

by teaspoon on baking sheet; bake 8-10 minutes in a 425 degree oven. Remove to wire racks to cool.

Pick peppermint flavor and please the kids! Here you have a choice of peppermint flavor in cookies or cupcakes.

**PEPPERMINT CUPCAKES**

- 1 3/4 cups sifted flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup (1 stick) butter, softened
- 3/4 cup evaporated milk
- 3/4 cup water
- 1/2 teaspoon vanilla
- 3 egg whites
- 1/3 cup crushed peppermint stick candy

Line muffin cups with paper cups. In a bowl sift together flour, sugar, baking powder and salt. Add butter, evaporated milk, water and vanilla, beat 2 minutes on high speed. Add egg whites and beat 2 additional minutes. Fold in crushed candy. Spoon into paper cups, bake 20-25 minutes in a 375 degree oven. Frost with Chocolate Frosting.

**CHOCOLATE FROSTING**

- 2 1/4 cups sifted confectioners sugar

1/4 cup evaporated milk  
In a bowl combine sugar, cocoa and vanilla. Gradually add evaporated milk and beat until of spreading consistency. Spread on tops of cupcakes. Sufficient to frost 18 cupcakes or top and sides of 8-inch layer cake.

**PEPPERMINT FANCIES**

- 3/4 cup butter or margarine, softened
- 1 1/4 cups firmly-packed brown sugar
- 1 egg
- 2 teaspoons vanilla
- 2 1/2 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 1/4 cup milk
- 1 1/2 cups rolled oats, quick or old fashioned
- 1/2 cup chopped nutmeats

Beat butter and sugar together until creamy. Blend in egg and vanilla. Sift together flour and salt. Add to creamed mixture alternately with milk, mixing well. Stir in oats and nutmeats. Chill.

Roll out on lightly floured board or canvas to 1/8-inch thickness. Cut with floured heart and diamond-shaped cutters. Bake on ungreased cookie sheets in preheated moderate

minutes. Cool.  
For filling, beat 1/2 cup soft butter until creamy. Blend in 1 tablespoon light cream and 1/4 teaspoon peppermint extract. Gradually beat in about 2 1/2 cups sifted confectioners' sugar. Divide filling in half. Add a few drops red food coloring to one part. Spread pink filling on half of the cookies; sprinkle lightly with crushed peppermint candy. Spread white filling on remaining cookies. Then press fillings together to form sandwich cookies. Makes 3 dozen.

Here are two beverages that would go well with any of these cookies.

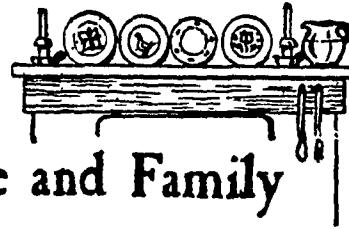
**STRAWBERRY PINEAPPLE COOLER**

- 2 cups milk
- 2 1/2 cups (1 pound 4 1/2 ounce can) chilled crushed pineapple
- 1/2 pint vanilla ice cream
- 1 pint strawberry ice cream
- Mint, optional

In a mixer or blender combine milk, crushed pineapple and vanilla ice cream until just blended. Pour into tall glasses and top with a scoop of strawberry ice cream. Garnish with mint, if desired. 6 servings.

(Continued on Page 16)

**For the Farm Wife and Family**



**Ladies, Have You Heard? . . .**

By: Doris Thomas, Extension Home Economist

**Comfort In Children's Clothing**

Comfort features for children's clothing involve the design or cut of garment, the fabric, and the size.

The neck opening should be large enough for a child's head to go through without strain. Collars can be uncomfortable in warm weather, especially for toddlers. Instead of collars, yokes and shaped facings can give collar effects.

Armholes, sleeves, and legs need to be roomy enough to provide ease in dressing and comfort in playing. Gals' dresses well above the knees give ample playtime comfort.

Tight bands and elastic in sleeves, waistline, or legs do not give comfort desired. But when an item of clothing has an elastic waistband, the band should fit securely without being tight. It's a good policy to select garments which are elasticized only a portion of the distance



THOMAS

around the arm, waistline, or leg area.

When shoulder straps and belts are used, they should be secured with loops or stitching to keep them in place.

**THINGS TO DO WITH ALUMINUM FOIL**

Aluminum foil has countless uses in the kitchen, but it has many other uses you may not know about. Among them are:

To prevent paint spills, cover rim of paint can with foil to keep paint from collecting in the groove. Then, when you

(Continued on Page 16)



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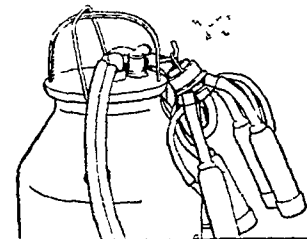
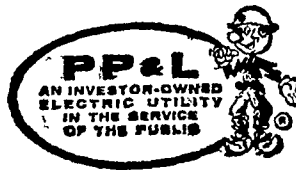
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