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... OF ...

## Interest to Women

## CHRISTMAS TREE ORNAMENTS TO EAT

Marjorie Mills Prints the Recipes for a Variety of Holiday Cookies and Explains the Making Of Decorative Material For the Xmas Tree

(By Marjorie Mills)

You need one or two good cookie recipes, a generous measure of imagination, patience and a few decorative materials which we're listing below, as well as cookie cutters, before you start out on this year's latest fad of making Christmas tree ornaments to eat, or dinner place cards that are bound to disappear before the soup is served. We've always made cookies and cakes, but this year we go a step farther and tie a holly wreath cookie with red ribbon, attach it to a plain white card and use it as a place card. Or we send a box of these ribboned cookies to a friend who is having a bridge dinner for her to use as favors. And of course we've always loved gingerbread men and gayly decorated star cookies to hang on a Christmas tree.

Decorative Materials

It is important to remember that contrast is necessary to make decoration effective. Here are decorative materials which can be used to vary the appearance of cookies.

Candied or dried fruits cut in small pieces.  
Cherries, pineapple, angelica, citron, ginger, raisins, currants, dates, prunes, apricots, orange or lemon peel figs.

Candies such as gum drops, cinnamon drops.

Grapenuts, crumbled wheat cookies, bran flakes, shaved, bitter chocolate, or chocolate shot, silver drops, colored sugar, nuts, halved or chopped, toasted or colored coconut, red and green rubyties.

Christmas Cookies

Wreaths—Make Swedish Spritz cookie dough and shape wreaths, using a cookie press. Decorate with sugar, colored green and cinnamon drops for holly berries.

Trees—Cut rolled cookie dough with tree-shaped cutter, ice with the green icing and decorate with colored sprinkles.

Stars—Cut rolled cookie dough with star-shaped cutter, ice with white icing and decorate with silver balls.

Santa Claus—Cut rolled cookie dough with Santa Claus cutter, ice with red icing and decorate features and outline suit with white icing.

Rolled Sugar Cookies

½ cup butter or margarine  
¾ cup sugar  
1 egg  
1 tablespoon milk  
1 teaspoon vanilla  
1 teaspoon baking powder  
Flour to roll (about 3 cups)

Let the fat stand in a mixing bowl in a warm room until soft; add the sugar, egg, milk and vanilla; mix thoroughly. Sift baking powder with part of the flour; stir into the mixture in the bowl; stir in additional flour until the dough is stiff enough to roll after chilling. Chill; roll very thin; cut into rounds with cookie cutter; lift the rounds on to a greased baking sheet with a spatula. Sprinkle with sugar, bake in a hot oven, 425 degrees F., until delicately browned for about five minutes. This makes about 85 cookies.

Swedish Spritz Cookies

1 cup shortening  
1 cup powdered sugar  
2 egg yolks  
2½ cups cake flour  
1 teaspoon almond extract  
½ teaspoon salt  
1 egg white  
1 teaspoon water  
Sugar crystals.

Cream shortening thoroughly, then add the powdered sugar gradually.

Add egg yolks, then flour and salt and flavoring. Chill dough. Place in a cookie press, using any shape nozzle desired to form 'S' wreaths, bows, knots, ribbons, etc. To decorate brush with slightly whipped egg white, diluted with water and sprinkle with sugar crystals, colored or plain, chopped nuts or sprinkles. Bake in a hot oven, 400 degrees F., for eight minutes or until a delicate brown. This makes about 60 cookies.

Gingerbread Cookies

3 tablespoons shortening  
½ cup sugar  
½ cup molasses  
2 cups all-purpose flour  
½ teaspoon soda  
½ teaspoon baking powder  
½ teaspoon salt  
1 teaspoon ginger  
2 tablespoons warm water  
Cream shortening thoroughly, then blend in the sugar. Stir in molasses. Mix and sift dry ingredients and add alternately with the warm water to creamed mixture. Chill and roll on a slightly floured board to ¼-inch thickness. Cut into desired shapes and place on a greased baking sheet. Bake in a very hot oven, 450 degrees F., for five minutes. This makes about five dozen cookies.

Springerle

4 eggs  
2 cups sugar  
2 cups flour  
1 teaspoon baking powder  
¼ teaspoon salt  
1 teaspoon anise seed

Beat eggs and sugar until thick and lemon-colored, about 30 minutes. Mix and sift dry ingredients and add to the first mixture, beating after each addition. Roll out about ¼-inch thick, press floured springerle board or rolling pin very hard on dough to emboss the designs. Cut out the little squares and let dry overnight on floured board at room temperature. Bake on greased tin sprinkled with anise seed in a slow oven, 325 degrees F., until light yellow. This makes 50 cookies.

Brown Sugar Snaps

1 cup shortening  
2 cups brown sugar  
1 egg  
3 cups cake flour  
2 tablespoons cinnamon  
Cream shortening thoroughly, then blend in the sugar. Add beaten egg. Mix and sift dry ingredients and blend well with the creamed mixture. Chill and roll on a slightly floured board. Cut into desired shapes and place on a greased baking sheet. Bake in a hot oven, 400 degrees F., for 7 minutes. This makes 70 snaps.

Peanut Butter Refrigerator Cookies

1 cup shortening  
½ cup peanut butter  
2 cups brown sugar  
3 eggs  
4 cups cake flour  
1 teaspoon soda  
1 teaspoon cinnamon  
¼ teaspoon cloves and nutmeg  
1 cup salted peanuts, finely chopped  
Cream shortening thoroughly, blend in the peanut butter and then sugar. Add well-beaten eggs. Mix and sift the dry ingredients, add the chopped peanuts and combine thoroughly with the creamed mixture. Form into rolls wrap in waxed paper and let stand in the refrigerator several hours or overnight. Slice thin, place on baking sheet and bake in a hot oven, 400 degrees F., for 8 to 10 minutes. This will make about 150 cookies.

Man is lucky. When fate and fat have ruined his shape, he can dress up for an evening without exposing it.

IS THERE A CURE FOR  
STINGY HUSBAND?

Faith Rogers Advocates That Wife Should Go To Work If She Cannot Obtain Money For Clothes And A Reasonable Budget

(By Faith Rogers)

Dear Miss Rogers:

This is the first time I have written to a column like yours. I don't know if you can do anything for me or not. This is my question: Is there any cure for a stingy husband? We have been married five years, have no children. The first few years, he wasn't so bad, he would give me \$5 at the beginning of the week and if I ran short before the end, I could get another dollar or two out of him.

But lately he has taken to reading the food ads, and telling me how we could live. Don't you think he ought to allow me some money for clothes? In the five years we were married, he has never bought me anything.

My sisters give me their clothes when they finish wearing them, and I manage to get along. I have to do my hair myself. I haven't had a wave since we were married.

I would not care if we do not have the money. But my husband earns \$50 a week and I never know what he does with it.

Can you or any of the readers help me? Lately I have been so unhappy I am thinking of divorce.—Mrs. L. D. Y.

Faith Rogers says:

The question of finance is a very important one in every household.

It is too bad that every engaged couple does not sit down and go over the money question carefully. A budget should be formulated which will provide for household expenses, upkeep, and an allowance for both husband and wife.

It is ridiculous that a man will bestow his name upon a woman, and give his honor into her keeping and then object to giving her enough money to buy her clothes and run the house.

This problem of the stingy husband comes up often. This is what you will have to do. It may not work, but at least you can try it.

Serve your husband his favorite dinner some night, and let him smoke in contentment for a while.

Then bring out your figures and draw up a budget with his assistance. Have comparative figures of what it

costs to live each week. Allow something for your clothes and something for your husband's smokes, etc.

Perhaps he does not realize that he has not bought you any clothes since your marriage. If he refuses to make the budget, or refuses the allowance, tell him you will be forced to get a job and do so.

If you have to go to work, don't get any meals at home. Let your husband try eating at restaurants. Time yourself to get home at night later than he does.

A few nights of coming home to a dark, cold house, with no sign of supper in prospect, may make friend husband decide that after all a wife is worth a little money. If he complains suggest hiring a housekeeper and let him interview the women. When they demand \$10 or \$12 a week for their services, it may help to wake him up.

If you decide to do this, follow it through and don't give in until husband decides to live on the budget and allow you some money for clothes. All good wishes.

## His Report Card

When he comes home, and up the stairs  
He quickly goes to comb his hairAnd wash his hands, and runs down clean,  
Sweet in his manner and his mien;When he's polite as he can be,  
And smiles upon his dad and me;When he is eager for a chore,  
And runs off gaily to the store,I do not have to think real hard  
To know he has brought home his card;And if I ponder—as I should!  
I guess his marks are not so good!  
—Anne Campbell.

## Luncheon Date

So daintily she lifts her fork,  
Then beams with smile caressing,  
And starts her second plate of porridge,  
Garnished with greens and dressing.I say, "I'm glad you like it, dear,"  
And puff my cigarette;  
And sit there, frozen-faced for fear  
Her tummy may upset.I deeply love her; take my word,  
She's filled with food and culture;  
I swear she eats just like a bird:  
The darling little vulture!

—Avery L. Giles.

"Does your Mother know you're out!"  
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