

This is the way these cookies crumble

KRINKLES

½ cup rolled oats
¼ cup butter
¾ tsp soda
1 tsp. vanilla
3 tsp. hot milk
½ cup flour
¼ tsp salt
¼ cup honey
Mix oatmeal, flour, soda, salt, honey, melted butter and vanilla, stir in hot milk, mix well. Drop small pieces on greased pan, pat down, bake in 325 degree oven 2 minutes.

EDITH B. WALL
BAL TIC LOT 18 W.L.

CHINESE CHEWS

¼ cup flour
1 tsp. baking powder
1 cup white sugar
1 cup dates
1 pkg. cherries
1 cup walnuts
2 eggs well beaten
Mix and spread pan cook 30 minutes in 300 degree oven when warm cut in squares. Roll into balls. Roll in coconut and let cool on wax paper.

MRS. CLIFFORD CHAPPEL
YORK W.L.

DATES BALLS

2 eggs beaten
1 cup white sugar
1 cup chopped dates
1 tsp. vanilla
pinch of salt

Butter greased pan, add mixture and stir constantly until thick, allow to cool then add 2 cups rice krispies. Drop by spoonfuls in coconut then roll in balls. Keep in a cool place.

MRS. TED CRANE
MILLVIEW

"RICE KRISPIES COOKIES"

¼ lb. butter
1 cup brown sugar
1 egg
1 cup dates (cut up)
Mix together, boil 5 minutes. Remove from stove. Add 1 tsp. vanilla, 2 cups rice krispies, ¼ cup walnuts. Put in refrigerator till cold. Make into round balls and roll in coconut.

MRS. MELVIN HAMBL
53 EDWARD ST.

DROP COOKIES

¼ cup shortening
¼ cup brown sugar
1 egg
¼ tsp. salt
¼ tsp. vanilla
½ tsp. baking powder
1¼ cups flour
¼ cup raisins
Cream shortening, sugar well. Add egg and dry ingredients and raisins. Drop by teaspoon on ungreased cookie sheet, bake in hot oven.

MRS. MELVIN HAMBL
53 EDWARD ST.

ROLLED OAT COOKIES

1 cup shortening
1 ½ cups sugar (brown)
2 cups rolled oats
2 cups flour
½ tsp. salt
1 tsp. vanilla
¾ cup water (boiling) add
1 tsp. soda
Cream shortening, add sugar and beat well. Add water and soda; beat well, add vanilla. Add dry ingredients. Shape into balls put on cookie sheet flatten with fork dipped in boiling water. Bake in hot oven 10 to 12 minutes. Watch carefully.

MRS. RICHARD VESSEY
ALPHA YORK W.L.

CHINESE CHEWS

2 eggs (beaten)
2 ½ cup sugar
2 ½ cup flour
1 tsp. baking powder
1 ½ tsp. salt
1 tsp. vanilla

½ cup dates
¼ cup raisins
¾ cup walnuts
Mix in order given and spread in pan. Bake 30 minutes at 350 deg. F.
Cut in squares and roll in fruit or icing sugar.
MABEL MacLELLAN
Indian River W. L.

TEATIME MACAROONS

2 egg whites
¼ cup salt
¼ cup brown sugar
¼ cup peanut butter
Beat egg whites with salt until foamy. Add sugar beating till stiff peaks form. Fold in peanut butter.
Drop by teaspoon on greased cookie sheet, bake in hot oven.

MRS. MELVIN HAMBL
53 EDWARD ST.

SANDIES

1 cup table fat
2 tsp. vanilla
¼ cup sifted confectioners' sugar
1 tsp. water
2 cups sifted flour
1 cup chopped pecan nuts
3 tsp. sifted confectioners' sugar
Blend fat and vanilla. Add ¼ cup sugar, creaming until fluffy. Add water to creamed mixture, stirring. Add flour and nuts gradually, stirring until blended.

Shape dough into small rolls, 1¼ in. long.
Place rolls on ungreased baking sheet and bake at 300 F. for 20 min. Roll in confectioners' sugar.

MRS. EVERETT WALL
Baltic W. I. Lot 18

PEANUT BUTTER COOKIES

1 cup shortening
1 cup brown sugar
1 cup peanut butter
2 eggs
2 cups flour
1 tsp. salt
1 tsp. baking powder
1 tsp. vanilla
Cream shortening and sugar well together then add beaten eggs, add dry ingredients and drop on well greased sheet. Pat down with fork. Bake in moderate oven.

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CHOCOLATE WAFERS

¼ cup melted butter
2 squares melted chocolate
1 cup white sugar
2 eggs
¼ cup flour
Mix together butter, chocolate and sugar. Separate eggs and beat white and yolks separately. Then combine and add to chocolate mixture. Add flour. Spread in greased pan. Sprinkle with chopped nuts. Bake at 350 Deg. F. Cut white warm.
MABEL MacLELLAN
Indian River W. L.

SUGAR COOKIES

¼ cup shortening
¼ cup white sugar
¼ cup brown sugar
3 eggs
1 tsp. soda
2 tsp. cream of tartar
1 tsp. lemon
1 tsp. vanilla
flour
Cream shortening, add sugar and beaten eggs, after adding other ingredients add enough flour to make a dough which can be rolled out. Cut with cookie cutter and sprinkle sugar over top.

ICE BOX GINGERSNAPS

1 cup shortening
2 ½ cup molasses
1-3 cup brown sugar
2 tsp. baking soda
1 tsp. salt
1 tsp. ginger
3 cups flour
Mix in order given, place in refrigerator for 1 hour, then slice and bake in oven of 350 deg.
Baltic Womens Institute

SPICY DROP COOKIES

1 cup shortening
1½ cups brown sugar
1 tsp. salt
1 tsp. cloves
1 tsp. cinnamon
2 eggs, beaten
¾ cup molasses
¾ cups flour
1 tsp. soda
Cream shortening add sugar, spices and eggs. Also molasses, lastly add flour with soda. Drop from spoon on well greased cookie sheet. Bake 20-25 minutes.

SUGAR COOKIES

¼ cup shortening
1 cup w. sugar
1 egg
¼ cup milk
1 tsp. soda
2 tsp. cream of tartar
salt
vanilla
Flour to roll. Bake in quick oven.

MRS. FRANK H. WATTS
(ALPHA W.I.) YORK

CRISPY CRUNCH COOKIES

1 cup shortening
2 cup brown sugar
2 unbeaten eggs
1 tsp. cream of tartar
1 tsp. soda
¾ tsp. salt

G. L. MacKENZIE
INC.

General Merchants
Kensington, P.E.I.
Phone 74

1 tsp. ginger

3 cups flour
Beat well before adding dry ingredients. Shape in roll and refrigerate over night. Slice and bake.

MRS. BRUCE CROZIER
BAL TIC W.L.

CRINKLE COOKIES

1 cup shortening
1 ½ cup brown sugar
salt
vanilla
2 cups rolled oats
2 cups flour
¾ cup boiling water
1 tsp. soda
Mix in order given. Form into balls and press down with fork dipped in flour.

MRS. FRANK H. WATTS
(ALPHA W.I.) YORK

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