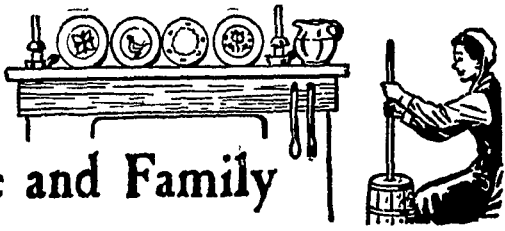


For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

DATE COOKIES ARE YUMMY!

JUBILEE BARS
 2 eggs
 1 cup sifted confectioners sugar
 3 tablespoons shortening melted
 3/4 cup sifted flour
 1 1/2 teaspoons baking powder
 1 teaspoon salt
 1 1/4 cup dates, chopped (8-oz package)
 1 cup semi-sweet chocolate morsels
 1 cup chopped nuts
 1/2 cup finely-chopped, mixed candied fruit

Beat eggs till foamy. Beat confectioners sugar in gradually. Add shortening and mix till blended. Sift together the flour, baking powder, and salt and stir in. Stir in the dates chocolate morsels, nuts, and candied

fruit. Spread in greased 13x9x2-inch pan. Bake at 325 degrees for 35 to 40 minutes. Cool; cut into 2x1-inch bars. Makes 48 bars.

DATE-PECAN BARS
 1 cup butter or margarine
 2 cups sugar
 3 eggs
 1 teaspoon baking soda
 2 teaspoons water
 1 8 oz pkg. dates, cut up
 3 cups sifted flour
 1 teaspoon cinnamon
 1 teaspoon nutmeg
 1/4 teaspoon ground cloves
 1 cup chopped pecans
 2 tablespoons sugar

Cream together butter or margarine and 2 cups sugar until light and fluffy. Add eggs,

one at a time, beating well after each addition. Combine baking soda and water, and blend into creamed mixture. Add dates. Sift together flour, cinnamon, nutmeg, cloves and salt, and add gradually to creamed mixture. Blend in pecans.

Chill dough several hours or overnight to make it easier to handle. On lightly floured board shape dough into approximately 10 rolls, each about 10 inches long and 3/4 inch in diameter. Place 2 rolls on each greased baking sheet and press with fingers to flatten to 1/4 inch thickness. Sprinkle with remaining sugar. Bake 15-18 minutes at 350 degrees. While hot, make diagonal slices 1 1/2 inches apart to form bars. Cool on wire rack. Makes 5-6 dozen bars.

DATE-STAR COOKIES
FILLING:
 1/2 cup sugar
 1 tablespoon flour
 1/2 cup water
 1 cup chopped dates
 Dash of salt
 1/4 teaspoon grated lemon rind
 1/4 cup chopped walnuts

DOUGH:
 1/2 cup (1 stick) butter
 1 cup firmly packed light brown sugar
 1 egg
 1 teaspoon vanilla
 2 1/4 cups sifted regular all-purpose flour
 1 teaspoon baking powder
 1/2 teaspoon salt
 1/4 cup buttermilk

For Filling: In a saucepan mix together sugar and flour; add water, dates, salt, lemon rind and walnuts. Cook over medium heat, stirring constantly until thick. Set aside and cool to room temperature while preparing dough. For Dough: Cream together butter and sugar until light and fluffy; add egg and vanilla and beat thoroughly. Sift together flour, baking

powder and salt; add alternately with buttermilk beginning and ending with dry ingredients. Chill several hours for ease in handling. On lightly floured board, roll dough to 1/8-inch thickness; cut into rounds using a 2-inch diameter cutter. Place on buttered baking sheets; top with 1/2 teaspoon date filling. Reroll dough and cut small stars; place on top of date filling. Bake in preheated 350 degree oven 10-12 minutes or until lightly browned; remove to wire racks to cool. Makes 4-5 dozen cookies.

POLKA-DATER SQUARES
 1 8-oz. pkg. dates, chopped (1 1/4 cups)
 1 cup boiling water
 1 teaspoon baking soda
 1 3/4 cups sifted flour
 1 teaspoon salt
 1 cup sugar
 1/2 cup shortening
 1 teaspoon grated orange rind
 2 eggs
 1 cup semi-sweet chocolate morsels
 1/2 cup chopped nuts

Combine dates, boiling water and baking soda in bowl and set aside. Sift together the flour and salt and set aside. Combine sugar, shortening, and grated orange rind and blend well. Beat in 2 eggs. Blend in flour mixture alternately with date mixture. Pour into well-greased and lightly-floured 13x9x2-inch pan. Sprinkle the chocolate morsels and chopped nuts evenly over top. Bake at 350 degrees for 35 to 40 minutes. Cool; cut into 2" squares. Makes 24 squares.

DATE DROPS
 1/2 cup shortening
 3/4 cup packed brown sugar
 2 eggs
 1/4 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.

STUFFED DATE DROPS
 3 1/2 dozen pitted dates
 1/2 cup walnut pieces
 1/4 cup butter
 3/4 cup brown sugar, packed
 1/2 teaspoon vanilla
 1 egg
 1/4 teaspoon salt
 1 1/4 cups sifted all-purpose flour
 1/4 teaspoon baking powder
 1/2 teaspoon soda
 1/2 cup cultured sour cream

Stuff dates with walnut pieces. Cream butter; add sugar gradually; beat in vanilla and egg. Blend in sifted dry ingredients and sour cream alternately, stir dates into batter. Drop from teaspoon onto greased cookie sheets; allow one date for each cookie. Bake at 375 degrees 12 to 15 minutes. Makes 15.

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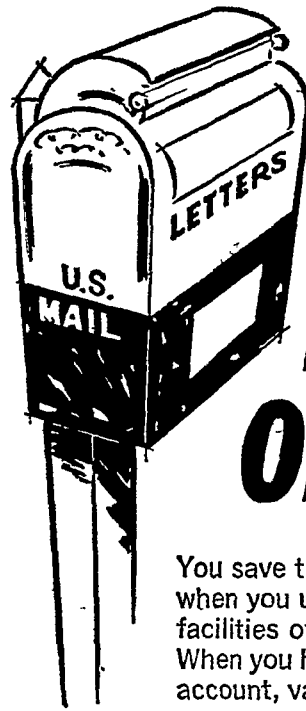
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