

Bananas Give Flavor Lift to Oat Cookie

Rain beats the windowpanes, and the wind whistles through the dark. But when a batch of home-made cookies is cooking, their comforting fragrance floats through the house. There's a big crock of Banana Oatmeal Cookies invitingly open on the table. Pass the cookies, and who cares now about winter's damp and chill?

Fruit and cookies make good snacks. With Banana Oatmeal Cookies, the fruit is right in the cookies. Delicious. You know, bananas are a fruit that helps keep home-baked treats fresher longer because of their moisture. You'll enjoy that quality in these cookies, as well as the wonderful flavor of fresh banana blended with nut-like oats.

BANANA OATMEAL COOKIES

1½ cups sifted flour
1 cup sugar
½ teaspoon baking soda
1 teaspoon salt
¼ teaspoon ground nutmeg
¼ teaspoon ground cinnamon
¾ cup shortening
2 eggs, well-beaten
1 cup mashed ripe bananas (2 to 3 bananas)
1½ cups rolled quick-cooking oats
½ cup chopped nuts

Use fully ripe bananas, yellow peel flecked with brown. Sift together flour, sugar, soda, salt, nutmeg and cinnamon into mixing bowl. Cut in shortening. Add eggs, bananas, rolled oats and nuts. Beat until thoroughly blended. Drop by teaspoonfuls, about 1½ inches apart, onto ungreased cookie pans. Bake in a moderately hot oven (400 F.) about 15 minutes, or until cookies are done. Remove from pan immediately and allow to cool. Makes about 3½ dozen cookies.



A golden brown top crust gives potato puff an eye-catching appearance that will make your mouth water. Easy to prepare, this puff is similar to fluffy mashed potatoes, but it's even more fluffy.

Potatoes Make Food News in All Seasons

No matter how many ways you know to prepare potatoes, chances are you'll welcome a good, new recipe.

You will like potato puff especially because it makes a good company dish. Guests for dinner most always mean potatoes on the menu, so surprise your friends with potatoes fixed elegantly different.

POTATO PUFF

1½ quart casserole

2 pounds potatoes, peeled and quartered or 4 cups mashed potatoes
½ cup butter
¼ teaspoon nutmeg
2 egg yolks, slightly beaten
½ cup light cream or milk
1 teaspoon salt
½ teaspoon pepper
2 egg whites

Boil potatoes in a small amount of salted water until tender, in a covered utensil,

about 15-20 minutes. Drain and mash well. Blend in butter. Add nutmeg, egg yolks, cream or milk, salt and pepper. Mix well. Fold in egg whites which have been beaten until stiff but not dry. Pour into a buttered 1½ quart casserole and bake in a pre-heated 375 degree oven for 20-30 minutes. Test by inserting silver knife. If it comes out clean the soufflé is done. Serve at once to 6 persons.

Rich Sauces For Every Day

Seven egg-enriched sauces for use with vegetables—each flavored differently and named after a different day of the week—comprise a new recipe family named Golden Calendar Sauces.

There'll be no leftovers when you dress up the family's favorite vegetables with bacon-flavored Monday sauce. Or, maybe it'll be Tuesday sauce studded with mushrooms. The variety is endless, with choice of bacon, mushroom, mustard, parsley, cheese, chive, and mock Hollandaise.

January Egg Month is a good time to discover and rediscover the extra flavor eggs add in the cooking of many foods. Why not include Golden Calendar Sauces in your menus during the present abundance of eggs.

CALENDAR SAUCE FOR VEGETABLES

1 tablespoon butter or margarine
1 tablespoon flour
¼ teaspoon salt
1 cup milk
2 egg yolks, slightly beaten

Melt butter or margarine in 1-quart saucepan. Blend in flour and salt. Add milk all at once. Cook, stirring constantly, until sauce is lightly and uniformly thickened. Gradually stir sauce into egg yolks. Return to saucepan. Continue cooking over low heat, about 3 minutes, stirring constantly. Remove from heat. Season to taste. If sauce is not served immediately, set it away from the heat. Reheat over low heat, stirring constantly. Makes 1 cup, enough for 4 to 5 servings.

To flavor: Stir one of the following into the sauce while hot.

MONDAY SAUCE — 3 slices bacon, cooked crisp and broken into small pieces.

TUESDAY SAUCE — ¼ cup canned mushrooms.

WEDNESDAY SAUCE — 1½ teaspoons prepared (salad style) mustard.

THURSDAY SAUCE — 2 tablespoons finely chopped parsley.

FRIDAY SAUCE — ½ cup diced

American Cheddar cheese (¼-inch cubes)

SATURDAY SAUCE — 3 tablespoons chopped chives or green onions.

SUNDAY SAUCE — 1½ tablespoons lemon juice and 1 tablespoon butter or margarine.

Hearty Soup on Winter Menus

A good bowl of steaming, fragrant soup can surely warm the cockles of the heart on a wintry, blustery day. Next time the family comes blowing in the front door dripping rain drops, have ready a hot bowl of Oxtail Soup. Such flavor you haven't tasted in a long time, and because it's filled with plump, meaty large dry limas it's sure to put new life into those weather-beaten folks.

OXTAIL SOUP

1 oxtail
1½ cups large dry limas
2 quarts water
2 teaspoons salt
2 carrots
1 small onion
2 stalks celery
Chopped parsley

Cut oxtail in sections. Rinse limas and add to meat. Add water and salt, and simmer 2 hours, or until meat is very tender. Dice carrots and onion and slice celery. Add to soup and simmer ½ hour longer. Remove pieces of oxtail, cool sufficiently to handle and remove bones and fat. Return meat to soup. Heat, and serve at once, sprinkling parsley. Makes 6 large servings.

PANTRY SHELF RELISH

Mix a one-pound can of whole cranberry sauce with a lemon or an orange (rind and pulp) that has been put through the food chopper. Refrigerate for a few hours to blend flavors. Good with fried chicken!

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Makes a 6-serving cake

A new size cake! Just right for smaller families. It makes 6 big, glorious, feather-light pieces. This way you enjoy fresh-tasting cake the whole time you have it. Every crumb is fresh—moist—tender—delicious. A special delight for small families. The same perfect results can be yours every time. I do hope you'll try Answer Cake soon!

Is Yellow Cake Your Family Favorite, Too?

Try another delicious Answer Cake combination, Yellow Cake with rich Chocolate Fudge Frosting.



Answer Cake

answers your cake problems in a new and wonderful way