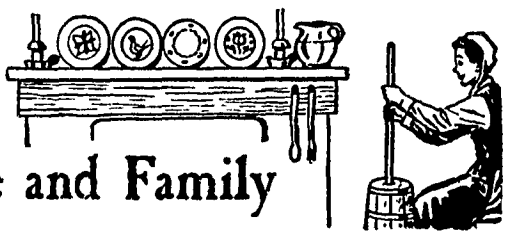


For the Farm Wife and Family



Favorite Recipes

Edited by Mrs. Richard C. Spence

Today we are continuing with recipes from the Hearis of Love Class of the New Danville Sunday School. Let's see what they have for us in the way of cookies.

DATE BALLS

Mrs. David H. McMichael, R6, Lancaster, Pa.

1 cup chopped dates
1 cup granulated sugar
¼ pound butter
⅛ teaspoon salt
2 eggs, beaten
2 cups Rice Krispies
½ cup English walnuts
Mix dates, sugar, butter, salt and egg together and boil 10 minutes, stirring constantly. Cool and add Rice Krispies and walnuts. When cold shape into balls and roll in confectioners' sugar or coconut.

PEPPERNUTS

Mrs. Glenn Nauman, R6, Lancaster, Pa.

1 pound granulated sugar
½ pound shortening
1 cup sour milk or buttermilk
3 eggs
½ teaspoon salt
1 pound 6 ounces flour
1 teaspoon baking soda (put in the buttermilk)
1 teaspoon baking powder
Let stand in cool several

hours or overnight. Bake at 400 degrees until light in color.

PEPPERMINT CRISPS

Mrs. C. Lloyd Harnish, R6, Lancaster, Pa.

¼ cup shortening
½ cup sugar
1 egg
1 cup sifted flour
½ teaspoon baking powder
¼ teaspoon soda
¼ teaspoon salt
¼ teaspoon nutmeg
1 tablespoon milk
Cream shortening, sugar & egg. Sift together flour, baking powder, soda, salt and nutmeg; add alternately with milk. Drop onto cookie sheet 2½ inches apart. Flatten and sprinkle with crushed hard peppermint-stick candy. Bake at 350 degrees for 8 to 10 minutes. This is a snapping, crisp sugar cookie. Makes 2½ dozen.

GOLDEN CARROT COOKIES

1 cup soft shortening

¾ cup sugar
1 cup mashed cooked carrots
2 eggs
2 cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
¾ cup shredded coconut
Mix thoroughly the shortening, sugar, carrots and eggs. Stir in flour, baking powder, salt and coconut. Bake 8-10 minutes in a 400 degree oven.

GRAHAM CRACKER DESSERT

Mrs. Jay C. Garber, R6, Lancaster, Pa.

3 egg yolks
1 cup sugar
1 cup graham cracker crumbs
1 teaspoon baking powder
¼ teaspoon salt
½ cup chopped walnuts
1 teaspoon vanilla
3 stiffly-beaten egg whites
Beat egg yolks until thick and lemon colored; gradually add sugar and continue beating. Stir in cracker crumbs, baking powder and salt; mix well. Add walnuts and vanilla. Fold in stiffly-beaten egg whites. Pour into a 9-inch square pan. Bake in slow oven (325 degrees) for 40 minutes. Cool. Cut in squares and top with vanilla ice cream. Serves 9.

APRICOT JAM

Mrs. J. Lloyd Harnish, R1, Willow Street, Pa.

1 pound evaporated apricots
5 cups water
3 pounds sugar
1 lemon
Cut apricots in small pieces. Soak in the 5 cups water over night. Add sugar and

lemon juice and cook about 20 minutes or until thick enough.

PINEAPPLE SALAD

Mrs. Elvin T. Harnish, R1, Willow Street, Pa.

1 can sliced or crushed pineapple
2 tart apples
2 bananas, diced
Mix the above ingredients together

Dressing:
1 cup pineapple juice
½ cup sugar
2 eggs
1 teaspoon flour mixed with
Juice of one lemon
Bring to a boil; when thick take from stove and chill. When ready to serve add 1 cup of cream, whipped. Add fruit. Arrange on lettuce or cut lettuce in it and serve in a salad bowl.

HOME-MADE MAYONNAISE

Mrs. Lloyd K. Harnish, R1, Willow Street, Pa.

1 cup sugar
1 cup vinegar
1 cup cream
2 tablespoons mustard
2 tablespoons butter
1 teaspoon salt
2 tablespoons flour
2 eggs
Cook until thickened

GINGERBREAD

Mrs. Jay C. Garber, R6, Lancaster, Pa.

1 cup brown sugar
1 cup lard
4 eggs
1 cup baking molasses
1 cup boiling water
3½ cups flour (not sifted)
1 tablespoon soda
1 teaspoon salt

1 teaspoon ginger
Mix together thoroughly the brown sugar, lard and eggs. Blend in molasses and boiling water. Add dry ingredients and beat until smooth. Pour into well-greased and floured pan. Bake at 325 degrees for 45-50 minutes. Serve hot with the following topping:

TOPPING FOR HOT GINGERBREAD

2 eggs, separated
6 tablespoons confectioners' sugar
4 tablespoons melted butter
Vanilla
Beat egg whites stiff. Add sugar slowly as beating. Add cooled melted butter and beaten egg yolks by folding in with a spatula.

PIENAPPLE CHEESE PIE

Mrs. Albert Graybill, R6, Lancaster, Pa.

2 eggs, well beaten
1 cup cottage cheese
1 cup sugar
1 tablespoon cornstarch
2 cups milk
1 teaspoon vanilla
1 cup crushed pineapple
1 teaspoon cinnamon
1 tablespoon butter
Add the cottage cheese to the beaten eggs and beat until smooth. Add the sugar & cornstarch and blend well. Add the milk and flavoring. Spread the pineapple on bottom of pie shell and pour in cottage cheese mixture. Dot with butter and sprinkle with cinnamon. Bake in a hot oven (450 degrees) to glaze crust, about 10 minutes; then reduce heat to moderate (350 degrees) and bake until puffed and firm.

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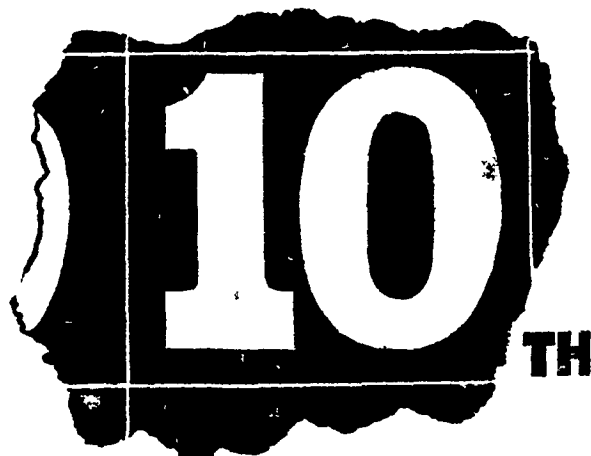
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