

Food Forum

Dorothy Johnson

COOKIES FOR THOSE LUNCH BOXES

Just the mention of cookies brings back childhood memories to most of us, for cookies seem to have been invented especially for children.

Cookies, by definition, are small flat cakes. They may be crisp or soft, thick or thin, dark or light, smooth dough or full of fruits and nuts.

However they are made, whatever kind they are, and whatever their cost, most people of all ages enjoy cookies especially home-made cookies and, of course, a lunch box is incomplete without them.

BROWNIES

3/4 c. all purpose flour, 1/4 tsp. salt, 1/2 c. butter or other shortening, 1 c. sugar, 2 eggs beaten, 1 tsp. vanilla, 2 squares baking chocolate, melted and cooled, 3/4 c. chopped nuts.

Sift flour, measure and resift with salt. Cream butter, gradually blend in sugar and add beaten eggs; beat until smooth and fluffy. Add vanilla and stir in melted chocolate. Add flour mixture alternately in 2 or 3 portions, stirring well after each addition. Add nuts with last few stirs. Spread in an 8-inch square cake pan which has been buttered and bake in a moderate oven (350 F) for 20 minutes. Remove pan to cake rack. Cut in pieces while still warm.

MINCEMEAT BARS

Rolls Oats, 1-3/4 c. sifted flour, 1/2 tsp. baking soda, 1 c. brown sugar (packed) 1 c. shortening, 1-1/2 c. moist mincemeat.

Put rolled oats through food chopper using coarse blade, and measure 2 cups. Add flour, soda and sugar and mix thoroughly. Cut in shortening until mixture is crumbly. Divide into two parts. Pack 1/2 firmly in bottom of oiled baking dish. Spread mincemeat evenly on top; then add remaining dough and pack firmly. Bake in moderate oven (350F) 40 minutes.

HERMITS

1 c. seedless raisins, 1 c. chopped nuts, 2-1/4 c. all purpose flour, 1/4 tsp. soda, 1 tsp. cinnamon, 1/2 tsp. nutmeg, 1 c. soft butter or margarine, 1 c. sugar, 3 eggs.

Grease baking sheets lightly. Start oven 10 minutes before baking; set to moderately hot (400F). Plump raisins and cool. Chop nuts, sift flour, measure and resift 4 times with next 4 ingredients. Cream butter until shiny, add sugar in 2 portions, creaming well. Add eggs one at a time, beating until fluffy after each. Add flour in 2 or 3 portions, mixing until smooth after each addition. Stir in raisins and nuts until well distributed. Drop 2 inches apart by heaping teaspoonfuls onto baking sheet into neat mound. Bake 10 minutes or until nicely browned. Remove at once from pan to cake racks to cool. Makes 3-1/2 dozen.

ROCKS

1-1/2 c. all purpose flour, 1/4 tsp. allspice, 1/2 tsp. cinnamon, 1/2 tsp. nutmeg, 1/2 c. shortening (half butter), 1 c. sugar, 2 eggs beaten, 1/2 tsp. soda in 1 tbs. water, 2/3 c. chopped nuts, 1 c. moist currants.

Sift flour, measure and resift 3 times with spices and salt. Cream shortening until soft and smooth, gradually blend in sugar, and add beaten eggs; beat until fluffy and light colored. Stir in soda and water mixture, then add flour mixture in 2 or 3 portions, and stir until well blended. Stir in chopped nuts and raisins or currants. Drop by teaspoonfuls at least 2 inches apart, on lightly greased cookie sheet, and bake in a moderately hot oven (400F) for 10 minutes or until nicely browned. Yields about 9 dozen cookies.

OATMEAL DROP COOKIES

1-1/2 c. all purpose flour, 1/4 tsp. salt, 1 tsp. soda, 1 tsp. cinnamon, 1/2 c. shortening, 1 c. sugar, 1 egg, 1-1/2 c. rolled oats, 2/3 c. buttermilk, 1/2 c. chooped nuts, 1 c. seedless raisins plumped.

Sift flour, measure and resift with salt, soda and cinnamon. Cream shortening, blend in sugar, add slightly beaten eggs; beat until smooth and light. Stir in half the flour; then add milk, rest of flour, oats, nuts and raisins, stirring until well mixed. Drop from a teaspoon onto a buttered baking sheet and bake in a moderately hot oven (400F) for 10 minutes, or until nicely browned. Makes about 36 cookies.

CAKE-CUTTING TIME



BRIDE AND GROOM, Sandra Ann Lee and James B. Thomas were feted at a reception at the Baldwin Heights home of the bride's parents, Mr. and Mrs. George Lee after the 7 p.m. wedding ceremony at the Little Chapel of the West, Sunday... In top photo are pictured (from left): George Lee, father of the bride; Bride and Groom, Minnie Stevenson, Bride's mother, Mrs. Clemmie Lee and Mr. and Mrs. Hobart Allen... Bottom photo shows Mr. Lee, Bride and Groom with Helen Broomfield, Sandy Thomas, Groom's brother, Lillie Spencer, and Don Thomas, another brother of the groom.



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PICKING A WINNER



UNANIMOUS DECISION of Mayor Oran Gragson and members of a committee to select a name by which the Lorenzi Park Senior Citizens will be known was a happy decision for John Lyons of Henderson who submitted the winning name. Over 30 suggestions were mailed in to the Lorenzi Park Headquarters during the contest. Lyons' entry "Senior Citizens of Clark County, Inc." won for him the first place prize--a ladies watch set with diamonds. Serving with the Mayor as contest judges and pictured with him here (from left): are Ann O'Neal, Dorothy Johnson (Ass't to the Senior Council's Executive Secretary, Ann Maius), Bea Everage, and Ethel Dold. Another committee member participating in the judging was the VOICE editor, Alice Key, who was present but is camera shy.



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TUESDAY, SEPTEMBER 6
CASEY SENATE