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Lv. 6.52	Perth	Lv. 8.08
Lv. 7.28	Bath	Lv. 7.32
Lv. 8.11	Hartland	Lv. 6.49
Ar. 8.35	Woodstock	Lv. 6.25
Lv. 8.45	Woodstock	Ar. 6.15
Lv. 9.38	Pokiook	Lv. 5.22
Lv. 10.44	Kingsclear	Lv. 4.36
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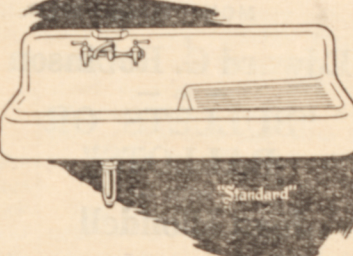
Specials for This Week

Hot Chicken Sandwich Tea or Coffee	20c
Hot Meat Sandwich Tea or Coffee	15c
Ice Cream Soda Any Flavour	10c
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... OF ...

Interest to Women

DAINTY REFRESHMENTS FOR CHRISTMAS EVE

(By Marjorie Mills)

Two of our readers told us about
the way they celebrate Christmas
eve. They have 'open house,' and the
refreshments consist mostly of cook-
ies, unusual, fancy and foreign ones,
which they arrange on platters on the
dining room table. They also send
boxes of these various cookies to
friends and relatives.

Each year they try to have new con-
coctions and it's started sort of a
guessing game to see who can recog-
nize the different kinds. We were
asked to make suggestions for this
year's batch.

Here are a group of 'little known'
cookies which we think you'll find
most unusual.

Muerbe (Butter Cookies)

1 pound butter
1½ cups sugar
6 cups flour
Speck of salt
3 raw eggs
3 hard-cooked yolks, rubbed through
a sieve
Juice of ½ lemon
Rind of ½ lemon.
Stir butter and sugar, then the
cooked yolks, add flour and raw eggs
alternately. Roll 1-8 inch thick, brush
with white of egg. Cut round, square
or diamond shaped, and bake in
greased tin, in moderate oven, 350
degrees F., 10 to 15 minutes. Sprin-
kle with chopped almonds mixed with
lemon juice and rind, sugar and cin-
namon.

Pfeffernuesse

1 pint corn syrup
1 pint molasses
½ pound shortening
½ pound brown sugar
2½ pounds flour
1 teaspoon soda
2 teaspoons cinnamon
½ teaspoon cloves
¼ pound citron, cut fine
¼ pound almonds, chopped fine.
1 lemon, rind and juice.

Warm syrup, add shortening and
lemon juice and the remaining ingre-
dients in order given, soda mixed
with flour. Almonds and citron may
be omitted. Roll into little balls, size
of a marble, brush with white of egg
and bake until brown at 350 degrees
F. Will keep indefinitely.

Pencote Sticks

1 pound brown sugar
4 eggs
1 cup chopped nuts
1½ cups flour
1 teaspoon baking powder
Few grains salt.
Stir sugar and eggs in double boiler
and cook over hot water 20 minutes.
Add pecan or walnut meats, flour
mixed with baking powder. Place in
well-greased shallow pan, bake 15
minutes in a hot oven, 375 degrees
F. Cut into squares before removing
from pan.

Palestine Cookies

3 cups flour
1 teaspoon allspice
¼ teaspoon cinnamon
1 teaspoon soda
3 eggs, slightly beaten
½ lemon, rind and juice
3 tablespoons honey
Few almonds

Mix and sift dry ingredients, add
the next three. Work into a smooth
dough. Roll ¼ inch thick on floured
board, cut with form, brush with

white of egg, place almond or walnut
on each cookie, bake in a moderate
oven, 350 degrees F. 15 to 20 min-
utes.

Mandelchen

2 cups grated almonds
¼ cup sugar
Butter.
Blanch almonds and dry them over
night. Grind very fine, add the sugar
and enough butter to knead into a
very stiff paste. Roll very thin, cut
in small rounds, place on baking
sheet, and bake in moderate oven, 350
degrees F. When done, roll in grated
almonds and powdered sugar.

Almond Pretzels

1 cup butter
1 cup sugar
½ pound ground almonds
2 cups flour
2 egg yolks
2 whole eggs
Cream butter and sugar, add eggs
and the rest of the ingredients. Mix
and knead into one long roll. Let
stand in refrigerator to harden. Cut
into pieces size of walnut. Roll each
piece ½ inch thick and form into
hearts, rings, crescents and pretzels.
Bake in slow oven 325 degrees F.

Marzipan Cookies

1 pound sweet almonds
¼ pound bitter almonds
1¼ pounds confectioners' sugar
2 egg whites
Blanch almonds and dry them over
night. Then grind very fine. Sift the
sugar over the almonds and mix and
knead to a stiff paste with the un-
beaten white of two eggs, or more egg
if needed. Roll with hands on board,
sprinkled with powdered sugar to
prevent sticking. Cut into pieces size
of a walnut. Roll each ½ inch thick,
form into rings, crescents, hearts,
bow knots and pretzel shapes, and
bake until slightly browned.

Cinnamon Stars

1 pound grated almonds
1 pound powdered sugar
6 whites of egg
Rind of one lemon
1 teaspoon cinnamon
Beat whites to a very stiff froth,
add sugar and lemon rind and reserve
¼ of mixture to put on centre.

To the balance, add the cinnamon
and almonds, grated or ground. Roll
out on board, using more powdered
sugar to prevent sticking, cut into
star-shaped forms, place on each cool-
ing small portion of mixture set aside.

Decorations for Cookies

Cut pistachio nuts lengthwise in
slices and green limes in small pieces
to represent leaves.

Cut cherries in pieces lengthwise
and violet or rose leaves, for flowers.
Raisins may be pressed flat and out
in fanciful shapes.

Dip the end of the ornaments in a
little warm icing to make them stick
to the frosting.

Cookies covered with white icing
may then be decorated with chocolate
icing in the form of a bar of music by
pressing the chocolate through a tube.
Make dominoes by dipping oblong
cookies, shape and size of a domino
block, in chocolate icing; when hard-
ened decorate with dots of white ic-
ing pressed through paper tube to
represent numbers on the blocks.

Small round or oval cookies are
pretty decorated with almonds, blan-
ched, sliced and browned in oven.
May be put on to stimulate a daisy.

HINTS ON STUFFING VEGETABLES

Various Processes of Preparation Are Outlined, to Make Sure of a Perfect Dish

(By Edith M. Barber)

What about a stuffed vegetable as
a headliner for a quick meal? Green
peppers, eggplant, tomatoes or squash
may be chosen. Some people like to
parboil eggplant and green peppers
before they are stuffed and baked. In
my opinion, this first process is un-
necessary, although it is a little eas-
ier to remove the pulp of the eggplant
after it has been partially cooked.

Whatever vegetable you choose
part of the pulp should be removed
and mixed with the bread crumbs or
rice which furnish the foundation of
the stuffing. Slices should be cut
from the tops of eggplants, peppers
and tomatoes. If small acorn squashes
are used, they should be cut in half
and the seeds removed. The stuffings
should be very well seasoned with
salt, pepper, minced onion and what-
ever herbs you like. In addition min-
ced ham, bits of cooked bacon or any
other meats which you have on hand
will add to the flavor. Flaked sar-
dines or anchovy paste may be used
instead. If a plain stuffing is used,
grated cheese may be sprinkled over

the top of the stuffed vegetables be-
fore they are baked.

Both peppers and tomatoes are
particularly good with a combination
of raw corn, cut from the cob, well
seasoned with minced onion, salt,
pepper and paprika. You may like to
drop an egg on top of each tomato or
pepper stuffed in this way. By the
time the eggs are set, the vegetables
will be done to a turn in a moderate
oven.

Special Stuffed Squash

3 acorn squashes
Salt and pepper
2 cups creamed celery
1 onion, minced.
2 strips pimento.
Dry bread crumbs
Bacon.

Bacon and dry squash, cut in halves
sprinkle with salt and pepper and dot
with butter. Bake in a moderate oven
until almost tender, about 30 minutes.
Fill centres with creamed celery, to
which the minced onion and chopped
pimento have been added. Cover top
with crumbs and lay on slices of ba-
con. Return to oven and cook until

BATH IS VITAL TO BEAUTY

(By Elsie Pierce)

It does seem like only yesterday,
doesn't it, that she uttered her first
shrill cry, greeting the world in any-
thing but friendly fashion. And now
she's quite on her own, preparing for
the land of the three R's or perhaps
going back to school for another sem-
ester.

You've done much to guide her, to
help her develop charming character-
istics, to exercise that good little mind
of hers. Perhaps it doesn't occur to
you that at her age you can help her
to Beauty. But you can.

For every little health habit, every
dainty trait, every bit of awareness of
cleanliness and good grooming is a
firm foundation in beauty lore. Right
from babyhood you've taught her the
importance of the bath. You've ap-
proached it from the new psychology,
made it a matter of pride instead of
punishment.

And now if your young daughter is
of school age she should be permitted
to perform this important rite herself.
Some mothers permit their young-
sters to start at 2 or 3, helping them
along, of course, but not too conspic-
uously. Flatter her when she does a
particularly good job on neck, back
and ears. Teach her to always have
her own, individual towel, wash cloth
soap, bath brush as well as her own
toothbrush, hairbrush and comb. Ever
so many families I know have a dif-
ferent color for each member of the
family, carrying that color on towels,
wash cloths, soap, and so on.

At an early age she should be taught
to wash her hands more and finger
her face less. Do that and the chan-
ces are she won't know the humilia-
tion of pimples and eruptions in ad-
olescence. Chances are too, that she
won't form any nervous little habits
of fussing with her hair, fingering her
face, doing something with her hands
all the time. As frequently as the
hands are washed, they must be dried
thoroughly. That's a lesson worth
learning. Show her the nice, smooth,
silk young skin of her hands, and
explain that if she fails to dry thor-
oughly the skin will chap and rough-
en. Let her have her own nail brush
to keep her fingertips from becoming
black and grim. An orangewood stick
too. Far better than having her dig
with sharp instruments under the
nails. Present her with a bright-col-
ored brush that fits perfectly into
the hand, with long-lasting, white, re-
sistant bristles that do a fine cleans-
ing job.

POTATOES WARM FROM WATER BEST IN SALAD

What is a picnic dinner without a
potato salad?

Say what we will about other salads
there is nothing which fits into the
menu, is as satisfying and as easy to
carry places as potato salad.

But not all potato salads are good.
The reason may lie with the potato
itself, or with the preparation of it.

As Miss Abby Marlatt of the Uni-
versity of Wisconsin home economics
department sees it, we should make
potato salad while the potatoes are
hot from the water in which they
were cooked. This is for two reasons
First, because the oil of the salad
dressing can better penetrate through
the potato, as well as any other sea-
sonings we may use; and second, be-
cause the salad oil may prevent any
darkening of potatoes that might oc-
cur. One nice thing about Wisconsin
potatoes, thinks Miss Marlatt, is that
they do not fall to pieces upon being
cooked. As soon as they are done,
we can slice or cube them, or even
make a fancy salad with potato balls.

Another hint she gives us toward
bigger and better salads is to parboil
both cucumbers and peppers first, if
perchance we will use them in the
salad. This action will prevent any
after taste.

Bacon is crisp and crumbs are brown.

Baked Tomatoes

Cut tomatoes in halves. Sprinkle
with salt, pepper and sugar. Arrange
a few pieces of minced onion on each
half, dot with butter or bacon fat and
bake in a moderate oven 15 to 20
minutes.

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