Introducing: Martha Thorell From Sweden

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INTRODUCING:

Martha Thorell
from Sweden

by Joanne Will
Tech1~ical journalism Sophomore

"Home for Christmas" means home for the Christmas baking days in Stockholm, Sweden for Martha Thorell, a graduate student in Home Economics.

After two and a half years in the United States, Miss Thorell will receive her M.S. degree in Food and Nutrition at Iowa State in time for a flying trip to Stockholm before December 25.

A graduate in General Home Economics from the Teacher's College in Stockholm, Miss Thorell spent the summer of 1954 at the Pillsbury Mills Inc. experimental kitchen “to learn the language” before coming to Ames.

"The Christmas celebration in Sweden is very similar to that in the United States, but instead of 10 more shopping days until Christmas, it is 10 more BAKING days until Christmas," reminisces Miss Thorell.

She selects as a favorite Christmas cookie one that is especially enticing to Swedish children. These molasses cookies can be cut into stars, hearts and rocking horses. Top them with confectioners' sugar frosting for Christmas or place a blanched almond half in the center of each cookie.

OLD-FASHIONED PEPARKAKOR

(Gammaldeg Pekparkakor—pronounced Gahm-ahl-dehgs Pep-per-kah-kor)

3½ cups sifted flour
1 ½ teaspoons soda
1 ½ teaspoon ginger
1 ½ teaspoons cinnamon
1 teaspoon ground cloves
¾ teaspoon ground cardamon
(may be omitted, if desired)
½ cup butter or margarine
¾ cup sugar
1 unbeaten egg
3½ cup molasses
2 teaspoons grated orange rind
Blanched almond halves, if desired.

Sift together flour, soda, ginger, cinnamon, cloves and cardamon.

Cream butter. Gradually add sugar, creaming until light and fluffy. Add egg, molasses and orange rind; beat well. Gradually stir in dry ingredients, mixing until well blended. Cover; chill overnight. (Dough may be used in small amounts, if desired; will keep 1 week.)

Roll out on well-floured pastry cloth or board to ⅜ inch thickness. Cut into various shapes with cookie cutters. Place on greased baking sheet.

Bake in moderate oven (375 degrees F., 8 to 10 minutes.) Makes 7 to 8 dozen cookies.