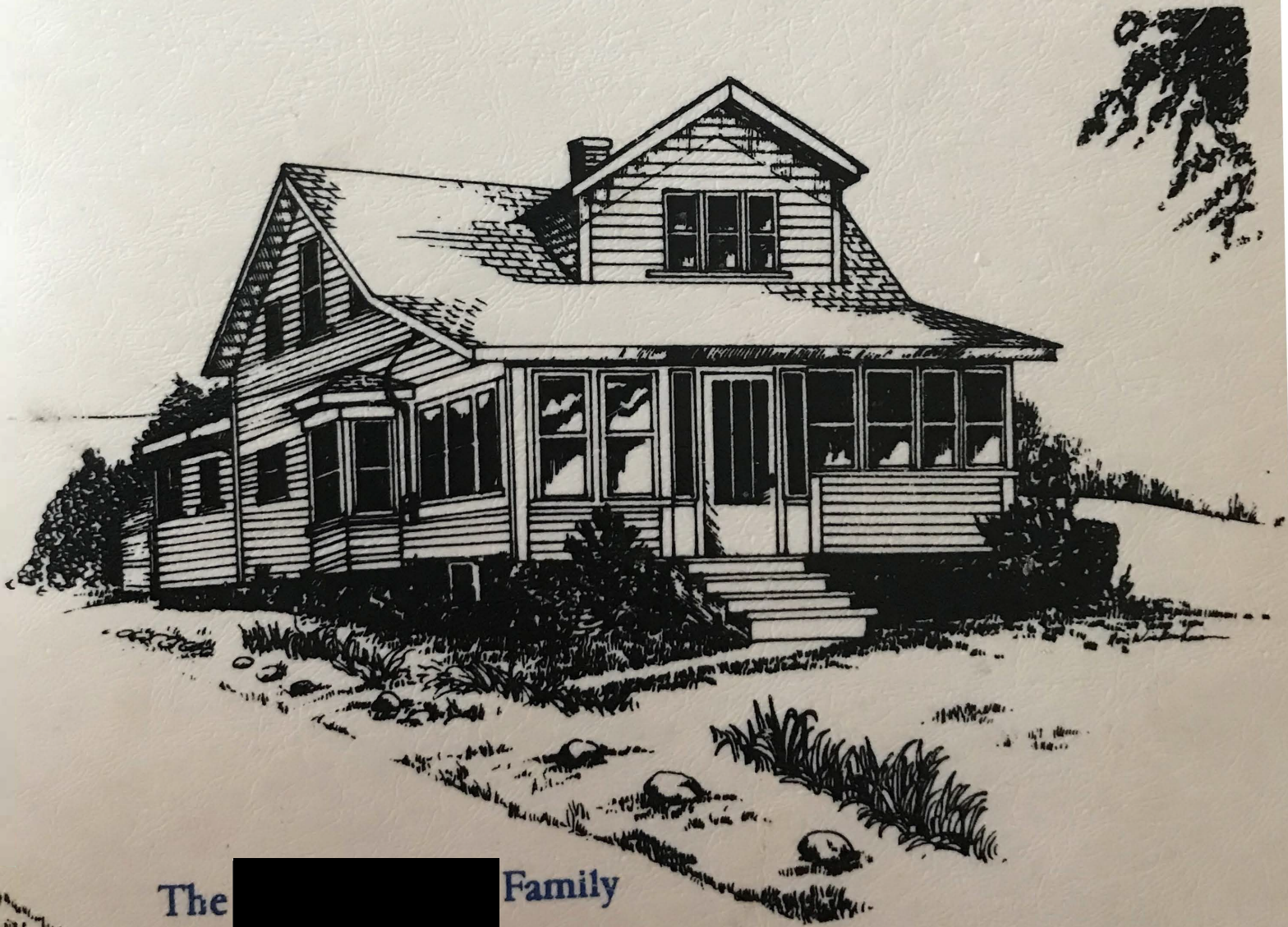


Generation to Generation



The [REDACTED] Family
Cookbook

Lena's Christmas Cookies

Rose Mary

1 cup lard or shortening
1 teaspoon salt
1-1/4 cup sugar
2 eggs, beaten
1 cup milk
1 teaspoon lemon extract (or anise)
1 teaspoon vanilla
1 teaspoon baking soda
2 teaspoon baking powder
4 cups flour

Preheat oven to 350 degrees.

Cream together the shortening, salt, and sugar. Add beaten eggs, mixing well. Stir in milk, lemon extract, and vanilla.

Add baking soda, baking powder, and flour. Knead dough.

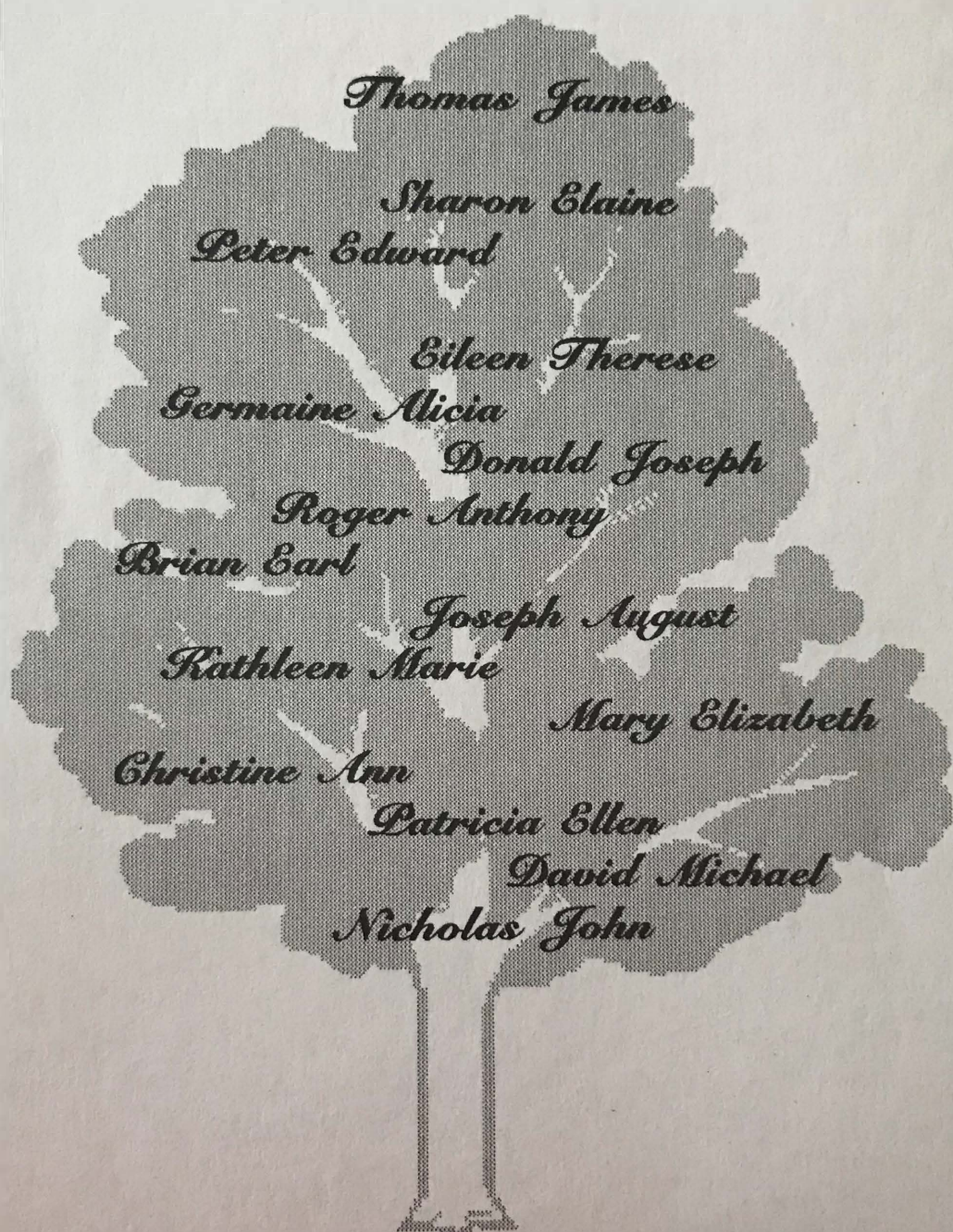
Divide into 2 balls. Refrigerate until thoroughly chilled. On lightly floured surface, roll out dough to 1/4-inch thickness.

Cut out shapes and place on cookie sheet. Bake in preheated oven at 350 degrees for 12 minutes.

Remember sitting at Grandma's round table and decorating Christmas cookies? There has never been another recipe to match the distinctive taste of Grandma's cookies. They were absolutely the best ever!

And Grandma's Christmas tree was always the most beautiful; large and full, with the big bulbs, loaded with tinsel - and a present underneath for every one of her grandchildren! Of course later on, it was a huge box of Sanders Chocolates for each of the families!

We always have time for the things we put first. Now and then it is good to pause in our pursuit of happiness, and just be happy.



Thomas James

Sharon Elaine

Peter Edward

Eileen Therese

Germaine Alicia

Donald Joseph

Roger Anthony

Brian Earl

Joseph August

Kathleen Marie

Mary Elizabeth

Christine Ann

Patricia Ellen

David Michael

Nicholas John



CAKE / FROSTING

MUNCHIES