

And More Cookies

BREAD CRUMB CINNAMON BARS

Preheat oven to 300 degrees. Grease a nine-inch square cake pan.
3 eggs
1 cup sugar
¼ teaspoon salt
¼ teaspoon almond flavoring
1 teaspoon vanilla
2 cups fine dry bread crumbs
¼ cup finely chopped blanched almonds
¼ cup sugar
¼ teaspoon cinnamon

Beat eggs until thick and lemony. Gradually beat in one cup of sugar and salt. Blend in almond flavoring and vanilla.

Stir in bread crumbs and almonds. Press into prepared pan and sprinkle with mixture of cinnamon and sugar.
Bake for 25 to 30 minutes. Cool slightly and cut into bars. Makes 30 bars.
Mrs. E. Tobey,
12 Oakbank Road,
Thornhill.

BANANA TEA SLICES

graham wafers
½ cup soft butter
½ cup icing sugar
1 egg yolk
½ cup quartered maraschino cherries
½ cup chopped walnuts
½ cup mashed banana
1 teaspoon lemon juice
1 cup desiccated coconut

Cherry Butter Icing:

2 tablespoons soft butter
1 cup sifted icing sugar
2 to 3 teaspoons cherry juice

Line the bottom of an 8 inch square pan with a layer of whole graham wafers. Beat butter, icing sugar and egg yolk together until fluffy. Stir in the next five ingredients and spread mixture evenly over wafers and press down lightly.

Spread with cherry icing and chill 24 hours. Cut in squares and garnish with cherry pieces or nuts.

To make icing, cream butter and gradually add sifted icing sugar and enough cherry juice to make spreading consistency.

Mrs. Graham Knight,
260 North Taylor Mills Dr.,
Richmond Hill.

WHEAT GEMS

A creative and nutritious recipe requiring only one saucepan!

½ cup margarine
1 cup brown sugar
1 egg
1 cup flour
1 cup wheat germ
1 teaspoon baking powder
½ teaspoon baking soda
1 teaspoon vanilla

Melt margarine in saucepan. Remove from heat and add brown sugar. Mix, add egg, mix, add remaining ingredients and mix thoroughly.

Drop from spoon onto cookie sheet and bake eight to ten minutes in 350 degree oven.

For variations you can add some coconut or raisins or chocolate chips or nuts. The same basic recipe can give a variety of cookies.

Mrs. Bettie Hazell,
352 Kerrybrook Drive,
Richmond Hill.

CALYPSO FUDGIES (Unbaked)

In top of double boiler: Melt 2 (1-oz. squares unsweetened chocolate). Add can of Eagle Brand Milk. Cook in double boiler until thick. Remove from heat; add:

1½ cups graham wafer crumbs
½ cup chopped walnuts
1 teaspoon rum flavoring

Shape into balls and roll in chocolate shot.
Teresa Flood,
421 Centre St. E.,
Richmond Hill.

MAGIC COOKIE BARS

½ cup butter or margarine
1½ cups graham cracker crumbs

1 cup chopped nut meats
1 cup (6 ounce package) semi-sweet chocolate pieces

1½ cups (3½ ounce can) flaked coconut
1 can Eagle Brand Sweetened Condensed Milk

Pour melted butter or margarine onto the bottom of a 13 by 9 by 2-inch pan. Sprinkle nuts evenly over crumbs. Scatter coconut evenly over chocolate pieces.

Pour sweetened condensed milk evenly over coconut. Bake in a moderate (350 degree) oven, 25 minutes or until lightly browned on top. Cool in pan 15 minutes. Cut into bars.

Makes about two dozen one and one-half three-inch bars.
Mrs. Lorna Woodhead,
510 Fairfield Avenue,
Greenfield Park,
Quebec.



PEANUT BUTTER COOKIES

½ cup peanut butter crunch
1 cup white sugar
1¼ cups sifted all purpose flour

¾ teaspoon baking soda
½ cup butter
1 egg
½ teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla

Mix peanut butter and butter together and sugar gradually. Blend egg into mixture.

Sift together flour, baking powder, soda and salt and add gradually. Mix well and add vanilla. Bake on cookie sheet, dropping dough from spoon and spacing about two inches apart. Bake ten minutes at 375 degrees.
Mrs. David McKay,
369 Blue Grass Boulevard,
Richmond Hill.



CHOCOLATE CARMEL SQUARES

¼ pound margarine
¼ cup sugar
¾ cup flour
1 teaspoon baking powder

Topping:
½ cup sugar
¼ pound margarine
2 teaspoons Lyle's Golden Syrup

½ tin condensed milk
¾ of 6 ounce pack semi-sweet chocolate chips
Grease cookie sheet—nine by nine inches or larger.

Cream together margarine and sugar. Add flour and baking powder. Spread out over tin and bake at 350 degrees until golden brown.

Put sugar, margarine, syrup and condensed milk for topping in saucepan and melt slowly, bring it to a boil and boil until dark golden color. Cool slightly and spread over base.

Melt chocolate chips and pour over top. Cool and cut in squares.

Mrs. N. Brown,
121 Cascade Circle,
Richmond Hill.

GERMAN BUNS

3½ cups pastry flour
1 cup shortening
¾ cup white sugar
1 small teaspoon salt
1 small teaspoon soda
1 large teaspoon cream of tartar

½ cup brown sugar
2 eggs
1 teaspoon vanilla milk

Separate eggs and set aside one yolk. Beat egg whites and one yolk together. Put in cup and fill with milk to make one cup. Mix with dry ingredients omitting brown sugar.

Roll dough on floured board to about three-quarter inch thick. Whip up remaining egg yolk and add brown sugar. Spread this mixture over dough.

Roll up jellyroll fashion and slice about one to one and one-quarter inch thickness, making pinwheels. Bake on buttered cookie sheet about 15 minutes, until golden brown, at 375 degrees.

Mrs. Donald Cowden,
448 Marybay Crescent,
Richmond Hill.

A favorite recipe from Mayor Garnet A. Williams' Parlor...

OATMEAL DATE SQUARES

1½ cups of oatmeal
1¼ cups of flour
1 cup brown sugar
½ teaspoon salt
½ teaspoon baking soda
¾ cup of shortening

Date Mixture:
1 pound chopped dates
1 cup brown sugar
1 cup water

Slowly bring to the boil and cook until mixture thickens. Cool.

Mix all dry ingredients together then rub in shortening. Place half the mixture in a greased 9" x 9" pan, pressing down with hands.

Add date mixture, then the rest of the dry mixture. Bake for approximately one half hour at 350 degrees.

Compliments of:
Mayor Garnet A. Williams,
Town of Vaughan,
MAPLE, Ontario.



FUDGE COOKIES

¼ pound shortening
2 cups granulated sugar
½ cup milk
3 cups rolled oats
6 tablespoons cocoa
1 cup shredded coconut
1 teaspoon vanilla
¼ teaspoon salt

Melt shortening and sugar and milk in a saucepan. Add all other ingredients and stir until well blended over low heat. Drop by teaspoonful on wax paper and allow to cool.
Mrs. Selma Sacrob,
233 Park Home Avenue,
Willowdale.

CEREAL COOKIES

1 cup margarine
1¼ cups brown sugar
1 egg
1 teaspoon vanilla
1¼ cups flour
½ teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
½ teaspoon fine coconut (optional)

½ cup raisins (optional)
½ cup rolled oats
3½ cups Sunni-crunch cereal
Cream margarine and sugar, add egg and vanilla and beat well. Add remaining ingredients and mix thoroughly. Drop from teaspoon onto a greased cookie sheet and bake at 350 degrees for 12 to 15 minutes.

The Sunni-crunch cereal may be purchased at a health food store, and the cookies are not only good, but healthy, too.

Joy Gould,
110 Morgan Avenue,
Thornhill.

Yearly Total

The average family eats its way through about 260 loaves of bread in a year.

Apple Storage

To maintain the crisp and juicy texture of Canadian apples, store them in the refrigerator, advise food specialists at the Ministry of Agriculture and Food. Refrigerator temperatures below 40 degrees and the high humidity atmosphere of the refrigerator cabinet provide the ideal home storage conditions.

If refrigerator space is not adequate, store the apples in a cool basement. Apples left at room temperature deteriorate very quickly.

The crisper is the best storage area. If other fruits and vegetables are stored in the crisper, put the apples into a perforated plastic bag. This will prevent the apples from imparting flavors to the other foods or absorbing flavors from them.

"One rotten apple spoils the barrel" is a statement that should serve as a reminder to remove any bruised or damaged apples before storing. When an apple starts to spoil it gives off a natural gas known as ethylene gas. This gas can be useful, when controlled, to help ripen fruit. However, when apples are at their prime, ethylene gas speeds deterioration and shortens shelf life.

Peaches

Did you know that peaches are over 4000 years old? Peach trees were first grown in China where they were used only for firewood. They spread to Persia and from there to southern European countries. Later, the Spaniards brought peaches to the New World and introduced them into Mexico. Peaches were brought into Ontario 170 years ago.

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