

Make Merry With Cookies and Candies! (See Recipes Below)

Xmas Gift Boxes

Christmas is the time for giving! Thus runs the refrain during this festive season.

And what could more appropriate, more welcome than gaily wrapped boxes packed right in your own kitchen

-boxes full of sweet, crunchy cookies warm and fresh from the Dash of salt oven, candies, tempting tidbits of

sweetness made with spices and nuts. Cookies and candies wrapped with waxed paper in small tin boxes will delight the heart of that boy you may have sent to camp, your daughter away at school, or a neighbor.

Bran Filled Hermits.

(Makes 45 medium-sized cookies) % cup butter or margarine

11/2 cups sugar 2 eggs

1/2 cup milk % cup all-bran

3½ cups flour

2 teaspoons baking powder 11/2 teaspoons cinnamon

1 teaspoon cloves

teaspoon mace 1/2 teaspoon nutrneg

1 teaspoon salt

1 cup mincemeat or preserves Cream shortening, add sugar and eggs and beat well. Add milk and all-bran. Sift flour with remaining dry ingredients and add to first mixture. Mix well and chill. Roll dough to an eighth of an inch thickness on lightly floured board. Cut into rounds. Place 1 teaspoon mincemeat on one-half the rounds and top with remaining rounds. Crimp edges with a fork. Bake on ungreased cookie sheet in fairly hot oven (400 degrees) for 12 to 15 minutes.

Cookies right in tune with the Christmas season are these with red

or green sugar dusted on them. Make them in fancy Christmas tree, Santa Claus or wreath shapes with a cookie cutter. Use butter for a really good flavor, cut them



thin and chill well before cutting.

*Christmas Butter Cookies.

(Makes 6 dozen small) 1/2 pound butter

1 cup sugar 2 eggs

1 teaspoon vanilla

1 teaspoon almond extract

% teaspoon salt 2 to 21/2 cups flour

Cream butter and sugar. Combine beaten eggs and flavoring with creamed mixture. Add flour and salt. Mix well and chill. Roll thin, cut into shapes. Dust with colored sugar. Bake on a sheet about 15 minutes or until light brown, in a moderate (400 degrees) oven.

Make your cookie and candy boxes provocative with tiny squares of rich, delicious penuche. These pieces can be dressed up in individtil mixture is smooth. Press through ual wrappings of gold, silver, green or yellow gift paper.

LYNN SAYS:

Now is the time to make your selection of gifts: perhaps you'd like to give away some of that brightly colored jelly or jam you put up last fall. Wrap it in gay paper, and tie it with a bit of silver and blue ribbon. Bring out the fruit cake and plum pudding, someone will be mighty proud to have them, too.

When packing cookies and candies for gift boxes you can make the boy more attractive by alternating the kinds of cookies and candies used. To assure freshness, use waxed paper between Gift Box Suggestions

*Bran Filled Hermits *Christmas Cookies *Brazilian Penuche *Popcorn Brittle *Popcorn Fudge *Recipes Given

*Brazilian Penuche.

2 cups brown sugar (packed firmly) % cup top milk 1/2 teaspoon vanilla

1 tablespoon butter 1/4 cup chopped Brazil nuts Combine sugar, salt and milk.

Cook, stirring constantly over low heat until sugar is dissolved and mixture boils. Cook until a small amount forms a soft ball when dropped into cold water (238 degrees). Remove from heat. Add vanilla and butter without stirring. Cool until lukewarm and beat hard until creamy. Add nuts and turn into greased pan. Sprinkle with sliced nuts. Cut into squares.

An old favorite, popcorn, is featured in a new role in these candy recipes. If you don't want to go through the business of popping

the corn yourself, you can get along nicely by using the popcorn that comes tightly

sealed in tin cans. It's as fresh and nice as

you made it yourself. *Popcorn Fudge. 2 cups brown sugar

1 cup thin cream 1 tablespoon butter

2 cups popcorn 1 teaspoon vanilla

Combine sugar with cream and stir over low heat until sugar is dissolved. Cook until the soft ball stage (238 degrees) or until it forms a soft ball in cold water. Remove from heat and let stand in cold water until cool. Add butter, popcorn, and vanilla. Beat until creamy. Pour into buttered plate and cut.

*Popcorn Brittle.

2 cups granulated sugar 1 cup dark corn syrup 1/2 cup water

1 quart popcorn (slightly salted) 1 teaspoon vanilla

2 teaspoons soda

Cook sugar, syrup and water in a will crackle when dropped into cold nilla and popcorn. Add soda and China. mix well. Pour into shallow, buttered pan. When cold, break into pieces.

No Christmas box of cookies would be complete without the delicately flavored Swedish Sprits cookies:

Swedish Sprits. (Makes 4 dozen)

11/2 cups butter 1 cup sugar

1 egg yolk

1 teaspoon vanilla

1 teaspoon almond extract 31/2 cups flour 1/2 teaspoon baking powder Cream butter and sugar thoroughly, add egg and flavorings. Beat well. Blend in dry ingredients un-

cookie press into various shapes and decorate with candied fruit, if desired. Bake in a hot oven (400 degrees) 8 to 10 minutes.

use this recipe:

Krispie Marshmallow Stars.

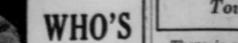
(Makes 16 to 18 stars) 1/2 cup butter 1/2 pound marshmallows

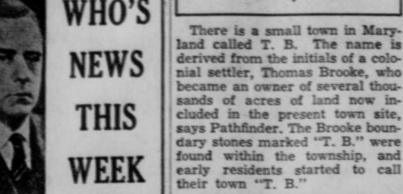
1/2 teaspoon vanilla 1 package oven-popped rice cereal

4 ounces semi-sweet chocolate, melted

Melt butter and marshmallows in double boiler. Add vanilla and chocolate and beat thoroughly. Put cereal in a large buttered bowl and pour in first mixture, stirring briskly. Put in a shallow buttered pan and allow to cool. Cut into stars or circles with a cutter. (Note: this

cookie is not baked.) (Released by Western Newspaper Union.)





By LEMUEL F. PARTON NEW YORK.—Air Vice Marshal

Arthur Coningham, commanding the air arm of the British offensive in Libya, probably could find his way Psychologists Can around the

Find No Subjects fighting ter-

Among the R.A.F. rain without a map or a compass. For many years, off and on, he has been scouting this sunburnt waste of jagged rock and sand, with the British air force, based in

He is a husky and good-looking 46-year-old Australian, a group captain at the Calshot R.A.F. station in 1939, upped rapidly in rank since the start of the war, a veteran of every kind of air fighting and an air buckaroo who has ridden every kind of plane. His success and responsibility, however, is not all due to technical skill. It is a personality success as well, and it just now happens that personality resources in air wars is being authoritatively examined.

Dr. Robert Dick Gillespie, distinguished British neurologist, now lecturing in this country, held forth at the New York Academy of Medicine the other night, on the lack of neuroses in the R.A.F., as compared to other arms of the fighting forces. The doctor's theory, which he says has been convincingly demonstrated, is that air training and fighting makes for individuation which greatly strengthens personality resistance to the devastating nerve shocks of modern war.

Marshal Coningham would make a fine laboratory sample. In all this department's gleanings about his career, from various sources, it is emphasized that his every relationship in his fighting command is personal. He has a prodigious memory and he likes persons, rather than people. He has a keen wit and ready humor. But he's a hard-boiled dis-

He entered the World war from the age of 19, serving first in Samoa and then in Egypt. Coming to England, he joined the Royal Flying corps, where he knocked about in all sorts of primitive planes. He won the military cross and the distinguished service order.

WHEN Nebuchadnezzar married a country girl, the daughter of Cyaxares, she was homesick and wanted a bit of foliage around the

house. The Aerial Gardens of king put in Rockefeller Center just a few Surpass Babylon's window boxes at

first, then got really interested and built his famous hanging gardens. Rockefeller Center went botanical for an entirely different reason, and will, if it hasn't already done so, surpass anything Babylon could show in the line of aerial agriculture. The genius of the gardens in the sky is A. M. Van Den Hoek, horticulturist for the center, whose wizardry with growing things he successfully transplanted from his

native Netherlands lowlands to the Sixth Avenue highlands. We were checking with him on that chestnut tree he planted reheavy skillet. Stir until sugar is cently. It has a mate and hive of dissolved, then boil until mixture bees ready for the big job of pollenization at the first signal of spring. water. Remove from fire, add va- These trees were brought from

> Weather-wise and earthwise, the sky-high farmer might have come out of Vergil's Georgics, but there's nothing rural about his smart talloring, or his redleather, push-button office. But this setting is mostly for winter farming. In the summer, he wears overalls on his 50-1 acre, ground-level farm near Flemington, N. J.

After studying horticulture in several continental countries, he went to England, in 1905, at the age of 21. There he worked in the famous Rose Gardens of Hampstead and tended the ancient grape vine, the fruit of which goes annually to the king. After 14 months in England, he removed to this country.

He worked for two years in a nursery at Morrisville, Pa., then got a job with a Netherlands horticul-Cookies hard to make? Not if you tural firm. Advancing steadly in his profession, he became the horticulturist for Rockefeller Center in 1933.

> The skyscraper onion crop was exceptionally good this year-also the cabbages, tomatoes, mint, kohlrabi, spinach and carrots. The espalierd pear and apple trees are getting on famously as are the 150 plane trees and the eight 50-foot elms that were planted around the

Mr. Van Den Hoek just recently planted 25,000 tulip bulbs, of Holland ancestry, via England. He says that these tulips are extraordinarily varied and beautiful and seems to see in each of them a chalice of hope for his native homeland.

Town of T. B. PATTERNS

SEWING CIRCLE

derived from the initials of a colonial settler, Thomas Brooke, who became an owner of several thousands of acres of land now included in the present town site, says Pathfinder. The Brooke boundary stones marked "T. B." were found within the township, and early residents started to call

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Variety a Pleasure The variety of all things forms a pleasure.-Euripides.



A Good Book As good almost kill a man as kill a good book .- Milton.

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'Spirit of '76'

This famous painting, in which the artist caught the spirit of the patriots who "fifed and drummed it," was sketched and later painted by Archibald M. Willard. The artist, who lived through four of America's wars (1836-1918), was the creator of "Puck" comics after the Civil war. He originally made a humorous sketch for the opening of the Centennial exposition at Philadelphia in 1876.

A serious attempt to portray early American patriotism followed the cartoon, and the original now hangs in Abbott Hall li-

THE CHEERFUL CHERUB We get what we are worthy of, think I said the other day; But when I look at movie stars find it hard to feel that

GAS ON STOMACI

Benefit From Trouble But for some trouble and som row, we should never know hal the good there is about us.-Dickens.



To Laugh

One inch of joy surmounts of grief a span, because to laugh is proper to the man.-Rabelais.



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UST the kind of dress the larger

esting and individual and at the

same time manages to make

pounds seem to disappear. The

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Out of Order

It is because things have been

put in the wrong order that the

present chaos and disaster is upon

the world. The order, expressed

in four words, has been: Money,

things, man, God. The new order

will have to be God, man, things,

There's always a Cousin Joe

from Kokomo on your Christmas

list. You'd like to send him more

than a card, but you can't afford an expensive gift. Send him a carton of cigarettes or a pound tin of smoking tobacco. The cost is moderate and it's a gift any smoker welcomes. More smokers

prefer Camels than any other cig-

arette and, of the smoking tobac-cos, the National Joy Smoke is Prince Albert. Local dealers are

featuring gift-wrapped Camel car-tons and a novel package of four "flat fifties." Also Prince Albert

Smoking Tobacco in pound tins and pound glass humidors hand-

money .- The Bishop of Exeter.

woman appreciates-it is inter-

What? Those lines bend in the middle? Sorry-

but they're perfectly straight and the same dis-

tance apart at every point. Just an eye-fooler!

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