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Mary's Saturday Night Gingerbread

always goes big with the gang

MARY wasn't always such a popular lass. There was a time when no one ever dropped in.

Then there was that awful night when the gang came and everyone sat around stiffly. They didn't seem to enjoy the little supper she had planned so carefully. Right then and there Mary made up her mind something had to be done to make the gang like to come to her house.

She decided she'd try once again. She'd make a batch of gingerbread from her

mother's favorite recipe. She'd invite that gang in once more.

They came—and did they eat! And did they praise Mary—and did Mary blossom forth under their praise!

Then one of the boys actually asked if he might come again. . . . Something that had never happened to Mary before.

That's the story of the beginning of Mary's famous Saturday Night Parties. Now she's one of the most popular young ladies in town.

* * *

There's something about Brer Rabbit Gingerbread that appeals to every appetite—the gay and young ones, the older and finicky ones. It's full of a spiciness that makes you glad you're alive to eat it. Make Brer Rabbit Gingerbread often.

Brer Rabbit Molasses is made from the finest freshly crushed sugar cane. That accounts for its good old plantation flavor. And it has real food value, too.

There are two grades: Gold Label—the highest quality light molasses for the table and fancy cooking; Green Label—a rich, full-flavored dark molasses excellent for cooking and baking.

*Here's the
Gingerbread Recipe
Mary used—*

¼ cup sugar, ¼ cup butter and lard mixed, 1 egg, 1 cup Brer Rabbit Molasses, 2½ cups sifted flour, 1¼ tsp. soda, 1 tsp. cinnamon, 1 tsp. ginger, ½ tsp. cloves, ¼ tsp. salt, 1 cup hot water.

Cream shortening and sugar. Add beaten egg, molasses, then dry ingredients which have been sifted together. Add hot water last and beat until smooth. Bake in greased shallow pan 35 minutes in moderate oven (325° to 350° F.). Makes 15 generous portions of good old-fashioned gingerbread.



BRER RABBIT
REAL PLANTATION
Molasses



FREE—Booklet containing more than 90 other Brer Rabbit Recipes
FENNER & FOND, LTH., Inc., Dept. LH19, New Orleans, La. Please send me copy of "Old-fashioned Molasses Goodies."

Name _____
Address _____

(Continued)
"He belongs to the families of Virginia, me so himself!"
Tom was gone. He brought Mary back. She recognized her at a thing I had hired. I guess being in love for she looked all

EDWARD led her. "Here's the bride proudly."

Liz went right up and kissed her on the glad, Mary!" she

"Well, Mary, one over on us with you now. You to be inflicted by

"You must have good taste when I office," I said.

"I oughtn't to be moughbred the m which was one

intentioned, lies was that, looking beside Edward,

why I hadn't rec from the start.

The things that her plain—her aquiline nose, he were the very of present look of

"Isn't she ch admiringly. "The Gang that wears style that Mary

"Is she one of T "She is now!" a hug.

J. H. reached pressed one of the left intact after party, where three those that were

"We must dr bride-to-be," he bring in a bottle

WHEN it had were filled, he sto a very neat little had any idea he to the family, an follows:

"I have expen money and effort Long Island," said

have it I am no want it; but of which is, that sinc

of my securing su do not begrudge a my dear, and may a long and happy

Mr. and Mrs. stand on cerem from their own p ing. They were bot

ral people and go J. H. and Liz from they eventually b

G. S. was a lanky age, with rope-c spot, dressed in w

smelled of rain an cept for his mon have known from

talking that he w intelligent, too— J. H. had—and w

really cultivated recognized all Shakspeare.

But most of all the land and wha knew everything about flowers and and the chemist the rose garden a