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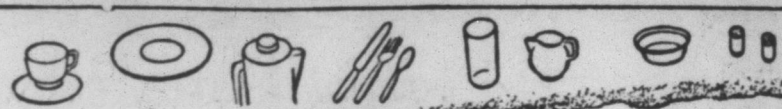


**It's Better**

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yeast we ever used, say  
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**FLEISCHMANN'S  
DRY  
YEAST**

No Ice-box Needed!



## HOUSEHOLD MEMOS

by Lynn Chambers



### Fill the Cookie Jar

Sometimes I think the cookie jar  
is the favorite piece of equipment  
in the American  
home—especially  
in the kitchen.  
At least it's the  
most popular, and  
that's not just  
among the young-  
sters for many a  
time the oldsters  
make the path to the cookie jar just  
as often as the children.

If there are cookies in the house,  
then it's the kind of a house that  
spells "Welcome Home," for cook-  
ies are not just delightful to have,  
they often take the edge off hunger  
when it's most necessary—after  
school, or after a meal to give it  
the finishing touch.

Cookies aren't hard to make.  
They last longer than cakes. They  
take less ingredients, and they go  
much further.

#### Save Used Fats!

Oatmeal and peanut butter have  
long been popular ingredients in  
cookies, but here they are together  
—guaranteed to be doubly popular:

**Oatmeal-Peanut Butter Cookies.**  
(Makes 4 dozen)  
¾ cup peanut butter  
3 tablespoons shortening  
½ cup brown sugar  
½ cup granulated sugar  
¾ cup sifted-all-purpose flour  
¼ teaspoon salt  
2 teaspoons baking powder  
½ cup water  
1¼ cups oatmeal

Cream peanut butter and shorten-  
ing; add sugars gradually, cream-  
ing entire mix-  
ture. Stir in sifted  
dry ingredients  
and water. Add  
the uncooked oat-  
meal. Chill dough.  
Roll dough thin  
on lightly floured  
board and cut  
with cookie cut-  
ter. Dough may  
also be rolled and  
chilled and sliced  
¼ inch thick. Bake on a greased  
baking sheet in moderate (350-de-  
gree) oven for 10 to 12 minutes.

#### Save Used Fats!

If partitioned cookies are desired,  
frost with powdered sugar icing  
when baked and decorate with can-  
died cherries and nuts.

#### Hermit Bars.

¾ cup butter or substitute  
1 cup brown sugar  
2 eggs, well beaten  
¼ cup milk or coffee  
1 cup baking molasses or sorghum  
4 cups sifted cake flour  
1 teaspoon salt  
¼ teaspoon soda  
2 teaspoons baking powder  
1 teaspoon cinnamon  
1 teaspoon each, ginger, cloves  
1 cup nuts, chopped  
2 cups raisins

Mix butter and sugar together.  
Add well-beaten eggs, milk or cof-  
fee, molasses and about 1 cup of  
flour. Beat well. Mix and sift re-  
maining flour, salt, soda, baking  
powder and spices and add to first  
mixture. Add chopped nuts and rais-  
ins. Grease pans and line with  
waxed paper. Spread cookie mix-  
ture evenly in pans and bake in a  
moderate (350-degree) oven until

#### Lynn Chambers' Point-Saving Menu

Pan-broiled Ham Slices  
Parsleyed Potatoes  
Fresh Asparagus  
Endive Salad—French Dressing  
Whole Wheat Rolls  
Orange Whip \*Cornflake Cookies  
\*Recipe Given

### Lynn Says

**Make Cookies!** It's fun to make  
cookies when you have the  
"know-it-all" right at hand. Make  
it easy for yourself by following  
these simple directions:

Start heating the oven before  
you actually make the cookies so  
all will be in readiness when you  
pop the sheets in the oven.

Assemble all the equipment  
needed. Assemble and measure the  
ingredients.

Prepare cookie sheets next. If  
cookies contain much fat, sheets  
need not be greased. Pans for  
bars should be buttered, lined  
with waxed paper, then buttered  
again.

Shortening creams best at  
room temperature. It should not  
be melted as this injures texture  
and flavor of cookie.

Eggs are usually well beaten  
before added to the shortening  
and sugar. If the quantity of  
eggs is small, they may be added  
directly to shortening and sugar

firm. Cut into squares while warm  
and remove from pans while still  
warm.

#### Save Used Fats!

A cornflake cookie with orange  
flavoring will really enchant the  
family:

**\*Cornflake Refrigerator Cookies.**  
(Makes 5 dozen)

½ cup shortening  
½ cup sugar  
2 teaspoons grated orange rind  
2 cups cornflakes  
1¼ cups sifted flour  
2 teaspoons baking powder  
¼ teaspoon salt  
½ cup milk

Blend shortening and sugar to-  
gether. Add orange rind. Crush  
cornflakes into  
fine crumbs. Sift  
flour, baking pow-  
der and salt to-  
gether. Mix with  
crumbs. Add to  
first mixture al-  
ternately with the  
milk. Shape the  
dough into rolls  
about 1½ inches  
in diameter. Wrap in wax paper  
and chill until firm. Slice and bake  
on ungreased baking sheets in mod-  
erately hot oven (425 degrees) about  
12 minutes.

#### Save Used Fats!

#### Economy Brownies.

1 cup sugar  
2 tablespoons shortening  
2 squares melted chocolate  
½ cup milk  
1 egg  
1 teaspoon vanilla  
1 teaspoon baking powder sifted in  
1 cup flour  
1 cup nuts, chopped fine  
Mix in order given, bake in a  
greased shallow pan in a moderate  
oven (350 degrees) for 20 to 25 min-  
utes. Cut in squares and cool.

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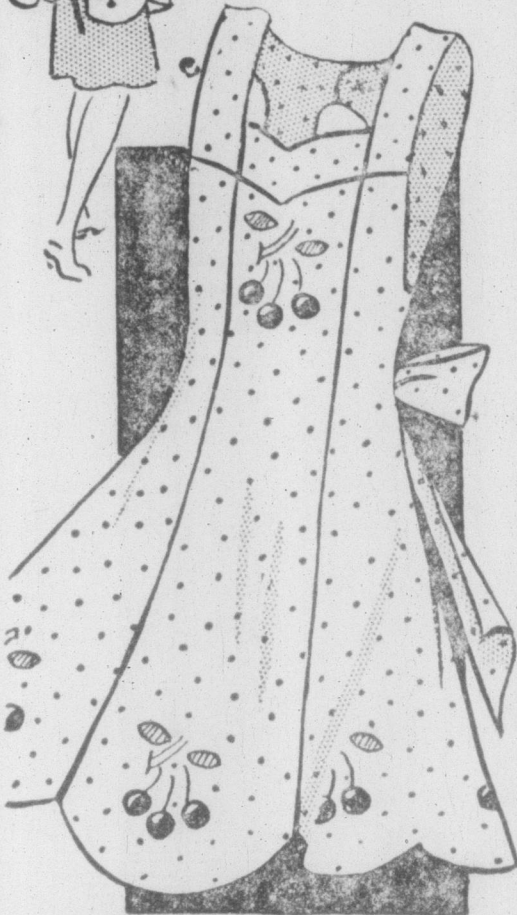
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#### Bananas Long Known

The Chinese literature of 3,000  
years ago mentioned bananas. In  
327 B. C., Alexander the Great found  
bananas growing in the valley of the  
Indus in India. Later, history re-  
cords the crop's further journey  
westward to East Africa, then to the  
Holy Land and northern Egypt. In  
1482 the Portuguese found the fruit  
growing along the African west  
coast, where the natives gave it the  
name "banana." At the time Co-  
lumbus sailed on his voyage of dis-  
covery the banana was growing  
abundantly in the Canary Islands.

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