

A Modern Twist on This Year's Search for New Christmas Recipes

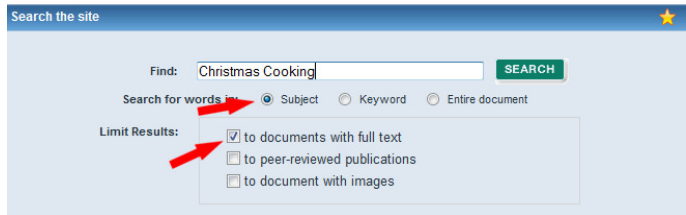
If you are at all like me, you have a few Christmas standards that you prepare every year. For me it is a batch of kolache and my grandmother's aniseed sugar cookies. No matter what steps I take to find and try new recipes, I always seem to end up with kolache and sugar cookies. Well, this year is going to be different! This year, instead of losing recipes clipped from magazines, I am going to turn to the library's online database subscriptions.

The library's databases are an easy way to access articles from a variety of popular magazines including: **Crafts n Things**, **Bon Appétit** and **Good Housekeeping**. To use this resource visit the



library's website at www.tillabook.info and click on the database tab. For recipes, I am going to use Gale's General One File, as it has the largest number of titles.

Getting the most out of databases takes a little practice. In looking for recipes, I had the most success by using "Christmas Cooking" and "Cookies Recipes" as search terms. Be sure to check the subject box and documents with full text for best results.



To access the article simply click on it's title. While there were many good recipes to choose from, one I will definitely try this year was from the September 2010 issue of Vegetarian Times. This Soft Apple Ginger Spice Cookie could be a new holiday tradition.

MAKES 20 4-INCH COOKIES

In addition to being some of the best spice cookies you'll ever eat, these may also be the easiest since you don't need an electric mixer to prepare the dough. You can also make them without diced apples, or substitute dried cranberries.

- | | |
|----------------------------|------------------------------------------------|
| 2 ½ cups all-purpose flour | ½ cup canola oil |
| 1 ½ tsp. baking powder | ¼ cup unsweetened applesauce |
| 1 tsp. baking soda | ¼ cup molasses |
| 1 tsp. ground ginger | ¾ cup sugar, plus ½ cup for rolling cookies |
| 1 tsp. ground cinnamon | 1 large apple, peeled and finely diced (1 cup) |
| ¼ tsp. ground nutmeg | |
| ¼ tsp. salt | |

1. Preheat oven to 325 ° F. Line baking sheets with parchment paper or coat with cooking spray.
2. Whisk together flour, baking powder, baking soda, ginger, cinnamon, nutmeg and salt in large bowl.
3. Whisk together oil, applesauce and molasses in separate large bowl. Whisk in ¾ cup sugar. Stir in flour mixture with spatula. Fold in diced apple.
4. Place remaining ½ cup sugar in bowl. Roll ¼ cup dough into ball, then roll ball in sugar. Repeat with remaining dough. Place balls on prepared baking sheets.
5. Put baking sheets in oven and bake 20 to 25 minutes or until tops of cookies are dry and bottoms are golden brown. Transfer to wire rack to cool.

~ more recipes on back

NEWS

December Library Events

Wednesday, December 1: Dick Pugh, scientist, author and lecturer will be sharing over \$15,000 worth of meteorites at the Tillamook County Library on Wednesday, December 1st at 7:00 p.m.

Wednesday, December 1: The festival of Chanukah begins today at sundown and lasts for the next eight days.



Thursday, December 23–25: All Tillamook Libraries will be closed. Have a Merry Christmas!

Friday, December 31–January 1: All Tillamook libraries will be closed. Have a happy and safe New Year!



What about treat ideas for people who eat gluten free?

Don't let issues with gluten dampen your holiday spirits. While conducting my holiday recipe search, I stumbled across these tasty ideas from the December 2009 issue of *Better Nutrition*.

Snap 'em Up Ginger Snaps

MAKES 48 COOKIES

¾ cup shortening	1 ½ cups white rice flour
¼ cup unsulfured molasses	½ cup rice bran
1 cup packed brown sugar	1/3 cup tapioca flour
¼ cup flax meal	1 tsp. baking soda
¼ tsp. salt	1 tsp. ground ginger
	1 tsp. ground cinnamon

Icing

1 cup confectioners' sugar
1 tbs. lemon juice

1. Preheat oven to 350° F. Cream together shortening, molasses, brown sugar, flax meal and salt. Mix in rice flour, bran, tapioca flour, 5 tsp. water, baking soda, ginger and cinnamon; form into ball. Dough will be dense.

2. Pinch off pieces of dough and roll into 1-inch balls. Place about 12 balls on greased baking sheet. Flatten balls with spatula.

3. Bake about 12 minutes, until middles are firm. Let cookies cool 1 minute on baking sheet before removing to flat surface to cool completely.

4. To make Icing: Mix sugar and lemon juice until mixture reaches spreadable consistency. Drizzle over or frost cooled cookies.

Thumbs Up Thumbprint Cookies

MAKES 36 COOKIES

2/3 cup superfine sugar	1 tsp. baking powder
½ cup shortening	¼ tsp. salt
2 tsp. vanilla extract	3 Tbs. rice milk
1 cup white rice flour	1 cup certified gluten-free rolled oats
½ cup tapioca flour	1 cup gluten-free jam

1. Preheat oven to 350° F. Partially combine sugar, shortening and vanilla with electric mixer. Add rice flour, tapioca flour, baking powder, and salt. Mix on low; slowly add rice milk until dough is smooth but not firm.

2. Pinch off 1 T. dough at a time and roll into balls. Set aside.

3. Grind oats in food processor until coarse. Place in shallow bowl.

4. Roll dough balls in oats to coat well. Place balls on baking sheet. Press thumb into each ball to create shallow indentation. Fill indentation with 1 t. jam.

5. Bake 15 minutes or until edges are golden. Let cool 10 minutes on baking sheet; remove to flat surface to cool completely before serving.



Fans of Opera Take Notice!

The Corner Bookstore at the Tillamook Library has a large opera laser disk collection for sale. All your favorites are here including: Les Troyens, Amadeus, Carmen, Die Schöpfung and many others. The disks are on display on the 2nd floor of the library. Inquire at the Ask a Librarian desk upstairs for details.

The Corner Bookstore is run by the Tillamook Library Foundation. Proceeds are used to benefit the Tillamook Library. The store is

staffed by dedicated volunteers. If you would like to volunteer at the bookstore please call 503-842-4792

Hey Kids!
Do you have an interesting collection?



The Tillamook Library Children's Department is looking for interesting collections.

Collections will be on display for one month and will be placed behind protective glass in the case located in the children's area of the library.

If you are interested in showing off your collection please call 503-842-4792 and ask for Kathy or Judy.

Would you like to share your collection in our display case?



Call the Tillamook County Library
503-842-4792 ask for Elki



On Display Now: **Upstairs Case:** Victorian-era Christmas Ornaments the Tillamook County Pioneer Museum
Foyer Case: Quilts by Denise Clausen & Bobbie Hunter
Downstairs Cabinet: Dioramas from Mrs. Kemmerer's 3rd and 4th grade class Tillamook Adventist School