

Perfect pastries, flavorful fillings

NUT SMACKS

Bottom:
 1/2 cup graham sugar
 1/2 cup butter
 Cream well together then add
 2 egg yolks, well beaten in and
 1/2 vanilla.
 Then add:
 1/2 cups flour, sifted
 1/2 baking powder
 1/2 tsp. salt

Mix all well and press into a well greased pan. Then beat:
 2 egg whites, stiff
 1 cup brown sugar
 1/2 cup walnuts, chopped fine
 Spread on top. Bake in moderate oven 35 minutes.

MRS. MAJOR YOUNG
East Baltic

BROWNIES

1/2 cup butter, melted
 2 eggs
 3 tbsp. cocoa
 1 cup milk
 1 cup flour
 1/2 tsp. soda
 1/2 cup cream tartar
 1/2 tsp. vanilla
 1/2 cup chopped walnuts
 Mix cocoa in melted butter, then add the above mixture. Bake in hot oven 20 minutes. Ice when cool.

MRS. MAJOR YOUNG
East Baltic

BROWNIES

1/2 cup butter
 1/2 cup sugar, white
 1 egg
 2 squares chocolate
 1/2 cup flour
 1 cup chopped nuts
 1/2 tsp. baking powder
 1/2 tsp. vanilla
 Melt chocolate; cream butter and sugar well. Mix in chocolate and add well beaten egg. Add other dry ingredients. Put into a shallow greased tin. Bake 25 minutes in a moderate oven at 350 degrees. Cut in squares when cool and ice.

MRS. MAJOR YOUNG
East Baltic

HEAVENLY DELIGHT SQUARES

Line pan with graham wafers and cover with the following mixture:
 1/2 cup butter, creamed
 1 cup brown sugar
 1/2 cup cream
 1 cup coconut
 1 cup crushed wafers
 1/2 cup vanilla
 1/2 cup salt
 1/2 cup walnuts
 Cover with a layer of graham wafers and keep in refrigerator.

MRS. A.M. NICHOLSON
Wood Islands East W.I.

DROP COOKIES

1-3 cups shortening
 2 cups brown sugar
 2 eggs, well beaten
 3/4 cups flour (sifted)
 2 tsp. baking powder
 1/2 tsp. soda
 1/2 tsp. salt
 1/2 cup milk
 1 tsp. vanilla
 Cream, shortening, adding sugar gradually. Add eggs, beat well. Add milk, Measure flour, baking powder, soda, salt into a bowl. Stir thoroughly. Add to the milk and creamed mixture. Add vanilla. Beat well.
 Drop by teaspoonful one inch apart on greased baking sheet. Bake 12 to 15 minutes in 350 degree oven. Makes six dozen.

MRS. MAJOR YOUNG
East Baltic

WALNUT HERMITS

1 cup shortening
 2 cups brown sugar
 2 eggs
 2 1/2 cups sifted flour
 1 tsp. baking powder
 1 tsp. soda
 1/2 tsp. salt
 2 tsp. cinnamon
 1 tsp. nutmeg
 1/2 cup sour milk (sweet milk + 2 tsp. vinegar)
 1 cup broken walnuts
 2 cups seeded raisins
 1 cup dates, cut up
 Mix as any cookie and drop by heaping teaspoon. Press walnut half in top of each cookie if desired. Bake at 375 degrees for 10-12 minutes.

PEARL STEWART
Wood Island East W.I.

GUM DROP COOKIES

1/2 cup brown sugar
 1/2 cup white sugar
 1/2 cup soft butter or margarine
 1 egg
 1 cup sifted flour
 1/2 tsp. baking powder
 1/2 tsp. soda

APRICOT

1 cup graham wafers, crushed
 1 cup flour
 1/2 cup coconut
 1 cup brown sugar
 1/2 teaspoon salt
 1/2 cup melted butter
 Mix this all together and save 1 cup for top. Pack remainder in 8 x 8 pan and bake 10 minutes in 350 degree oven. Take 1 cup for top. Pack remainder in 8 x 8 pan and bake 10 minutes. Drain and chop. Mix together:
 2 eggs
 1 cup brown sugar
 1 teaspoon lemon juice
 1/2 cup flour
 1/2 teaspoon baking powder
 1/2 teaspoon salt

After mixing this add the chopped apricots and spread over first mixture. Spread on the other cup of top mixture and bake 30-35 minutes in a 350 degree oven.

MRS. LYMAN BAKER
Lakelville WI

RAINBOW SQUARES

1/2 cup shortening
 1/2 cup brown sugar
 2 egg yolks
 1/2 teaspoon vanilla
 1 1/2 cups flour
 1 teaspoon salt
 1/2 teaspoon baking powder
 Press in pan 9 x 13 and cook until brown, then cover with the following:
 1 can crushed pineapple
 1 small bottle of marachine cherries
 1/2 cup white sugar
 3 tablespoons corn starch
 Cook in double boiler. Spread over first mixture and top with meringue. Cook until brown.

MRS. ROBERT ROSE
Lakelville WI

RUBY BARS

2 cups flour
 1/2 teaspoon salt
 1/2 teaspoon baking soda
 1/2 cup sugar
 1 beaten egg
 Mix these ingredients well with 1 cup milk. Add 1/2 cup each of raisins and nuts and 1/2 teaspoon lemon.
 Bake in moderate oven. Ice with butter icing when cool. Cut in bars.

MRS. EVELYN MACLEOD
Vernon River

COCONUT ORANGE SQUARES

1/2 cup soft butter
 1 cup sugar
 1 egg
 1 tablespoon grated orange rind
 1 tablespoon milk
 1 cup flaked coconut
 two-thirds cup sifted flour
 1/2 teaspoon baking powder
 Cream butter and sugar until light. Beat in egg, orange rind and milk. Add coconut and flour sifted with baking powder and salt. Mix only enough to blend. Press in 8-inch square pan, lined with wax paper. Bake in moderate oven (350 degrees) about 25 minutes. Cut in squares.

MRS. CLARENCE ROSE
Lakelville WI

CHOCOLATE COCONUT CREAM SQUARES

20 graham wafers
 1 tablespoon flour
 2 tablespoons brown sugar
 1/2 cup butter
 Mix ingredients well. Cook for 30 minutes in 8 x 8 pan. Cool and add filling:
 1/2 cup butter
 2 cups icing sugar
 2 unbeaten eggs
 2 squares unretrovened chocolate
 1 teaspoon vanilla
 3/4 teaspoon salt
 1 1/2 cups desiccated coconut
 1/2 cup coarsely chopped walnuts
 Store in refrigerator.

MRS. WYOMAN PAUPITT

ORANGE PIE BARS

1/2 cup shortening
 1/2 teaspoon lemon extract
 1 1/2 cups sifted pastry flour
 1/2 cup granulated sugar
 1/2 teaspoon baking powder
 1/2 teaspoon salt
 1/2 teaspoon cinnamon
 1/4 teaspoon cloves
 1 egg, beaten
 1/2 cup milk
 Cream the shortening and lemon extract. Sift all dry ingredients together and add to shortening, cream well. Add combined milk and egg and mix until well blended. Spread half the mixture in a greased 7 x 11 pan. Cover with orange filling. Spread the remaining four mixture over. Bake at 400 degrees for 30 minutes.
 Orange Filling:
 1/2 pound figs, chopped
 one-third cup sugar
 one-third cup boiling water
 1 tablespoon lemon juice
 1/2 cup orange marmalade
 Mix and simmer until thick.

ANNE MACMILLAN
Wood Island West WI

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FINEAPPLE LEMON MERINGUE PIE

Combine 1 pkg. lemon pie filling.
 1/2 cup sugar
 1 cup flour
 1/4 cup water in saucepan
 Add 2 egg yolks, blend well.
 Add 1 1/2 cup water and 1/2 cup pineapple juice
 Cook as directed on package. Remove from heat and add 2-3 cup drained crushed pineapple. Cook five minutes, stirring once or twice and pour into baked 8 or 9 inch pie shell. Top with meringue.

ANNE MACMILLAN
Wood Islands West W.I.

BLUEBERRY PIE

4 cups blueberries
 1-3 cup flour
 1 tsp. grated lemon rind
 2-3 cup sugar
 1 tsp. butter
 Combine sugar, flour, salt. Add to blueberries. Add lemon rind. Let stand 30-35 minutes, mix well and turn into pastry lined pie tin. Dot with butter. Cover with top crust. Bake in hot oven 425 degrees for 30-40 minutes.

MRS. FRANCES WALSH

COTTAGE CHEESE PIE

1/2 cup white sugar
 3 tbsp. flour
 1/4 tsp. salt
 1 or 2 egg yolks
 1 cup soft cottage cheese put through sieve
 Juice and rind of 1/2 orange
 1/2 cup sour cream
 1 cup sweet milk
 grated nutmeg
 1 or 2 whites beaten stiff (folded in)
 Mix in order given. Pour into pie shell. Sprinkle with coconut and bake in moderate oven.

FRANCES WALSH

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