

WILD IN THE KITCHEN:

Memories of a Christmas cookie

By Jerry Marlowe

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A number of years ago I was sitting in Uebel' Restaurant, located in downtown Dover, with my wonderful Dad. We were downing one of their famous roasted chicken dinners. It was the Christmas/New Years Day season.

Dad had managed a well-deserved break from the hectic holiday rush at our drug store and gift shop. My mom, you may know as Fannie Marlowe, and brother Dave, stayed behind to keep the shop and fellow employees rolling. I, of course, finished my dinner first and proceeded to drive Dad to distraction until he gave me a nickel to play the juke box.

Someone in the next booth told me to play F-6 and it turned out to be my idol Gene Autry singing a brand new song about a bunch of reindeer losing their way on Christmas Eve when darkness prevailed. Now I knew all about Dancer, Prancer and Vixen, but this version included a novice reindeer with a big red lighted nose named Rudolph.

Fortunately that year his bright lighted nose was able to lead Santa and his entourage of reindeer through the dark night to deliver all the gifts. Now I was pretty skeptical about that whole story, but Dad reminded me that if my hero Gene Autry was singing it then it must be true. He also suggested that I put a few extra cookies on our mantle on Christmas Eve for the new member of the



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signed with a reindeer footprint. It simply asked "May I have the recipe for your cookies next year." So who am I to argue with a talking reindeer that actually lighted the way for Santa Clause to get all of our Christmas gifts delivered. I do hope you all have a great holiday season. Please lets celebrate our upcoming New Year and wish everyone a truly unforgettable 2020 !!!

SPRITZ COOKIES ALA ESTER

You will need 1 tsp baking powder, pinch of salt, 2 cups sifted all purpose flour, 1 cup butter, and ½ tsp vanilla, ¾ cup granulated sugar, 1 egg yolk

herd.

Sure enough, when I awoke the next day they were all gone. I found a roughly scrawled note on the plate. It was

and ½ tsp almond flavor.

Cream butter and add sugar until fluffy. Add the yolk and almond and vanilla, then add the sifted mixture of flour, baking powder and salt gradually to creamed butter and sugar until mixed. Wrap the dough in Saran Wrap and refrigerate 30 minutes.

Heat the oven to 350 degrees. Fill a cookie press with the dough and using the star disk make O,U, and S shapes on a cold ungreased cookie sheet. Bake them for 8 minutes or until edges become golden brown. Don't over-bake. Store the in a tightly covered box. A warning is that they never last long enough to even store them. You should get about four dozen out of your batch.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)