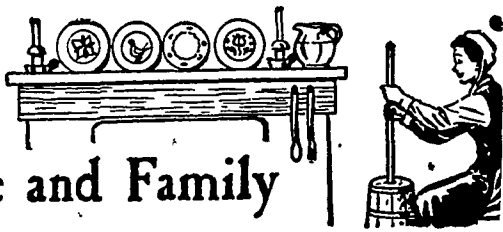


For the Farm Wife and Family



Christmas Without Cookies?

By Mrs. Richard C. Spence

We hear the remark "This year I am not going to bake so many cookies" made many times the few weeks before Christmas and we often wonder how often that threat is carried out.

Dad has his favorite, each of the children has his own individual choice, Grandpa always looks forward to the Chocolate Drops and then there is the kind that friends always rave about. So, just which one won't we bake this time! It always turns out that we bake as many as always and if we are an "on-the-ball-cook" we'll try a few new ones to boot. Here are some new ones for you to try.

Date and nut cookies are always a holiday favorite. We have three different versions here for you.

DATE DROPS

- 1/2 cup shortening
- 3/4 cup packed brown sugar
- 2 eggs
- 1/2 cup milk
- 1 1/2 cups sifted flour
- 1 teaspoon baking powder
- 1 cup quick-cooking rolled oats
- 1 cup chopped nuts
- 1 cup chopped pitted dates

Cream shortening and sugar. Add eggs and milk and combine well. Sift together dry ingredients and add gradually. Add rolled oats, nuts and dates. Drop by teaspoonfuls onto a baking sheet. Bake in a moderate oven (350 degrees) 15 to 20 minutes. Makes 3 dozen cookies.

DATE 'N NUT DROPS

- 1 1/2 cups sifted flour
- 2 teaspoons baking powder

- 1/2 teaspoon salt
- 3/4 cup soft butter or margarine
- 1 cup brown sugar, firmly packed
- 2 eggs
- 1/2 teaspoon almond flavoring
- 1/2 teaspoon vanilla flavoring
- 1/2 cup milk
- 2 cups whole wheat flakes
- 1 cup chopped nutmeats
- 1 cup finely cut, pitted dates

Sift together flour, baking powder and salt. Blend butter and sugar. Add eggs and flavorings; beat well. Add sifted dry ingredients alternately with milk, mixing after each addition. Stir in remaining ingredients. Drop by tablespoonfuls into ungreased baking sheets. Bake in moderate oven (375 degrees) about 10 minutes or until lightly browned. Makes about 5 dozen cookies.

Because of a special request, we reprint several recipes for sand tarts which were printed in Lancaster Farming in June. They were recommended at that time to be bak-

ed and stored in the freezer, but they work equally as well for eating fresh.

The recipes were sent in by readers, and again we thank them for their contributions. 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; sprinkle over cookies. Sprinkle with nuts if desired. Bake at 325 degrees until lightly browned.

SAND TARTS

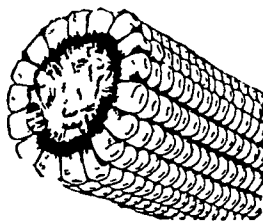
Mrs. Ralph Armstrong, Drumore, Pa.

- 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.

(Continued on Page 9)

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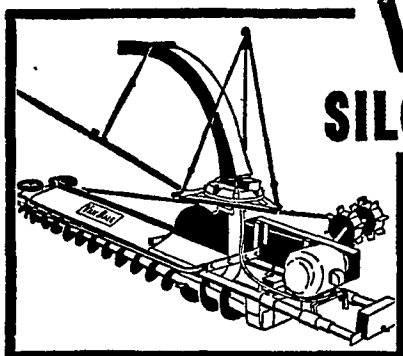


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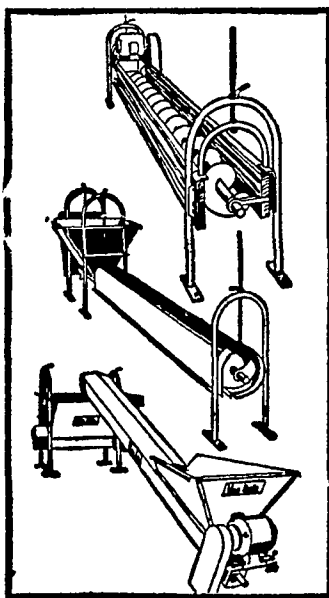
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