

It Wouldn't Be Christmas Without Homemade Cookies, Candies - So Make These

Christmas wouldn't be Christmas without homemade cookies and candies. Mrs. Carl Slagle, charter member of the Macon County Home Demonstration Clubs, has shared

her good recipes over the years with homemakers. This Christmas, Mrs. Slagle is sharing three of her favorites. These were used by Miss Lucy Slagle, home economist of the Atlanta Gas Company, on her television program recently. Miss Slagle is a native of Macon County.

Orange Sugared Nuts

1 1/2 cups sugar
1/4 cup water
1/4 cup orange juice
1 1/2 teaspoon grated orange rind
2 1/2 cups nut meats

Combine sugar, water, and orange juice and cook to soft ball stage (238 degrees). Remove from heat. Add orange rind. Stir until syrup begins to look cloudy. Quickly stir in nuts. Turn onto greased baking sheet. Separate nuts with two forks.

Nut-Mallow Fudge

3/4 lb. (about 48) marshmallows
1/4 cup butter
1 tablespoon water
1/4 teaspoon salt
1 cup semi-sweet chocolate bits
1 teaspoon vanilla
1 cup chopped nuts

Combine marshmallows, butter, water, and salt. Melt over low heat. Bring to boil and boil for one minute, stirring constantly. Remove from heat. Add chocolate bits and stir until smooth. Fold in vanilla and nuts. Pour into greased pans. Chill until firm.

Icebox Cookies

1 cup brown sugar, packed
1/2 cup butter
1 egg
1 teaspoon vanilla
2 1/2 cups flour
1/2 teaspoon soda
1/2 teaspoon cream of tartar

1 teaspoon salt

Sift flour with cream of tartar, soda, and salt. Cream butter and sugar. Add egg and vanilla. Mix well. Add dry ingredients. Knead until springy. Make into three rolls and wrap in wax paper. Store in refrigerator overnight. Slice thin. Place on cookie sheet and bake at 375 degrees for about 10 minutes.

Other favorites of Macon County homemakers include the following:

Date-Nut Pinwheels

1/2 cup butter
1/2 cup light brown sugar, packed
1/2 cup granulated sugar
1/2 teaspoon vanilla
1 egg
2 cups sifted flour
1/8 teaspoon salt
1/4 teaspoon soda

Filling:
1 package (6 1/2 oz.) dates
1/4 cup sugar
1/4 teaspoon salt
1/2 cup water

Prepare filling: cut dates in small pieces, add sugar, salt, and water; simmer for 5 minutes, stirring constantly. Add nuts and cool.

Cream butter; add sugar, vanilla, and egg; beat until light. Add sifted dry ingredients, and mix well. Chill until firm enough to roll. Halve dough; roll each half on floured waxed paper, into a 12 x 9 inch rectangle. Spread with filling; roll up tightly from end. Wrap in paper. Chill overnight. Slice 1/8 inch thick. Bake on lightly greased cookie sheet in 375 degree oven for about 10 minutes. Makes about six dozen cookies.

Mrs. Stanley Penland

Lemon Mardi Gras Squares

Sift together: 1 1/2 cups sifted flour
1/2 teaspoon salt
1/4 teaspoon baking powder

Beat: 3 egg whites until soft mounds begin to form. Add 1 cup sifted confectioners sugar gradually, beating well after each addition. Continue beating until stiff, straight peaks are formed when beater is raised.

Cream:
1/2 cup butter
1 cup sugar

Add: 3 egg yolks, one at a time. Beat for 1 minute.

Measure: 1/2 cup lemon juice. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition.

Add 2 tablespoons grated lemon rind
1/2 cup pecans, chopped. Mix well.

Fold in: beaten egg whites gently but thoroughly.

Pour: Into well greased and lightly floured 13 x 9 x 2 inch pan.

Bake: in moderately hot oven (400 degrees) 25 to 30 minutes. Frost while warm; sprinkle with 1/4 cup chopped pecans.

For frosting: Cream 2 tablespoons butter or margarine. Blend in 1 cup sifted confectioners sugar alternately with 1 tablespoon cream. Beat until creamy.

Mrs. Bill Bryson

Norwegian Butter Cookies

1 cup butter
1/2 cup powdered sugar
2 cups sifted flour
1/2 teaspoon salt
1/2 cup ground unblanched almonds

Candied peel
Cream butter; add sugar; beat until light. Add sifted dry ingredients gradually; mix well. Work

in nuts. Chill overnight. Shape into 1/2-inch balls; garnish with candied peel (lemon, orange, or grapefruit). Cut peel in small diamond-shaped pieces. Bake in moderate oven (350 degrees) about 10 minutes.

Mrs. Dolye Blaine

Cookies From Cake Mix

Plain cookies: To one regular-size package of any of the cake mixes listed below add 2 unbeaten eggs and 3 tablespoons cooking oil. Beat at low speed of electric mixer or with wooden spoon just enough to blend. Drop dough from teaspoon onto greased cookie sheets. Bake in moderate oven, 375 degrees F., 10 to 12 minutes. Remove at once to cake racks. Each package will make 4 to 5 dozen cookies.

Honey Spice: Add 1/2 cup chopped nuts or coconut to dough.

Orange: Drop dough, and sprinkle with flake coconut.

Yellow: Add 1/2 teaspoon nutmeg and 1 teaspoon caraway seed to dough.

Peanut Delight: Shape dough into small balls, and roll in coarsely chopped unsalted peanuts. Or add 3/4 cup chopped peanuts to dough.

Apple Chip: Add 1/2 cup each chopped seeded raisins, dates, and nuts to dough.

Mrs. J. L. West, Jr.

Lemon Coconut Crisps

1 package Lemon Flake cake mix
2 tablespoons water
1 egg, unbeaten
1/4 cup butter
1/2 cup flaked coconut

Spoon about 1/2 cake mix into mixing bowl, add water, egg, and butter. Blend well. Add remaining mix, and beat until smooth. Stir in coconut. Drop by teaspoons on greased baking sheets and bake at 375 degrees about 12 minutes. Makes about 4 dozen cookies.

Mrs. Florence Sherrill

Honey Drops

1/4 cup fat
1/2 cup honey
1 egg
1 cup rolled oats
1 tablespoon milk
1 cup sifted flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup chopped raisins

Cream fat and honey together. Add egg and beat until blended. Stir in rolled oats and milk. Sift together dry ingredients, add with raisins and mix well. Drop from teaspoon onto greased baking sheet. Bake in a moderately hot oven (400 degrees) 18 to 20 minutes. Yield: 2 1/2 dozen.

Mrs. Jessie D. Cabe

Ginger Christmas Cookies

1/2 cup soft shortening
1/2 cup brown sugar
2 eggs
3/4 cup molasses
3 cups sifted flour
1 teaspoon soda
3/4 teaspoon salt
2 teaspoons ground ginger
1 teaspoon ground cinnamon

(1) Cream shortening and sugar.
(2) Add eggs and molasses and beat with rotary beater until smooth.
(3) Sift dry ingredients together and work into shortening mixture.
(4) Chill dough 3 to 4 hours.
(5) Remove half the dough from the refrigerator and roll out on lightly floured board 1/4 inch thick.
(6) Cut with desired plain or fancy cutters.
(7) Place on lightly greased

cookie sheets and bake in preheated moderate oven (375 degrees) 8 to 10 minutes—or when touched lightly with finger tip, no imprint remains.
(8) These cookies scorch easily so watch them carefully.
(9) Cool and decorate with colored sugars if desired.
(10) Makes about 5 dozen 3-inch cookies.

Mrs. Jessie D. Cabe



GREETINGS

We like to keep Christmas reverently, in full awareness of its deep spiritual significance. And we like to keep Christmas as He would have us do, with peace and good will, with friendly greetings to all.

Crawford's Phillips 66 Service

Route 4, Franklin, N. C.

He whose birth we celebrate brought to earth the gifts of love and peace, understanding and good will. May all these great gifts be yours.

Joy at Christmas

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Peace... Prosperity

May the great blessings and inspiration of the Christmas season remain with you throughout the New Year to fill each day with happiness for you and yours.

THE FRANKLIN TIRE SHOP



Greetings and Thank You

It is on a note of sincere appreciation that we thank you for your patronage and wish much holiday joy and good cheer to you and your family!

The Franklin 5 and 10c Store and Employees

Merry Christmas

Here's hoping your Christmas gifts include good health, good fellowship and good cheer! Happy holiday to all!

Enloe Farm Tractor and Equipment Co.

NOEL

Suddenly, it's Christmas... a happy season and a holy one. Our wish for you is that you may find, in the story of the Babe of Bethlehem, renewed hope and courage... fresh joy and inspiration.

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