

from the
KELVIN KITCHEN
by Joan Adams

(EDITOR'S NOTE: If you have any questions on holiday entertaining or any phase of home management, please write to Joan Adams in care of this newspaper, enclosing a stamped, self-addressed envelope. She will answer you promptly.)

DESIGNS FOR CHRISTMAS

Christmas time is cookie-time. In German kitchens, the wooden springerle moulds are being brought from retirement. In snow-bound Norway housewives are stirring yellow mixtures light with beaten eggs and rich with brown sugar, for their famous Christmas pastry. Cookies made with hard-cooked egg yolks and sprinkled with almonds are being set into ovens in far away Bohemia. France is making her Noel biscuits and Sweden her famous Christmas gingersnaps, cut out in the forms of animals and men and hearts.

There's no real fun in making Christmas cookies than in any other part of the Christmas cooking. Don't feel discouraged about making them because they look so impressive. They are made by the simplest combination of ingredients. If you haven't molds, you can easily carve wreaths, trees, animals, diamonds and even stars with a sharp knife. That glazed-with-sweetness effect is gotten simply by brushing partly beaten white of egg lightly over the surface. The gay confetti look on the light cookies is just scattering of candy shot.

You can get equally varied results from one orgy of mixing and baking, with a supply on hand of candy shot, red cinnamon candies, tinted icings, green and red sugar, almonds, anise seed, crystallized ginger and candied orange peel.

Some cookie recipes, rich in fruit and nuts, will keep moist and fresh days after baking, if wrapped in waxed paper. The refrigerator cookie can be mixed and stored indefinitely before baking. The last word in cookie-cookery is to use long cylinders of firm, chilled dough as a gift to the woman who entertains. She can then slice off and bake the cookies as she needs them.

The mincemeat cookies for which recipe is given here, belong to this convenient class of cookies and make use, too, of a popular holiday ingredient. These are delicious made with packaged mincemeat. Even if you make your own mincemeat use the specified size of packaged mincemeat in this particular recipe, for best results.

MINCE MEAT COOKIES

1 pkg. (9 oz.) Mince Meat.
½ cup water.
½ cup butter.
½ teaspoon salt.
½ cup milk.
1 cup brown sugar.
1 egg.
6 cups flour.

3 teaspoons Baking Powder.

Break mince meat into pieces, add cold water and boil, stirring until the lumps are out and until mixture is practically dry. Cream butter, add sugar and well-beaten egg. Mix thoroughly and sift baking powder, salt and flour, add alternately to first mixture with milk. Fold in cooled mince meat and nuts. Form into a roll, cover with waxed paper and store in refrigerator until ready to bake.

Slice thin and bake for 10 minutes in moderate oven (350 degrees).

Makes 5 dozen.

BLACK WALNUT COOKIES

1 cup butter.
2 cups brown sugar.
4 cups flour.
2 eggs.
1 teaspoon soda.
1 cup black walnuts.
Cream butter, add sugar, mix well and add 2 eggs. Sift soda and flour together. Dust nuts in part of flour. Add these ingredients and mix well.

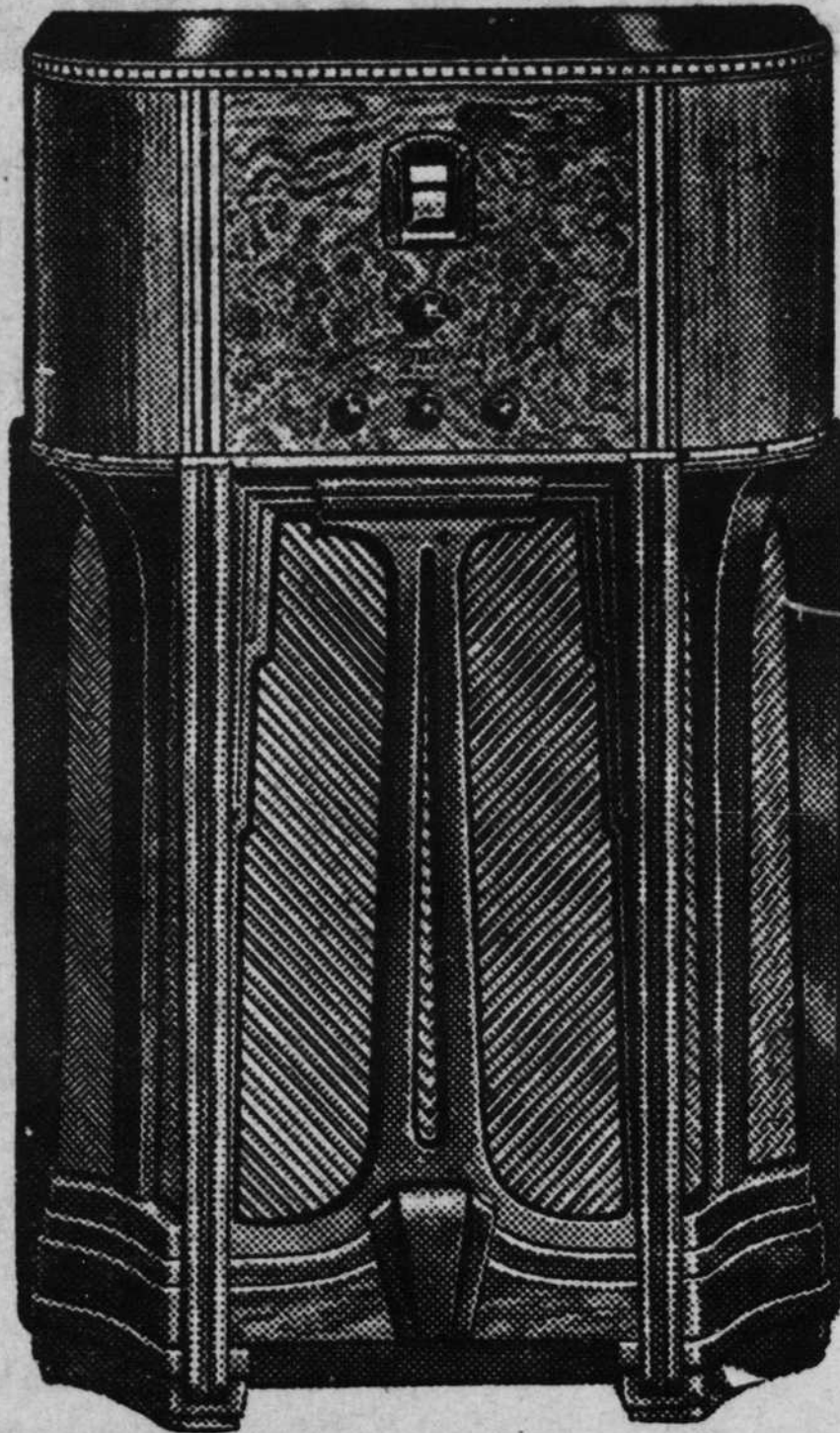
Roll into logs and wrap in wax paper and store in refrigerator until ready to use. Slice cookies 1-3 inch thick and bake in a hot oven of 350 degrees for eight to twelve minutes. If desired the logs may be rolled in colored sugars before wrapping in the waxed paper. Makes 8 dozen.

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