

MEDIA: Television
STATION: CBS
MARKET: Nationally Televised
DATE: 12/24/02
TIME: 09:00 AM PT
SHOW: Martha Stewart Living
SUBJECT: Martha Stewart Living

Martha Stewart, Host:

Well, I don't like this to happen, but I'm caught short just like many of you probably too. And if you're celebrating Christmas tomorrow, you probably have some people that you've kind of forgotten to buy gifts for. Well, I think one of the best last minute gifts is a really great book. That's what I'm doing, wrapping some really great books for some really great people. Today, I'll show you those books that I think are really special. And if you're looking for a simply delectable cookie, well, we've got a recipe for you too. And plus, we have a great project to entertain the kids, who are probably raring to go, waiting for Santa so that they can open up their presents. And can you guess what's wrapped up in here? We'll show you several ways to wrap up those hard to wrap and difficult to disguise gifts. Stay tuned.

[Commercial break]

Stewart:

Great books make great gifts. And here are just four of many, many, many books out there that I think anybody would love to get for Christmas. Here's William Safire, "Lend Me Your Ears: Great Speeches in History," and it is a fabulous book. And one by one, you can read the speeches and you can understand what it means to give a great speech. William Safire, by the way, is the winner of the Pulitzer Prize for distinguished commentary. And every Sunday his very popular "On Language" column appears in "The New York Times" magazine. And he's a former White House speech writer, so he knows all about speeches.

Now, here's something a little bit more peculiar maybe, if you want to say that. It's scientific and this is Stephen Hawking's wonderful book called "The Universe in a Nutshell." Stephen Hawking is really

trying very, very hard to demystify everything about science. He's a Lucasian Professor of Mathematics at the University of Cambridge and he's regarded as one of the most brilliant theoretical physicists since Einstein. If you want Einstein's Theory of Relativity demystified, read this chapter. If you want to know about the Doppler Effect, read this chapter. If you'd like to know about our galactic neighbors, Andromeda, read this chapter. It goes on and on and this is a must for anybody interested in space, in the cosmos and in the universe, a really, really great book.

And then, of course, for anybody who loves nature, this is one of the most spectacular books I've laid my eyes on in the last couple years. It's called "Remarkable Trees of the World," by Thomas Pakenham. It celebrates those most remarkable trees growing on our planet. And there are pictures in here that I know you'll just want to see. For example, this is "Saving the Great Mother Goddess." This is the Montezuma cypress in Oaxaca. Look at that fantastic tree. And then there's a whole grove of trees, the redwoods out in Jedediah Smith State Park in California. If you haven't seen them, you should really go and see them in real life. And then there is this fabulous sycamore tree. It is a Hippocrates plain tree, right on the isle of Kos, like my name Kostyra. And I feel very close to that tree. It's really amazing and it's said that Hippocrates wrote the Hippocratic Oath right under that tree. This is one of the great Yakasuvi trees on the island of Yakushima off the coast of Japan, some reputed to be 9,000 years old. It's hard to believe, but they are spectacular. So this is a great book and it goes on and on.

And then, for children, well, this is a beautiful book I've just been introduced to. Carl Sams and Jean Stoick. It's a book called "Stranger in the Woods." The stranger is a snowman and the visitors to the stranger are a lot of different kinds of wildlife. It's a really beautiful, beautiful book. And there's also a movie that goes with it. So all of these should be wrapped up, put under the tree and given to those people who you say, "Well, I don't know what to get them." Any one of these would be great. And, by the way, this beautiful book "Stranger in the Woods" is great for adults or children.

[Commercial break]

Stewart:

Last minute wrapping, of course, last minute gifts and, of course, last minute little gift tags. Did you forget to get your gift tags? Well, we have the perfect solution. You can print the images from our website, Marthastewart.com, or you can find them in the December, 2002 issue of our magazine. It's on newsstands right now. This clip art has been a huge, huge success. And to print from our website, what you do is just go straight to Marthastewart.com, download free gift tags. And so just click on here. And



here are your choices. You can use a color inkjet. We're using a very special paper. It's called "White Full-sheet Labels" by Avery. And it goes right into the inkjet printer. These are 9.99 for 25 sheets. That's pretty good. And so here are your choices. There's six on this page. Look at these, they're really great. And on page two, there are four. And if we go to "Print," we'll print these out, 10 amazing gift tags, just by clicking on your computer. I really like this idea. And so here we have some already out of the printer. Aren't they nice? And you can just cut them out with a small scissor or a paper cutter if you have one, and use them in many different ways. Nice, sticky noel gift tag, a perfect, perfect tag for a book. Isn't that great? And so that says "Noel." And then on this one I'm going to write "Greg, enjoy." I won't tell you what's in the box. He might be watching. And this can just get tied right on here. Now, these are printed on card stock. You can see that it's a different weight. All of these have been printed on card stock. You use your paper punch, make a hole and use a little bit of waxed twine or ribbon. And this gets tied right on the bow. And there you have it, a really nice gift tag, don't you think? Well, these are our gift to you from "Martha Stewart Living," to all of you out there. Have a very happy holiday.

Have you ever heard of the contest "The Most Gifted Wrapper," sponsored by 3M? This year it was at Rockefeller Center and we have the winner right here next to me. She is Christine Fitch. And I'm very excited to meet you. I had no idea about the contest. Had you entered it before?

Christine Fitch, Winner, "The Most Gifted Wrapper" Contest:

No, this is the first year. It is held annually. And anyone can compete, professionals or amateurs. And I am a professional gift wrapper.

Stewart:

Oh, you are?

Fitch:

Mm-hmm.

Stewart:

Oh, okay. So you had a little bit of advantage. How do you wrap those really difficult shaped presents? I don't know what this is because I haven't seen it yet.

Fitch:

Would you like to take a peek, or could you guess what that is?

Stewart:

Well, I...let me see. Could I guess what that is? That could be an upright vacuum cleaner.

Fitch:

Perhaps. This is actually one of the items that was in the competition. We had approximately ten minutes...

Stewart:

A tripod?

Fitch:

...to wrap it. So if you want to take a look...

Stewart:

Oh, okay. So this is just a series of upside down cones?

Fitch:

Mm-hmm.

Stewart:

Oh, look, a telescope. Well, excellent.

Fitch:

The whole idea is to kind of think outside the box because a lot of times you don't have a box.

Stewart:

Well, I guess you could use the same method for an upright vacuum cleaner.

Fitch:

Mm-hmm, or a lamp, anything. My Christmas tree inspiration.

Stewart:

Yeah, it's great. So I'll put that down here and then the envelope.

Fitch:

Yep. The envelope is a really great, simple wrap. And it's wonderful to disguise any of your hard to wrap objects.

Stewart:

Oh, so you're trying to disguise as well as to accommodate?

Fitch:

Yeah.

Stewart:

Yeah, that's fun.

Fitch:

You know, you don't want to give it all away.

Stewart:

A tennis racket, how great.

Fitch:

And I'll show you how to do the envelope wrap. It's very simple. I started you here with a...you can wrap a CD. I am going to wrap a scarf. What you need to do is just...you want three times the width of the object. And then you're going to fold in the edges so you have enough so that when you tape the edges together, you can create the envelope. You're going to turn it. And this is where your double-stick tape will come into play here. And you just want to fold it over and make sure your item's going to fit inside.

Stewart:

Okay. Just put a little crease. So do you use bone folders? Have you always used...?

Fitch:

I really do. Bone folders are great. And then you just need a long piece of double-stick tape, one on each side, and put it close to the edge. And then you would fold it over, creating your envelope, matching the seams. So you've created a nice little pocket. And if you're doing something soft, like a



scarf or a sweater, you can always put a piece of cardboard on the back to help the package keep its shape. And then you're just going to stick your object inside. The flap you can do a couple different ways. You can fold it into a point.

Stewart:

Mine's so big, so I can fold mine over like that, right?

Fitch:

Mm-hmm.

Stewart:

Okay.

Fitch:

And you can fold them into a point or...and then you're just going to close it. This is one of the most requested wraps we do at Kate's Paperie.

Stewart:

The envelope?

Fitch:

The envelope. It's a great, easy wrap and you can just close it with a little piece of double-stick tape. And if you wanted to disguise it more, you could put a little bit of tissue or stuffing in there. So as you can see, it works for all different sizes.

Stewart:

So do you just come up with all these ideas while you're working with all these great papers at Kate's?

Fitch:

Yeah. I have some tips on how to wrap a perfect package. One of my best tips is just pull the seam to the side and once you close it, it's going to disappear.

Stewart:

Oh, I see.



Fitch:

And it disappears into the corner.

Stewart:

So you put tape on the box?

Fitch:

I do. After the seam disappears, you really want to make sure it's on the box tightly. And to do the corner, I recommend pushing one corner in first. Push it in at a 45-degree angle. You do one corner and then go ahead and do the other side because this is going to keep the box from sliding out.

Stewart:

People bring you presents to wrap at Kate's? And the paper?

Fitch:

Yes, they do. People bring us all kinds of interesting items. My favorite thing that I love to wrap is when men bring in wonderful pieces of jewelry.

Stewart:

Mm, I bet.

Fitch:

It's like living vicariously, you know? If I can't get them, at least I can wrap them and admire what they're getting. After you push it in at a 45-degree angle, it's nice and flush against the box. Push the back side down. Make a little crease, and just...you want to cut that extra tab off. Don't be afraid to cut the bulk of the item off. It's going to make for a much neater box. And you can tape it down. After you put the flap down, bring it up. And you always want to be creasing. Most people just try to close it really quickly, but what's going to make it neat is if you press all of your creases and folds. You're going to fold it over. That's your mark line. And you're just going to close it.

Stewart:

Oh, so it looks very neat.

multivision^{inc.}

Fitch:

Very neat.

Stewart:

Almost invisible.

Fitch:

Mm-hmm. And you would do the same down at this end.

Stewart:

So have you also become proficient in the Japanese way of wrapping?

Fitch:

Yes. Actually, I was inspired to wrap because I lived in Japan for a year-and-a-half.

Stewart:

Oh.

Fitch:

And...

Stewart:

So do you do it on the angle and...?

Fitch:

Yeah.

Stewart:

Oh, I love that.

Fitch:

It's wonderful.

Stewart:

That's what I want to learn how to do.

Fitch:

Once you live there, the paper is just at a whole other level in Japan. So we'll just close it up. And your tape becomes invisible.

Stewart:

And I see that you are punching our ribbon over there.

Fitch:

Yeah, I have some last minute tips when it's, you know, the 11th hour before Christmas. A lot of times, the paper runs out, the box is too big. So if you're left with this unsightly seam, don't get excited or crazy. All you need to do is just put another piece of paper there, another to cover it up. And to take this a step further, you can just do it pleated. Pleating is just like making a fan when you're a child. You just do that folded over and pleated out. And it will cover up the seams very easy.

Stewart:

Look how pretty that looks. I love that.

Fitch:

And then, a lot of times, a lot of people can't make a bow or a ribbon. And if you run out of something to decorate with, just use your paper and use your little hole punch with you guys...

Stewart:

So cut it into strips, and then just...yeah.

Fitch:

Cut it into strips and then just punch away.

Stewart:

Doesn't that look cute? Well, this is great. Thank you very much for coming and congratulations on winning a rather difficult contest, I'm sure. And now I hope that you have figured out what the lollipop is. I haven't. Oh, so this is a decoy.

Fitch:

Yeah.

Stewart:

Oh, ho. There is no stick. So can you guess yet? Should I unwrap?

Fitch:

Sure.

Stewart:

Okay. Guess what? Boxing gloves, very cute. So this is cute for a kid, isn't it?

Fitch:

Yeah, it's another one you want to disguise. I mean, you would never guess what was in there. You're using up every little last scrap, the tube from the wrapping paper.

Stewart:

Well, I love the idea of recycling too. Thank you very much.

Fitch:

Thank you.

[Commercial break]

Stewart:

If you have some little kids at home, with a few very safe tools and a little imagination those kids can make some great and adorable ornaments for the Christmas tree. It's a really nice afternoon project and what you need to do is go to the local drugstore, pick out some candies and some simple things like sprinkles, sour tape, licorice, spice drops, gum drops and you can get the gummy alphabet. Oh, sour worms. Raspberries, peppermints and some cherry and chocolate Twizzlers and gum. Gum comes really interesting now. And on the tree, we have some of these cute little ornaments. These were all on the cover of the kids' issue of "Martha Stewart Kids." But look at these charming little creatures. And look at this snail, how cute he is. And the little mushrooms. So let me show you how to make the mushroom first. Two gumdrops... actually, a spice drop and a large gumdrop. So here it is

and here it is. And you want to be able to fit the bottom into the top. And they're gummy inside, so what you want to do is make a hole in the bottom of the gumdrop. So see how sticky it gets? And if you take a little bit of the top off of a white gumdrop, just open that up so it too is sticky. See that? You can just stick this right into here. And they stay together very nicely. So here you have a cute little woodland toadstool. And for the spots, well, they're very easy. Take a little gummy worm like that and just cut the worm into pieces. And then you can cut these pieces in half for dots. And then use the end of a toothpick just to make a little hole into the gummy part of the gumdrop. And just stick this right in the hole like that. Mush it in. And there you have a dot. And when you're done, four, five, or six dots, you have the perfect little mushroom. And to make a hanger, you just take one of these ordinary Christmas tree hangers and stick it right into the gumdrop like that. And there it can hang forever on the tree or until some little creature comes along and eats it. And now for the snail, simple also, a little spice drop like that, and you cut right into the spice drop on the side, open it up like that, exposing the [unintelligible] and we've chosen to use a beautiful purple peppermint. And this just fits right in here to become the shell of the snail. And so for the antennae, you can just use these little stiff pieces of licorice and just stick them in the top of the head of the gumdrop. And now, two little eyes. Well, if you stick a toothpick into the head of the snail like that, spacing the eyes. Now, just stick that because it's a little sticky, into a sprinkle there. And now just apply that to the hole. So now you want two eyes the same color. And now for a leaf, a holly leaf. Take any stick of gum and a decorative pair of scissors. This scalloped scissor works really, really well, and you just take your gumdrop and you can just put that leaf right on top of the gumdrop like that. Stick a hanger right through the two of them and hang that on your tree. Well, encourage your kids to raid the candy jar and see what they come up with. The results are bound to be sweet and charming, just like these. And don't forget, the more different kinds of candy you get, the better the ornaments.

[Commercial break]

Stewart:

I always like to prepare a delicious, special, easy meal for the holidays, maybe for the day before Christmas Eve, maybe for the day after Christmas. And Cioppino is one of those perfect dishes. It reminds me of the Feast of the 13 Fishes and it is Italian. You start with just the basic garlic and onion sauté in a pan. Try to use a larger pan so that you can fit all the fish in because you don't want to get halfway and realize you don't have room. So how many onions in here did you...?



Sarah, Chef, "Martha Stewart Living" Prep Kitchen:

This is a large onion and about four cloves of garlic,

Stewart:

Finely minced.

Sarah:

Yeah, finely minced. A quarter cup of oil.

Stewart:

And how many tomatoes do you have there?

Sarah:

This is a can of whole tomatoes, 35 ounces. Just crush it. This is the fun part.

Stewart:

Yep, and now we're going to add to that two-and-a-half teaspoons of fresh thyme leaves. That starts to make it smell really good. Two teaspoons of dried oregano...

Sarah:

Good.

Stewart:

These are almost as good as fresh, these wonderful, wonderful herbs. And lots of crushed red pepper, half teaspoon, and some dried bay leaves, one big one just kind of broken up.

Sarah:

Just one, yeah.

Stewart:

And the array of fish, well, you can really choose different kinds of fish. This is 35 ounces?

Sarah:

35, yes.

Stewart:

Yes, of tomatoes. And that can go in there. And also one bottle of clam juice, which makes it very easy.

Sarah:

One cup.

Stewart:

Yes, and then one-and-a-quarter cups of water and also one-and-a-quarter cups of dry white wine, which really enhances the flavor of all the fish. There's one-and-a-quarter cups.

Sarah:

We always say use wine that you would drink to cook with, right?

Stewart:

Oh, yeah. So now we have...

Sarah:

Just let it come to a simmer and then we're going to add this crab leg.

Stewart:

Beautiful king crab legs.

Sarah:

This is already cooked. When you buy them, they come frozen from the West Coast. And it's going to fly. Be careful because I was doing it in the kitchen and it was going everywhere.

Stewart:

Well, one way to stop flying is, like, you know, this way.

Sarah:

Oh, okay.

Stewart:

You can break it through like that.

Sarah:

I did it the other way and it was...

Stewart:

See?

Sarah:

See?

Stewart:

Easy. Always do it with the dull edge first to break through the shell.

Sarah:

Well, I cut through the towel in the kitchen because I used the wrong side, so, you know.

Stewart:

There. Oh, by the way, Sarah, I don't think I reintroduced you after...oh, there we go, ooh.

Sarah:

See?

Stewart:

But this is beautiful king crab meat, right on my forehead, yes, in a nice big piece.

Sarah:

You can use Dungeness crab because they use that a lot too in this.

Stewart:

So after you simmer that wonderful tomato mixture, bring that to a boil, add two pounds of crab legs and your clams, 24 little necks that have been scrubbed. And, Sarah, by the way, is one of our chefs in the prep kitchen here at TV. And she loves to cook. We cook a lot.

Sarah:

Yeah.

Stewart:

And this is gorgeous, gorgeous crab. Now, this takes longer. The clams and the crab take longer than the rest the fish and you have beautiful shrimp that I have to finish de-veining.

Sarah:

Yeah, just de-vein a couple.

Stewart:

I'll take off the shells. I'll remove the little legs and you can also just cut down the top of the shrimp with a sharp knife and wash, just to remove the vein. And we have some beautiful red snapper fish too. And this is a firm white fish. We could use bass.

Sarah:

Grouper maybe.

Stewart:

Halibut. You could use cod. With this soup is a beautiful country peasant-y French bread and lots and lots of parsley. Should I chop the parsley while we're waiting? This is a kind of expensive dinner.

Sarah:

Yeah, it is a little expensive, but perfect for Christmas, a holiday. I mean, it is going to cost you.

[Unintelligible] and that's the most expensive thing.

Stewart:

I can see serving this even on Christmas Eve.

Sarah:

Exactly. Well, that would be perfect because of the Italian seafood. They like to do that. We're using clams, but you could use clams and mussels or scallops, any kind of shellfish that you like. But those will take less time to cook than the clams.

Stewart:

And don't overcook your mussels.

Sarah:

No. Oh, that's the worst. I mean, I would put this in almost at the end, maybe right before the shrimp, just because they have the shells, but not so much because we don't want them tough.

Stewart:

Nice parsley.

Sarah:

Beautiful. We're almost done.

Stewart:

So that's how many minutes?

Sarah:

This should take about...well, you know, between...it depends on your clams, like five to ten minutes, depending on the clams. And you just want to heat through the crabs, so you just cover it and let them up and stir it once in a while. We just like to season the fish and the shrimp before it goes in, just a little bit. It's going to be a little salty because of the clam broth and stuff. You're going to taste it and season it again later, but just a little bit.

Stewart:

Yeah, mix it up. Two great big beautiful bowls, our tasting bowls here.

Sarah:

The bigger the better. Okay, this looks like probably...

Stewart:

So let's put in our shrimp.

Sarah:

Yep, the clams are open. You can use lump crab meat, but like I said, this is so...

Stewart:

That would be added also at the last minute.

Sarah:

That would be.

Stewart:

You have to have a few things that you add at the beginning.

Sarah:

Right. Are you going to make this tonight?

Stewart:

No, I'm going to have our usual traditional potato pancakes with sour cream and applesauce and caviar. Not all together, by the way. And we're going to have this on the night after Christmas.

Sarah:

Night after.

Stewart:

Now that looks great, Sarah, doesn't it?

Sarah:

Yep, I love that. Lots of fresh parsley. I mean, you can put as much as you want. This is about a half cup.

Stewart:

Here we have – oops – we have a little breadboard.

Sarah:

I guess you could put this in a tureen, but, you know, do what we have to.

Stewart:

So beautiful.

Sarah:

Doesn't that smell good?

multivision^{inc.}

Stewart:

Oh, yeah.

Sarah:

What do you need?

Stewart:

Oh, I need more crab. That is perfect.

Sarah:

Okay.

Stewart:

Now it smells really good.

Sarah:

It's so easy.

Stewart:

It is so easy.

Sarah:

I think that's my specialty. I'm only going to make really easy things.

Stewart:

Mm-hmm.

Sarah:

Especially when I'm at home because I'm trying to come up with...

Stewart:

Are you going to have it at your new apartment?

Sarah:

Yeah.

Stewart:

Oh, excellent.

Sarah:

I know. My parents are coming. My aunt and uncle are coming. My cousin is coming. I think it's going to be a lot of fun.

Stewart:

Mm, so good. Really, really good. Now, there's no excuse. Cioppino for the holidays. It's a good thing. And thank you, Sarah, for your help. Are you going to make this?

Sarah:

Yeah. Why not? Mm, it is delicious. It's hard to believe it's so simple.

[Commercial break]

Stewart:

Nothing symbolizes the winter season quite like a horse drawn sleigh laden with bells. In Bethel, Vermont, Fred Marion carries on the traditional art of sleigh-making by hand. Fred is the only craftsman of his kind in all of New England. The sleigh Fred is driving is called a Vidavi, designed in the early 1800s. Fred built this sleigh here at his Acme Carriage Works.

Fred Marion, Sleigh Maker:

I got started into sleighing when I was very young. I grew up with horses and I grew up with sleighs and carriages, but it was basically a hobby. I had a lot of people come to me and bring me pieces to fix and it wasn't six months and it was a full-time business. And that was six years ago. In the old days, sleighs were a main form of transportation in New England in the wintertime. Roads were impassable by carriages because the snow was so deep. So they didn't plow the roads back then. They used these big snow rollers hooked to horses to pull them through the deep snow. They flattened the snow, and then the sleighs were easily on track.

Stewart:

1880 to 1905 was the zenith of the sleigh-making era, with more sleigh models being built then than there are car models today. Those classic designs were true works of art. During our visit, Fred put the finishing touches on a reproduction of another classic.

Marion:

This is a four passenger bobsleigh, which took me about six-and-a-half weeks to build. The dash is made out of a popular material, which is bent wood.

Stewart:

To build the dash for a sleigh, Fred uses a bit of modern wood technology. After forming stays out of pure oak, plywood with a foam core is used. The foam core allows the wood to be evenly molded without first soaking it in water.

Marion:

And after we apply the dash with the stays, we then prime and shape the dash and apply it to the sleigh on a 22.5-degree angle. And the reason we do that is to give the dash more scoop because when the horses are going through the snow, they kick up a lot of snow. It hits the dash and then falls back to the ground rather than going in your face.

Stewart:

To fix the two lined layers together, Fred uses a Singer sewing machine, model 611. Produced in 1904, Fred's model 611 is the first of only 15 ever made. As far as anyone knows, only six exist today.

Marion:

These brass eagle heads that we use for decoration are cast right here with a reign rail, which allows your reigns to be guided over the top and not ruin your dash. The bobs that the sleigh is set on are made for traversing hills, old roads, rocky fields, any rough terrain. It's the most active part of the sleigh. It runs on a fifth wheel, which, like the bob, is a 150-year-old design, allowing you to turn without turning the back or the whole sleigh at the same time. We attach it to this kingpin, which is the only attachment that holds this whole thing together, so it has to be very strong. This back bob doesn't turn like the front bob. It just absorbs the shock by going up and down. And the upholstery is an original burgundy mohair, which was used on all the old original sleighs that Sturtevant and Larrabee had. It holds up very good to weather because it's waterproof.

Stewart:

To recreate the deep creased look of antique upholstery, Fred uses an old tufting and rolling system.

Marion:

I'm applying the buttons to the cushion of the seat via my tufting needle. And I just press through at the intersection of the piping through the backing of the cushion. The buttons have to be tied off to create pressure on the front to pull the piping and create a tufted look. So we thread through these precut pieces of leather and we tie this until we indent the fabric. We tie it off four times. We cut the string within an inch of our last tie. And what this allows is for the button to indent on the top.

Stewart:

While Fred completes the upholstery work, each sleigh frame is finished using a deep brown oil-based paint from Holland.

Marion:

The pin striping we use is also made of the same paint. And it's applied before the finish is put on and then taped over. And then the finish is put on, the tape is removed and it leaves you a nice pinstripe.

Stewart:

Another element of the work performed here is the restoration of important antiques, such as the Hsing-Hsing sleigh. Recently purchased by Fred, this very rare Albany cutter-style sleigh was built at the Hsing-Hsing Prison in the mid-1800s. The fine woodworking and delicate hand-painted finishes are the work of prisoners long ago. Fred works very hard to preserve the original material used to make the sleigh, but the wooden runners have cracked badly and show signs of decay. They must be removed. Ashwood will be bent and shaped to make new replacement pieces. First the tip of an Ashwood strip is clamped to a wooden mold. Fred then puts heat directly to the wood, applying pressure as he goes. Once it is bent into place, the runners will cure on the mold for a few days before they are waterproofed and fitted to the Hsing-Hsing sleigh. Fortunately, the rest of the sleigh, including the lovely painted landscapes, can be brought back to its original beauty without being replaced. And when finished, this sleigh will join the others Fred has built, all in his New England winter wonderland.

Stewart:

I'm so excited to have Dorie Greenspan here with her new book, "Paris Sweets." It's a charming book, all about the great desserts from the city's best pastry shops in Paris. How long did you spend in Paris doing the research for this book? Like, years, probably.

Dorie Greenspan, Author, "Paris Sweets":

Well, I like to think that the research started the first day I stepped foot in Paris 30 years ago and had my first strawberry tart. They're just...I think it was the tart that changed my life, it was so wonderful.

Stewart:

We're going to make a recipe from the book and this is a recipe inspired by one of my favorite pastry chefs in Paris, Monsieur Larche.

Greenspan:

He's such a sweet man.

Stewart:

So you know him better than I because all I did is go there and buy one of everything and devour it.

Greenspan:

You know, when he gave me the recipe, it was handwritten on a little card.

Stewart:

And this is the recipe?

Greenspan:

And this is it. Nothing has been changed.

Stewart:

This is it, and it's called lemon butter cookies. And these are simple. They look like this, glazed with sanding sugar on the sides. This is a plain white one, holiday green, red, any color you want. And when you bite into them, which I've done too much today already, you will see why we like them because they melt in your mouth. So you're zesting how many lemons?

Greenspan:

A lemon and a half. Now, you can use one lemon, you can use two. I mean, it really depends on [unintelligible] I'm smelling them now, they're so great. And then we start with butter.

Stewart:

Two sticks?

Greenspan:

Two sticks of butter, and I'm using unsalted butter. You want to get that nice and soft.

Stewart:

You start with room temperature butter and it's easier, right?

Greenspan:

Always start with room temperature butter.

Stewart:

The sugar has been almost sifted. I'll finish sifting that for you.

Greenspan:

Thank you. Confectioner's sugar should always be sifted because of those kinds of lumps. And the confectioner's sugar is really what gives these cookies their fabulous tender texture. If you wanted to break an egg yolk, that would be good.

Stewart:

So we want only an egg yolk, no egg white?

Greenspan:

Just the yolk.

Stewart:

Okay.

Greenspan:

I think that looks nice. Okay, two teaspoons of vanilla extract. You can be generous with the salt. I think I'm going to put in...

Stewart:

And that really does the best grating, don't you think?

Greenspan:

It's my favorite grater. So we have it on low.

Stewart:

So it's one cup of flour to one stick of butter?

Greenspan:

Exactly. And then as soon as that's just incorporated, we're going to stop. We're not going to over beat. In fact, we could even stop now and do the rest with a spatula. This is a very, very old recipe. It's before the KitchenAid. So this was really a wooden spoon kind of recipe. I like to just finish these kinds of doughs by hand, just so that they don't get over beaten. Okay, so that looks good. And now we're going to split the dough in half and get it ready for a chill, because it's really much too soft to work with.

Stewart:

You want half and half?

Greenspan:

Half and half, please. Thank you. And it doesn't really make any difference how you shape it now, but just a little disc to get it ready for the refrigerator.

Stewart:

Okay.

Greenspan:

Okay. And we have some in the refrigerator. If you were to put this in the refrigerator for 30 minutes or so, it would be enough time. So we're going to make a sausage out of our dough. Now, again, you can decide what size cookie you want. I usually make this about an inch-and-a-half around or so, an inch-

and-a-quarter. Actually, okay, yours is thin. I'm going to keep mine fat and we'll have two different sized cookies. Now, I'm going to put these in...

Stewart:

I saw it in the refrigerator. I got a glimpse. What a handy thing. Yeah, that's just using up a recycled paper towel.

Greenspan:

That's right and I'll share with you, half and half. It means that it will stay round in the refrigerator, also.

Stewart:

Yeah, it's great.

Greenspan:

Now, I'll trade you.

Stewart:

Actually, we have some already chilled. That's for you.

Greenspan:

Thank you. I'm just going to – excuse me – get an egg yolk for us, because we'll use that.

Stewart:

So when are we going to do all the egg whites, Dorie?

Greenspan:

Ooh, you want to make little meringues?

Stewart:

Oh, that would be nice. So there.

Greenspan:

Okay, so we'll use that for our glaze. This is going to be our glue for our sugar coating.

Stewart:

The whole thing?

Greenspan:

On the whole thing, yep.

Stewart:

Monsieur Larche does it like this?

Greenspan:

He uses plain granulated sugar, but it's the holidays, so we have lots of choices.

Stewart:

Okay.

Greenspan:

This would be fun for kids.

Stewart:

Oh, yeah.

Greenspan:

Roll, roll, roll.

Stewart:

Pretty.

Greenspan:

Okay. And now we're going to cut.

Stewart:

So how thick, Dorie?

Greenspan:

Well, I've been making them a quarter of an inch. You can make them fatter if you'd like and then just bake them a little bit longer. We're in syncopated time.

Stewart:

Let's make a song. So there.

Greenspan:

I'm a slowpoke.

Stewart:

No, you're not. I'm just fast. So this is going to be really pretty and we have some baked already. So this goes into...

Greenspan:

350-degree oven.

Stewart:

Okay, 350.

Greenspan:

For 12 to 14 minutes. The important thing is they'll firm just a little bit. You don't want them to color. Okay? They're pretty. They look like Christmas.

Stewart:

And when they come out, look what you have. Oh, they're so pretty, Dorie.

Greenspan:

Aren't they pretty?

Stewart:

I'm going to start munching. You can finish arranging.

Greenspan:

I will just finish this...

Stewart:

Mm, they just crumble in your mouth.

Greenspan:

It's that soft texture from the confectioner's sugar that I really love.

Stewart:

And so can I pack up a box to give you to take home?

Greenspan:

Yes, please.

Stewart:

Oh, gosh. So here, we'll give this to Dorie. There you are.

Greenspan:

I'm delighted to have them, thank you.

Stewart:

And thank you for bringing your beautiful new book to us and I know that all of us are going to rush out and get the book and learn how the true Parisian bakers bake. It's perfect for any time of year too. And Happy Holidays.

Greenspan:

Happy Holidays. Thank you so much.

[Commercial break]

Stewart:

Well, we've come up with a great way to help you relax after all those Christmas preparations are done, the kids are tucked in bed. It's something very delicious. It's a cup of hot milk flavored with almonds and

multivision^{inc.}

honey. Sound soothing? Well, it is, and I've toasted slivered, blanched almonds, just until they take on a little bit of color, four ounces of slivered almonds. And they smell really good. Don't burn them. Don't get them too dark. You just want to have them just lightly toasted. Put them in the jar of a blender. This is real good for Santa Claus too. I'm going to put all the almonds in. And I have heated four cups of milk in a saucepan. And it should be really hot, almost boiling, but not quite, just sort of scalded milk. And you put the milk right in the blender. And I'm not pouring it because it never pours perfectly out of the pan. You know how hot milk is. It seems to want to go everywhere but where it's supposed to. Okay, let's see here. Now I can get it in. And to here, a little bit of honey, to your taste. It can be one-fourth of a cup, it can be a tablespoon. I'll put in a little less than one quarter of a cup. There. And just turn on the blender. If you have a full blender like this, start on low. And just grind up all those almonds, right into the milk. Now, some people let the almonds steep in the hot milk and then they strain the milk, but I like the crunch of the almonds and you sort of don't waste the almonds this way. Turn it up a little bit to get it real creamy. I think that's sufficient. Remove the top. Mm, oh, that looks like the best milkshake you've ever had. Now, if you really want to get soothed, add a little bit of amaretto. You know what that is. It's a wonderful almond-flavored liqueur, often made with the insides of the apricot pit. So I would say, for a blender that size, one large shot glass. You can add more or less, depending on your taste. Just stir that in. Mm, it smells fantastic. Now, serve it immediately, or you can refrigerate it for up to two days and reheat right before serving. I can't resist. It really is soothing. Well, I hope you've enjoyed today's show. Here's wishing you and your family a happy and healthy holiday. Cheers.

###

The information contained in this message is confidential. It is intended only to be read by the individual or entity named above or their designee. If the reader of this message is not the intended recipient, you are on notice that any distribution of this message, in any form, is strictly prohibited. If you have received this message in error, please immediately notify the sender and/or multivision, Inc by telephone at 925.472.8880 and delete or destroy any copy of this message. Material provided by multivision may be used for Internal Review, Analysis and Research Only. Any editing, reproduction, publication, rebroadcast, public showing, public display or placement on any website is forbidden & may violate copyright laws.