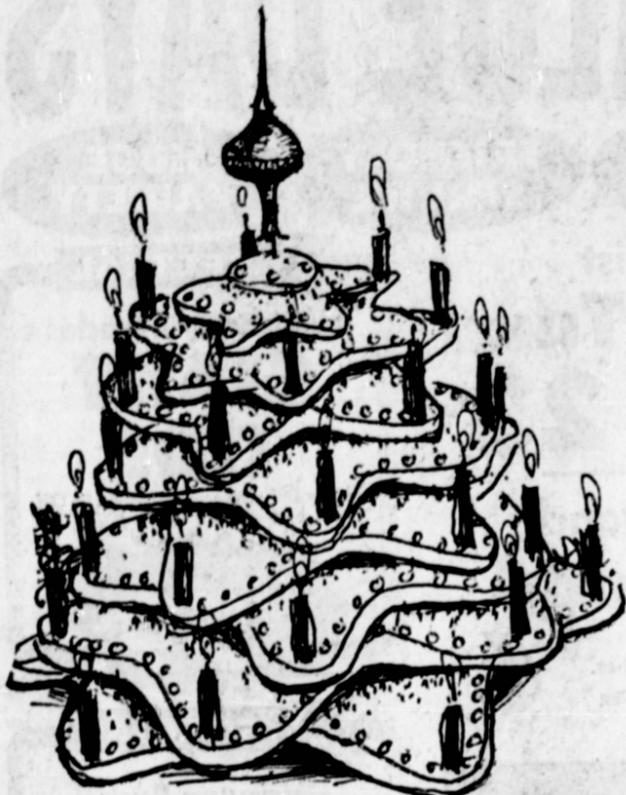


## For The Holidays Make This Easy Christmas Cookie Tree



The entire family can join together to make this charming Christmas Cookie Tree. Dough is rolled and cut out and baked the day before. The Christmas artists then can frost the cookies and do their decorating the next day before assembling their creation.

Have some family fun this pre-holiday season and make a Christmas Cookie Tree. Everyone can get into the act and you can bet everyone is anxious to help out. The Cookie Tree isn't too complicated to make, and the decorations can be as ornate or as simple as you wish. Best of all, the whole tree is good to eat (if you can bear to do it).

It's a good idea to make this a two-day affair. On the first day make the cookies, cut them out and bake them. Then on the second day, frost the cookies and assemble the tree.

Incidentally a Cookie Tree makes a fine gift for the person who "has everything"—because you are giving of yourself along with the gift.

### CHRISTMAS COOKIE TREE

Prepare two recipes of Rolled Cookies (recipe is at end of directions). Roll out to 1/4-inch thickness.

Cut out 8 star-shaped cookies in graduated sizes. You may use a five, six or seven-pointed star. The largest star should be about 8 inches in diameter. Cut out sizes down to one-inch. Cut out 16 small round

cookies to be placed between each of the stars. Be sure to cut a small round hole in the center of each cookie (both round and star-shaped) before baking. (You may split the cookie if you try to do it after it is baked.)

Bake cookies as directed in recipe.

To decorate, frost with white or green icing. You may edge each cookie with a rosette, if you wish.

If you wish to add candles to the decorations, use tiny birthday candles and cut them in 3 or 4 pieces, and scrape away the wax to free the wick. Place in a rosette of icing. Red, blue or white candles are effective decorations. Use silver dragees (or pink or blue ones) for the tiny ornaments. Perhaps you'd like to use a colored sugar.

To assemble, prepare a slender round stick supported with a sturdy base so that the tree will not tip (you may purchase a paper spindle at a stationery store). If you desire a trunk on the tree, cover a small spool with foil and start with it.

Place a piece of sturdy cardboard, slightly smaller than the largest star, under the first 8-inch cookie. Then

add two small round cookies. Add the 7-inch cookie, and two round cookies. Continue with the tree until assembled.

Be sure to alternate the points of the cookies to get the effect of Christmas tree branches.

You may top the tree with the one-inch cookie, or invert a small shiny Christmas ornament on the top as shown in the drawing.

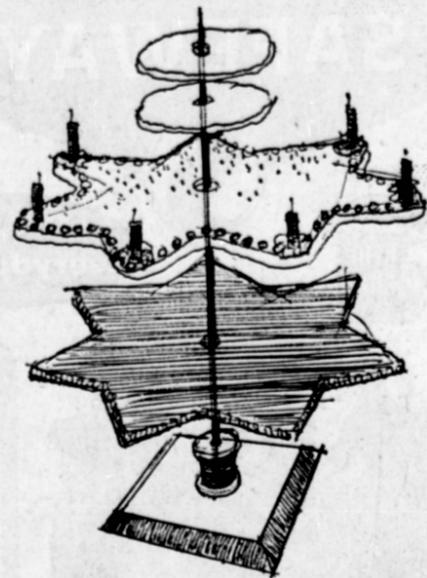
### ROLLED COOKIE DOUGH

(Make two recipes for Tree)

- 3 1/2 cups sifted flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1 cup shortening
- 1 1/2 cups sugar
- 2 eggs, well-beaten
- 1 tsp. vanilla (or use lemon flavoring if you prefer)

Sift together flour, baking powder and salt. Cream sugar and shortening and beat until light. Add eggs and blend thoroughly, then add vanilla or lemon. Combine dry ingredients with creamed mixture; when well mixed, chill thoroughly.

Roll 1/4-inch thick on a lightly floured board and cut out star-shaped patterns as indicated in directions above. Place on greased baking sheet and bake at 400 degrees for 6 to 10 minutes.



Drawing shows how to assemble Christmas Cookie Tree. Use a paper spindle, add a spool, sturdy cardboard star wrapped in foil, and then a star-shaped branch. Add two round cookies before continuing with the assembly process.

### French Fried Onions Are a Treat

Have you ever tried French fried onions? Here are two ways to prepare them. You may first soak the sliced onions in salted milk, shake them in a bag of flour and dump into deep hot fat. Or you may make a batter and dip the slices in it before deep-fat frying. Delicious!

### Enter Recipe Contest; Win \$20 Grocery Order

You may be \$20 richer if you enter Mary Wise's December Recipe of the Month Contest. Subject this month is "My Favorite Candy Recipe."

If you have a favorite candy recipe, send it to Mary Wise, care of this paper. Deadline for entries is Dec. 12. Only one entry per envelope please; employees of this paper are not eligible to enter.

Winner will receive a \$20 merchandise order from any grocery store advertising in this newspaper.

### CANNED MEATS ARE GOOD BUYS

Try these snappy dishes with meats-in-a-can. They are quick and easy.

#### BEEF TARTS

Make pastry shells by baking pastry on the back or muffin tins. Heat canned beef stew and pour into shells just before serving.

#### CHILI OMELET

Make your favorite omelet as usual. When it's ready to serve, pour hot Nalley's chili con carne over half; fold over the other half. Serve topped with additional hot chili.

## Japanese Fruit Cake Wins Recipe Contest

Japanese Fruit Cake, as good-looking as it is good tasting, is the November Recipe of the Month Contest winner. The prize-winning entry, submitted by Mrs. Evelyn Takeuchi Simeon, is a ribboned four-layered cake. Directions look complicated, but the cake actually is easy to prepare. An orange-lemon filling is spread between layers and the cake is topped with coconut.

#### JAPANESE FRUIT CAKE

- 1 cup butter
- 2 cups sugar
- 4 eggs
- 3 cups flour
- 2 tsp. baking powder
- 1 cup milk
- 2 tsp. vanilla

Cream butter and sugar well. Add eggs one at a time, mixing well after each addition. Sift flour and baking powder together and add alternately with milk. Add vanilla.

Divide batter into two portions. Bake the first portion in two separate layers (judges used a greased

9-inch cake pan). Bake at 375 degrees for 25 to 30 minutes.

Add the following ingredients to the second portion:

- 2 cups raisins
- 1 cup pecans
- 1 tsp. allspice
- 1/2 tsp. cloves
- 1 jar maraschino cherries, (drained and cut up)
- 1/2 tsp. cinnamon

Bake this portion in two layers, for 25 to 30 minutes at 375 degrees, until done.

Cool cake. Arrange layers in sequence of one dark and one light layer, one dark and one light. Spread filling between layers and then sprinkle each layer with coconut. Spread filling on top of cake and sprinkle with coconut.

#### FILLING

Juice of 3 lemons, plus some grated lemon rind

Juice of 4 oranges

2 cups sugar

2 tbs. cornstarch\*

1 1/2 cups shredded coconut

Combine ingredients in saucepan and cook slowly until thickened. (\*NOTE: Mrs. Simeon's recipe calls for 2 tablespoons of cornstarch; however judges felt that a thicker filling would be better and suggest that 4 tbs. cornstarch be used).

Spread filling and coconut between layers and on top of cake as directed.



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