

Cheese Bread

dry ingredients are just dampened. Batter should not be smooth. Pour into buttered pan, 8x12. Let stand 15 minutes. Bake at 350 degrees F. for 1 hour or until toothpick inserted comes out clean. Turn loaf out on rack to cool.

SETTING THE MOOD

Color creates the mood or atmosphere in a room—it can make a room seem gay, restful, warm or cool. That is one reason why ceramic tile is an ideal decorating material. Ceramic tile is available in more than 250 colors and an infinite number of designs. For the most successful use of color in a room, balance the various intensities and values.

Camp Fire Mint Recipes

Recipes seem to be a favorite with all councils. The following have been developed by Camp Fire Girls and are in response to the many requests we have received. Of course, the recipes utilize the traditional mint available only at this time of the year during the annual sale. Many homemakers buy their mints by the case and freeze them for later use.

MINT SUPREMACY

1 package lemon pie mix
Follow directions in package, except use 2 whole eggs instead of 2 egg yolks. When cooled, add 2 cups cooked rice. Heat until mixture and rice are hot.

Add 10 Camp Fire mints that have been cut into quarters: stir to blend. Pour into sherbet glasses and chill. Top with whipped cream. Serves 8.
CARMEL KERNEL SURPRISE
Prepare Kraft caramels as directed on package for popcorn balls. Add 6 milk chocolate Camp Fire mints per cup of caramel mixture. Mix until smooth. Combine with popcorn and form into balls or spread on wax paper for caramel corn kernels.
BLUE BIRD DELIGHT
So named because they are so simple that Blue Birds, a young Camp Fire Girls, delight in making them.)

Melt together in top of double boiler:
3 oz. milk chocolate
18 Camp Fire mints
1 tablespoon milk
Have ready and mix together 2 cups corn flakes
18 marshmallows (cut in pieces)
When "chocolate and mints are melted, pour over corn flake mixture and stir until all is coated with chocolate. Drop by small amounts on wax paper. Let stand until cool, or place in refrigerator to hurry hardening.
REFRIGERATOR COOKIES
¾ cup sugar
1 cup butter or margarine

2 eggs, well beaten
1 teaspoon vanilla
3 cups sifted flour
½ teaspoon salt
1 oz. unsweetened chocolate
18-24 Camp Fire mints
1 cup chopped nuts
Melt chocolate and mints over warm water. Cream butter and sugar, add eggs and vanilla and chocolate mixture. Sift flour, salt and soda together, and stir into egg mixture. Add nuts and mix well. Chill dough and shape into long rolls, or as you desire, to mold refrigerator cookies. Slice and place on slightly greased baking sheet. Bake 12 to 15 minutes at 350 degrees.
CHOCOLATE-MINT GOONIES
20 Camp Fire chocolate
mint wafers
2 egg whites
¼ cup sugar plus 1 tablespoon brown sugar
½ teaspoon salt
½ cup coconut
4 cups corn flakes
½ cup chopped nuts
Melt chocolate Camp Fire mints over hot water. Beat the egg whites until almost stiff; add sugar and salt gradually, until white stand in stiff peaks. Add corn flakes, coconut and nuts to the chocolate mixture, then beat in the egg white mix. Blend. Drop small amounts on well-greased cookie sheet and bake for 10 minutes at 325 degrees. Let cool about 10 minutes before removing from sheet. Makes about 3 dozen. These keep well.

CAMP FIRE SUGAR COOKIES
1 cup shortening
½ teaspoon salt
½ teaspoon lemon extract
½ teaspoon nutmeg
1 cup sugar
2 eggs unbeaten
2 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon soda
1½ tablespoons milk
Camp Fire mints for topping
Combine first 6 ingredients and beat until smooth. Sift the flour, baking powder and soda and add to above mixture and blend. Add milk and mix well. Measure out 1 teaspoon of dough for each cookie. Place on aluminum cookie sheet and flatten each by pressing down with a flat-bottomed glass covered with a damp cloth. If nut cookies are desired, add about 1 cup of chopped nuts at the last and proceed in the same manner. Bake 10 or 15 minutes at 375 degrees.

Minute Frosting
When cookies are ready to remove from the oven, place a mint on top of each. Slip back into oven just long enough to start melting. Slightly press on top of each to toast almond halves.
DELICIOUS, EASY-TO-DO MINT TRICKS
Cake Ideas
Bake your favorite chocolate cake and place Camp Fire Mints on the top of each layer immediately when taken from the oven. When cool, put together as usual and frost with chocolate frosting.
Press camp Fire mints into the top of pound cake fresh from the oven. Simple—and a mint of a find! Mints melt right into the cake!
A delightful filling for cake is to place chopped Camp Fire mints and toasted walnuts or almonds between layers and frost as usual.
Thoroughly mash and blend eight Camp Fire mints which have been standing at room temperature. Add to commercial cake mix and proceed as directed on package.
Mix Filling
Prepare chocolate packaged pudding as directed. While hot add three Camp Fire mints; stir until melted and thoroughly blended.
Ice Cream Ideas
Melt six or eight Camp Fire Mints in the top of a double boiler, add two tablespoons milk and stir until smooth. Pour over vanilla ice cream. To one pint of vanilla ice cream add ½ cup chopped Camp Fire mints. Serve with topping of toasted nuts.
Put oranges and grapefruit into boiling water for a few minutes to make removing the skin easier.

Canned Ripe Olives

If your meals these days are suffering from a bad case of the "winter doldrums," here is how to make them more lively. Canned ripe olives can cure them.

HOT SOUP IDEAS

Embellish cream of corn, potato or tomato soups with chopped or sliced pitted ripe olives. Bean, vegetable and split pea soup also take to this treatment.

ENTRESS WITH SPARKLE

Quartered canned ripe olives add "that certain something" to creamed chicken over biscuits, lamb or veal stew, beef pot roasts, poultry stuffings, meat gravies and sauces.

SALAD SURPRISES

Add chopped ripe olives to chicken or turkey salads; fill cored tomatoes with a mixture of cottage cheese, chopped ripe olives, chopped nuts perked up with a bit of lemon juice; toss thinly sliced celery and ripe olive wedges with crab meat and pile into lettuce cups.

QUICKBREADS

Combine 1 egg, 2 tablespoons

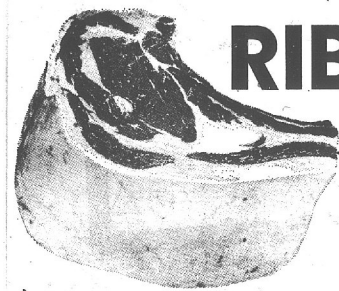
sugar, ¼ cup olive liquid, ¾ cup milk, ¼ cup grated Parmesan cheese and 3 cups biscuit mix. Beat 1 minute at medium speed. Add ½ cup chopped walnut meats and 1 cup drained quartered ripe olives. Turn into a greased 9 x 5 x 3-inch loaf pan. Press a row of halved pitted ripe olives down the center of the loaf. Bake 45-55 minutes in a moderate oven, 350 degrees F., until an inserted toothpick comes out clean. Cool before slicing. Makes 1 loaf. Fine accompaniment for spaghetti dishes, meat steaks, even hearty soups. Next time you make baking powder biscuits, add

Two cups flour, sifted; 3 teaspoons baking powder; ¾ teaspoon salt; 1½ teaspoons sugar; 1 cup American cheese, grated; ½ cup pecans, chopped; 1 egg, beaten; ¾ cup milk; 2 tablespoons butter, melted.

Sift the flour and measure. Add baking powder, salt and sugar to flour and sift twice. Add cheese and nuts. Beat eggs, add milk and melted butter to eggs. Pour liquid mixture into dry ingredients and stir only until

diced cheese and chopped ripe olives, plus a tablespoon or two of chopped parsley. These are excellent hearty salad partners.

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