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# Hatred, not religion, to blame for attacks

Our hamster wheel of hate has spun so wildly lately, I'm embarrassed to say I forget what group we're supposed to be loathing right now.

Is it people of color? People with accents? People who wear turbans? People attracted to others of the same sex? Dog lovers? Cat lovers?

I'm really having a tough time keeping up with who is the "devil du jour." It's hard to know which way the blame-o-meter is going to swing next.

In the early days of our nation, we despised the Brits. We didn't like how those red-coated dandies tried to control our every move, and we revolted. Fast-forward about 240 years or so, and now we're besties.

Our love-hate relationship with the French has always been colorful, but when they refused to join us in our proposed invasion of Iraq in 2003, we got really, really angry. So angry in fact, that we started renaming our food: french fries became "freedom fries," and french toast became "freedom toast." You know America is P.O.'d when it takes the drastic action of rewriting menus.

We're a little kinder to outsiders who look more like us. Wear a turban, a sari, a thwab or any other crazy getup and you are asking for trouble.

We're much more comfortable with denim, camo or any kind of gear promoting our favorite sports teams.

Anyone with a little extra melanin in their skin also has earned our scorn at some time over the years. African American, Asian, Puerto Rican, Mexican, Middle Eastern — if you're not white, you're probably not from around here and are probably guilty of something.

And if you're not Christian, get behind me, Satan! It's the Ten Commandments or the highway, Bucko.

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# For millennials, home makes the holidays

As baby boomers want to downsize, many young adults are passing on taking over the traditions and decorations the older generation spent years collecting.

BY JURA KONCIUS  
The Washington Post

Like many baby boomers, Maryann Johnson has worked tirelessly to produce a magical Christmas for her family.

The basement of her Bethesda, Md., home has a special storage closet for her stash of holiday decorations: 60 Santas, 25 nutcrackers, snowflake table linens, reindeer dinner plates, hundreds of lights, snowmen tumblers and 32 electric candles, one for each window of the home she shares

with husband, Ed Noonan, a lawyer. Johnson, 65, who retired this year from her job at a Washington trade association, enjoys dressing up her house for the season, but all that running up and down the stairs leaves her reaching for a heating pad and an Aleve at the end of the day.

Perhaps, she thinks, it's time to dial it down. She broached the subject last summer with her two daughters, ages 31 and 33.

"What do you think if we downsized the Christmas decorating a bit?" she asked as they sat on the beach. "The look on my younger

1.3 MILLION listings for ornaments are on eBay, ranging from Hallmark to Tiffany, a spokesman says.

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## SUNDAY BEST | CHRISTMAS COOKIES

# Dashing through the dough

BY SUE GLEITER • sgleiter@pennlive.com

Many people are gathering their favorite recipes and stocking their shelves with all of the sweet ingredients for their holiday baking. PennLive/The Patriot-News recently asked readers to share their favorite cookie recipes, and they didn't disappoint. This Christmas, mix into your baking rotation some of the midstate's best recipes.

### CRANBERRY PISTACHIO BISCOTTI

#### INGREDIENTS

- 2 eggs
- 1/3 cup sugar (use raw sugar for better flavor)
- 2 tablespoons butter, at room temperature
- 1 1/2 teaspoons vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/3 cup shelled pistachios, chopped
- 1/3 cup dried cranberries

#### DIRECTIONS

1. Preheat oven to 350 F. Prepare a cookie sheet or stone with nonstick cooking spray.
  2. With an electric mixer, beat eggs and sugar until light and frothy. Add butter or margarine and vanilla extract. Mix about 30 seconds. Add flour and baking powder; mix well. Mix in pistachios and dried cranberries.
  3. Place batter on cookie sheet or stone and shape into a 1/2-inch-thick rectangle (spray cooking spray onto your hands before shaping the batter to make it easier). Bake for 25 minutes or until browned.
  3. Remove from oven and, using a serrated knife or pizza cutter, slice rectangle lengthwise, then slice across them to make bars.
  4. Return slices to cookie sheet, laying each slice on its side, and bake for another 5 minutes. Turn off oven and allow cookies to cool in the oven about 30 minutes before placing them in a tightly covered tin.
- Submitted by Deborah Chanco, Lower Paxton Twp., via "The Art of Cooking for the Diabetic"



### SWEDISH PEPPARKAKOR

#### INGREDIENTS

- 1 stick unsalted butter, room temperature
- 1/2 cup packed dark brown sugar
- 1/4 cup light molasses or dark corn syrup
- 1 tablespoon ground cinnamon
- 1 tablespoon ground ginger
- 1 1/2 teaspoons ground cloves
- 1 teaspoon baking soda
- 2 tablespoons heavy cream, milk or water
- 2 cups all-purpose flour
- White chocolate chips, melted

#### DIRECTIONS

1. In a large bowl with an electric mixer, beat butter, brown sugar, molasses (or dark corn syrup), cinnamon, ginger, cloves and baking soda until blended. With mixer on low speed, beat in cream, then flour, just until blended. Chill 30 minutes, or until firm enough to roll.
  2. Heat oven to 375 F.
  3. On a lightly floured surface, roll dough to 1/8-inch thickness. Cut into desired shapes, using 3-inch cookie cutters. Place 1-inch apart on ungreased cookie sheet.
  4. Bake 8 to 10 minutes, until firm and set. Remove to a wire rack to cool.
  5. To decorate, dip cookies in melted white chocolate and let stand at room temperature on wax paper to harden.
- Submitted by Natalie Seitz, Mechanicsburg

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- » **Favorites:** Revisit readers' most-requested cookie recipes.
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