

HOSTESSES' SPECIAL

COOKIES FROM BA KITCHENS

November 15, 1972

Compiled by

Ila Lushbough
and
Dolores Ostroot

NUT BUTTER BALLS

Shirley Acker

1 cup soft butter
 $\frac{1}{4}$ to $\frac{1}{2}$ cup confectioners sugar
 $\frac{1}{2}$ tsp. salt
1 tsp. almond extract or 2 tsp.
vanilla
2 cups sifted enriched flour
1 to 2 cups finely chopped nuts
(walnuts, pecans, almonds or
black walnuts)

Mix butter with sugar until creamy. Add salt, extract, flour and nuts; mix well. Chill dough until easy to handle. Heat oven. Using fingers, shape dough into 1" balls or crescents. Bake on ungreased sheet at 350 for 12-15 min. or until light brown. While cookies are warm, roll in powdered sugar, or red or green colored granulated sugar. These keep well. Makes 4 to 5 dozen.

* * *

OATMEAL CRISPIES

Phyllis Bartling

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup margarine
 $\frac{1}{4}$ cup sugar
1 cup flour
1 cup quick oatmeal

Beat shortening until creamy. Add sugar, flour and oatmeal. Mix well. Chill. Shape dough into tiny balls (about $\frac{1}{4}$ tsp.) Place 3" apart on greased baking sheet. Flatten with glass dipped in sugar. Bake in 350 oven 10-12 min. Sprinkle with powdered sugar. Store in tight container. Makes 5-6 dozen.

BOILED RAISIN COOKIES

Eileen Bell

1 cup sugar	3 cups flour
3/4 cup shortening	1 tsp. baking powder
2 eggs (beaten)	1 tsp. soda salt
2 cups raisins, cooked in 1 cup water	nut meats

Cream sugar and shortening. Add beaten eggs. Add boiled raisins which have been cooled. Add sifted dry ingredients and nuts. Drop by spoonfuls. Bake at 350

Can be frosted with panocha frosting:

1 $\frac{1}{2}$ cups brown sugar	1 Tbs. butter
$\frac{1}{2}$ cup milk	1 Tsp. vanilla

* * *

SCHENKELE (Christmas fried cakes)

Mary Ann Brenner

7 eggs	$\frac{1}{4}$ lb. butter melted
1 tsp. salt	$\frac{1}{2}$ lb. white sugar
1 tsp. almond extract	$\frac{1}{2}$ lb. brown sugar
1 tsp. cinnamon	Flour for soft dough
2 tsp. baking powder	(approx. 5 cups)

Beat eggs and salt 10 min. Add sifted dry ingredients alternately with the melted butter and almond extract. Shape dough with hands into long rolls and cut into small cigar-shaped pieces. Fry in hot fat (375) until golden brown. Cakes will split.

* * *

Character is not made in a crisis - it's only exhibited.

CREAM PUFFS

Jean Bibby

$\frac{1}{2}$ cup butter	$\frac{1}{4}$ tsp. salt
1 cup boiling water	4 eggs
1 cup flour	

Melt butter in water. Add flour and salt all at once and stir vigorously; cook, stirring constantly, until mixture forms ball that doesn't separate. Remove from heat and cool. Add eggs one at a time beating vigorously after each until mixture is smooth. Drop from tablespoon 2 inches apart onto greased cookie sheet. Bake at 450 for 15 min., then at 325 for 25 min. Remove with spatula to rack and cool thoroughly.

* * *

MINCEMEAT COOKIES

Ruth Bibby

$\frac{3}{4}$ cup shortening (part butter)	
1 cup brown sugar	1 tsp. soda
1 cup white sugar	1 tsp. salt
3 eggs	$\frac{1}{2}$ cup other
3 cups unsifted flour	fruit and
1 one lb. 12 oz. jar	$\frac{1}{2}$ cup nuts or
of mincemeat	1 cup nuts

Cream shortening adding sugar gradually till fluffy. Add eggs one at a time beating after each. Add mincemeat and nuts. Add sifted dry ingredients. Drop on greased cooky sheet 2 inches apart. Remove from pan while warm. Cool on rack. Bake at 400 for 12 min.

* * *

Happiness adds and multiplies as we divide it with others.

SUGAR COOKIES

Orena Cooper

1 cup butter (or oleo)
 1½ cups sugar
 2 beaten eggs
 4 cups flour
 2 Tbs. milk to which add 1 tsp. soda
 vanilla

Cream butter and sugar, add eggs and milk. Stir in flour gradually. Let stand over night. Roll out thin (takes very little flour). Cut with cookie cutter and sprinkle with sugar (or decorate otherwise) and bake at 325 for 10-12 min. May be frosted when baked. Nice for Christmas when decorated.

* * *

CHRISTMAS TEA CAKES

Ellen Davidson

½ cup butter	1 cup cake flour
¼ cup sugar	salt
1 egg separated	½ tsp. vanilla
1 Tbs. lemon juice	½ cup pecans
1 Tbs. grated orange rind	

Cream shortening. Add sugar and cream well. Add beaten egg yolk, vanilla, orange rind and lemon juice. Stir in flour and salt. Mix to a smooth soft dough. Chill. Roll in ½" balls. Dip each in slightly beaten egg white, roll in nut meats. Top with candied cherry. Bake in 350 oven for 15 min. Makes 33 cookies

* * *

Tact is the rare ability to keep silent while two friends are arguing and you know both of them are wrong.

SUGAR COOKIES

Ada Dybdahl

1 cup shortening ($\frac{1}{2}$ Spry & $\frac{1}{2}$ butter)
 1 cup sugar
 1 beaten egg
 2 cups unsifted flour
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. cream of tartar
 1 tsp. vanilla

Cream shortening and sugar together. Add beaten egg; add sifted dry ingredients and vanilla. Place in refrigerator over night. Form into small balls and press with bottom of glass which has been dipped in sugar. Decorate with colored sugar, a pecan or candied cherry. Bake at 350 for 10-12 min. or until light brown. These freeze very well.

* * *

STRAWBERRIES

Elsie Green

1 can Borden's sweetened condensed milk
 3 pkg. strawberry jello (reserve $\frac{1}{2}$ pkg. to roll strawberries in)
 1 lb. angel flake coconut

Add ingredients as listed and mix well. Refrigerate an hour or two. Shape into berries, roll in jello. Insert stem. Make leaves with decorator icing colored green or may find stems and leaves in store.

Decorator frosting (1/3 batch)
 1 $\frac{1}{3}$ cups sifted powdered sugar
 1 egg white unbeaten; scant $\frac{1}{4}$ tsp. cream of tartar. Beat 5-7 min. medium speed. These freeze well.

TEA TIME TASSIES

Dotty Haas

Part I

Cream together: 1 3 oz. pkg. Philadelphia Cheese and $\frac{1}{2}$ cup butter or oleo.

Add: 1 cup sifted flour
1 tsp. sugar

Chill 1 hr. Make $2\frac{1}{4}$ small balls, flatten to line $2\frac{1}{4}$ small muffin tins.

Part II

Beat together: 1 egg
 $\frac{3}{4}$ cup brown sugar
1 Tbs. soft butter
1 tsp. vanilla
salt

Place $\frac{1}{3}$ cup broken pecans in pastry lined muffin tins. Add egg mixture, top with $\frac{1}{3}$ cup pecans. Bake at 325 for 25 min.

* * *

FRUIT CAKE COOKIES

Lavisa Haddow

1 cup shortening $2\frac{1}{2}$ cups sifted flour
 $1\frac{1}{2}$ cups brown sugar 1 tsp. soda
2 eggs 1 tsp. cinnamon
1 tsp. vanilla

Cream shortening and sugar. Add eggs and vanilla and beat well. Sift dry ingredients and add to creamed mixture.

Mix together and add to first mixture:

$\frac{1}{4}$ slices candied red pineapple cut up
 $\frac{1}{4}$ slices candied green pineapple cut up
 $\frac{1}{2}$ lb. candied red cherries
1 lb. chopped dates 1 cup whole filberts
1 cup whole Eng. walnuts and 1 cup whole pecans

Mix well and spoon onto greased cookie sheet. Bake at 350 for 10 min. Do not overbake. They keep well and can be frozen.

RUSSIAN TEA CAKES

Cleone Henry

1 cup butter or margarine
 $\frac{1}{2}$ cup confectioners' sugar
 $2\frac{1}{4}$ cups sifted all purpose flour
 $\frac{1}{4}$ tsp. salt
 1 tsp. vanilla
 $\frac{3}{4}$ cup finely chopped nuts.

Form in one inch balls. Bake at 400 for 14-17 min. While hot roll in confectioners' sugar. Cool and roll in sugar again. Makes 5 dozen.

* * *

DATE DROP COOKIES

Irene Jacobsen

$\frac{2}{3}$ cup shortening
 $1\frac{1}{4}$ cups brown sugar
 2 eggs
 2 Tbs. water and 1 Tsp. vanilla
 $2\frac{1}{3}$ cups unsifted flour
 1 tsp. soda
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{3}$ cup walnuts
 1 14 oz. pkg. dates

Cream shortening. Add sugar gradually and cream. Beat in eggs. Add water and vanilla. Fold in sifted dry ingredients. Add nuts and dates.

Drop onto ungreased cookie sheet. Bake at 350 for 12-16 min. Makes 60-70 cookies. Good cookie for family cookie jar.

* * *

Two things are bad for the heart - -
 running up stairs and running down
 people.

SANDWICH COOKIE

Dorothy Lasher

Cream together:

- 1 cup shortening (oleo)
- 1 cup brown sugar

Add:

- 1 $\frac{1}{2}$ cups flour
- 2 $\frac{1}{2}$ cups quick oatmeal
- pinch of salt
- 1 tsp. vanilla
- 1 tsp. soda dissolved in
- $\frac{1}{4}$ cup boiling water.

Shape into rolls. Wrap in waxed paper and freeze. Slice and bake at 425 for 6-7 min.

Butter Icing:

- $\frac{1}{4}$ Tbs. butter
- $\frac{1}{4}$ Tbs. brown sugar
- $\frac{1}{4}$ Tbs. milk
- vanilla

Make a sandwich cookie, frosting between two cookies.

* * *

FATTIGMAND

Ila Lushbough

(Scandinavian poor man's food)

Beat 2 eggs slightly

- Add: 2 tsp. sugar, pinch of salt and
1 tsp. vanilla
Enough flour so dough can be
rolled out (About 1 $\frac{1}{4}$ cups)

Roll out very thin on floured board. Cut into diamond shapes. Cut slit in middle of each piece with a sharp knife and pull one corner of dough through the slit. Deep fry in hot fat (375) until golden brown. Drain on paper towels. Dust with powdered sugar before serving.

TINY TIM FRUIT CAKE COOKIES

Carola Marking

1 cup butter
2 beaten eggs
2½ cups flour
1 tsp. soda
1 tsp. salt
¼ slices candied pineapple cut up.
½ lb. candied cherries cut
2 lbs. dates cut
1 cup each of filberts, pecans and walnuts coarsely chopped.

1½ cups firmly packed brown sugar
1 tsp. cinnamon
1 tsp. vanilla

Cream butter and sugar. Add beaten eggs. Mix some of flour with fruit. Sift flour, soda, cinnamon and salt together. Mix all ingredients. Drop from spoon into tiny greased muffin tins or cookie sheet. Keep dough cool in refrigerator. Bake at 350 15-20 min. Cool. Then brush with glaze made by combining equal parts of white syrup and water and boiling for 1 min. Top with bits of red or green candied cherries and brush with glaze again. Makes 8-10 dozen.

* * *

CHINESE CHEWS

Joanne Moum

¾ cup flour
1 tsp. baking pwd.
3 eggs well beaten
1 cup chopped dates
1 cup chopped walnuts or pecans

¼ tsp. salt
1 cup sugar

Combine dry ingredients. Add remaining ingredients. Pour into greased 14" cake pan. Bake at 300 for 30 min. Cool slightly until you are able to handle. Using a spoon to remove small amounts, roll into small balls and dredge in powdered or granulated sugar (These freeze well. I always use granulated sugar and make about 1" balls.)

SOUR CREAM DROPS

Leola Messner

$\frac{1}{4}$ cup butter or oleo	$1\frac{1}{4}$ cups flour
$\frac{1}{2}$ tsp. vanilla	$\frac{1}{4}$ tsp. salt
$\frac{3}{4}$ cup brown sugar	$\frac{1}{4}$ tsp. baking Pwd.
1 beaten egg	$\frac{1}{2}$ tsp. soda
$\frac{1}{2}$ cup sour cream	
2 $\frac{1}{2}$ dozen pitted dates stuffed with chopped walnuts.	

Cream butter, vanilla and sugar. Add egg and beat well. Add sifted dry ingredients alternately with sour cream. Stir in dates stuffed with walnuts. Drop from tablespoon onto greased cookie sheet, allowing one date for each cookie. Bake about 10 min. at 400. Spread with golden icing made by heating $\frac{1}{4}$ cup butter until golden, stir in 1 cup powdered sugar and $\frac{1}{2}$ tsp. vanilla. Add hot water until mixture is of spreading consistency. Makes 2 $\frac{1}{2}$ dozen.

* * *

TURTLE COOKIES

Marge Richards

Melt and cool 2 squares chocolate and $\frac{1}{2}$ cup butter.
Beat 2 eggs well, beat in $\frac{3}{4}$ cup sugar.
Add chocolate mixture, 1 cup flour and 1 tsp. vanilla.

Heat waffle iron (very hot). Drop small dabs on iron. Bake one minute. Good just plain or frost with:

2 tsp. hot water, $\frac{1}{2}$ square chocolate and 1 tsp. butter heated until melted. Stir in 1 cup powdered sugar.

* * *

If it takes a lot of words to say what you have in mind, give it more thought.

NUTMEG LOGS

Dolores Ostroot

1 cup soft butter
2 tsp. vanilla and 2 tsp. rum extract
 $\frac{3}{4}$ cup sugar
1 egg
3 cups sifted flour
1 tsp. nutmeg
 $\frac{1}{4}$ tsp. salt

Shape into long rolls $\frac{1}{2}$ " in diameter on sugared board. Cut in 3" lengths and put on greased cookie sheet. Bake at 350 12-15 min. Cool. Spread frosting on top and sides and mark with tines of fork to resemble bark. Sprinkle with nutmeg.

Frosting: $\frac{1}{3}$ cup butter, 1 tsp. vanilla, 2 tsp. rum, 2 cups powdered sugar and 2 Tbs. cream.

* * *

SNOWBALLS

Ruth Royer

13 dates - pitted and halved
1 cup sifted flour
 $\frac{1}{4}$ cup powdered sugar and $\frac{1}{4}$ tsp. salt
Add and mix until smooth:
 $\frac{1}{2}$ cup condensed milk, $\frac{1}{2}$ tsp. vanilla
 $\frac{1}{3}$ cup butter
Add $\frac{2}{3}$ cup finely chopped nuts.

Flatten a tablespoon of dough in palm, put date half in center. Cover date, pinching dough around it to form a ball. Put on greased cookie sheet and bake at 375 for 15 min. Roll warm cookies in powdered sugar.

* * *

DATE MACAROONS

ALICE SCHULTZ

2 egg whites
1 cup chopped dates
1 cup powdered sugar
1 cup chopped nuts

Beat egg whites until stiff and dry. Add remaining ingredients in order. Drop by teaspoon onto well oiled baking sheet. Bake in slow oven (325) until delicate brown. Cool before removing from pan.
24 servings.

* * *

RIBBON COOKIES

Cecile Sexauer

1 cup butter
 $\frac{1}{2}$ cup each of candied cherries and pecans
1 oz. milk chocolate melted
2 Tbs. poppy seed
1 tsp. vanilla
 $2\frac{1}{2}$ cups flour
1 tsp. salt
 $1\frac{1}{2}$ cups sugar
1 egg beaten
 $1\frac{1}{2}$ tsp. baking powder

Sift flour, measure and sift twice with salt and baking powder. Cream butter and sugar until light and fluffy. Add flour mixture a little at a time. Divide into 3 parts, add cherries to one part, nuts and chocolate to second, and poppy seeds to third. Line small bread pan with waxed paper and pack layer with chocolate and nuts on bottom, then layer with cherries, then layer with seeds. Chill over night. Slice very thin, bake on greased cookie sheet at 400 for 10 min. Makes about 10 dozen.

* * *

SWEDISH SPRITZ Jackie Sexauer

1½ cups butter 1 cup sugar
1 well beaten 2 tsp. vanilla
egg
4 cups sifted
enriched flour 1 tsp. baking
powder

Thoroughly cream butter and sugar;
add egg and vanilla and beat well.
Sift dry ingredients, add to
creamed mixture; mix to smooth
dough. Force through cooky press.
Color dough or decorate as desired.
Bake at 400 for 7-10 min.

* * *

AUNT CARRIE'S OATMEAL COOKIES
Dorothy Seyller

1 cup shortening 2 cups oatmeal
1 cup brown sugar 2 cups flour
1 cup white sugar 3/4 cup nuts if
2 eggs desired
½ tsp. salt
1 tsp. soda
1 tsp. vanilla

Do not grease pan. Bake at 375 for
10-11 min.

(This is no "fancy" recipe but never
fails to get an "mmmm" from young
and old. It has been in our family
so long, no one remembers Aunt Carrie)

* * *

A good memory is fine - - but the
ability to forget is the true test
of greatness.

ORANGE DROP COOKIES

Babe Starksen

2/3 cup shortening ($\frac{1}{2}$ butter)
1 $\frac{1}{2}$ cups sugar
2 eggs beaten
Juice of one orange - use 4 Tbs. juice
in cookie dough
1 Tbs. grated orange rind
 $\frac{1}{3}$ tsp. almond extract
3 $\frac{1}{2}$ cups sifted flour
3 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
1 Tbs. water

Cream butter and sugar. Add eggs.
Blend all ingredients thoroughly. Drop
by tsp. on greased cookie sheet. Bake
at 375 about 12 min. Let remainder of
juice and $\frac{1}{2}$ cup sugar stand while baking.
Spread on cookies while hot or dip the
tops in juice.

* * *

PECAN DELIGHTS

Dorotha Wolfe

1 cup butter
 $\frac{1}{2}$ cup sugar
1 Tbs. water
1 tsp. vanilla
2 cups flour
2 cups chopped pecans

Mix and shape into balls, flatten with
fork. Bake until light brown. Roll in
granulated sugar while warm. Bake at
350 for 12-15 min.

* * *

If you aren't as close to God as you
used to be, don't be mistaken about
which one of you has moved.

GRAHAM CRACKER BARS

Jean Bartling

$\frac{1}{2}$ cup evaporated milk 1 cup sugar
 1 beaten egg 1 Tbs. flour
 $\frac{1}{2}$ cup butter or margarine

Bring to boil, stirring constantly. Add:

1 cup graham cracker crumbs
 1 cup coconut
 2 tsp. vanilla
 chopped nuts whole

Line a 9 x 13 pan with graham crackers. Spread with filling and top with whole graham crackers. Frost with 1 egg, 2 tsp. vanilla, 2 Tbs. butter and 2 cups powdered sugar. Refrigerate over night before cutting.

* * *

APRICOT CHEWS

Win Cheever

2 Tbs. butter $\frac{1}{3}$ cup flour
 1 cup brown sugar $\frac{1}{8}$ tsp. soda
 1 cup chopped nuts $\frac{1}{8}$ tsp. salt
 2 beaten eggs.

In 9 x 9 x 2 pan melt butter. Sift together flour, salt, soda; stir in brown sugar and nuts; then beaten eggs. Carefully pour batter over butter in pan. Do not stir. Bake at 350 for 20-25 min. Sprinkle with powdered sugar. Place waxed paper under wire rack. Invert pan immediately onto rack. Cool. Sift cookies again with powdered sugar if desired. Frost with powdered sugar icing with chopped dried apricots added for flavor ($\frac{1}{2}$ cup chopped dried apricots may be added to the bar recipe if desired). Also 1 Tbs. grated orange rind may be used in icing. Cut into 24 bars.

* * *

WALNUT STRIPS

Ruth DePuy

Cream $\frac{1}{4}$ cup butter and add $\frac{1}{2}$ cup flour. Smooth into buttered 8" square pan and bake at 350 for 10-15 min.

Add filling made of:

1 egg
 $\frac{3}{4}$ cup brown sugar
1 Tbs. flour
 $\frac{1}{8}$ tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ cup walnuts
 $\frac{1}{2}$ tsp. vanilla

Spread on baked crust and bake at 350 for 15 to 20 min.

Frosting: 1 Tbs. butter worked into $\frac{3}{4}$ cup powdered sugar, 1 Tbs. warm orange juice and $\frac{1}{2}$ tsp. lemon juice.

Cut in strips.

* * *

ENGLISH TOFFEE BARS

Margaret Fishback

$\frac{1}{3}$ cup melted butter
Add $\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup syrup or honey
 $\frac{1}{4}$ tsp. salt
 $1\frac{1}{2}$ tsp. vanilla

Heat together until melted and pour over 2 cups quick oatmeal and mix well. Pat into a greased 7 x 11 pan and bake at 425 for about 12 min. or until light brown around the edges.

While hot put on 1 cup chocolate chips and spread evenly. Sprinkle $\frac{1}{4}$ cup finely chopped nuts on top and press in lightly with hands. Cut before completely cool.

CARMEL BARS

Marilyn Gerjets

1 cup flour	1 6 oz. pkg. semi
1 cup quick oats	sweet choc. chips
$\frac{3}{4}$ cup brown sugar	$\frac{1}{2}$ cup pecans
$\frac{1}{2}$ tsp. soda	$\frac{3}{4}$ cup caramel ice
$\frac{1}{4}$ tsp. salt	cream topping
$\frac{3}{4}$ cup melted butter	3 tbs. flour

Combine flour, oats, sugar, soda, salt and butter. Blend to form crumbly mixture. Press $\frac{1}{2}$ of crumbs in an 11 x 7 pan. Bake at 350 for 10 min. Remove and sprinkle with chocolate chips. Blend topping with flour. Pour caramel mixture back and forth over chocolate chips. Sprinkle with pecans. Bake 15 to 20 min. at 350. Chill.

To serve cut into small squares for they are very rich.

* * *

LADY FINGERS

Millie Juel

Mix together 1 cup flour and $\frac{1}{2}$ cup butter. Pat into an 8 x 8 pan and bake at 350 for 15 min.

While crust is baking, beat 2 eggs.

Add: $1\frac{1}{2}$ cups brown sugar
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{2}$ tsp. salt
 1 Tbs. vanilla
 $\frac{1}{2}$ cup nut meats

Pour over baked crust and bake at 350 for 20-25 min.

Frost with: 2 Tbs. butter
 1 Tbs. lemon juice & rind
 2 Tbs. orange juice
 $1\frac{1}{2}$ cups powdered sugar

CHOCOLATE RICE KRISPIE GOODIES

Helen Kendall

- $\frac{1}{4}$ cup butter or margarine
- 1 6-10 oz. pkg. regular marshmallows
or 4 cups miniature
- 5 cups Rice Krispies
- 1 6 oz. pkg. semi-sweet chocolate
chips.
- 1 cup peanuts or chopped nuts
- Dash of salt.

Combine butter and marshmallows in 3 qt. saucepan on medium heat. When mixture is syrupy, remove from heat and add Rice Krispies. Stir until well coated and add chocolate chips and nuts and stir until well coated. Spread warm mixture into buttered 9 x 13 pan and press firmly with spatula. Cut into squares when cool. Makes 24 2 x 2 bars. (Popcorn may be substituted for Rice Krispies)

* * *

DREAM BARS

Mabel McCrory

- $\frac{2}{3}$ stick of butter melted in 9 x 12
pan
- 1 cup Graham cracker crumbs
- 1 6 oz. pkg. chocolate chips
- 1 6 oz. pkg. butterscotch chips
- 1 cup coconut
- 1 cup chopped nuts
- 1 can Eagle Brand milk.

Mix in pan and bake at 350 for 25-30 minutes.

* * *

HOLIDAY BARS

Ruth Morrill

Sift together and set aside:

2 $\frac{1}{4}$ cups sifted flour
 2 $\frac{1}{4}$ tsp. baking powder
 1 $\frac{1}{8}$ tsp. salt

Beat until thick and lemon colored:

4 eggs and 1 cup sugar

Add:

1 6 oz. pkg. chocolate chips
 1 cup chopped dates
 1 cup chopped nuts
 $\frac{1}{2}$ cup chopped maraschino cherries
 1 Tbs. cherry juice

Fold in flour mixture. Pour into greased wax lined 9 x 13 pan. Bake at 325 for 25-30 min. Makes about 4 doz. bars.

* * *

CHOCOLATE SCOTCHEROOS

Gertrude Voldal

1 cup sugar	1 cup light corn
1 cup chunk style	syrup
peanut butter	6 cups Rice Krispies
1 cup chocolate bits	
1 cup butterscotch bits	

Combine sugar and syrup in 3 qt. pan. Cook over moderate heat stirring frequently until mixture begins to bubble. Remove from heat and stir in peanut butter. Mix well. Add Rice Krispies and stir until well blended. Press mixture into buttered 10 x 15 pan. Melt chocolate and butterscotch bits together over hot (not boiling) water until well blended. Remove from heat and spread evenly over first mixture. Cool until firm and cut into bars.

MINCEMEAT SQUARES Phyllis Peterson

1 cup brown sugar
 $\frac{1}{4}$ cups rolled oats
 $\frac{1}{2}$ cups flour
 $\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ cup shortening
2 cups mincemeat

Combine brown sugar, oats, flour and salt. Mix well. Cut in shortening with pastry blender until consistency of coarse crumbs. Spread half of this mixture in 7 x 11 x 2 pan. Cover with mincemeat and spread remaining half of first mixture on mincemeat. Brush with diluted egg yolk. Bake at 400 for 20-25 min.

* * *

ORANGE, DATE & PECAN BREAD

Gay Shlanta

1 orange (about $\frac{1}{2}$ cup juice)
 $\frac{1}{2}$ cup boiling water
1 cup dates 1 cup sugar
2 Tbs. melted butter 1 egg beaten
2 cups sifted flour 1 tsp. baking
 $\frac{1}{4}$ tsp. salt powder
 $\frac{1}{2}$ cup chopped pecans 1 tsp. soda

Squeeze orange juice and add boiling water to make 1 cup liquid. Remove pulp from orange and put peel through food chopper. Combine with dates. Combine liquid, fruit, sugar, butter and egg. Stir flour, baking powder, salt, and soda together and add to liquid and fruit. Mix and add nuts. Bake in greased loaf pan at 350 for about 50 min. Cool in pan. Can be frozen.

PUMPKIN DATE BAR

LaRayne Wahlstrom

1 cup sugar
 $\frac{1}{2}$ cup oleo
 1 egg
 1 cup canned pumpkin
 1 cup cut up dates
 $\frac{1}{2}$ cup chopped nuts

1 tsp. vanilla
 2 cups sifted flour
 1 tsp. baking powder
 1 tsp. soda
 1 tsp. cinnamon

Cream sugar and shortening. Add egg, mixing until fluffy. Add vanilla and pumpkin. Add dry ingredients and mix well. Then add dates and nuts. Bake in 10 x 15 pan (for thinner bar) or in 9 x 13 pan at 350 for 25 min. When cool frost with a butter, powdered sugar, cream frosting to which 1 tsp cinnamon has been added.

* * *

CRANBERRY TORTE

Judy Wilkinson

2 $\frac{1}{2}$ cups flour
 1 cup sugar
 $\frac{1}{2}$ tsp. salt
 1 tsp. baking powder
 1 tsp. soda
 1 cup whole fresh
 cranberries

1 cup chopped dates
 1 cup broken walnuts
 3 Tbs. grated orange
 rind (2 oranges)

Stir in: 2 beaten eggs
 1 cup buttermilk
 $\frac{3}{4}$ cup Wesson Oil

Grease tube pan only on bottom. Bake for one hour at 350. Cool and wrap in foil. Refrigerate for 24 hours to let flavors mellow or freeze.

Serve with sauce made from:

1 cup orange juice
 1 cup granulated sugar

YOUR P.E.O. GARDEN

First plant five rows of Peas:
Presence, Promptness, Preparation,
Purity, Perseverance.

Next to these plant three rows of
Squash: Squash gossip, Squash
criticism, Squash indifference.

Then plant five rows of Lettuce:
Let us be faithful to duty.
Let us be loyal and unselfish.
Let us be true to our obligation.
Let us obey rules and regulations.
Let us love one another.

No garden is complete, of course,
without Turnips:
Turn up for the meetings.
Turn up with a smile.
Turn up with new ideas.
Turn up with determination to make
everything
Count for something good and
worthwhile.

* * *

The more you give, the more you get
The more you laugh, the less you fret,
The more you do unselfishly
The more you live abundantly.
The more of everything you share
The more you'll always have to spare.
The more you live, the more you'll
find
That life is good and friends are
kind.
For only what you give away
Enriches us from day to day!

- - -