

The Best Gift

It was a cold night with deep snow on the ground,
The wintry wind howled 'n bellowed around,
The bell in the tower rang out clear and loud,
And into the church went the hurrying crowd,
Outside in the snow stood a boy all in rags,
While on his bare feet he wore two hurlap bags.

He would have been welcome if he'd gone inside,
Because he was ragged, he thought he should hide.
At last came a big sleigh which stopped in the snow,
Out stepped a rich lady, a small girl in tow.
They both were in coats made of fur warm and rare,
When all of a sudden they felt the boy's stare.

"Take this, you poor boy," cried out little Randy,
"It's really an apple that's covered with candy."
And then together they entered the church while
Plates for collection were passed down the aisle,
And each one gave gifts, every lass, every lad,
The poor boy his apple, 'twas all that he had.

But just as the apple was placed on the plate,
A miracle happened, so strange to relate,
The apple of candy, the best gift, 'tis true,
Caused angels to sing in the heavens so blue.
Of all the fine gifts that were seen in the hall,
The sweet CANDIED APPLE was finest of all.



WHAT WE DO

- 1 - Wash apples and dry them well.
- 2 - Measure sugar, sirup, water and salt into a deep saucepan and place over medium heat. Stir constantly until mixture begins to boil.
- 3 - Allow mixture to cook, without stirring it, until sirup forms a hard ball when a little of it is dropped into a cup of cold water. If you have a candy thermometer, boil until thermometer registers 300 degrees.
- 4 - Remove from heat and add enough red coloring to make a bright color.
- 5 - Add flavoring (clove, cinnamon or mint) and stir only enough to make color even. Set saucepan in deep pan of hot water to keep sirup from hardening.
- 6 - Stick a skewer into each apple at the stem end. Then dip apple into sirup turning it rapidly only until it is coated with sirup.
- 7 - Now remove apple quickly and turn stick around until sirup covers apple evenly.
- 8 - Dip each apple this way. Work quickly.
- 9 - Allow apples to dry in a wire rack or heavy cup with sticks down. Be sure apples do not touch each other.

We hope that sometime when you visit the Coley House that you might ask to see this great treasure. Hopefully, some of you will try some of these recipes with your children, or grandchildren. Have fun!

The following pages are being reproduced from Storyland Cook Book by Helen Jill Fletcher and Jack Deckter, illustrated by Dorcas, Produced by Spring House, Springfield, Mass. Maxton Publishers, Inc. New York., 1948.



The Chronicle usually writes to the adults in our membership, but we thought it might be fun to include something for the younger folks. While cleaning at the Coley House one day our President, Sandy O'Brien, came across a darling book entitled Storyland Cook Book. Shortly thereafter she mentioned it to Helen

Mason, one of our most colorful Weston natives, and Helen said that she had written that book.

While employed at Parents Magazine, Helen's boss was a lady by the name of Maxine Livingston. Her husband was a publisher and they formed Maxton Publishing Co. Mr. Livingston thought that it would be a great idea for Helen to create a children's cook book as her specialty was home economics. Helen wrote and tested all the recipes included in the book, but never got credit for her work. She did, however, write an introductory letter as follows:

"STORYLAND COOK BOOK furnishes a simple and desirable introduction to the art of cooking. Simple directions make it very easy for any youngster to prepare the many delightful dishes contained in this attractive book. All of the recipes have been carefully tested and if the directions are followed exactly as given, the results will be both a delight to the eye and a pleasure to the palate. STORYLAND COOK BOOK provides children with their

The Beautiful Twelve

A certain young Prince, unbeknown to the King,
Fell deeply in love with a girl named Eileen.
The King became ill and then sent for his son
To make one request that he hoped would be done,
And just as the old King could scarce lift his head,
He made the Prince promise a Princess to wed.

The young King now sought a fair Princess as bride,
Eileen heard the news and turned sadly aside.
When Eileen's own father saw that she was sad,
He said, "My dear child, you must not feel so bad,
Just tell me your wish and I'll make it come true."
She begged for eleven who looked like her too.

Her father kept searching betwixt and between
Til he found eleven who looked like Eileen.
Then all the twelve maidens put on men's attire
And went to the palace to seek the King's hire,
But soon after this to the King someone said,
"The men you have hired are all girls instead."

To make a fair test to find if it was true,
The King told the servants sweet berries to strew,
For he knew that men on the berries might tread,
But maidens would gather the berries instead.
And that is what happened, the King wed Eileen
Who made BERRY MUFFINS befitting a queen.

BERRY MUFFINS



WHAT WE DO



- 1 - An hour before you are ready to start baking, take butter out of refrigerator to soften at room temperature.
- 2 - At the same time, measure fresh berries. Put them in a sieve and wash them by dipping sieve in and out of a pan of clean water. Leave them in sieve to drain thoroughly.
- 3 - When you are ready to mix muffin batter, grease 12 muffin cups of medium size.
- 4 - Set oven control at 400 degrees and light oven.
- 5 - Sift flour onto a large square of wax paper. Measure out 2 cups of flour and place in a large bowl.
- 6 - Add baking powder and salt and sift again onto wax paper.
- 7 - Gently stir dry berries into flour mixture and let stand.
- 8 - Break egg into a cup and beat with a fork only until white and yolk are mixed.
- 9 - In large bowl, mix butter and sugar together until they are soft and creamy.
- 10 - Now add egg and milk and mix.
- 11 - Add flour and berries and stir only enough to moisten the dry ingredients.
- 12 - Fill muffin cups 2/3 full and bake for about 25 minutes. Makes 12 medium-sized muffins.

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preliminary cooking experience and will exert a helpful influence on later attitudes toward good homemaking." Helen Budd, B.S., M.A., Home Economist, New York City."

We are only able to share a few of the recipes with you here and we wish that you could also see the vibrant colors of the drawings.



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The wintery wind howled 'n' blowed around,
The bell in the tower rang out clear and loud,
And into the church went the hurrying crowd,
Outside in the snow stood a boy all in rags,
While on his bare feet he wore two lumpy bags.

He would have been welcome if he'd gone inside,
Because he was ragged, he thought he should hide,
At last came a big sleigh which stopped in the snow,
Out stepped a rich lady, a small girl in tow,
They both were in coats made of fur warm and rare,
When all of a sudden they lit the boy's stare.

"Take this, you poor boy," cried out little Biddy,
"It's really an apple that's covered with candy."
And then together they entered the church while
Plans for collection were passed down the aisle,
And each one gave gifts, every last, every led,
The poor boy hid apple 'twas all that he had.

But just as the apple was placed on the plate,
A miracle happened, so strange to relate,
The apple of candy, the best gift, 'twas true,
Came and began to sting in the heavens so blue,
Oh all the fine gifts that were seen in the hall,
The sweet CANDIED APPLE was finest of all.

CANDIED APPLES

6 apples		1/2 teaspoon salt	
2 cups sugar		1/4 teaspoon red coloring	
1/2 cup light corn syrup		1/4 teaspoon liquid flavoring	
1/4 cup water		6 skewer sticks	

WHAT WE DO

- 1 - Wash apples and dry them well.
- 2 - Measure sugar, syrup, water and salt into a deep saucepan and place over medium heat.
- 3 - Stir mixture until it comes to a boil.
- 4 - Boil for 10 minutes.
- 5 - Add coloring and flavoring, stir only enough to make color even. Set sauce pan in deep pan of hot water to keep stick from hardening.
- 6 - Stick skewer into each apple at the stem end.

Peaches

There once lived a woman as poor as could be,
Her broken-down house at the edge of the sea.
Of all the world's riches this woman had none,
Her worldly possessions amounted to one,
A beautiful daughter called "Peaches" by name,
The reason for this was her love for the same.

For round, rosy peaches so juicy and sweet,
That's all Peaches wanted, that's all she would eat.
So each time that Peaches sat down for a meal,
Her mother would hasten some peaches to steal.
The best peaches found and the sweetest of all
Were owned by a witch, and enclosed by a wall.

Now one day the mother was robbing the tree,
A misdeed the old witch just happened to see,
And down she came storming and shrieking in hate,
"At last, my good woman, you fell for my bait.
It's not you I want and it's not you I'll flog,
But Peaches, your daughter, I'll turn to a frog."

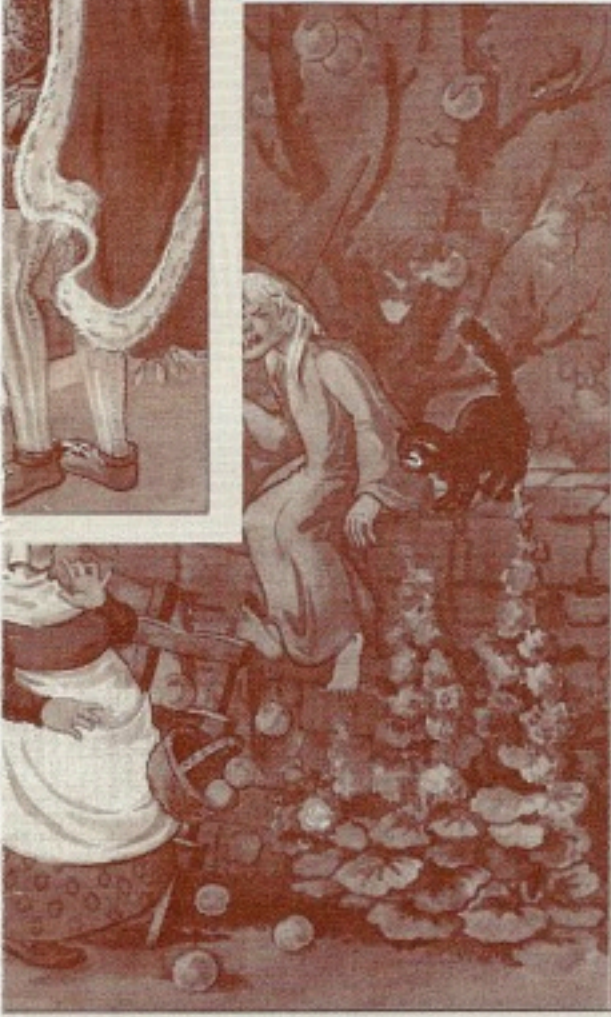
At that very moment came Peaches in haste,
A bowl of PEACH SNOW for her mother to taste,
And seeing the angry old witch sitting there,
She offered so quickly the peach snow to share.
The smiling witch said, as she finished the dish,
"For peach snow, take all of my peaches you wish."

PEACH SNOW

1 1/2 cups canned peaches	
1/2 cup peach juice	
3 tablespoons cornstarch	
3 tablespoons water	
1/4 teaspoon salt	
1 egg white	
1/4 cup whipping cream	

WHAT WE DO

- 1 - Place canned peaches in a coarse sieve to drain thoroughly.
- 2 - Put peach juice in small saucepan.
- 3 - When peaches are almost dry, press them through sieve.
- 4 - In small bowl, mix cornstarch with water until smooth. Add salt.
- 5 - Add cornstarch and water to peach juice.
- 6 - Cook over low heat until smooth and clear, stirring constantly. Let mixture cool.
- 7 - Beat egg white until stiff but not dry and fold it into mashed peaches.
- 8 - Mix this carefully with cooked juice.
- 9 - Whip cream stiff and fold it into mixture.
- 10 - Then pour it into a mold that has been dipped into cold water and chill. Makes 6 servings.



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