



CHOCOLATE-MAPLE TRIANGLES

$\frac{3}{4}$ cup shortening
 $2\frac{1}{4}$ cups firmly packed brown sugar
 3 eggs
 $2\frac{3}{4}$ cups all-purpose flour
 $2\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 1 cup chopped nuts
 1 6-oz. package semi-sweet chocolate morsels

Melt shortening in large saucepan. Stir in brown sugar; blend. Remove from heat; cool 10 minutes. Beat in eggs one at a time. Mix together thoroughly flour, baking powder and salt; stir into sugar mixture. Stir in nuts and semi-sweet chocolate morsels. Turn into greased and floured 15 x 10 x 1-inch pan. Bake in moderate oven (350°F.) 25 to 30 minutes. Cool 10 minutes; invert on bread board. Cool. Frost half with a *Maple Frosting and half with **Chocolate Frosting. Trim edges; cut into 2-inch squares. Cut each square diagonally to form triangles. Decorate with nuts and candied cherries. Yield: Approximately 6 doz.

*Maple Frosting

$\frac{1}{2}$ cup confectioners' sugar
 $1/16$ teaspoon cream of tartar
 1 tablespoon egg white
 $1/4$ teaspoon maple flavoring

Sift together confectioners' sugar and cream of tartar; add egg white and flavoring. Beat with electric beater or rotary beater until frosting holds its shape. Cover with damp cloth when not in use.

**Chocolate Frosting

$1/4$ cup evaporated milk
 $1/16$ teaspoon salt
 $1/2$ 6-oz. package
 $1/2$ cup semi-sweet chocolate morsels
 $1/2$ teaspoon vanilla

Combine evaporated milk and salt in saucepan, stirring constantly. Bring just to a boil. Remove from heat. Add semi-sweet chocolate morsels; stir until blended. Add vanilla.

HOLIDAY LEBKUCHEN

$3/4$ cup honey
 $1\frac{1}{4}$ cups sugar
 2 tablespoons water
 $1/4$ cup orange juice
 2 eggs, well beaten
 1 cup chopped nuts
 $1/2$ cup mixed candied fruit
 $2\frac{3}{4}$ cups all-purpose flour
 2 teaspoons cinnamon
 1 teaspoon cloves
 1 teaspoon cardamom
 1 teaspoon baking soda
 1 teaspoon baking powder

Combine honey, sugar and water in saucepan. Place over medium heat; bring to boil. Remove from heat; cool. Stir in orange juice, eggs, nuts, candied fruit and semi-sweet chocolate morsels. Mix together thoroughly flour, spices, baking soda and baking powder. Stir into honey mixture. Store dough in a tightly covered dish for 3 days at room temperature to ripen. Turn into greased and floured 15 x 10 x 1-inch pan. Bake in slow oven (325°F.) 35 to 40 minutes. Glaze with *Orange Glaze while warm. Cut into 3 x 1-inch bars. Decorate with candied fruit. Yield: Approximately 4 dozen.

*Orange Glaze

1 cup sifted confectioners' sugar
 2 tablespoons orange juice
 2 tablespoons water
 $1/2$ teaspoon vanilla

Combine all ingredients. Blend until smooth.

another
all new
Christmas
is here!



CHRISTMAS will help make the Season more enjoyable and meaningful for you, your family and your friends. This Holiday Annual, a traditional favorite for hundreds of thousands every year, has been designed and produced for 32 consecutive years for just that purpose.

A KEEPSAKE GIFT—Give a gift which will be valued far beyond its modest cost. Ideal for friends, shut-ins, church workers, employees, neighbors ... and many others.

VOLUME 32 Christmas

An American Annual of Christmas Literature and Art

EDITED BY RANDOLPH E. HAUGAN




TWO EDITIONS
68 pages, 10 $\frac{3}{4}$ " x 13 $\frac{3}{4}$ "
Gift Edition/Paper Bound with Gift Envelope—still \$1.50
Library Edition/
Cloth Bound—still \$3.50

HERE'S A PEEK AT THE CONTENTS

THE CHRISTMAS GOSPEL, illustrated • ARTICLES AND STORIES—"Denmark's Christmas Gifts ... "Christmas in the Village" ... "Listen to the Bells" • POETRY—"Miracle" ... "Strange Sanctuary" ... "The Young Carpenter" • MUSIC—"Today There Is Ringing" ... "The Carol of the Birds" • ART FOR FRAMING • many other features

AT BOOKSHOPS EVERYWHERE

published by
augsburg 

PUBLISHING HOUSE
426 S. Fifth St., Minneapolis 15, Minn.
57 E. Main St., Columbus 15, Ohio

"I'm always satisfied most with a Brand that's made a Name for itself!"



BRAND NAMES FOUNDATION, Inc.
437 Fifth Avenue, New York 16, N. Y.

CONFIDENCE
BRAND
NAMES
SATISFACTION

In Chicago...

WHERE ELSE BUT THE

SHERMAN HOUSE

★ Downtown location convenient to shopping, theatres, business district

★ Five famous restaurants including the Colgate Inn Porterhouse and the Well of the Sea

★ Completely Air Conditioned

★ Drive-In Garage

... It's fun to stay at the Sherman

SHERMAN HOUSE

CHICAGO

WORLD FAMOUS HOTEL

Clark & Randolph Street • Phone: FRanklin 2-2100 • Teletype CG 1307

Airline buses serve the Sherman House directly to and from both Chicago airports