

\$2.50

DECEMBER 1990

PRETTY  
HOLIDAY  
TABLE  
SETTINGS

# Good Housekeeping



OUR MERRIEST & BEST ALL-CHRISTMAS ISSUE

10 WONDERFUL  
CHRISTMAS STORIES

45 PAGES OF  
DELICIOUS HOLIDAY FOOD  
Sugar & Spice Cookbook!  
12 Christmas Roasts! More!

MAKE  
OUR LITTLE  
COUNTRY  
COTTAGE  
(Directions  
Inside)



**GINGERBREAD PORTFOLIO**  
"Quilt" Cookies to Bake  
Gingerbread Contest Winners  
◀ JOLLY JUMBO SANTA COOKIE

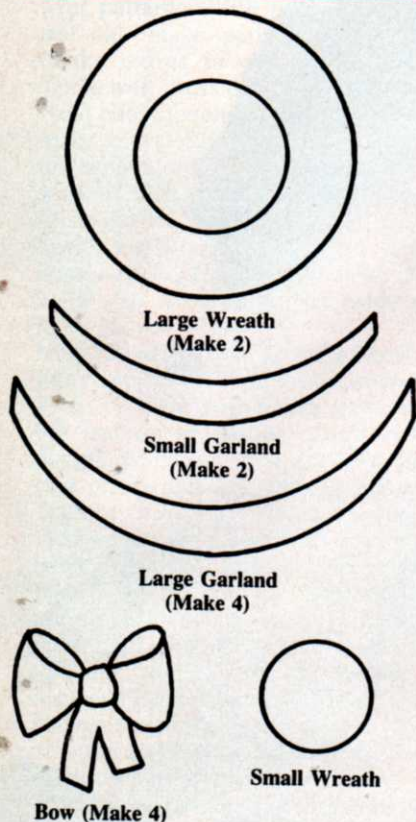
LIMITED WARRANTY TO CONSUMER  
Good Housekeeping  
PROMISES  
REPLACEMENT OR REFUND IF DEFECTIVE



# MAKE OUR CHRISTMAS COUNTRY COTTAGE

(pictured on the cover)

You'll need some flour, some sugar and spices, nuts, candy canes, gumdrops, jelly beans, and—for the roof—red licorice. Here are the step-by-step directions.



Large Wreath  
(Make 2)

Small Garland  
(Make 2)

Large Garland  
(Make 4)

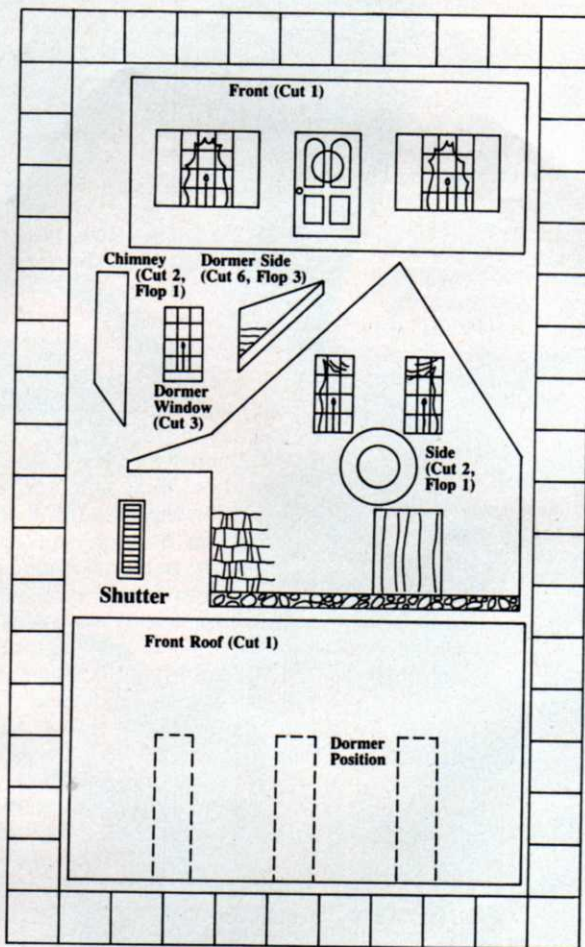
Bow (Make 4)

Small Wreath

All diagrams above shown actual size

## CHRISTMAS COUNTRY COTTAGE

- 1 batch Gingerbread Dough (page 14)
- 2 batches Ornamental Frosting (page 18)
- yellow, avocado, leaf green, red, hot pink, brown, and black food-color pastes or food coloring
- foam core or heavy cardboard, 12" by 14" and 9" by 12"
- 2 pounds red licorice cuts
- 4 6" candy canes
- 1 ounce shelled nuts
- 1/4 ounce sunflower or shelled pumpkin seeds
- 4 white candy-coated chewing-gum pieces
- 2 jelly beans (red and green)
- 2 large green gumdrops
- 2 small green gumdrops
- 1 sugar ice-cream cone
- medium silver dragées
- multicolored crystal sugar
- small tuft of polyester batting



Each sq. = 1 inch. Connect lines of squares across pattern to form grid

In addition to patterns given, you will need a 7 $\frac{1}{4}$ " by 3" back, an 8 $\frac{3}{4}$ " by 5" back roof, an 8 $\frac{3}{4}$ " by 1 $\frac{3}{4}$ " porch roof, an 8 $\frac{1}{4}$ " by 2 $\frac{1}{4}$ " porch floor, a 2 $\frac{1}{4}$ " by  $\frac{3}{4}$ " dormer roof (cut 3), a 1 $\frac{1}{2}$ " by  $\frac{3}{4}$ " dormer window (cut 3), a 1 $\frac{1}{2}$ " by  $\frac{1}{2}$ " shutter (cut 5, use one for front step).

**Following recipe**, page 14, roll out dough for large pieces  $\frac{3}{16}$ " thick; bake 25 to 30 minutes. Roll out dough for small pieces (dormer roofs, dormer windows, dormer sides, shutters, step)  $\frac{1}{8}$ " thick; bake 10 to 12 minutes or until firm.

### ICING

**Paper-cone work:** You will need the following icings applied with paper cone (see page 242 for how to make cone):

- 2 tablespoons yellow, thinned, for windows, door, porch floor.
- 3 tablespoons leaf green. Thin 1 tablespoon for shutters; reserve rest.

- 2 tablespoons hot pink. Thin 1 tablespoon for curtains in lower windows; reserve rest.

- 2 tablespoons avocado. Thin 1 tablespoon for curtains in upper windows; reserve rest.

●With 2 teaspoons thinned red icing, small paintbrush, make candle in each window; with paper cone, color one shutter piece red for front step.

### Pastry-bag work:

- With reserved hot-pink icing, #1 tip, pipe ruffles on lower-window curtains.
- With reserved avocado icing, #1 tip, pipe fringe and folds onto upper-window curtains.
- With 1 tablespoon black icing, #1 tip, make mullions in windows.
- With 1 tablespoon brown icing, #2 tip, outline designs on door. Attach silver-dragée doorknob.
- With red icing, #1 tip, pipe dots on top of candles; attach silver dragées.

continued on page 14

Designed by Ollie Alpert. Photographed by Victor Socozza

