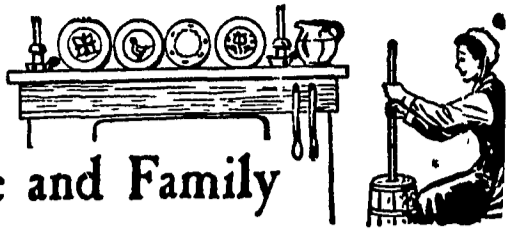


For the Farm Wife and Family



Cookies For School Lunches

By Mrs. Richard O. Spence

We feature cookies often in our column because there seems to be an unending quest for cookie recipes. Cookies are a delightful dessert to tuck in school lunches; and now with summer coming up, they are a natural for picnic lunches or as an accompaniment for a cool refreshing drink on a hot afternoon.

PEANUT BUTTER COOKIES

- 1 cup flour
- 1/2 teaspoon ginger
- 1/4 teaspoon cloves
- 1/2 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1 cup peanut butter
- 1 cup brown sugar, packed
- 2 eggs, beaten
- 1/4 cup milk
- 1/2 teaspoon vanilla

Sift together the flour, ginger, cloves, cinnamon, soda, and salt. Cream the shortening and peanut butter until smooth. Add the brown sugar gradually and mix well. Stir in the eggs and milk. Stir in the sifted dry ingredients. Add vanilla. Form the dough in small balls, place on ungreased cookie sheet or pan. Press each cookie flat with a fork. Bake at 350 degrees for 10 minutes. Makes about 3 dozen cookies.

OATMEAL COOKIES

- 1/2 cup sifted flour
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/4 teaspoon cinnamon
- 1 1/2 cups quick-cooking oats
- 1/2 cup raisins
- 1 egg, slightly beaten
- 1/2 cup milk
- 1/4 cup melted shortening or other oil

Sift together flour, sugar, salt, baking powder, cinnamon. Mix in oats and raisins. Combine egg, milk, shortening and add to the first mixture. Stir only until ingredients are moistened. Drop dough by teaspoonfuls onto greased cookie sheets or pans. Bake at 375 degrees about 20 minutes. Makes about 3 dozen cookies.

NUT STRAWS

- 3 cups cornflakes or 3/4 cup packaged cornflake crumbs

If using cornflakes, crush into fine crumbs. Sift together flour, baking powder, salt and sugar; mix in 1/2 cup of the cornflake crumbs. Cut in butter until mixture resembles coarse cornmeal. Combine egg, water, lemon juice and lemon rind. Add to the flour mixture, stirring with fork only until flour is moistened. Roll dough out between pieces of waxed paper to 12 inch square, about 1/8 inch thick.

Combine milk and 1 teaspoon of the sugar; brush over dough. Combine remaining cornflake crumbs with nutmeats, butter and remaining sugar; sprinkle over dough. Cut into strips about 3 inches long and 1/2 inch wide. Place on greased baking sheets. Bake in moderate oven (375 degrees) about 15 minutes. Makes about 8 dozen strips.

OLD-FASHIONED SUGAR COOKIES

- 3/4 cup butter or margarine, soft
- 3/4 cup sugar
- 1 egg
- 4 teaspoons milk
- 1 teaspoon vanilla
- 1/2 teaspoon grated lemon rind (optional)
- 1 1/4 cups sifted all-purpose flour

- 1 cup flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup rolled oats (quick or old-fashioned, uncooked)

Beat butter until creamy; beat in sugar gradually. Add egg; beat until light and fluffy. Blend in milk, vanilla and lemon rind. Sift together flour, baking powder and salt. Add to creamed mixture; mix well. Stir in oats. Chill dough at least 2 hours. (Dough can be chilled overnight.)

Roll dough out on lightly floured board or canvas to 1/4 inch thickness. Cut out with floured cookie cutter. Place on ungreased cookie sheets. Sprinkle cookies with sugar. Bake in preheated moderate oven (375 degrees) 8 to 10 minutes. Makes 5 dozen 2-inch cookies.

TING-A-LING DROPS

- 1 cup (6 ounces) semi-sweet chocolate pieces
- 1/4 cup shredded coconut
- 1/2 cup salted peanuts,

chopped 1 cup rice cereal. Melt chocolate over hot but not boiling water. Remove from heat. Add remaining ingredients and stir until rice cereal is well coated with chocolate. Drop by teaspoonfuls onto waxed paper or buttered baking sheet. Set in cool place to harden. Makes 16 drops.

MACAROONS

- 1 cup butter or margarine, soft
- 1 cup firmly-packed brown sugar
- 1/2 cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 2 cups ready-to-eat oat cereal (Life)
- 2 cups rolled oats (quick or old-fashioned, uncooked)

(Continued on Page 9)

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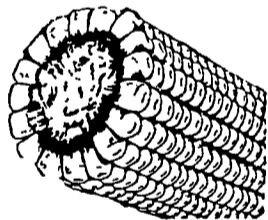
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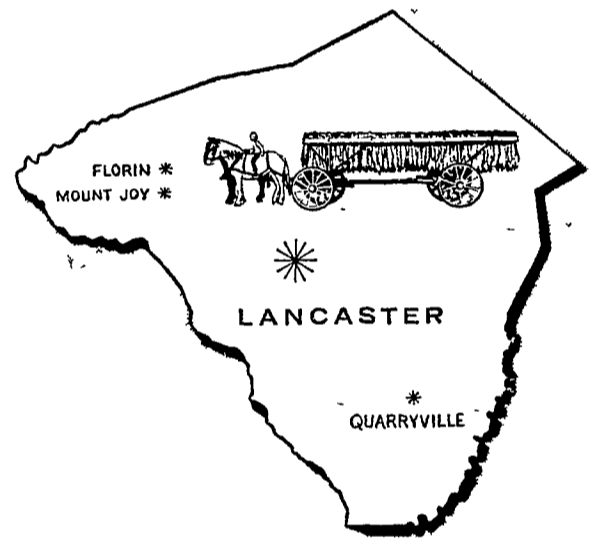
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