

press-edges together to seal. Bake in preheated oven about 12 minutes. Cool. Sprinkle with confectioners' sugar. Makes 3 dozen.

**SWEETHEART COOKIES**

1 cup (2 sticks) margarine  
1 1/2 cups sugar  
2 eggs  
1 teaspoon vanilla  
3 cups sifted flour  
3 teaspoons baking powder  
1/4 cup milk  
21 red heart-shaped gum drops sliced in half.  
Melt margarine in saucepan. Remove from heat. Stir in sugar. Add eggs and van-

illa. Beat well. Add flour, baking powder and milk. Mix well. Chill thoroughly. To speed chilling, divide the dough and put into two pie tins lined with waxed paper for 1/2 hour. Drop, by rounded teaspoonfuls onto baking sheet. Into each cookie press a gum drop half-cut side up. Bake in moderate oven (375 degrees) 10 to 12 minutes. Remove from cookie sheet to cooling rack. Makes 3 1/2 dozen cookies.

**GINGERBREAD VALENTINES**

2 1/2 cups sifted all-purpose flour

1 teaspoon salt  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon ginger  
2 teaspoons cinnamon  
1/2 teaspoon cloves  
1/2 cup shortening  
1/2 cup sugar  
1 cup molasses  
2 eggs  
1 cup hot water

Sift together flour, salt, baking powder, baking soda, ginger, cinnamon, and cloves. Cream together shortening and sugar; blend in molasses. Stir in 1/2 cup flour mixture; beat in eggs. Add hot water alternately with remaining flour mixture. Turn into greased and floured 9-inch square pan. Bake in moderate oven (350 degrees) 40 minutes. Cool; cut out with heart-shaped cutter. Top each heart with whipped cream or whipped topping and a candy heart.

Makes 10 hearts.

**MOLASSES ROLLED COOKIES**

3/4 cup shortening  
1/2 cup sugar  
1/2 cup molasses  
1 egg, divided  
2 cups sifted all-purpose flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon each, ginger and cloves

Cream together shortening, sugar, molasses, and egg yolk. (Reserve white for the frosting) Sift in flour, salt, soda, baking powder and the spices. Mix well. Chill 1 hr. or until ready to use. Roll out 1/4-inch thick on lightly floured board or pastry cloth. Cut into desired shapes. Bake on ungreased baking sheets in moderate oven (375 degrees) 10 minutes. Cool; decorate with Ornamental Frosting forced through a cake decorator. Makes about 4 dozen cookies.

**ORNAMENTAL FROSTING**

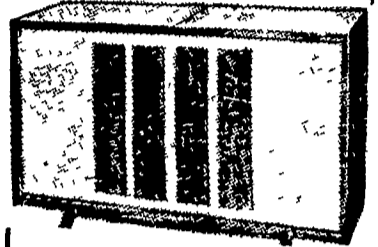
1 1/4 cups sifted confectioner's sugar  
1/2 teaspoon cream of tartar  
1 egg white  
1/2 teaspoon vanilla  
Combine ingredients in a mixing bowl. Beat with rotary beater or electric mixer until frosting holds its shape. Cover with a damp cloth until ready to use.

tional importance of food. Other county young people attending the state congress were Carl Troop, Quarryville R3; Lucille Kreider, of Quarryville R1; Glenn S. Henry, Manheim R4, Marion Boll, Elizabethtown R3; B. Arlene Miller, Lancaster R3; Christine Good, 316 Park St., Elizabethtown; and Brabara Ellen Brown, Mount Joy R2.

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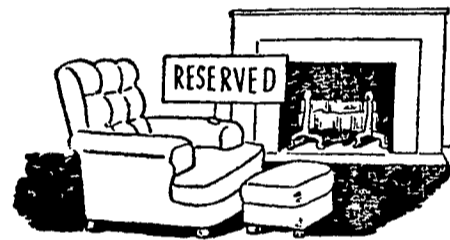
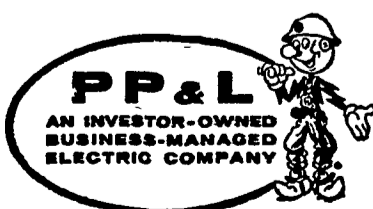


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