Once there was a gingerbread man,
Baking in a gingerbread pan,
Raisin eyes and cherry nose,
Trimmed right down to his fingers and toes,
A gingerbread man in a gingerbread pan

Here’s the old woman who made him sweet,
A treat for she and her husband to eat,
She made him with flour, sugar, and eggs,
Then gave him a face, two arms, two legs,
A gingerbread man in a gingerbread pan

Now open the oven to see if he’s done,
The gingerbread man may surely run,
Out of the oven, on to the floor,
Out of the kitchen and out the door,
If the gingerbread man leaps out of the pan

Chase him old woman, chase him old man,
Now chase him, chase him, fast as you can,
Through the garden and out the gate,
Chase him, chase him before it’s too late,
The gingerbread man is out of the pan
Along came a horse who wanted a snack,
Run fast Mr. Gingerbread, and never look back,
Run, run Mr. Gingerbread, fast as you can,
Shout, “Can’t catch me, I’m the gingerbread man,
I’m the gingerbread man out of the pan!”

Along came a farmer who wanted a treat,
The gingerbread man looked good to eat,
Run, run, fast as you can,
Shout, “Can’t catch me, I’m the gingerbread man,
The gingerbread man out of the pan!”

Along came a fox who loved to eat,
and the gingerbread man looked nice and sweet,
“Jump on my back, my gingerbread pet,
we’ll cross the river so you won’t get wet,
Mr. Gingerbread man who’s out of the pan!”

No place to go, no place to run,
And a ride ‘cross the river could be such fun,
Off with the fox did gingerbread go,
What happened next, I think you know,
To that gingerbread man out of the pan

That sly old fox had a wonderful treat,
The old man and old woman had nothing to eat,
Not a bite was left for the cow or dog,
Or the horse or farmer, not even the hog,
No more gingerbread man in or out of the pan...
~author unknown~
Christmas Recipe
Gingerbread Cookies

In Germany, two centuries ago, gingerbread men were baked and decorated in bright multi-colours at the Christmas holidays. When German people immigrated to America, they brought with them this delightful recipe, and today it is still a popular custom to make these tasty treats at Christmas time.

Granny Tam has a recipe in the box for gingerbread cookies, (or gingerbread men) that you can make this coming Christmas. Use cookie cutter shapes of your choice. They can be gingerbread men or women, hearts, bells, stars, cookie rounds, etc. Invite the kids or grandkids to help decorate them, and I promise you, it will be loads of fun and a real memory-maker! Be sure to take lots of pictures during the process.

¾ c. shortening
1 c. honey
1 egg
¼ c. dark molasses
3 c. flour
½ tsp. salt
2 tsp. soda
1 Tbsp. cinnamon
1 Tbsp. ginger

Mix all ingredients together and roll ¼ inch thick on a lightly floured board or counter top. Use preferred cut out shapes to make your cookies and place on a lightly greases cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Decorate when cool.