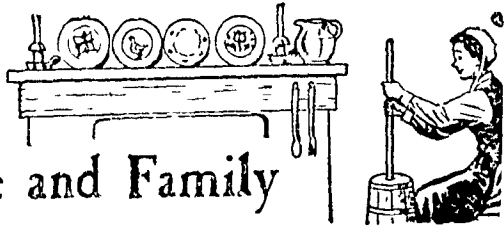


For the Farm Wife and Family



Brown Sugar Sand Tarts

By Mrs. Richard C. Spence

Several weeks ago we printed a request for a sand tart recipe using brown sugar a recipe which one of our readers had asked for. We are so happy to have had several answers to that request and are printing them for you today.

It seems to be the opinion that these cookies made with brown sugar are especially good frozen. It might be a good idea to stock your freezer now so there will be plenty for picnics this summer.

Mrs. Ralph Armstrong Drumore was responsible for one of the recipes requested. She has also included the recipe for the regular sand tarts which she uses.

BROWN SUGAR SAND TARTS

Mrs. Ralph Armstrong, Drumore, Pa.

- 1 cup brown sugar
- 1/2 cup butter
- 1 egg well beaten
- 2 1/2 cups pastry flour
- 1 teaspoon vanilla
- 1/4 teaspoon salt
- 2 teaspoons baking powder
- 1 egg white for topping
- 1 tablespoon white sugar
- 1/4 teaspoon cinnamon

Chopped nuts (optional)
Cream butter and brown sugar. Add beaten egg and vanilla. Add flour, salt and baking powder which have been sifted together. Roll out in desired shapes. Brush tops with egg white. Mix together cinnamon and white sugar

better taste than the regular ones using white sugar.

BROWN SUGAR SAND TARTS
Mrs. Alma Z. Martin
R. D. 2, Ephrata, Pa.

- 1 cup butter
- 2 cups brown sugar
- 3 eggs
- 1 tablespoon sweet milk
- 2 teaspoons baking powder
- 2 tea spoons cinnamon
- flour

Cream butter, add brown sugar and eggs. Then add milk. Add baking powder and cinnamon to the flour and sift. Use enough flour to roll out—not too stiff. Chill. Roll out in desired shapes. Beat an egg yolk and wash on top. Sprinkle with nuts and bake.

We are grateful also to Mrs. Lester Faus, R. D. 2, Manheim for sending us her recipe for sand tarts made with brown sugar.

SAND TARTS

Mrs. Lester Faus
R.D. 2, Manheim, Pa.

- 1/2 cup butter or margarine
- 1/2 cup light brown sugar
- 1 egg
- 2 cups sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt

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SAND TARTS

Mrs. Ralph Armstrong,
Drumore, Pa.

- 1 pound butter
- 1 pound sugar
- 1 pound flour
- 5 eggs (keep one white for topping)
- 1/4 cup sugar
- 1 tablespoon cinnamon

Use the 1/4 cup flour and 1 tablespoon cinnamon mixture for topping. Bake at 325 degrees.

Mrs. Alma Z. Martin, R. D. 2, Ephrata sends us her recipe for Brown Sugar Sand Tarts—she says it is a long time favorite with a much

Ladies, Have You Heard? . . .

By Jane Thurston

About Making Wills

Whether your estate is small or large plan now for its distribution. Both husband and wife should have wills.

Making a will is not a do-it-yourself project. To avoid possible difficulties, have a competent lawyer draw up your will. The fees he charges for his services are nominal and his suggestions can result in saving the cost of his fees.

Keeping your will up-to-date is as important as making the will in the first place.

A will can save your family time and money, but if you don't have a will the laws of the state will determine how your estate is divided.



THURSTON

About Using Pattern Envelopes

After you select a pattern style from the catalogue, ask to see the pattern. Study the information given on the envelope.

You can learn a lot about the pattern. Count the number of pattern pieces. If there are more than fourteen, you'll be working with a fairly complicated pattern. A pattern should challenge your sewing abilities but not exceed them.

On the pattern envelope fabrics are suggested for use with that particular style pattern. If you don't choose one of the fabrics listed, select one similar to those the designer had in mind for the garment. Study the envelope for other findings you'll need for the garment.

After you buy your pattern and can open the envelope, read and study the sewing guide sheet. It offers valuable tips and information.

(Continued on Page 16)

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