

Gingerbread Boys Good Cookies



Remember the story about the gingerbread boy who ran away from the little old woman and the little old man and the cow, horse, threshers and mowers only to be gobbled up finally by a fox? The perky gingerbread fellows pictured here are of the same dashing style and molasses flavor. 'Tis doubtful, though, if they'd escape the young cowboys and space cadets of today.

Instead of sulphur and molasses, make gingerbread cookies as a spring tonic. The sulphur portion went out when a year-long supply of fruits and vegetables was assured. Nor is it necessary to have sulphur in molasses... it gets there only when molasses is a by-product of sugar making. "Unsulphured" molasses is sugar cane juice which has been clarified, concentrated and aged. It's rich aromatic flavor is that from sun-ripened cane.

Unsulphured molasses is an energy food and a very good source of iron, but its flavor makes gingerbread cookies popular.

- Gingerbread Boys**
- 1/2 cup shortening
 - 1/2 cup sugar
 - 1/2 cup unsulphured molasses
 - 1 egg
 - 2 1/2 cups sifted all-purpose flour
 - 1/2 teaspoon soda
 - 1 teaspoon baking powder
 - 1 teaspoon ginger
 - 1 1/2 teaspoons cloves

Mushrooms in Salmon Custard

Canned broiled mushrooms are invaluable for adding flavor and heartiness to the meatless dishes which are such a problem in many families during Lent. This salmon casserole is a case in point. Any diced cooked vegetables can be used. However, if you do not have any suitable leftover cooked vegetables, cook a package of the quick-frozen peas and carrots or mixed vegetables to use in this recipe.

Salmon Custard With Mushrooms

- 3 tablespoons butter or margarine
- 1/4 cup minced onion

- 2 tablespoons flour
- 1 cup milk
- 3-ounce can chopped broiled mushrooms
- 1 chicken bouillon cube
- 1/2 teaspoon salt
- 1/2 teaspoon Tabasco sauce
- 2 eggs, slightly beaten
- 1 1/2 cups cooked peas and carrots
- 7-ounce can salmon

Melt butter in saucepan. Add onion and cook about 3 minutes, stirring frequently. Stir in flour. Add milk, contents of can of mushrooms and bouillon cube. Bring to boil, stirring constantly. Add salt and Tabasco. Gradually stir hot sauce into beaten eggs. Add peas and carrots and the salmon which has been drained and broken into small flakes. Pour into a greased

8-inch shallow round baking dish. Bake in moderate oven, 350 degrees F, until mixture is barely set, about 35 minutes. Serve topped with small fish-shaped pastry cut-outs which you have baked separately if you wish. Accompany with a tossed green salad.

Cake Topping

Sprinkle this topping on your cake before you put it in the oven to bake. Stir together 2 tablespoons each peanut butter, granulated sugar and flour until crumbly, add 1 tablespoon strong coffee and 1/2 cup broken pieces of walnuts. Spread over cake batter. When your cake comes out of the oven it's frosted and ready to eat.

Cheese Bowl

Have 1/2 pound American or Cheddar cheese at room temperature; put through the meat grinder. Blend in 1/4 cup port wine, 2 tablespoons cream, 1/4 teaspoon paprika and a dash of onion salt; beat until smooth and creamy. Heap in a bowl and dust with paprika. Serve with thin slices of rye or pumpernickel bread or crisp crackers.

Unbaked doughs and bread, as a rule, should not be stored in a food freezer for more than six to eight weeks; baked goods may be stored, usually, for two to three months.

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PEACHES Cal Top Freestone No. 2 1/2 can **25c**

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FRISKIES DOG FOOD Pound tin **17c**

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