

For The Farm Wife
(Continued from Page 15)

1 egg
1 teaspoon vanilla
1 1/4 cups sifted flour
1/2 teaspoon soda
1/2 teaspoon salt
2 tablespoons milk
6-ounce package semi-sweet chocolate pieces

Cream together shortening, peanut butter, and sugar. Add egg and vanilla. Beat well. Sift together flour, soda, and salt and add to peanut butter mixture, alternately with milk. Turn onto lightly floured board or pastry cloth. Roll into rectangle 1/4 inch thick. Melt chocolate pieces over hot water and cool slightly. Spread onto rolled cookie dough. Roll as for jelly roll and chill 1/2 hour. Cut into 1/4 inch slices. Place slices on baking sheet. Bake in a moderate oven (350 degrees) about 10 minutes. Makes 3 dozen.

RAISIN JUMBOS

1 cup shortening (half butter or margarine)
1 1/2 cups dark or golden raisins
1 cup sugar
1 tablespoon grated lemon peel
2 teaspoons vanilla
2 eggs, beaten
2 tablespoons cream or evaporated milk
2 1/2 cups sifted flour
3/4 teaspoon baking powder

1 teaspoon salt
Melt 2 teaspoons of butter and combine with raisins. Chop raisins. Cream remaining shortening, sugar, lemon peel and vanilla together until light and fluffy. Beat in eggs and cream. Resift flour with baking powder and salt; add to creamed mixture. Stir in raisins. Cover and chill until dough is firm, several hours or overnight. Roll one-quarter of dough at a time on floured board to 3/8 to 1/2 inch thickness. Cut with plain or fancy cutter. Place on ungreased cookie sheets; sprinkle with sugar. Bake in hot oven (425 degrees) just until lightly browned, about 5 to 8 minutes. Cool on wire racks before decorating or storing. Makes 8 jumbo cookies (6 to 8 inches).

VARIATIONS

CHOCOLATE: Melt 1 (1-ounce) square unsweetened chocolate; cool. Add to creamed mixture. Omit lemon peel and add 1 teaspoon cinnamon with dry ingredients.

MOLASSES: Omit cream and add 1/2 cup golden molasses. Use 3 cups sifted flour and 1/2 teaspoon EACH cinnamon, nutmeg and ginger.

FUDGE BROWNIES

1/2 cup (1 stick) butter
1 cup sugar
2 squares (2 ounces) unsweetened chocolate, melted

2 eggs
1 teaspoon vanilla
3/4 cup sifted flour
1 cup coarsely chopped nuts

Cream butter; add sugar gradually and beat until light and fluffy. Add chocolate. Beat in eggs one at a time. Add vanilla, and then flour beating until well blended only. Fold in nuts. Turn into 9-inch pan and bake about 30 minutes in a 350 degree oven. Cut and cool.

SAUCEPAN SCOTCHIES

(a cake-like bar)
1 stick (1/2 cup) margarine
1 1/2 cups packed brown sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups sifted flour
2 teaspoons baking powder
1 cup chopped nuts

Melt margarine in a saucepan. Remove from heat. Add sugar and blend. Add eggs, one at a time, beating well. Stir in vanilla, flour, and baking powder. Mix thoroughly. Add nuts and stir lightly to combine. Pour into pan, rubbed with margarine. Bake in a moderate oven (350 degrees) about 30 minutes. Do not over-bake. Cool in pan. Cut into bars at serving time. Using a pan 13 1/2 x 9 1/2 x 2 inches, this recipe will make 24 bars, 1 1/2 by 3 inches.

'LASSIES'
2 cups sifted flour
1 teaspoon baking soda
1 1/2 teaspoons ginger
1 cup soft butter or margarine
1 cup sugar
2 eggs
1/2 cup molasses
1/4 cup warm water
3 cups whole wheat flakes
1 cup chopped nutmeats

Sift together flour, soda and ginger. Blend butter and sugar; add eggs and beat well. Blend in molasses and water. Add sifted dry ingredients together with whole wheat flakes and nutmeats; mix well. Drop by tablespoonfuls about 2 inches apart onto greased baking sheets. Bake in moderately hot oven (400 degrees) about 9 minutes. Makes about 6 dozen cookies.

A woman needs 12 milligrams of iron each day, and liver will give 8 of that total, says Louise Hamilton, Penn State extension nutrition specialist. One egg or a serving of broccoli or brussels sprouts adds another milligram. Two slices of whole wheat bread add a milligram. Leafy green vegetables are a good source of iron with one serving giving about 2 milligrams. Meat, other than liver, averages about 3 milligrams for each serving.

Have You Heard?

(continued from page 15)
can or similar container for holding parts that need to soak.
Use a brush to remove lint and dust from all the working parts you don't take off the machine.
Locate all the oil holes and use a drop of cleaning fluid in each hole and wherever metal works against metal. Run the machine fast to force the cleaning fluid to all moving parts. This should dissolve grease or gummed oil. Wipe off all cleaning fluid, oil the machine in the usual way, and replace parts. Run the machine so oil gets to all moving parts.
Your instruction book is the best guide to oiling the machine and for regular care. Keep the book handy for easy reference.

Freezer Checklist

It pays to know what's in the home freezer . . . and it's a good idea to post a list of frozen foods near the freezer and keep it up-to-date.
List each food when you put it in the freezer, the number of packages, and the date you put it in. Mark the date on each package.
It will be easier if you store like foods together. Move foods already in the freezer to the front so you use them first.
Cross each package off the list when you use the food.

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