

Marshmallow Crispy Treats

Barbara B. Brooks, home economist with the Kellogg Company, Battle Creek, Michigan, is observing the anniversary of a quarter of a century of testing recipes for the homemaker by taking the name Kay Kellogg.

She suggests the use of Rice Krispies in numerous ways:

Basic recipe calls for 1/4 cup butter or margarine, 1/2 cup (about 32) marshmallows, and 6 cups of Rice Krispies. Melt butter in 3-quart saucepan. Add marshmallows and cook over low heat, stirring constantly until marshmallows are melted and mixture is well-blended. Remove from heat and add Rice Krispies and stir until well-coated with marshmallow mixture. Use in any of the following ways:

Chocolate Crispy Easter Eggs: Shape marshmallow mixture into egg-shaped balls of desired size. Dip in melted semi-sweet chocolate or ice with confectioners' icing. Place on cake rack or waxed paper to harden.

Marshmallow Crispy Squares: Press marshmallow mixture lightly into buttered 12x9-inch pan. Cut into squares. Yield: 24 2-inch squares.

Marshmallow Crispy Balls: Shape warm marshmallow mixture into balls. Wrap in cellophane if desired. For coconut balls, roll in shredded coconut after shaping. For lollipops, insert wooden skewer after shaping, and for variety, make faces on ball with raisins, candy or icing.

Crispy Chocolate Treats: Melt 2 squares (2 oz.) unsweetened chocolate with the marshmallows. Shape as desired.

Crispy Peanut Butter Treats: Blend 1/4 cup peanut butter with marshmallow mixture and shape as desired.

Polka-Dot Treats: After marshmallow mixture is completed, quickly stir in 1 cup (6 oz.) semi-sweet chocolate pieces. Press lightly into buttered 12x9-inch pan and cut into squares or bars.

PARADISE SALAD

Canned pear halves in orange flavored gelatin to which has been added 2 tablespoons lemon juice make a pretty salad. Use 2-3 cup of juice from pears as part of the liquid and allow gelatin to partially set before arranging pears on it. Top the core cavities of the pears with cream cheese balls rolled in grated orange rind. Serve on salad greens with your favorite dressing.



MAKING SPRITZ COOKIES from Mrs. Carlson's Swedish recipe were (from left) Betty Sue Taggart, Maureen Novak and Judy Wheeler, daughter of Mr. and Mrs. Lee Wheeler, 1316 Shelley. The dinner served at Mrs. Taggart's home was a part of the requirements for Fire Makers' rank in the Camp Fire Program. Of the six girls in the group, all are 7th graders at Roosevelt except Maureen Novak, who is an 8th grader at Sacred Heart Academy.

EGGS

Doctors recommend at least one egg a day for a balanced diet. Eggs poached in milk served on dry toast for breakfast or luncheon are not "fattening" and are highly nutritious. Sliced hard-cooked eggs are a good addition to any of the non-sweet salads. Creamed hard-cooked eggs on toast or rice are easy and quick to prepare.

CREAMED ONIONS

Melt 4 tablespoons butter, add 4 tablespoons flour, blend; add two cups milk, 1/2 teaspoon salt, dash of pepper and stir until mixture boils and thickens. Serve over 1 1/2 cups cooked small onions. Sprinkle with paprika.

Swedish Spritz Cookies

This recipe was given to the girls of the Pa-We-A Camp Fire group by Mrs. Karin Carlson, 1518 Eldorado, for use in their Five Continents dinner Saturday evening. It is authentic Swedish.

1 lb. butter (room temperature)
1-5 cups white sugar
2 whole eggs
1 1/2 teaspoon almond flavoring
Mix all together thoroughly. Then add 4 cups of flour and 1/2 teaspoon baking powder. Mix all thoroughly together. Force the dough through cookie press onto ungreased baking sheet in letters "S" or fluted bars, or other desired shapes. The cookies must be cold when putting on the cookies. Bake until set but not brown. Bake at 400 degrees (moderately hot oven) from 7 to 10 minutes.



MRS. KARIN CARLSON (right), 1518 Eldorado, graciously gave her recipe for Spritz cookies to Betty Sue Taggart to use in the Camp Fire Girls' dinner Saturday evening when they entertained their mothers and Mrs. Naomi French, director, and Mrs. Dean Miller, sponsor of the group. The copper coffee pot on the table came from Sweden and has been in the Carlson family for more than 200 years. The wrought iron legs were designed so the coffee pot could be used over an open fire. Mrs. Carlson is the mother of Mrs. Eugene Bailie and has an apartment at the Bailie home.

SPICED PEARS

Drain pears from No. 2 1/2 can and set aside. Heat fruit juice, 1 stick cinnamon and 8 whole cloves. Simmer 3 to 5 minutes. Remove from heat, add 1/4 cup vinegar. Pour over pears and let stand overnight in refrigerator. To serve, drain from liquid and place two spiced pears on bed of salad greens. Serve as a base for seafood salad, using either tuna, shrimp or crab.

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ONION PIE
If you have a yen for diabetes made with sour cream, try onion pie. Slice 6 large onions thinly and cook until transparent in 1-3 cup butter. Turn into 9-inch deep pie pan lined with rich biscuit dough. Sprinkle with 1 cup sliced ripe olives. Cover with 1 pint sour cream mixed with salt and pepper. Bake in moderate oven until crust is baked and top browned.

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SARAN-WRAP, the new household wrapping material developed in Dow Chemical laboratories, is being introduced to homemakers in the Klamath Basin. Saran-Wrap is characterized by a tendency to cling and a high degree of transparency. It is an excellent odor and moisture barrier. It is chemical and grease-resistant, tough, washable and reusable. It solves the problem of preserving such items as melons, onions, cheese, shrimp, pickles, cabbage or cauliflower. A bowl cover can be conveniently made simply by pressing a piece of the film to the sides of the container — no string or rubber bands are necessary to keep the cover tight. Sandwiches and cake or cookies in the lunch box keep fresh also with Saran-Wrap.

READ THE LABEL

Homemakers know the importance of looking for quality canned goods. Packaging and pure food laws protect the buyer by requiring sufficient information to be printed on the label of each can. Most packers are proud of their products and give more information than is required by law. So the homemaker can tell by the label in most cases how many slices of pineapple the can contains; whether or not additional sugar has been added to canned fruit juice; size of the peas in the can, and whether or not grape-

fruit sections have been "hand-peeled."
Canning won't conceal any flaws in the fruit, so most packers buy only the very best of the fresh produce in order to package firm-fleshed, full-flavored fruit. It takes high standards of processing to prepare the fruits nicely and turn them out evenly matched and beautifully "groomed." When you have no bruises or blemishes you have no waste.

WHERE'S THAT HAT?

Millinery kept in non-transparent hat boxes can be quickly found if each box has a descriptive tag.



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