

eringue is crisp and the balls are a tan color. This makes about 50.

BRAZIL-NUT COOKIES

¼ cups butter or margarine with ¼ diluted evaporated milk or cream, 2 spoons vanilla and a pinch of salt. ¼ cups flour with 6 tablespoons powdered sugar and work it into the butter-or-garine mixture. Now add 1 cup finely chopped Brazil nuts. Chill the dough. Roll off small pieces and roll into little balls. Arrange an inch apart on greased sheets. Bake 20 minutes in a moderate oven, 325° F. They should be a light color (light, not brown). Lift from sheets with a spatula. While still warm, shake in a paper bag wherein you have secreted some very fine sugar. This makes 2 dozen cookies, small in di-

MOND-COFFEE COOKIES

¾ cup shortening with 1 cup sugar. Beat. Add 1 well-beaten egg. Sift 2 ¼ cups flour with 2 teaspoons baking powder and 1 teaspoon salt. Add to the creamed shortening alternately with 3 tablespoons instant coffee. Stir in ½ cup finely chopped almonds. Toast in a slow oven to a light brown and cooled so they will not thin. Chill the dough thoroughly. Roll out on cookie sheets. Sift colored sugar over top. Bake in a moderately hot oven, 375° F., 8-10 minutes. This makes 2 dozen small cookies. (Note: We can't be able to buy colored sugar—but you can make your own. Add a drop or two of liquid red or green coloring to about 1 cup sugar. Mix with a fork or pastry blender, adding more color if needed until you get the right color. When thoroughly

Cream ½ cup butter or margarine with ¼ cup sugar. Add 1 egg yolk, ½ teaspoon vanilla, 1 tablespoon lemon juice and 1 tablespoon grated orange rind. Mix well. Stir in 1 cup flour sifted with ½ teaspoon salt. Mix to form a soft dough. Chill. Beat 1 egg white slightly. Flour your hands, pinch off bits of the cookie dough and shape into balls. Dip balls in the egg white, then roll in finely chopped nuts. Place on greased cookie sheets two inches apart. Put a piece of candied cherry on top. Bake in a moderate oven, 350° F., about 20 minutes. This makes 2 dozen.

Candies for Everyone

FIG-AND-NUT CANDY

To 3 cups mixed chopped nuts (walnuts, pecans or blanched almonds), add 1 cup dried figs cut into small pieces. In a deep, heavy saucepan mix ¼ cup sugar, 1 ½ cups molasses and a pinch of salt. Cover and bring to a boil slowly. Uncover, put in the candy thermometer and continue cooking and stirring now and then with a wooden spoon. (And speaking of thermometers, if you haven't got one, do. They are better than any guesswork on frostings, sauces and so on. You can't always be making candy, but you'll love your thermometer.) Cook to 260° F. or until a little forms a hard ball when dropped in cold water. Then add ¼ cup butter or margarine and continue cooking, stirring now and then, to a temperature of 280° F., or until it is brittle when tested in cold water. Remove from heat and add a pinch of baking soda, 1 teaspoon vanilla and ½ teaspoon almond flavoring, and the prepared nuts and figs. Mix just enough to blend. Pour

(Continued on Page 122)

These are the five top prize-winning suggestions in the third of this monthly series of "Good Neighbors Club" contests:



\$700.00 paid to Mrs. M. B. She of Anderson, S. C., for this idea

In many cases today, people who seek responsible domestic employment are qualified only through lack of training. A suggestion is a "training center" for maids, etc., such as the one established in a Southern town. This center, a civic project, run with the cooperation of the mayor, has turned out many well-trained, capable domestics, who now hold well-paid domestic

\$250.00 paid to Mrs. M. B. Clark of Milford, N. H., for this idea



The detailed plan or "map" of your house, showing hidden plumbing and wiring, should be kept up-to-date in a safe place, perhaps in a safe deposit box. The deed to the house should be turned over to the new owner if the house is sold. This "map" saves trouble, time and money when repairs are needed.

Besides the above prizes, ten dollar awards were won by each of the following 30 women: Mrs. Harriet W. Ament, Mrs. Fred B. Jr., Mrs. S. D. Brown, Mrs. Jack N. Brown, Mrs. L. Chatterton, Mrs. L. R. Fellows, Tommie V. Gerlach, Mrs. Ralph A. Goetz, Mrs. Robert F. Grabb, Miss Amsel Goetz, Mrs. Dabney W. Hancock, Mrs. Ch. Herman, Mrs. Henrietta Hochschild.

Send in your entries

1. These contests are being offered each month as a public service of Pepsi-Cola to be of help to women in their daily lives.
2. Here's all you do: Write out in 50 words or less, the best idea you have which will help your neighbor. Then write your reasons for selecting the idea you did. Ideas can be of any subject of interest to women.
3. Submit your entries in your own words. Literary style will not count. The originality and aptness of the subject matter, and your reasons for selecting it, are the things which prizes will be awarded. You may enter these contests as many times as you wish. Write each entry on a separate sheet with your name and address on each.
4. Mail your entries to Pepsi-Cola Company, Dept. L, Good Neighbors Club, P.O. Box 230, Long Island City 1, N. Y. All entries that are received during



"But with all this training I don't have time to find a husband!"

