

WEE WALTZ: Originated by Bruce McClure

Music: Capitol T-10014 (The Gordon Waltz)

Formation: Couples facing, both hands joined, men's backs to COH Directions are to the man, lady does the counterpart.

I Balance forward and back and change places. 4 measures
Man balances forward on R, lady L, (left hips adjacent);
Both balance back; change places with two w. steps on meas.
3 and 4. Lady passes under man's L arm, turning cc. Man
moves ccw. Lady's back is now COH

Repeat above 4 meas. returning to original places, facing
LOD in open position.

II Open waltz away and together and circle away. 4 meas.
Starting on outside feet, waltz out; waltz in; drop hands
and turn away from each other, man turning L, lady R., in
three steps; on meas 4, man steps ON R, lady on L, arching
free foot to foot assuming weight, Partners are now facing.
M's back COH. Assume closed position for next figure.

III Two R turning w steps and lady turns right under M's L arm 4 meas.
In closed position do two R turning waltzes progressing LOD, Lady turns
R in two w steps while M does two w steps in place. If the dance is to be
a mixer, the lady progresses forward
to the next man on this turn.
Repeat entire routine as often as desired.

SCOTCH SHORTBREAD

Recipe contributed by Mrs. Samuel J. Cox

2 cups of butter (one pound)

1 cup of sugar

4 cups of flour

Cream butter until very light, add sugar gradually,
creaming all the while. Work flour in with hands.
Knead flat on cookie sheet 3/4 of an inch thick.
Smooth with a rolling pin and prick all over with
fork. Bake at 250 degrees 2½ to 3 hours until
golden brown. Cut in squares while hot. (it will
crumble if allowed to cool first.) The electric
mixer may be used. If the oven is very well insulated
it may be necessary to reduce over temperature and perhaps
the length of baking time, but remember Mrs. Cox'
reminder, "The secret is in the long slow baking!"