

A Christmas Cookie Coffee Party

THAT'S a confusing name for a party, isn't it? Well, then call it a cookie swap. It's the easiest way we know to get your Christmas baking done, and a wonderful excuse to get your favorite friends together at this joyous season.

When you call your friends, tell each of them to bring about six dozen cookies (however many you want) and as many copies of the recipe as you have guests. Serve a yummy holiday bread and coffee, then all gather 'round the table and sort out the cookies. Divide each kind among the guests; everyone goes home with the same number she came with, but a wide assortment instead of just one kind.

This Holidanish roll recipe takes more time than most, but provokes wonderful compliments when it's served. It's an extra special bread for the extra special season. It was a featured part of the Christmas Cookie Coffee Party we served. And the following cookie recipes and some of the ones the guests brought. Will you try them too?



DANISH PASTRY TAKES ON HOLIDAY AIRS when it's shaped into rings and decorated with frosting or little ribbon bows.

HOLIDANISH PASTRY

- 1 cup milk
- ¼ cup sugar
- ¼ cup margarine or butter
- 1 teaspoon salt
- ½ cup very warm water
- 2 packages or cakes yeast
- 1 egg, well beaten
- ¼ teaspoon vanilla extract
- ¼ teaspoon almond extract
- 3½ cups sifted flour, about
- ¾ cup margarine or butter

Scald milk, stir in sugar, ¼ cup margarine or butter and salt; cool to lukewarm. Measure water into large bowl; sprinkle or crumble in yeast; stir until dissolved. Stir in lukewarm milk mixture, egg, flavorings and 1½ cups flour. Beat until smooth. Stir in remaining flour gradually to make moderately stiff dough. Turn out on lightly floured board; knead until smooth and elastic; about 10 minutes. Place in greased bowl; cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch down; turn out on floured board and roll out ¼ inch thick. Dot center third with half of remaining margarine cut in small pieces. Fold over 1 end of dough to cover margarine; dot with remaining margarine; fold last third of dough to cover this layer. Press edges together firmly. Turn ¼ way around and roll out to ¼-inch thick-



These Great Falls homemakers were pleased at the prospect of having their Christmas baking done so easily. Each person brought only one kind of cookie, then they 'swapped.'

ness. Fold each end to center; fold to make 4 layers. Turn ¼ way round, roll and fold in thirds.

Cover; let rise 20 minutes. Roll out to oblong 8 inches wide, ½ inch thick; cut into strips ½ inch wide. Twist each strip several times; shape as a ring, pinching ends to seal. This makes a wreath. If desired, shape as a candy cane. Place on greased baking sheet; let rise ½ hour. Bake at 375° F. 15 to 20 minutes. Cool on wire racks. When cold, frost with confectioners' sugar icing and decorate. Makes about 2 dozen rolls.

TOFFEE SQUARES

- 1 cup butter
- 1 cup brown sugar (packed)
- 1 egg yolk
- 1 tsp. vanilla
- 2 cups sifted flour
- ¼ tsp. salt
- 2 to 3 milk chocolate bars (nickel bars—¾ oz.)
- ½ cup chopped nuts

Heat oven to 350° (mod.). Cream butter, sugar, egg yolk, vanilla. Stir in flour and salt until dough is thoroughly blended. Spread in rectangle, about 13x10" on greased baking sheet. (Leave about 1" all around edge of baking sheet.) Bake 20 to 25 min., until nicely browned. It will still be soft. Remove from oven. Immediately place separated squares of chocolate on top. Let stand until soft. Then spread softened chocolate evenly over entire surface. Sprinkle with nuts. Cut into small squares while warm. Serve as an accompaniment for ice cream or fruit. Makes 6 to 7 doz. cookies.

POPPY SEED COOKIES

- 1 cup soft butter or margarine
 - ¾ cup sugar
 - 4 egg yolks
 - 2 cups sifted flour
 - ½ teaspoon salt
 - ½ teaspoon grated lemon rind
 - 4 teaspoons poppy seeds
 - 1 teaspoon vanilla flavoring
 - 1½ cups packaged corn flake crumbs
- Blend butter and sugar. Beat in egg yolks, flour, salt, grated lemon rind, poppy seeds and vanilla. Shape dough into 1-inch balls, then roll in corn flake crumbs. Place on greased baking sheets

about 2 inches apart; flatten with fork. Bake in moderate oven (375° F.) for 10 minutes, or until edges are lightly browned. Makes 4 dozen cookies, 2 inches in diameter.

BON-BON COOKIES

- 1 cup butter or margarine, softened
- 1 cups sifted confectioners sugar
- 2 cups sifted all-purpose flour
- ¼ teaspoon salt
- ½ teaspoon grated lemon peel
- 48 maraschino cherries, well drained
- 2 1-ounce squares semi-sweet chocolate, melted

Cream butter or margarine and sugar thoroughly; sift flour and salt together. Add to creamed mixture and blend. Add peel. Shape dough around cherries. Bake on ungreased baking sheets in slow oven, 325° F., for 15 to 20 minutes. Cool and dip top of cookies in melted chocolate. Makes 4 dozen.

SUGAR PLUMS

(Cow Belles Recipe)

- 1 tablespoon butter
 - 1 cup ground cooked beef
 - 1 cup raisins, ground
 - 1 medium apple, ground
 - 1 cup brown sugar
 - ½ cup chopped walnuts
 - 1 teaspoon brandy flavoring
 - 1½ cups graham cracker crumbs
- Powdered sugar
- Melt butter in sauce pan. Add cooked beef, raisins, and apple. Add brown sugar and cookover low heat until quite thick; stir frequently. Add nuts and flavoring. Cool. Work in graham cracker crumbs and form into small balls. Roll in powdered sugar. Store in covered container in refrigerator for a few hours to ripen. Makes 30 sugar plums.

MINCE MIX-UP BARS

- 1½ cups flour
 - ½ teaspoon salt
 - ½ teaspoon cinnamon
 - ¼ teaspoon soda
 - ¼ cup shortening
 - ¾ cup sugar
 - 2 eggs
 - ¾ cup mincemeat
 - ¼ cup crushed pineapple, undrained
 - ½ cup chopped walnuts
- Sift together dry ingredients. Cream shortening and sugar. Blend in eggs,

then add mincemeat, pineapple and walnuts to creamed mixture. Blend in dry ingredients and turn into a well-greased shallow cake pan, or two 9x9-inch pans. Bake at 350° F. 20 to 25 minutes. Frost or sprinkle with confectioners sugar. Pineapple icing: Combine 1½ cups confectioners sugar and 1½ tablespoons hot pineapple juice.

JAM CRUNCHIES

- ¼ cup shortening
- 1 cup sugar
- 2 eggs
- 2 tablespoons milk
- 1 teaspoon vanilla
- 2½ cups flour
- 1 teaspoon baking powder
- ½ teaspoon soda
- ½ teaspoon salt
- 2½ cups rolled corn flakes

Cream together shortening and sugar. Add eggs, milk and vanilla, blending well. Sift together dry ingredients; add gradually. Chill dough. Shape into small balls and roll in crushed flakes. Make thumb print in each. Bake at 375° F. 12 minutes. After baking, fill with favorite jam. Makes 4 dozen.

SWEDISH SPRITZ

- 1½ cups butter or margarine
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla and 1 of either lemon or almond flavoring
- 4 cups flour
- 1 teaspoon baking powder

Cream butter and sugar; add egg and flavoring. Sift dry ingredients and add to mixture until you have a soft creamy dough. Press through cookie press and decorate. Bake at 400° F.

Christmas in Montana

It's Christmas in Montana—

And everywhere one looks, one sees a lovely sight:

The snow that leaves a frosty film across the night

And stars that have uncommon glow, a special light.

It's Christmas in Montana—

And everywhere the air is wondrous with some smell

Of pine or spruce, or kitchen fragrances that tell

Of mothers making treats their families love so well.

It's Christmas in Montana—

And one can hear the sounds he likes the most to hear:

The tinkling bells, the children's choirs, and voices dear

That raise the age-old carols full of love and cheer.

It's Christmas in Montana—

And snowy peak and silvered plain and village street

All echo back the joyous words of those who meet:

"May Christmas peace, goodwill and love bring blessings sweet."

Dorothy Payton,
Pondera County.

FEBRUARY LETTER TOPIC: Do you use the winter months after Christmas for decorating projects, like painting or remodeling? Do you sew? What are your inside, wintertime projects when children are in school and there's no outdoor work to do?