



The tradition of Christmas cookies can be traced back to the monasteries of the Middle Ages where monks had access to sugar and the spices we now associate with Christmas cookies: cinnamon, cloves, ginger and cardamom.

By the 20<sup>th</sup> century, the introduction of gas ranges and refrigeration allowed for more sophisticated ingredients and recipes and Christmas baking became solidified as a yearly tradition for many. The following recipes are from the Woodstock Radio Station CKOX's Party Line recipe books published in the early 1960s and based on their popular "Party Line" program with women's commentator Alice Munro:

**Sugar cookies (without chilling):**

- |                    |                            |
|--------------------|----------------------------|
| 2 cups brown sugar | 1 tsp. nutmeg or any spice |
| 1 cup shortening   | 2 beaten eggs              |
| 1 tsp. soda        | 1 tsp. baking powder       |
| 3 cups flour       | 1 cup fruit or nuts        |

Mix well and drop on greased cookie sheet. Dip fork in cold water and flatten cookie and bake in 350° oven till brown. Reports say these are excellent.

Recipe credit: *CKOX Party Line: Hints and Recipes for the Homemaker, Volume 1.* – ca. 1960.

**Xmas Cookies:**

- |                           |                                  |
|---------------------------|----------------------------------|
| 1 cup butter or margarine | ½ cup candied cherries (chopped) |
| 1 cup brown sugar         | 1 cup chopped dates              |
| 1 egg                     | 2 cups flour                     |
| ½ tsp. salt               | 1 tsp. soda (mix with flour)     |
| 1 tsp. vanilla            | ½ cup chopped walnuts            |

Mix everything together and form into small balls, and flatten with a fork or the bottom of a glass, then sprinkle with white sugar. Bake in slow over at 300° - 225°

Recipe credit: *CKOX Party Line: Hints and Recipes for the Homemaker, Volume 3.* – 1965.

### **Chocolate Angel Squares:**

1 cup white sugar                      2 tbsp. cocoa  
4 tbsp. water                          ¼ cup chopped walnuts or coconut  
Un sliced bread, cut in 1" squares

Boil sugar, water and cocoa over a slow heat for 4 minutes. Dip squares of fresh white bread in syrup. Placed on waxed paper. You then sprinkle with nuts or nuts. Let set. Chill.

Recipe credit: *CKOX Party Line: Hints and Recipes for the Homemaker, Volume 3.* – 1965.

### **Snowballs:**

1 cup peanut butter                      1 cup icing sugar  
3 tbsp. soft water                      1 cup rice krispies  
Mix well and add:                      ½ cup walnuts chopped

Mix 1 cup of icing sugar with water 'till tin consistency, and roll ball in this, then in fine coconut.

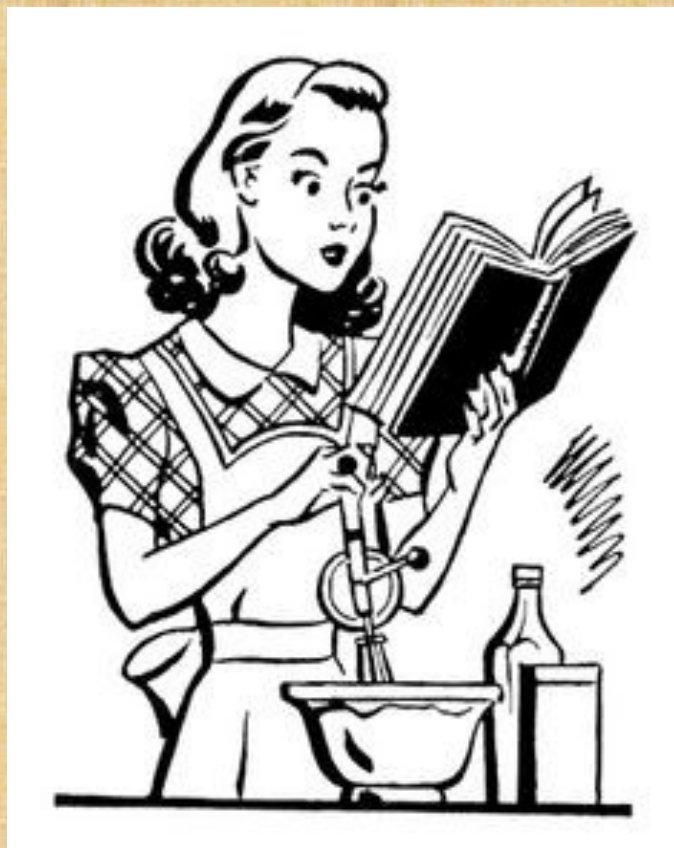
Recipe credit: *CKOX Party Line: Hints and Recipes for the Homemaker, Volume 2.* – 1961.

### **Shortbread:**

½ lb. butter  
½ cup cornstarch  
½ cup icing sugar  
2 cups pastry flour

Cream butter, add dry ingredients, and work until soft. Roll like sausage and slice, then bake at 300-350° 'til golden brown.

Recipe credit: *CKOX Party Line: Hints and Recipes for the Homemaker, Volume 2.* – 1961.



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