

I had come, and Fanny was doing all she could to bring them together again. And I said I thought it

self —"

Clara was Miss Blow, who managed Jackson's

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ie kettle sang...  
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d then it was I...  
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s he very much

ot exactly de...  
now... Syl-



# Bright idea for Holiday Giving— Cookies... Cookies... Cookies!

**Delicious... thrifty...  
and so easy to make because  
Spry is Homogenized**

**CAN'T CUT YOUR GIFT LIST?** Give home-made Spry cookies! Everybody, but everybody, loves the old-fashioned goodness of Spry cookies! You can make dozens in less time than it takes to shop... and they cost so little. Keep plenty to serve at home, too.

These new Spry cookies are easy to make because Spry is *homogenized*—pre-creamed to blend quickly and thoroughly with dry and liquid ingredients. They're "short," tender and flavorful because Spry is 100% pure shortening. Lever Brothers guarantees that your cookies will be delicious if you use Spry recipes, or your money back.

**Gala Gift Sugar Cookies:** Make half a dozen different-looking cookies from one recipe! Wrap them in clear cellophane for gift boxes.

**Ingredients:** ½ cup Homogenized Spry, ½ teaspoon salt, 1 teaspoon vanilla, 1 cup sugar, 2 eggs, unbeaten, 2 cups sifted all-purpose flour, 1 teaspoon baking powder, ½ teaspoon soda, ¼ cup dates, cut in small pieces, ¼ cup candied cherries, chopped, 2 tablespoons citron, chopped, ¼ cup walnuts, chopped; colored sugars and chopped nuts.

Combine first 5 ingredients in mixing bowl and beat thoroughly. Sift flour, baking powder and soda together; add to Spry mix-



For far-away sending, a big Spry can makes a handy container. Wrap cookies individually.

**Christmas Brownies:** A holiday version of Spry's easy "One-Bowl" Brownies—possible only because Spry is *homogenized*.

**Ingredients:** ¾ cup sifted all-purpose flour, 1 cup sugar, 7 tablespoons cocoa, ¾ teaspoon baking powder, ¾ teaspoon salt, ¾ cup Homogenized Spry, 2 eggs, unbeaten, 1 teaspoon vanilla, 1 tablespoon corn sirup, 1 cup walnuts, coarsely cut.

Sift first 5 ingredients into mixing bowl. Add next 4 ingredients. Mix thoroughly by beating 200 round-the-bowl strokes (2 minutes on mixer at low speed). Scrape bowl and spoon once during mixing. Stir in nuts. Spread batter in Sprycoated 8" x 8" x 2" pan. Bake in moderate oven (350°F.) 40-45 min. (Avoid overbaking as it makes brownies less soft and moist.) Cool in pan on wire rack 10 min. Turn out of pan, finish cooling, right side up on rack. Spread *Creamy Frosting* over top of brownies.

**CREAMY FROSTING:** 1 tablespoon Spry, 1 tablespoon butter or margarine, 2½ tablespoons scalded light cream, 2 cups sifted confectioners' sugar, ¼ teaspoon salt, ½ teaspoon vanilla... Melt Spry and butter in scalded cream. Pour hot cream over combined sugar

and salt and stir until sugar is dissolved. Add vanilla. Beat until thick enough to spread.

Mark off brownies into squares (4 cuts each way). Decorate alternate squares with poinsettias made with candied cherries cut to form flowers. Put strips of green citron on remaining squares. Makes 25 brownies.

For a variation, omit frosting and roll some of the brownies in confectioners' sugar.

**The Modern Short-Cut to Better Baking**

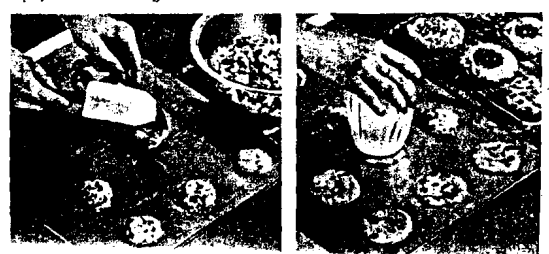
Tune in AUNT JENNY'S "REAL LIFE STORIES," every weekday, CBS NETWORK



**Spry's Stamped Cookie Method**

Measure out level tablespoons of dough on Sprycoated baking sheets.

Flatten cookies by stamping with a glass covered with a damp cloth.



ture and mix well. Add fruits and nuts and mix. Follow *Stamped Method* at right. Sprinkle with colored sugars, chopped nuts or candied fruit peels. Bake in moderately hot oven (350°F.) 14-18 min. Makes 3½ doz.

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