

FOOD FORUM *

Dorothy Johnson

National School Lunch Week

SINCE THERE are no lunch rooms in our Westside schools, "National School Lunch Week" is an ideally appropriate time to offer a few cookie recipes for those lunch bags prepared at home.

At one time, what we now call a cookie, was referred to as a small cake or sweet biscuit. We are indebted to the Dutch for providing us with a special name for the most popular of household delicacies. "Koepje" or "Koekie" means small cake in the Dutch language. The word "cookie" is an American derivation.

NUTMEG DATE BARS

1 pkg. (8 oz.) pitted dates, 1 c. pecans or walnuts, sifted confectioners sugar, 2 eggs beaten, 1/2 tsp. salt, 1 tbsp. cooking oil, 1 tbsp. fresh lemon juice, 1/4 c. sifted all purpose flour, 3/4 tsp. ground nutmeg.

Force dates and nuts through food chopper using medium blade. Add 1 cup confectioners sugar, eggs and salt; mix well. Add remaining ingredients and mix thoroughly. Spread in greased 9-inch square pan. Bake in preheated moderate oven (350 F.) for about 30 minutes. Cool partially, cut into 18 bars and roll into confectioners sugar.

FROSTED MINCEMEAT DIAMONDS

1 tbsp. soft butter, 1-1/2 c. firmly packed brown sugar, 2 eggs, 2 tbsp. molasses, 2 c. sifted all purpose flour, 1/2 tsp. each of salt and baking soda, 1 tsp. each of ground cinnamon and cloves, 1/4 tsp. ground nutmeg, 3 tbsp. hot water, 2/3 c. chopped nuts, about 1/4 c. seeded raisins, chopped; 1 box (9oz.) mincemeat, broken up with fork, and frosting. Mix first 4 ingredients well. Add sifted dry ingredients and water; mix until smooth. Add 1/3 cup chopped nuts, raisins, and mincemeat. Spread thin in 2 greased pans (13x9x2 in.). Bake in preheated hot oven (400 F.) for 12 to 15 minutes. Spread with frosting while warm and sprinkle with remaining chopped nuts. Cool, and cut into 2-inch diamonds. Makes 4 to 5 dozen.

FROSTING

Mix well 3 c. confectioners sugar, about 1/3 cup hot milk, 1 tsp. vanilla, dash salt.

COCONUT-ORANGE SQUARES

1/4 c. soft butter or margarine, 1 c. sugar, 1 egg, 1 tbsp. grated orange rind, 1 tbsp. milk, 1 c. flaked coconut, 2/3 c. sifted all purpose flour, 1/2 tsp. each baking powder and salt.

Cream butter and sugar until light. Beat in egg, orange rind, and milk. Add coconut, and flour sifted with baking powder and salt. Mix very quickly, and only enough to blend. Put in pan (8x8x2 in.) lined with greased wax paper. Bake in preheated moderate oven (350 F.) for about 25 minutes. Cut into 16 squares.

CREAM CHEESE BUTTER COOKIES

1 c. butter, 8 oz. cream cheese, 1/4 c. sugar, 2 c. sifted all purpose flour, 1/2 tsp. baking powder.

Cream butter and cream cheese; add sugar and mix until light. Sift flour and baking powder together; stir into first mixture. Mix well and roll into a ball. Wrap in wax paper or foil and put in refrigerator overnight.

Roll out on floured board about 1/8 inch thick and cut into 1-1/2 in. squares. Place on ungreased cookie sheets and sprinkle with sugar and ground cinnamon or ground nuts and sugar; or spread with favorite jam; or leave plain. Bake in preheated moderate oven (375 F.) until delicately brown. Makes about 8 dozen.

NEWS IN FASHIONS

By Mattie Smith Colin (NPI)

For Autumn footwear, the look is "Blunt"...The National Footwear institute terms it, "Medium Is The Message"...The blunted look gives the illusion of shorter and younger! Detailing is emphasized in Fall shoe fashions...bows, buttons, pastel kid flowers, buckles, scallops, brass rivets, embroidery and rhinestones--all make the scene.

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In Paris, it's Military Look...Officer coats with stand-up collars, epaulettes and brass buttons, and belted military suit jackets--The popular coat dresses have gold and silver metal buttons!

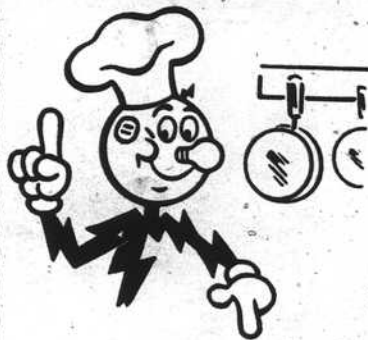
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Furs continue to change colors...navy, red, plum, green and multi-color patterns...and coordinates with both fabric and leather. A blouse of beaver comes patterned similar to a multi-colored crazy quilt and a blue mink overblouse is belted over a white mink shirt.

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His and Her coats in black persian lamb at Lee Ritters...foxes sparkle in evergreen, canary, and cherry...

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HELPFUL HINTS FOR HOMEMAKERS

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Try this recipe and we're certain you will want to add it to your treasure chest of easy, budget-minded casseroles.

Pork-chop Oven Dinner

4 pork chops	4 ozs. cheese
4 raw potatoes	1 can Cream of Mushroom soup
1 tsp. salt	1/2 cup milk
1/4 tsp. pepper	

Into a greased baking dish, grate potatoes and cheese, alternately; sprinkle with salt and pepper. Cover with soup, diluted with milk. Place seasoned pork chops on top. Bake at 350 degrees for 1-1/2 hours.

A baking pan or casserole dish can be buttered evenly if you turn it upside down under hot water and apply the butter while the pan is warm.

We invite you to use the services offered by our Home Economics Department. For assistance with electrical appliances, kitchen planning, home lighting, menus and recipes

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Receives Scouting Award



PRESENTATION to Mrs. Hazel Geran, Madison Neighborhood Council Service Worker, of Award for meritorious contribution of service to Scouting was made by Madison School principal James Pughsley on behalf of the Boy Scouts Boulder Dam Area Council at Madison School's first PTA meeting of the school year.

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