

**● Cooky Treats**

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to greased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Makes about 4 dozen.

**BROWN SUGAR TREASURES**

- 3 cups sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup soft butter or margarine
- 2 cups brown sugar, firmly packed
- 2 eggs
- 1 cup whole bran cereal with wheat germ
- ½ cup milk
- 1 teaspoon vanilla flavoring

Sift together flour, baking powder and salt. Blend butter and sugar; add eggs and beat well. Stir in bran cereal milk and vanilla. Add sifted dry ingredients, mix well. Drop by tablespoonfuls, a little apart, onto greased baking sheets. Bake in moderately hot oven (400 degrees) about 10 minutes. Makes about 6 dozen cookies, 2-½ inches in diameter.

For a quick trick with chocolate flavored rice krispies fry this marshmallow confection which needs no baking. To prepare it, melt ¼ cup butter or margarine in a 3-quart saucepan. Add ½ lb. marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is well-blended. Remove from heat. Add 5 cups chocolate rice krispies and stir until well coated with marshmallow mixture. Press warm marshmallow-cereal mixture lightly into buttered 13x9-inch pan. Cut in squares when cool 24 2-inch squares.

**STUFFED MUSHROOMS**

- 1 pound fresh mushrooms, medium sized
- ½ pound ground beef
- ¼ teaspoon salt
- Dash pepper
- 1 egg yolk
- ¼ cup dried bread crumbs
- Pinch garlic salt

Remove stems, hollow out small amount of mushroom cap. Saute caps in bubbling butter until golden brown. Beat egg yolk until pale yellow. Add seasonings to beef and buttered crumbs. Fill each mushroom cap with beef, crumb, and egg mixture and sprinkle tightly with buttered crumbs. Dot with butter and place in buttered baking dish. Bake at 350 degrees for 20 minutes. Baste frequently. These may be prepared ahead of time for serving and then baked just before you are ready to serve.

Delicious for an addition to a buffet menu, for hot hors d'oeuvres, or to be served on a bed of rice for a late supper menu.

**MUSHROOM AND LOBSTER NEWBURG**

- ½ pound fresh mushrooms, diced
- 1 7-ounce can lobster
- ¼ cup butter
- 1 teaspoon chopped onion
- 1 tablespoon cornstarch
- 1-½ cups light cream (or half and half milk and cream)
- 3 egg yolks
- 1 teaspoon lemon juice

Melt butter, add onions and saute 1 minute. Add mushrooms and saute 3 minutes more, then add the drained tossing lightly together. Dust the cornstarch over all and stir into the mixture. Gradually stir in one cup of lobster. Again saute 3 minutes cream, cooking only to the boiling point. Turn into double boiler over hot water or use chaf-

ing dish. Beat the egg yolks until pale yellow and mix well with the remaining cream. Stir into first ingredients and cook and stir for 3 minutes, or until thickened. Add seasoning and lemon juice. Cook for 1 minute stirring constantly. Serve with toast points or fluffy rice.

**STRAWBERRY SAUCE**

- ½ cup sugar
- 2 teaspoons cornstarch
- ¾ cup cold water
- ½ cup sliced strawberries
- 1 tablespoon butter
- Few drops of red food coloring
- 1-½ cups sliced fresh strawberries

Combine sugar and cornstarch in saucepan. Blend in cold water and sliced strawberries. Cook over low heat, stirring constantly until mixture boils. Boil for three minutes. Remove from heat; add tablespoon of butter and red food coloring. Cool, then

stir in sliced fresh strawberries.

**QUICK CASSEROLE**

Fry several strips bacon until crisp. Drain on soft paper towel. Crumble bacon. Pour off nearly all fat in bacon skillet and saute ¼ cup chopped onions. Add 1 can drained mushrooms. Heat. Stir all into canned or cooked frozen Frenched green beans. Turn into casserole. Top with thin cheese slices. Heat in 350 degree oven until cheese is well melted.

**● Have You Heard?**

(continued from page 15)  
pears which never turn bright yellow.

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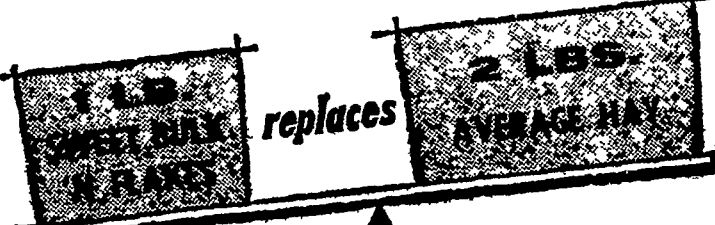
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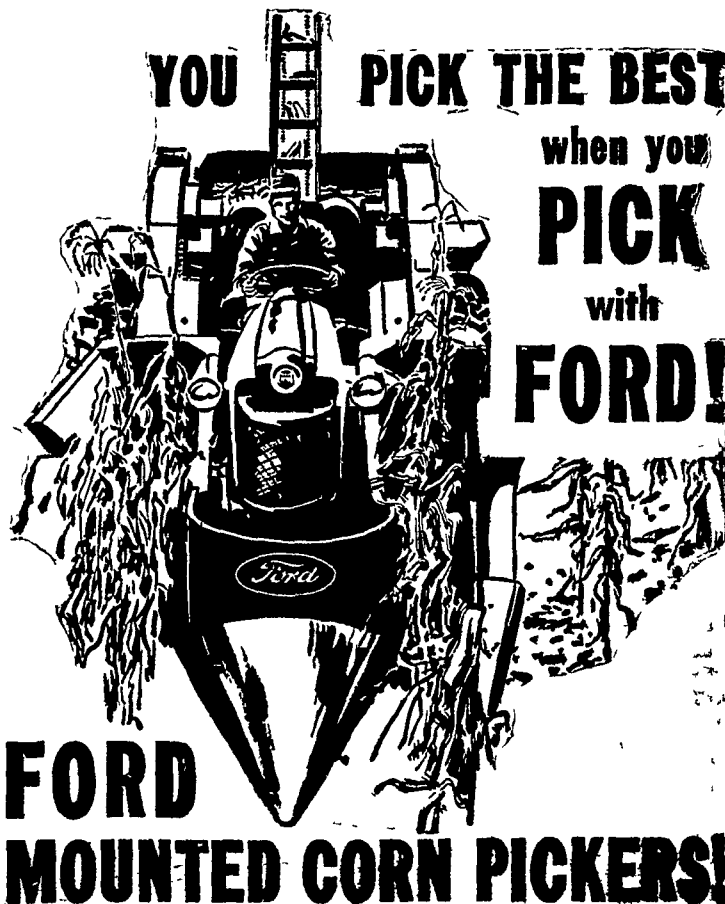
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