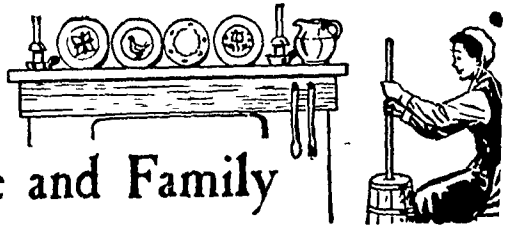


For the
Farm Wife and Family



THE EASTER PARADE

By Mrs. Richard C. Spence

Hats are dear to every female heart. Mom wants a straw bonnet to match her Easter finery, but Sister is happily content with a cookie chapeau that's perched jauntily atop an ice cream bunny. At that age a hat fashioned of cookie has more appeal than one made of straw.

Ice cream cookie hats are simple to design. All mom needs is butter along with other fine ingredients like milk egg and chopped nuts. Of course she'll add flour and sugar, two staples of cookie making and for this recipe regular or quick-cooking rolled oats. In very short time the ingredients are blended, baked and emerge from the oven as cookies.

Sister will most certainly want to share with Mom the fun of hat-making. One cookie serves as Mrs. Bunny's collar, a round scoop of vanilla ice cream goes atop her face. Currants or raisins may serve for eyes while a red cinnamon candy makes an adorable mouth. A little marshmallow cream holds the decorations in place on Mrs. Bunny's cookie hat. With colored gumdrops, chocolate bits and colored candies, Mrs. Bunny's hat can be sedate, frivolous or peppy or frilly whatever the young designer desires.

Then bring the faces from the freezer, center atop a cookie and top with a decorated cookie chapeau.

Little Brother has a treat in store for him, too. Ice cream and Cereal Bunnies made from two of his favorite foods. This whimsical creation is also very easy to prepare. For Peter Rabbit is fashioned of two scoops of ice cream of different sizes rolled in a flavorful cereal mixture. The small scoop goes atop the larger one to form the bunny's head and body long, colored gumdrops fastened to the bunny by wooden picks become ears and tail.

Bunny making is fun, but eating them is even better.

ICE CREAM COOKIE HATS

- 1/2 cup sifted flour
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 cup (1 stick butter)
- 1 cup firmly packed light brown sugar
- 1 egg
- 1 teaspoon vanilla
- 1/4 cup milk
- 1/2 cup finely chopped nuts
- 1-1/2 cups quick-cooking or regular rolled oats, uncooked

Sift dry ingredients together. Cream butter. Add sugar and mix well. Beat in egg and vanilla. Add sifted dry ingredients alternately with the milk. Blend in chopped nuts and oats. Drop by teaspoonfuls onto cookie sheets. Bake 10-12 minutes in a 350 degree oven. Cool on cake racks. Makes 4-5 dozen cookies.

FOR DECORATING Vanilla ice cream, marshmallow cream, colored gumdrops, red cinnamon candies, chocolate bits, currants, candied cherries and citron.

To decorate hats first put a little marshmallow cream on top of cookie to hold the decoration. Then decorate with cut gumdrops, colored candies, chocolate bits. Put a scoop of vanilla ice cream on one cookie and top with a cookie bit, currants, candied cherries and citron.

To decorate hats first put a little marshmallow cream on top of cookie to hold the decoration. Then decorate with cut gumdrops, colored candies, chocolate bits. Put a scoop of vanilla ice cream on one cookie and top with a cookie bit, currants, candied cherries and citron.

ICE CREAM AND CEREAL BUNNIES

- 1/2 cup (1 stick) butter, melted
 - 2 cups cornflakes
 - 1 cup firmly packed light-brown sugar
 - 1/2 cup finely chopped nuts
 - 1/8 teaspoon cinnamon
 - 1 quart vanilla ice cream
 - Colored gumdrops
- Combine melted butter, corn flakes, brown sugar, nuts and cinnamon and mix well. Scoop out 12 balls of ice cream. 6 large ones for the bodies of the bunnies and 6 smaller ones for the heads. Roll the balls in the cornflake mixture.

(Continued on Page 15)



Grandest lady in the Easter parade will be this Ice Cream Bunny wearing a perky cookie chapeau. Peter Rabbit made of ice cream and cereal, is her tasteful escort.



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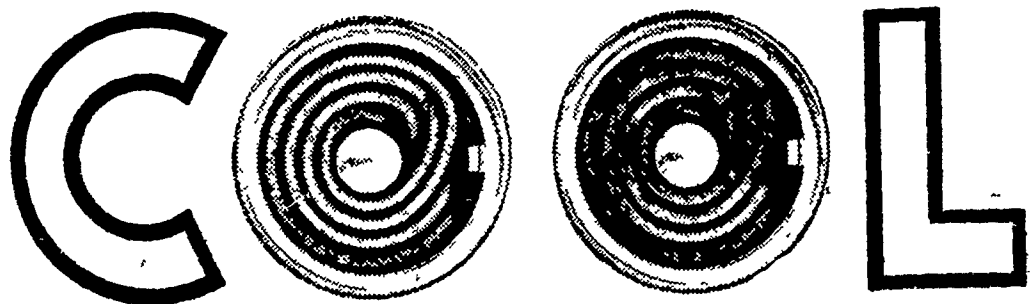
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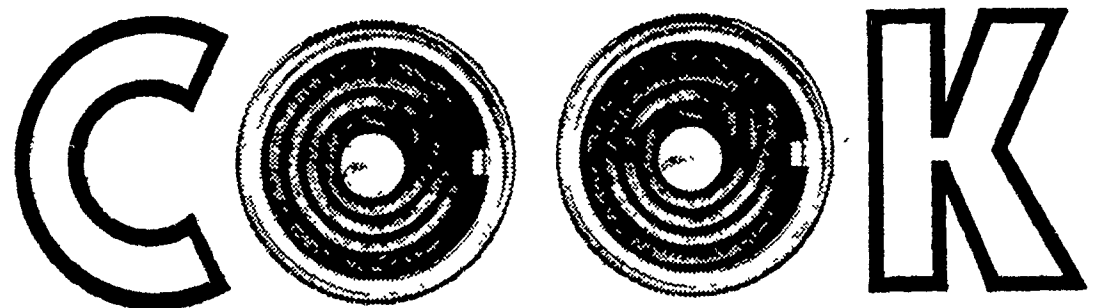
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