



PEANUT BUTTER COOKIES are favorites of the youngsters. Martha Logan, food director for Swift and Company, presents this picture and two recipes for making peanut butter cookies.

Homemade Cookies Of Peanut Butter

The easy way to provide an assortment of cookies for your family is to shop your grocer's counters for Grandma's Cookies, of course, but every once in a while you want to make cookies at home.

Anyone who has watched a group of hungry youngsters stow away peanut butter on bread and crackers knows what a popular food this is. Grown-ups eat their share of sandwiches, but really give the kids stiff competition at the cookie plate if it's filled with peanut butter cookies. They make little difference when Frosted Crispies or Chewy Peanut Butter-Apricot Bars are served with lemonade on a warm summer's day.

This good-natured skirmish gets full approval from mother. She knows that peanut butter provides a gold mine of nutrition every time it is spread on bread or used in a favorite recipe. When her kitchen shelf is stocked with peanut butter which is homogenized so that it never separates, mother is always ready to handle snack time needs or recipe requirements.

- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 3/4 cup sifted flour
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 2 tablespoons milk
- 1/2 cup chopped peanuts

Blend peanut butter, shortening and sugar in a large mixing bowl. Stir in eggs and vanilla. Sift dry ingredients together into the bowl and blend well. Stir in milk. Add nuts. Pour batter into an eight by eight by two-inch greased cake pan. Bake in a moderate oven (350 degrees) for 25 to 30 minutes.

- 1/2 cup chopped peanuts
- 1 teaspoon lemon juice
- 1/2 cup apricot preserves

Combine peanut butter, lemon juice and apricot preserves. Spread on top of warm bars. Place under the broiler until peanut butter topping bubbles. Cool. Cut into 16 one-inch squares.

HINTS

ACCOMPANIMENT

Cooked dried lima beans, seasoned with onion and a little brown sugar, go well with pork roast, pork chops or pork steaks.

SALAD

Chopped chives and leaf lettuce with French dressing makes a fine spring salad.

PRUNE WHIP

Use strained or junior baby food prunes in making prune whip. A container of baby food that is 4 1/2 ounces will yield 1/2 cup.

SOUPS FOR FREEZING

Clear broths are best for freezing. Add noodles or rice when reheating the soup.

SALAD IDEA

For a whole meal salad, fill tiny red tomatoes with seasoned cottage cheese and place around a platter of macaroni or potato salad.

OVERBAKING

Overbaking a meringue-topped pie may result in a tough and shrunken topping.

Cream shortening and butter together in a large mixing bowl. Add sugar, honey, and egg. Blend until light and smooth. Add peanut butter and blend well. Sift dry ingredients together and add to the sugar and shortening mixture. Stir in vanilla and peanuts. Shape tablespoonfuls of dough into balls and place on a greased cookie sheet. Press each cookie flat with the tines of a fork. Bake in a moderate oven (350 degrees) for 10 to 15 minutes.

FROSTING

Combine peanut butter and honey and blend well. Spread on the top of each cookie. Just before serving, sprinkle cooled cookies with powdered sugar.

CHEWY PEANUT BARS

Yield: About 16 1-inch bars
1/2 cup peanut butter
2 tablespoons shortening

"In my day we all eat string beans, then along came SANTIAM BLUE LAKE STRINGLESS GREEN BEANS"



STRAIGHT-STRINGLESS ALL MEAT TENDER GREEN BEANS



VAPOCANs are the convenient way to freeze fresh fruit and berries during the warm weather while they are in season. These wax-coated cardboard cartons have square sides for easy stacking in the freezer and reusable clear plastic lids.

COOLERS

For easy chocolate drinks, try Nestle's Quik.

FROSTED FLOAT

In a tall glass combine three heaping teaspoons Nestle's Quik with a small amount of milk. Add one small scoop of softened vanilla ice cream (approximately 1/4 cup). Stir briskly with a fork until smooth. Fill the glass with cold milk. Top with a small scoop of softened vanilla ice cream. Add sippers and a long handled spoon and serve.

QUICK SODA

In a tall glass combine three heaping teaspoons Nestle's Quik with a small amount of milk. Add one scoop softened vanilla ice cream and fill slowly with chilled sparkling water.

QUICK REGULAR

Pour milk into a tall glass. Add two heaping teaspoons of Nestle's Quik. Stir briskly and serve.

CANDY MAKING

When you are making taffy, caramels or nut brittles, hold the saucepan containing the candy within an inch or so of the dish and pour steadily, but do not scrape out the last of the syrup.

COOK AT THE TABLE

Arrange ingredients for the sauce for this dish on a platter and toss the mixture together at the table just before serving. Cook an 8-ounce package of macaroni in three quarts of boiling water for 10 to 17 minutes or until done. While it is cooking, assemble the following ingredients: 2 cups grated cheddar cheese, 1/4 cup chili sauce, 3 tablespoons Worcestershire sauce, 1/2 cup melted butter, salt and coarsely ground black pepper. Drain macaroni in the kitchen and spread on a warmed platter. Sprinkle the other ingredients over it and toss vigorously with two forks until the sauce coats each piece.

FREEZE NOW FOR WINTER

During hot weather it's practically too hot to work but freezing fruit in season adds much enjoyment to winter menus.

In addition to putting down fruit for future use, Vapocans, the convenient waxed cartons with reusable lids, are so easy to use for refrigerator and freezer storage all year round.

Spaghetti sauce, gravies, meat balls and the numerous things that are as easy to make for two meals as for one, are easy to freeze in Vapocans.

Vapocans come in pint, pint-and-a-half and quart sizes so you can use the size which fits your needs at the moment. You can write on the strip across the top of the lid with a heavy pencil so the writing will show in spite of the frost or you can write the information on a slip of paper and secure it to the top when you press on the plastic lid.

During the fall, many hunters' wives like to put down duck breasts in water and the largest size Vapocan is the ideal freezing carton to use. One set of lids will fit all three sizes and the lids are reusable.

MUFFINS

A nice topping for breakfast muffins is made by mixing brown sugar and a little ground nutmeg. Sprinkle the muffin batter in the pans and bake as usual.

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No hassles, no gimmicks, no guesswork. Just send a snapshot showing your party enjoying BOYD'S COFFEE in connection with any outdoor activity—boating, barbecuing, camping, fishing, picnicking or what have you. Send as many snapshots as you wish. Just write your name and address on the back of each snapshot. Photos will be judged on originality and capturing the fun of drinking BOYD'S — not your skill as a cameraman. You have as good a chance as anyone. Judge's decision will be final. All entries become property of Boyd's. None can be returned. Mail snapshots to BOYD COFFEE CO., P. O. BOX 134, PORTLAND 3, OREGON.



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