

Peanut Butter Pie Tasty

There's more to peanut butter than as a favorite ingredient for sandwiches. It can take on party airs, too, as this pie illustrates:

Two Layer Peanut Butter Pie

- (Makes a 9-inch pie)
- 4 egg yolks
 - 1/2 cup sugar
 - 1 cup peanut butter
 - 1 tablespoon (1 envelope) unflavored gelatine
 - 4 egg whites
 - 2 cups milk, scalded
 - 1 tablespoon cornstarch
 - 1 baked 9-inch pastry shell
 - 1/2 cup cold water
 - 1/2 cup sugar

boiler; slowly add milk. Combine sugar and cornstarch; stir into milk. Cook over hot water till custard coats a spoon.

Measure out 1 cup of the hot custard, add it to the peanut butter and stir till smooth. Pour in bottom of cooled, baked pastry shell. Chill.

Soften gelatine in cold water, add to remaining hot custard. Stir till dissolved. Chill till slightly thick.

Beat egg whites stiff but not dry; add sugar gradually. Fold in custard-gelatin mixture. Pour over peanut butter layer and chill until set.



Sandwich cutups and lollipop cookies make a delightful menu for a small fry party.

Lollipop Cookies Big Hit

By Cecily Brownstone (Newsfeatures)

When small fry want to ask their friends, plus dolls and teddy bears, to a party a special menu is in order.

So how about sandwich cutups, instant cocoa served in doll-size tea cups garnished with miniature marshmallows and lollipop cookies? Ice cream may be added, of course.

The lollipop cookies will be a wild success. We know because when we made them we had a hard time keeping the grown ups from gobbling them up. The cookies are deliciously crisp with morsels of semi-sweet chocolate embedded in them. We used flat wooden spoons for the cookies lollipops and found the spoons available at both grocery markets and variety stores. But if you want to use tongue depressors (from the drug store) they should work equally well.

Let the small fry in your family have the fun of dyeing the lollipop cookie sticks, using food coloring. Use a small juice glass to hold the colored water, then let the sticks stand in them for awhile. Youngsters will also have a good time helping make the sandwich cutups. And remember that both these ideas are fine for rainy-day fun.

Sandwich Cutups
Trim crusts from 6 slices of white bread and 6 slices of brown bread. Spread softened butter on 5 slices of the white and 3 slices of the brown bread. Cut out the centers of the remaining bread slices with small animal cookie cutters (or any holiday shape); reserve. Place slice of cut-out white bread on top of slice of buttered brown bread. Insert brown animal cutout in center of white bread slice and continue, alternating brown and white bread, until completed. Serve at once or wrap in foil and refrigerate until ready to use. Makes 6 sandwiches. Peanut butter may be used instead of butter.

Lollipop Cookies
Ingredients: 3/4 cup sifted flour, 1/2 teaspoon baking soda, 1/2 teaspoon salt, 1/2 cup butter or margarine, 1/4 cup plus 2 tablespoons granulated sugar, 1/4 cup plus 2 tablespoons dark brown sugar (firmly packed), 1/2 teaspoon

With Appetizers

Soften butter with the back of a wooden spoon worked against the sides of a bowl; add a pinch of dry mustard and finely grated Swiss cheese. Turn into an attractive small container and top with finely chopped parsley. Serve with crisp crackers and tomato juice for a first course.

2 dozen prepared 5-inch long flat wooden spoons

Method: Sift together the flour, baking soda and salt. Cream butter with sugars and vanilla. Beat in egg thoroughly. Mix in the sifted dry ingredients thoroughly. Stir in semi-sweet chocolate, nuts and rolled oats. Place prepared wooden spoons 4 inches apart on buttered cookie sheet. Drop cookie mixture by tablespoons onto bowls of spoons; or mold cookie mixture into balls and place on bowls of spoons, then flatten slightly. Bake in moderate (375 degrees) oven 10 to 15 minutes. Remove gently with wide spatula while warm. Cool on rack. Makes 1 1/2 to 2 dozen.

To Prepare Wooden Spoons: Tint water with red, yellow, green or blue food coloring and place handles of 5-inch wooden spoons in the water. Allow to stand until colored. Drain and dry.

Note: These cookies stay crisp if stored in a tightly covered container and so may be baked ahead.

Shrimp Should Be Cooked Very Gently

Too many cooks over-cook shrimp. Like eggs, shrimp should never be boiled. Cook them at a gentle simmer and you'll have tender, delicate morsels for dunking in a spicy sauce or for use in other good shrimp dishes. We highly recommend cooking whole fresh or fresh-frozen shrimp like this:

For each pound of raw unshelled shrimp use the following seasonings: 1 bay leaf, 1/2 teaspoonful garlic salt or powder, 1 teaspoon chili powder, 1/2 teaspoon salt and 2 whole cloves (optional). Cover shrimp with cold water; add seasonings. Bring just to a boil and simmer about 5 minutes or until shells turn pink. Drain and shell.

Luncheon Patties

These breaded sausage patties provide a real stick-to-the-ribs lunch for the children on frosty days.

Shape 1 pound bulk pork sausage into 6 patties about 3/4 inch thick. Dip patties in a mixture of 1 beaten egg and 2 tablespoons milk. Roll patties in 1/4 cup crushed corn flakes. Brown in 1 tablespoon lard or drippings. Cover and cook for 20 minutes.

Eggs Goldenrod

Ever prepare old-fashioned eggs goldenrod-style? Just add the silvered whites of hard-cooked eggs to well-seasoned cream sauce and heat. Pour sauce over toast and serve the hard-cooked egg yolks over the whole thing.

After School Snack

Youngsters love an after-school drink made from milk, mashed banana and chocolate syrup. For special occasions add a scoop of ice cream and serve in a tall glass with straws and a long spoon.

TASTY SUNDAY

Try sliced bananas over coffee ice cream for a different taste treat.

Beef Dill Pot Roast

Here's a familiar roast with a new flavor. A 3 to 4-pound beef arm pot roast is dredged in seasoned flour (1/4 cup enriched flour, 3 teaspoons salt, 1/2 teaspoon pepper) and browned in 2 tablespoons lard or drippings. Sprinkle 1 teaspoon dill seed over the meat, add 1/4 cup dill pickle juice and 1/4 cup water. Cover tightly and simmer 2 1/2 to 3 hours. Thicken liquid for gravy, if desired.



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