

## MASTER RECIPES

## COOKIES

By Mrs. Belle DeGraf, Director,  
Home Service Bureau Sperry  
Flour Co.

In grandmother's time, every household had its cookie jar, and the memory of that famous jar is one of the bright spots in life. In many ways, we are drifting away from some of the good old customs but if there are growing children in the family, or lunch boxes to pack, the cookie jar is just one old time custom it would be a pity to discard. Every family enjoys their own favorite cookies, but they also like new and different kinds of cookies occasionally.

There are two types of cookies: those which are a stiff cake batter and are dropped from a spoon on to a baking sheet, are called Drop Cookies. These are the more easily and quickly made but cannot be shaped. Drop cookies require a moderate oven to start with in baking to allow them to spread. A hot oven causes the crust to form before it has the opportunity of spreading. For this reason the Drop Cookies are placed about two inches apart on the baking sheet.

Rolled cookies are made of a stiff dough which can be rolled very thin and cut in various shapes. After mixing, the dough should be chilled to roll to the best advantage.

Children delight in fancy shapes and they should certainly have them sometimes. Cookies may be cut into fancy shapes with a floured knife. Gingerbread men are shaped in this way. They are always favorites with children and can be made realistic by using raisins for eyes, nose and buttons; and bits of frosting for mouth and trimming.

Cookies are a wholesome means of satisfying the child's natural craving for sweets. They are so much more nourishing than to allow the child to eat candy.

In baking, a very moderate oven is used for chocolate, molasses or fruit cookies.

The following easily prepared recipes may offer variety with the

favorites you have at the present time.

## DROP COOKIES

1/2 cup butter 1/2 cup sugar  
2 eggs 1 cup flour  
1 teaspoon vanilla flavoring  
1 teaspoon lemon flavoring

Cream butter, add sugar gradually, beating thoroughly, then add 1 egg unbeaten, mixing until batter is smooth, add 1/2 cup flour, beat well, then 1 egg and continue beating, add remainder of flour and flavoring. Drop with a teaspoon on a greased baking sheet about three inches apart. Nuts, raisins, cherries or citron may be placed on top of each cookie. Bake in moderate oven. [These cookies spread while baking.]

## WHEAT FLAKE COOKIES

1/2 cup shortening  
1 cup brown sugar  
1 egg  
1-3 cup milk  
1 teaspoon vanilla  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 teaspoon baking powder  
1 1/2 cups flour  
1 1/2 cups rolled wheat or wheat flakes  
1 cup coconut

Cream shortening well, add sugar gradually constantly stirring; add egg, well beaten, milk, wheat flakes, coconut and vanilla. Mix and sift dry ingredients and add to first mixture. Drop from tip of spoon on a well greased pan three inches apart. Bake in a moderate oven 15 minutes.

## GINGER COOKIES

1/2 cup shortening  
1/2 cup brown sugar  
1-3 cup molasses  
1 well beaten egg  
1 1/2 cups flour  
1/2 cup sour milk or buttermilk  
1/2 teaspoon soda  
1 teaspoon baking powder  
1/2 teaspoon ginger  
1/2 teaspoon cinnamon

Follow usual method of mixing, adding molasses and liquid gradually after dry ingredients have been added. Beat well. Drop from a spoon on a greased pan three inches apart. Bake in a moderate oven. Raisin Ginger Cookies may be made by adding 1 cup chopped raisins to the creamed butter and sugar.

## ROLLED OAT MACAROONS

1 cup sugar  
2 eggs  
1 tablespoon melted butter  
1 cup chopped raisins or dates  
2 cups rolled oats  
1 teaspoon vanilla

Beat eggs well without separating add sugar gradually until very

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Rose H. Alpin, Carson, Wash., nerve trouble.

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Robert Ziglinski, Seio, stomach and heart trouble.

John Roth, Albany, adenoids and tonsils.

Mrs. M.I. Olsen, Portland, appendicitis.

Remember the above date, that consultation on this trip will be free and that his treatment is different.

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creamy, then add butter, flavoring, chopped fruit and rolled oats. Drop with teaspoon on well greased cookie pan and bake in a moderate oven until golden brown.

## RAISIN ROCKS

1/2 cup butter or shortening  
1/2 cup sugar  
1 egg well-beaten  
1/2 cup flour  
1 cup raisins  
1/2 teaspoon baking powder  
1/2 cup chopped nuts  
1/2 teaspoon vanilla

Cream butter, gradually add sugar and beat until very creamy. Sift flour and baking powder and add with beaten egg to mixture. Beat all very thoroughly, then add remaining ingredients. Drop from spoon on buttered cookie sheet and bake in a hot oven. Cut seeded raisins in pieces with scissors.

## ROLLED OAT COOKIES

1 egg  
1-3 cup of milk  
1 1/2 cups rolled oats  
1/2 cup chopped raisins  
1/2 cup walnuts  
1 1/2 cups flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon nutmeg

Follow usual method of mixing. Drop by teaspoon on a buttered baking sheet several inches apart. Bake in moderate oven 15 minutes.

## WALNUT WAFERS

1 cup brown sugar  
1 cup walnut meats, chopped  
1/2 teaspoon salt  
2 tablespoons flour  
1 beaten egg

Mix ingredients in order given. Drop from teaspoon on greased cookie pan several inches apart to allow for spreading. Bake in a very moderate oven and remove from pan at once.

## CHOCOLATE DROP COOKIES

1 cup brown sugar  
1/2 cup melted butter  
1/2 cup milk  
1 egg  
1 1/2 cups flour  
1/2 teaspoon soda  
2 squares chocolate  
1 cup chopped nuts  
Few drops vanilla

Mix butter and sugar. Add well-

## Fudge Making Finds Favor With Co-Eds

Fudge may be classed with pie as a typical American dish. It has a place

in every young man's heart and every girl's category of accomplishments. Co-eds swear by fudge and "fudge shines" in sorority parlors are the very latest wrinkle in collegiate circles.

There's a big wallop in a platter of fudge, the co-eds explain, because it's one of the greatest sources of energy, containing both milk, the "perfect food," and sugar.

If you're any doubt of the place fudge occupies in the young male heart, try these recipes on him and hear his own answer. Each of the appended dishes was prepared by Miss Meta Given, doing research work in the home economics department of the University of Chicago, and they are the result of much experimentation.

## Chocolate Fudge.

2 cups sugar 2 squares chocolate  
1 cup evaporated milk 1 tsp. butter  
1 cup water 1/2 tsp. vanilla  
1 tsp. corn syrup

Shave the chocolate so that it will melt more easily. Add the sugar, salt, milk, water and corn syrup. Cook, stirring until chocolate and sugar are melted, and then only occasionally to prevent burning, until the soft ball stage is reached, or a temperature of 234 degrees Fahrenheit. Remove from fire and add the butter. Cool until almost lukewarm, 110 degrees, add flavoring and beat vigorously until when a little is dropped from the spoon it will hold its shape. Pour into oiled tins and mark in squares.

## Coconut Candy.

1 1/2 cup sugar 1 tsp. butter  
1/2 cup evaporated milk 1/2 cup shredded coconut  
1/2 cup water 1/2 tsp. vanilla

Put butter into granite saucepan; when melted, add sugar, milk and water, and stir until sugar is dissolved. Heat to boiling, and cook to the soft ball stage. Remove from fire, add coconut and vanilla, cool to 110 degrees Fahrenheit and beat until creamy and mixture begins to sugar slightly around edge of pan. Pour into buttered pan and when cool mark in squares.

## Peanut.

2 cups brown or maple sugar 1 tsp. butter  
1/2 cup evaporated milk 1 tsp. vanilla  
1/2 cup water 2 cups chopped nuts

Boil sugar, milk and water to the soft ball stage. Remove from the fire, add butter, flavoring and nuts. Cool to 110 degrees Fahrenheit, then beat until creamy and thickened; pour into a greased tin and when firm cut.

## Cave Route Voted Upon

According to a dispatch from Governor Pierce's office, February 16 has been fixed as the date for voting on the Siskiyou Highway Improvement district. By forming this district, it is proposed to build 17 miles of road from Williams to the Oregon Caves, giving Southern Oregon a new route to the Caves and the Redwood highway by way of the Applegate and Williams Creek country.

According to the state law which makes highway improvement districts possible, the form of procedure is to get the approval of the highway commission, petition the governor to call an election, and then vote on forming the district. All but the last step have been carried out.

In case the election is carried, says the law, the governor appoints seven men to be in charge of planning the road and seeing that it is constructed.

Included in the proposed district are Medford, Jacksonville, towns in the Applegate valley, and Williams and Provolt in Josephine county.

That residents feel the need of such a road is shown by the fact that the petition to the governor bore more than twice the number of names required by law.

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beaten egg and milk. Lastly add sifted dry ingredients and flavoring and nuts. Drop by a teaspoon on to buttered baking sheet several inches apart. Bake in a moderate oven.

## ROLLED COOKIES

## Hermits

1-3 cup shortening  
2 eggs  
1 cup brown sugar  
2 1/2 cups flour  
1/2 teaspoon salt  
1/2 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon baking powder  
1 teaspoon nutmeg  
1/2 teaspoon cloves  
1 cup seedless raisins  
1/2 cup chopped walnuts

Cream shortening, add sugar, sift all remaining dry ingredients. Add well beaten eggs to butter and sugar; mix well, add dry materials, raisins and nuts. Chill and then roll out and cut in any desired shape. Bake in moderate oven.

## SUGAR COOKIES

1/2 cup butter  
1 cup sugar  
2 eggs  
1 1/2 (about) cups flour  
1 teaspoon baking powder  
1 teaspoon vanilla

Cream butter, add sugar gradually, beating well then two egg yolks and one white, beaten until light; add flour sifted with baking powder. Let stand to chill, then toss on a floured board, and roll one-eighth inch thick. Cut with a doughnut cutter. Brush over with the unbeaten white of egg, sprinkle with sugar and cinnamon. Bake in moderate oven ten minutes.

## TRAVEL BY MOTOR STAGE

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|-----------------|---------------|---------------|
| Leave Gold Hill | Arr. Roseburg | Arr. Portland |
| 8:20 A. M.      | 12:45 P. M.   | 10:30 P. M.   |
| 12:05 P. M.     | 4:30 P. M.    | 1:00 A. M.    |

| SOUTH BOUND     |              |                    |
|-----------------|--------------|--------------------|
| Leave Gold Hill | Arr. Ashland | Arr. Klamath Falls |
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## New Arrival From Calif.

It is reported by Messrs. Reed & Guy local real estate brokers that the W. S. Coe ten-acre tract situated in the Riverside tract below Gold Hill on the south side of Rogue river has been transferred to W. W. Beebe a late arrival from Salinas, California. The consideration for the premise was \$3500. This tract is a part of the old Duffield farm at the junction of Miller gulch and Rogue river, and is considered the choice river bottom land in this district and is under the Gold Hill Irrigation District canal. Mr. Beebe is a retired pharmacist and will put the entire tract into intensive cultivation for a change of vocation to regain his health. He will feature the raising of vegetables and small fruits on the tract. The improvements on the tract are scant and the new owner is already on the ground with his family and is having a new dwelling and other buildings erected for their comfort.

## New Theatre For Gold Hill

E. H. Radtke and Clarence Shaver have announced that they have secured a long term lease on one of the store rooms in the Childer's block on the south side in Gold Hill and will have an up to date modern motion picture house and theatre in operation about the first of February, in the new quarters. They are planning a raised floor, large stage, individual easy seats, and all modern equipment for the new play house. The quarters have a fifty-foot front and a depth of 100 feet and is a new modern fire proof building. This is one of a number of new businesses that are being planned and will be in operation at an early date to meet the demands of the growth of Gold Hill.

## Sousas Band At Medford

Messrs. Andrews and Hazelrigg, announce the appearance of the world renowned Sousa and his band matinee and night, January 20th at the Armory, Medford.

This is the thirty-third annual tour of this celebrated organization, "A third of a century" and the veteran band master asserts that he has the best line up of his career.

The band consists of 85 men with 5 soloists.

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