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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 youngsters 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 cookies 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
1½ cups oatmeal

Cream peanut butter and shortening; add sugars gradually, creaming entire mixture. Stir in sifted dry ingredients and water. Add the uncooked oatmeal. Chill dough. Roll dough thin on lightly floured board and cut with cookie cutter. Dough may also be rolled and chilled and sliced ¼ inch thick. Bake on a greased baking sheet in moderate (350-degree) oven for 10 to 12 minutes.

Save Used Fats!

If partified cookies are desired, frost with powdered sugar icing when baked and decorate with candied cherries and nuts.

Hermit Bars.

½ cup butter or substitute
1 cup brown sugar
2 eggs, well beaten
½ cup milk or coffee
1 cup baking molasses or sorghum
4 cups sifted cake flour
1 teaspoon salt
½ 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 coffee, molasses and about 1 cup of flour. Beat well. Mix and sift remaining flour, salt, soda, baking powder and spices and add to first mixture. Add chopped nuts and raisins. Grease pans and line with waxed paper. Spread cookie mixture evenly in pans and bake in a moderate (350-degree) oven until

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
1½ cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
½ cup milk

Blend shortening and sugar together. Add orange rind. Crush cornflakes into fine crumbs. Sift flour, baking powder and salt together. Mix with crumbs. Add to first mixture alternately 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 moderately 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 minutes. Cut in squares and cool.

Get the most from your meat! Get your meat roasting chart from Miss Lynn Chambers by writing to her in care of Western Newspaper Union, 210 South Desplaines Street, Chicago 6, Ill. Please send a stamped, self-addressed envelope for your reply.

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Bananas Long Known

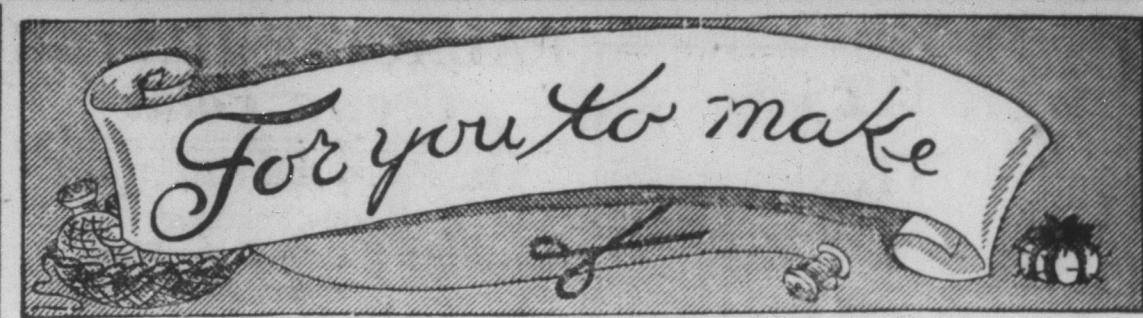
The Chinese literature of 3,000 years ago mentioned bananas. In 327 B. C., Alexander the Great found bananas growing in the valley of the Indus in India. Later, history records the crop's further journey westward to East Africa, then to the Holy Land and northern Egypt. In 1482 the Portuguese found the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

FLEISCHMANN'S DRY YEAST
No ice-box Needed!



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



5520

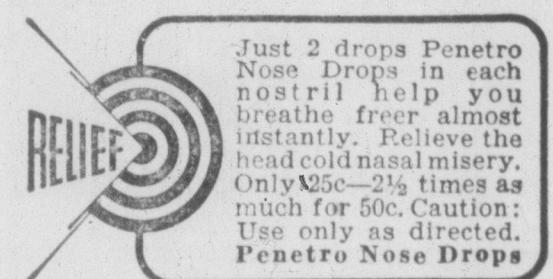


bright appliques. Use bright red cotton for the cherries, green for the leaves—it will make a lovely apron!

To obtain complete pattern for the Cherry Apron (Pattern No. 5520) applique design and finishing instructions, send 16 cents in coin, your name and address and the pattern number.

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