

**MERRY MAKING**

(Continued from Page 69)

of gladness. I'm having fun—in a quiet and refined way. Writing, addressing, counting, checking off, stamping the beauties. Into the mail slot with them. My annual Christmas-card stint is easy. And of the making of Christmas cakes and cookies I never tire.

**You're making cakes and cookies too?** Start early. Give yourself plenty of time. Get everything set beforehand. Require absolute obedience from all helpers. Get all the helpers you can muster. Then go to it. To help, encourage, cheer you on and wish you luck, here is a complete—well, pretty complete, glossary, catalogue or compendium (how I've waited to use that word) of Christmas sweetmeats. And if you can look at the pictures and not hie to the store, the storeroom and the kitchen and get things going, you're a stronger character than I am. Don't be. Throw resistance to the winter winds and have fun—merry making. And once more, from me to you, each and all, the best, the whitest, the trimmest Christmas of all your lives. Maybe I'll send you a card!

Your  
ANNIE

**Let's Start With Cookies**

**MINCEMEAT REFRIGERATOR COOKIES**

Cream ¼ cup shortening and 1 cup sugar together until light. Add 1 teaspoon grated lemon rind and ½ teaspoon vanilla and 1 egg, well beaten. Mix thoroughly. Sift together 2½ cups flour, ½ teaspoon baking soda, ½ teaspoon salt and 1 teaspoon cinnamon. Add to the creamed mixture alternately with ½ cup canned mincemeat. Stir in ½ cup chopped nuts and mix as well as ever you can. Form the dough into several rolls, wrap in wax paper and store in the refrigerator overnight. Cut in thin slices and bake on greased cookie sheets in a moderately hot oven, 375° F., about 10 minutes. This makes about 7 dozen small cookies.

**SUGAR THINS**

Cream ½ cup butter or margarine with 1 cup sugar until very light. Add 1 well-beaten egg, 1 tablespoon cream and 1 teaspoon vanilla. Sift 2 cups flour with ½ teaspoon salt and 1 teaspoon baking powder add to the creamed mixture and mix as if you meant it. Chill the dough overnight. Roll out a small quantity of dough at a time, very, very thin, on a slightly floured board. Cut the cookies out with small cutters. Decorate them as you like, or sprinkle with sugar. Bake on a greased sheet about 5 minutes in a moderate oven, 350° F. This makes about 10 dozen. And a finer, more delicate and elegant cookie you won't find in a month of Sundays. But have them thin, that's the secret.

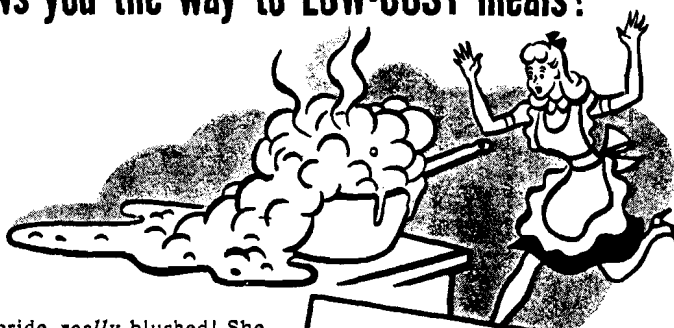
**ALMOND-COCONUT MACAROONS**

Work ¾ cup sugar, a little at a time, into 1 cup almond paste. Add ¼ teaspoon salt and ½ teaspoon vanilla. Beat in thoroughly 1 unbeaten egg white at a time until you have added 3. Now add 1 cup dry shredded coconut. Divide the mixture in half. Leave half plain. To the other half add ¼ square unsweetened chocolate, melted. Let both mixtures stand 20 minutes at room temperature. Drop by spoonfuls on ungreased brown paper laid on cookie sheets. Bake in a slow oven, 300° F., about 30 minutes or until just dry on the surface. When slightly cool, loosen from the paper and let stand, covered, in a cool place overnight. They should be quite chewy in the center. They dry out unless kept in covered crocks or tins, the tighter the better. This makes 2 dozen.

**CHOCOLATE-PECAN WAFERS**

Cream ½ cup shortening and 1 cup sugar together until light. Add ¼ teaspoon salt and 1 teaspoon vanilla. Add 2 unbeaten eggs, one at a time, beating well after each addition. Melt 3 squares unsweetened chocolate and add to the creamed mixture. Now add ¾ cup flour and ¾ cup chopped

**THE BRIDE'S MISTAKE**  
shows you the way to LOW-COST meals!



This bride really blushed! She thought she was making just enough rice for two. Instead, it was enough for more like twenty-two.

A little rice gives a lot in quantity and nutrition. And each package of River Brand Rice provides many servings of delicious, low-cost food.

**TO COOK RICE RIGHT**

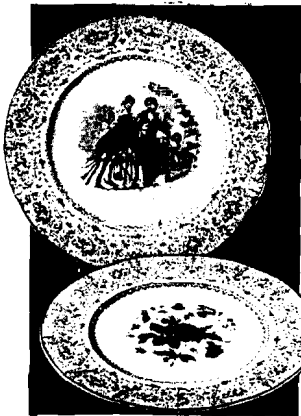
save time and fuss... retain nutrients  
...use this simple, tested recipe

1 cup RIVER BRAND Rice, 1 tsp. salt, 1½ cups cold water. Wash thoroughly in 5 or 6 waters and place in 3 qt. pot with a tight fitting cover. Place over moderate flame and bring to a vigorous boil. This should take 8-10 minutes. When steam and foam begin to escape, turn flame down lower and cook the rice until tender—about 20 minutes. All the water should be absorbed. Keep in warm place until you are ready to serve. Serves 5 to 6.

This tested recipe and 6 others as every package of River Brand and Carolina Brand Rice ... products of...



**RIVER BRAND RICE MILLS, INC.**



**SERVICE PLATES**

An ideal, moderately-priced gift. Use in sets to enhance formal dinners. Lovely as wall and cabinet decorations or as pastry and candy servers. Shown are Godey Prints and Victorian Rose. Genuine 23 karat gold filigree over colorful rims. Select one or a dozen.



Available now at gift and department stores.

American Dinnerware of Distinction

**THE SALEM CHINA CO.**  
SALEM, OHIO

**KNITTING YARNS**

Finest Quality at LOW Prices  
Send for Samples, Prices and Illustrated Booklet.  
**SUNRAY YARN HOUSE** 348 Grand St., New York 2, N.Y.

**KARVIT\***  
TONGS  
CHROMIUM 3.00  
HEAVY SILVER PLATE 7.50  
Fed. Tax Prepaid

AT YOUR DEALER OR POSTPAID IN GIFT BOX

For Christmas, birthdays, weddings, anniversaries, prizes, etc.  
For non-kid carving of food, roasts and other meats

\*Reg. U. S. Pat. Off.

QUEEN CITY BUCKLE

**TIME FOR PERK**

14% to 20% More Nutrition!

The average nationally advertised canned dog food has no more than 10½% protein. PERK has a full 12%... a lead of 14% to 20% in this vital nutritional factor your dog must have.

AT FOOD & PET STORES

DEMAND FULL 12% PROTEIN

**ubble it**  
**ou Never Tasted BETTER COFFEE!**

ings out the richer, plus flavor of coffee. bubbles coffee boils at perfect temperature. better gift than any other. round bottom 45 up

Christmas Give **calculator** (DISTINCTIVE! USEFUL! LASTING!)

**Amersley WAXED PAPER**  
THE GREASEPROOF GLASSINE PROTECTS FOOD!  
Leckers, Freezers, Refrigerators  
AMERSLEY MFG. CO., GARFIELD, N. J.

**No other con Carne has GEBHARDT'S DELICIOUS FLAVOR!**

**GEBHARDT'S con Carne**  
WITH BEANS.  
AT YOUR GROCERS.