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...OF...

Interest to Women

REQUESTS FOR HOLIDAY
TID-BITS FLOOD MAILBAG

Marjorie Mills Hastens to Print all She Can While
the Time Is Ripe — Directions for Making
Many Tasty Morsels

(By Marjorie Mills)

We feel exactly like the lady who sent us this jingle about Christmas. Don't you think she expresses what a good many of us have in our hearts?

"For MY Merry Christmas Scene,
I insist on red and green!

"I want my Santa fat and sleighed
I want my reindeer old and spayed.

"I may be a sentimental fool
But I refuse a modern Yule!

"Join me in this plea impassioned —
Keep our Christmastide old-fashioned.

Our share of keeping Christmastide these days is getting out the recipes you've asked for as quickly as time and space allow.

Marzipan

½ pound shelled almonds
10 butter almonds
1½ cups sugar
2-3 cup boiling water
2 tablespoons white corn syrup
½ teaspoon vanilla
Grind almonds very very fine, force through a fine sieve to make a smooth mixture. Dissolve water and corn syrup in boiling water and cook without stirring to soft ball stage. Pour over almond paste and stir until hardened. Add vanilla or other flavoring and knead until smooth. Make 'potatoes' by rolling bits in cinnamon, 'apples' by brushing the balls with coloring, etc.

Glossy Chocolate Icing

3 squares of chocolate
1 well beaten egg
¾ cup evaporated milk
¼ cup water
1 cup sugar
Melt chocolate in top of double boiler, combine and stir in rest of ingredients. Cook the icing over hot water for 20 minutes.

Remove from steam and beat with rotary egg beater for one minute or until it is well blended. Stir in 1 teaspoon vanilla and cook the icing before spreading on cake or eclairs.

Peanut Butter Cookies

½ cup sugar
½ cup granulated sugar
½ cup brown sugar
1 egg, beaten
½ cup moist peanut butter
1 teaspoon soda
1 tablespoon boiling water
¼ teaspoon salt
1½ cups sifted flour
Cream butter and sugars together, beat in egg, then peanut butter. Dissolve soda in water; add to mixture. Sift salt with flour and add. Put through cookie press on buttered cookie sheets; bake 8 to 12 minutes at 400-425 degrees F.

Sunar Cookies

1 cup shortening
2-3 cup sugar

2 eggs, beaten
3 cups flour
½ teaspoon salt
1 teaspoon vanilla
Candied cherries, pistachio nuts

cream shortening and sugar gradually and cream together. Add beaten eggs, mix well. Add vanilla; mix and sift flour and salt and add to the first mixture. Mix thoroughly and add more flour if necessary. Chill. Roll out thin on a slightly floured board and cut with any desired cutter.

Christmas Trees: Cut with Christmas tree cutter, brush with milk and sprinkle with chopped cherries and nuts. Bake in moderate oven, 375 degrees F., ten minutes.

Lady Baltimore Cake

¾ cup butter
1¼ cups sugar
¾ cup milk
2¼ cups flour
1¼ teaspoons baking powder
¾ teaspoon vanilla
4 egg whites
Beat the egg whites until stiff, add ½ cup sugar and set aside. Cream butter, add remaining sugar gradually, while beating constantly. Mix and sift dry ingredients; add alternately with milk. Fold in egg whites. Add flavoring and bake 25 to 30 minutes in three layer-cake pans seven inches, in moderate oven, 350 degrees F.

Lady Baltimore Filling

1½ cups sugar
½ teaspoon vanilla
¼ cup water
2 egg whites
½ cup chopped pecan nutmeats
3 figs, cut in thin strips
½ cup seeded raisins, chopped
Put the sugar and water in pan, stir until sugar is dissolved and bring to boiling point. Add five tablespoons syrup to beaten whites, beating constantly after adding each spoonful. Boil syrup to 210 degrees F., or until it spins a long thread. Add vanilla and pour gradually on egg whites, beating constantly. Add other ingredients to half the frosting, saving other half to frost top and sides of cake. Decorate top with slices of candied cherries and nutmeats.

Cracker Pudding

10 common crackers
½ cup raisins
¼ cup each of citron, orange peel and lemon peel
1 egg, beaten
¼ pint milk
Big piece of butter
1 tablespoon sugar
Moisten the crackers with warm water to soften them, then add beaten egg; add remaining ingredients, and add a little brandy if desired. Bake slowly all day long in an old-fashioned pudding pot two quart size.

HOW POWER AND RICHES SUFFER

(By Ruth Cameron)
"To have what one wants is riches; to be able to do without it is power."
—George MacDonald.

A letter friend sent me that quotation in repayment for her pleasure in those quotations I published.

I love it.

It didn't seem to mean so much to me the first time I read it, but it is one of those thoughts that come back to one.

Only I think he might have added,

"And peace."
"To have what one wants is riches; to be able to do without it is power," and peace.

And that doesn't just mean money or material things. It's true of them of course. To look in the shop window and see something lovely and be able to go in and buy it, is riches and joy.

To be able to look in the shop window and see things and admire them and yet not to be unhappy without them is power and peace.

In a delightful book that I read

some years ago was this passage:

"I do not believe," he said slowly,

"that Anne does want to get things.

Not to do anything with them any-

how. If she likes a thing, she just goes up and looks at it and walks off.

Isn't that true, Anne?"

Anne laughed. "I often want things, she said, "but perhaps it's true that the things I want most, I only want to look at. It may sound cold-blooded, but it's not an unpleasant feeling. The things are there forever as long as she only wants to look at them."

I suppose there could be too much of that spirit in the world. But I don't think there ever will be. The possessive instinct is too integral a part of our being.

And possession, not only of things, but of people.

"To have what one wants is riches; to be able to do without it is power," applies to love and friendship as well.

All having is threatened by the possibility of losing. The power to do without it is above that threat.

Another book that I greatly enjoyed after carrying its heroine through one emotional crisis after another, ends this way:

"She was rid at last of the weakness, the futile obsession of dependence on other people. She had nothing now except herself, and that was best."

It sounds cold and it sounds lonely.

But there is a certain austere beauty and peace and power about it.

No one would want to have that sum up the whole of his life. But then there is little danger that it will for any of us. We are all too human, too eager, too possessive; and to balance that eagerness is it not good to take hold of such a thought as this: "To have what one wants is riches; to be able to do without it is power." And peace.

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