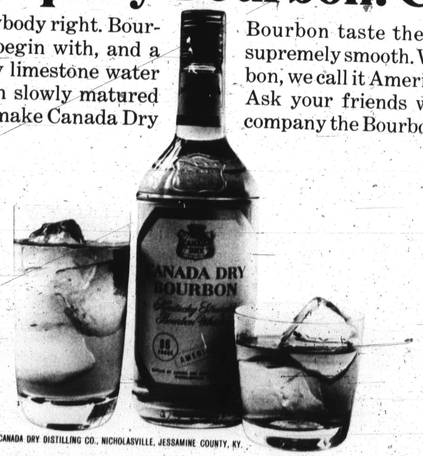
Meet the company Bourbon: Canada Dry

This is the one that serves everybody right. Bourbon that has a good name to begin with, and a good story behind it. Kentucky limestone water and costly, hand-selected grain slowly matured in freshly-charred oak barrels make Canada Dry Bourbon taste the way it does: mellow, rich, supremely smooth. We think so much of our Bourbon, we call it America's Finest right on the label. Ask your friends what they think. Serve your company the Bourbon they'll enjoy...Canada Dry.



KENTUCKY STRAIGHT BOURBON WHISKEY. 86 PROOF. CANADA DRY DISTILLING CO., NICHOLASVILLE, JESSAMINE COUNTY, KY.

Campaign for Cookies

Living is becoming almost too easy . . . especially when Christmas cookies come off the shelf or right out of super market bins.

What's a Christmas cookie that didn't bring with it the patter of the children helping with the cutting and the house filled with the aroma of spices.

So how about a crusade for the good old days when Grandma wasn't bothered about the cost of eggs and there was no scarcity of butter.

The following recipes are out of the past . . . from the files of the late William Johnson, a famous Baltimore caterer, known for the gourmet meals he prepared for the elite of the area in the early years of the 19th century.

Sour Cream Cookies

½ cup butter
1 cup sugar
1 beaten egg
2 cups flour
½ teaspoon baking soda
½ teaspoon nutmeg
½ teaspoon cinnamon
¼ teaspoon salt
½ cup sour cream
½ cup raisins, chopped nuts or combination of both

Cream shortening and sugar. Add egg and continue creaming until light. Sift flour, baking soda, nutmeg, cinnamon, and salt together and add alternately with cream to creamed mixture.

Stir in raisins or nuts. Drop by teaspoons on greased baking sheets. Bake in moderately hot oven (375 F.) 10 to 12 minutes. Yield: 36 cookies.

Almond Macaroons

1 egg white
1 cup sugar
½ pound finely chopped almonds,
10 drops almond extract
1 tablespoon melted butter

Beat egg whites. Add sugar gradually, beating constantly. Add almonds, flavoring, and shortening. Mix well. Drop by teaspoons on wet paper which has been placed on inverted pan or bread board. Bake in slow oven (275 F.) 30 to 40 minutes. Yield: 48 macaroons.

Brown Sugar Cookies

7 cups sifted flour
1 tablespoon soda
1 tablespoon cream of tarter
4 cups brown sugar
1 cup melted butter
4 eggs

Mix ingredients well and form into a roll and let stand in refrigerator. Slice and bake at 400 F. eight to 10 minutes, or until lightly browned. Yield: 100 cookies.

Christmas Pecan Drops

¾ pound Vanilla Caramels
1 tablespoon water
confectioner's 3 tablespoonfuls light corn syrup
1 teaspoon butter
¾ cup pecans, coarsely chopped
5 ounces semi-sweet chocolate morsels
1 tablespoon water

Combine butter, water and melt caramels over boiling water. Add pecans. Keep warm over hot water.

Grease well and sift confectioners' sugar on cookie sheet. Combine and melt over hot (not boiling) water semi-sweet chocolate, syrup, a tablespoon water. Remove from heat.

Drop by teaspoonfuls on prepared cookie sheet caramel mixture. Drop by half teaspoonfuls on top of caramel mixture semi-sweet mixture. Chill until firm.

Chocolate Chip Cookies

1 8-ounce package semi-sweet chocolate
½ cup shortening
¼ cup brown sugar
½ cup white sugar
1 well-beaten egg
1 cup flour
1½ teaspoon salt
½ teaspoon soda
½ teaspoon soda
½ cup broken nut meats
1 teaspoon vanilla sugar

Cut each square of chocolate into four pieces. Cream shortening. Add sugars gradually while creaming until light and fluffy. Add egg and mix well. Sift flour once. Measure. Sift again with salt and soda. Combine mixtures thoroughly. Add chocolate, nut meats and vanilla. Drop from teaspoon on greased baking sheet. Bake in moderate oven (375 F.) 10 to 12 minutes.

Lace Wafers

2 tablespoons butter
1 cup sugar
2 eggs
½ teaspoon salt
¼ teaspoon nutmeg
2½ cups rolled oats
2½ teaspoons baking powder
1 teaspoon vanilla
¼ teaspoon almond extract

Cream butter, sugar and eggs together until light and fluffy. Combine salt, nutmeg, rolled oats and baking powder and add creamed mixture. Mix thoroughly. Add vanilla and extract.

Drop by teaspoons on greased baking pan. Bake in moderate oven (350 F.) 12 to 15 minutes. Yield: 60 cookies.

Peppermint Tea Cookies

2 cups sifted all-purpose flour
1 teaspoon double-acting baking powder
½ teaspoon salt
½ cup butter
2/3 cup sugar
1 egg
2 tablespoons light cream
½ teaspoon peppermint extract
6 squares semi-sweet chocolate
3 tablespoons butter

Sift flour with baking powder and salt. Cream ½ cup butter until softened. Gradually add sugar; cream until light and fluffy. Add egg and beat well. Add cream and peppermint extract; mix thoroughly. Add flour, a small amount at a time, blending well after each addition. Chill several hours.

Divide dough into 5 parts. Roll out 1 part at a time on a lightly floured board. Cut with floured 2¼-inch scalloped cookie cutter and place on ungreased baking sheets. Bake at 375 for 8 to 10 minutes, or until edges are browned. Remove from baking sheets and cool.

To prepare filling, partially melt chocolate with 3 tablespoons butter over hot water. Remove from water; stir until chocolate is entirely melted. Cool until thickened; spread over bottom of half of the cookies. Press bottom of remaining cookies against the chocolate. Let stand until chocolate is firm. Makes about 3 dozen filled cookies.

Chocolate Fleck Orange Cookies

1 cup butter or other shortening
½ cup granulated sugar
½ cup firmly packed brown sugar
1 egg
2 tablespoons orange juice
1 tablespoon grated orange rind
2-¾ cups sifted all-purpose flour
¼ teaspoon baking soda
¼ teaspoon salt
2 squares semi-sweet chocolate, grated

Cream butter and sugars until light and fluffy. Add egg, orange juice, and orange rind; mix well.

Sift flour, soda, and salt. Blend into butter mixture. Stir in chocolate. Shape into 2 rolls, each about 1-½ inches in diameter. Wrap in wax paper and chill several hours or overnight.

Thinly slice rolls of dough. Place slices on ungreased baking sheets. Bake at 375 for 10 to 12 minutes. Makes about 8 dozen cookies.

Old Fashioned Oatmeal Cookies

1 cup (2 sticks) butter
1½ cups firmly packed light brown sugar
2 eggs
2¼ cups sifted regular all-purpose flour
2 teaspoons baking powder
1¼ teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
½ cup milk
2 cups quick-cooking rolled oats.
2 cups raisins
½ cup chopped walnuts

In a mixing bowl cream butter; gradually add sugar and beat until light and fluffy. Beat in eggs. Sift together flour, baking powder, baking soda, salt, cinnamon and nutmeg; add to creamed mixture alternately with milk, beginning and ending with dry ingredients.

Stir in rolled oats, raisins and walnuts. Drop by rounded teaspoons, 2-inches apart, onto buttered baking sheet. Bake in a preheated 375 degree oven 8-10 minutes. Remove immediately to wire rack to cook. Yield: 7-8 dozen.