



Cookie cutters

Easy roll-along cookies spice up decorations

CHRISTMAS comes but once a year, so everything about it must be special, from the wreath on the front door to the just-right centerpiece for the dining table.

And decorating the tree is no exception. This year personalize your tree with garlands of dazzling, delightful homemade cookie ornaments, each one unique. They're so easy to make, and perfect for a family project. Or, invite the gang over for an old-fashioned tree-trimming party. Fun is guaranteed when making (and eating) these trim-the-tree cookies.

Cut-out cookies used to be a chore, but now they're a cinch thanks to Wilton's new Roll Along cookie cutter. Six different shapes can be cut at once. Simply attach the cutter shapes to the roller (there are 18 holidays shapes in all) and you're set. The sturdy plastic cutters are easy to clean too.

For convenience, pieces of kitchen twine are affixed to the backs of the cookies prior to baking. When the cookies have baked and cooled, they're ready to decorate. Use simple outlines in bold holiday colors, or more elaborate designs, as you prefer. Then string the popcorn and cranberries, and tie the several strands together to make a garland. Each cookie ornament can be tied to the tree branches separately as well.

Grandma's Gingerbread cookie dough is perfect for these tree-trimmers. Spiced just right, the dough is foolproof, providing plenty of cookies for both munching and making the garlands.

Additional holiday ideas — from cakes and breads to quick, festive decorating suggestions — are found in the Wilton Holiday Book, available wherever decorating supplies are sold. To order the Holiday Book, (\$6.99) or the

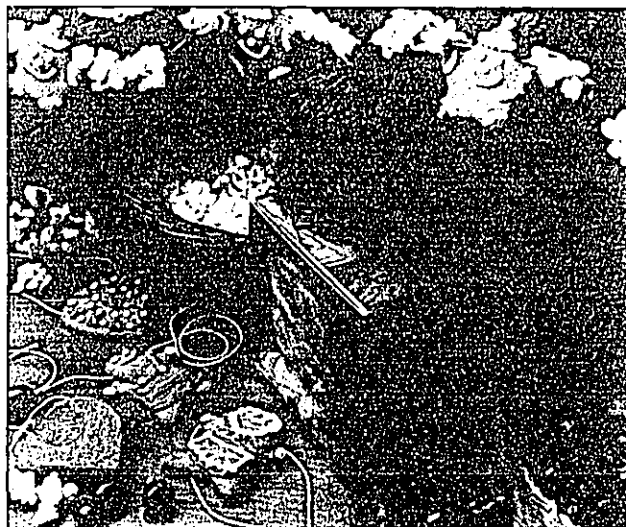
Roll Along cookie cutter (\$6.99), write Wilton, Woodbridge, Ill. 60517 or call 1-800-777-7111.

GRANDMA'S GINGERBREAD

5 to 5½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground ginger
2 teaspoons ground nutmeg
1 teaspoon ground cloves
1 cup shortening
1 cup sugar
1½ cups unsulphured molasses
2 eggs beaten
cotton kitchen twine
popcorn
cranberries

Thoroughly mix flour, soda, salt and spices. Heat shortening in large saucepan just until melted. Cool slightly. Add sugar, molasses and eggs; mix well. Add four cups dry ingredients and mix well. Turn mixture onto lightly floured surface. Knead in remaining dry ingredients by hand. Add a little more flour if necessary, to make a firm dough. Roll out onto a lightly floured surface to ¼-inch thickness. (If dough is not to be used right away, wrap securely in plastic wrap and refrigerate up to one week. Remove dough from refrigerator three hours prior to rolling.)

Using Wilton Roll Along cutter, cut cookies into holiday shapes. Place a 12-inch length of twine across each cookie, leaving equal amounts of twine on each side; place small piece of dough over twine, pressing lightly to seal in twine. Carefully transfer cookies, twine side down, to ungreased cookie sheet. Bake at 350 degrees for 10-12 minutes or until cookies are done. Cool completely. Decorate as desired. String with popcorn and cranberries, leaving enough twine to tie strands together to form garland.



Cut-out cookies are a cinch with the roll-along cookie cutter. It cuts six shapes at once. Choose from 18 different holiday shapes, all included with the cutter.

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