide dough in half; refrigerate half not used.

Gingerbread Boys: Roll out first half of dough to 1/4 inch thickness on lightly floured surface. Cut large gingerbread boys with floured cutters. Transfer to cookie sheets with large floured pancake turners. Bake 8 to 10 minutes. Let cool 10 minutes on cookie sheet before removing to wire rack to cool. Cool completely. Pipe green decorator icing for suspenders; yellow for hair. Use sugar coated chocolate candies secured with icing for eyes; yellow for nose and a strip of red icing for a mouth.

Father Christmas: Roll remaining half of dough into 7 x 14-inch rectangle to 1/4 inch thickness on lightly floured surface. Cut into seven large triangles, each having a 3 1/2-inch base. There will be one wasted piece at each end which may be re-rolled to form a small cookie. Bake as directed for gingerbread boys. Frost tip of triangle and mustache with red decorator icing. Secure 2 peppermint patties with icing at base of hat, one for face, one for beard. Pipe white icing for cap ruching; pipe design of arms and body. Use chocolate chips for eyes; red cinnamon candy for nose; o-shaped puffed oat cereal for ears. Secure all with a drop of icing.

Decorator Icing: Combine 2 cups sifted confectioners' sugar with 1 slightly beaten egg white. Add a few drops of water of necessary to make right consistency to force thru tube. Divide and color as desired. Pastel colors are best for bright, pure color. Do not store covered, it softens these cookies.

(Turn to Page 112)



Homemade cookies make heart-warming gifts. These recipes, supplied by the American Dairy

Association and the Dairy Council, offer excellent gift giving ideas.

*It's Christmas
again and time to
say how much it
means to have the
friendship and
good will of folks
like you. Accept
our sincere thanks
and warm wishes
for a
Happy
Holiday*

WALTER & JACKSON, INC.
Box 168, Christiana, PA
215-593-5195
215-857-2613
717-786-7282

**OUR FONDEST WISHES
FOR A VERY MERRY
CHRISTMAS TO
ALL... AND
SINCEREST
THANKS
FOR
YOUR
PATRONAGE**

LESTER A. SINGER
RONKS, PA
LANCASTER COUNTY'S ONLY DEALER
SPECIALIZING IN SPRAYER SALES & SERVICE

JOY, SHARING AND CARING

That's what Christmas is all about!
May every happiness be yours
at this loveliest of seasons!
Our gratitude for your patronage.

W & J DAIRY SALES
R.D. 2, OXFORD, PA.
717-529-2569