

Tested Recipes

Honey

WHETHER YOU celebrate "national weeks" or not you will be the loser in good food if you do not join the "honey folks" the last week of October when they have the stage.

Mulled cider: 2 quarts cider, 1 inch stick cinnamon, ¼ teaspoon nutmeg, ¼ teaspoon allspice, 6 whole cloves, ½ cup honey. Combine cider, spices and honey. Heat slowly. Simmer 20 minutes. Serve hot in warm mugs. Add slice of orange or lemon, a maraschino cherry and a whole clove.

Everyday cookies: ½ cup shortening, ½ cup sugar, ½ cup honey, 1 egg, ¾ cup flour, ½ teaspoon soda, ½ teaspoon baking powder, ¼ teaspoon salt, 1 cup quick cooking oats, 1 cup shredded cocoanut, 1 teaspoon vanilla extract, ½ cup chopped nut meats. Cream shortening, sugar and honey together until light and fluffy. Add well-beaten egg, blend together until light and fluffy. Add well-beaten egg, blend together. Sift flour with dry ingredients; stir well. Add oats, cocoanut and vanilla. Add nut meats. Spread on greased baking sheets; bake in moderate oven (350 degrees F.). Bake about 12 to 15 minutes. Cut into bars.

Honey date bars: 1 cup honey, 3 eggs, well beaten, 1 teaspoon baking powder, 1½ cups flour, 1 cup chopped nuts, 1 pound chopped dates, 1 teaspoon vanilla extract. Mix honey and well-beaten eggs together. Add baking powder and flour sifted together, chopped nuts, dates and vanilla. Bake in a long, flat pan. Mixture should be ¼ inch

deep, and ½ inch after baking. Cut into strips ½ inch wide and 3 inches long. Before serving roll in powdered sugar. Honey date bars can be made ahead of time and will improve in flavor. (Bake at 350 degrees F. for 15 to 20 minutes.)

Honey apple crisp: 4 cups sliced apples, ¼ cup sugar, 1 tablespoon lemon juice, ½ cup honey, ½ cup

No Time

I TOOK no time to kneel and pray As I hopped out of bed today; But counting all the jobs to do I murmured, "Please Lord, see me through."

—JEAN BRENNEMAN.

flour, ¼ cup brown sugar, ¼ teaspoon salt, cup butter, ¼ cup walnuts (if desired). Spread sliced apples in a shallow baking dish, sprinkle with sugar and lemon juice and pour honey over all. In a bowl mix flour, brown sugar and salt and work in the butter as for biscuits, making a crumbly mixture. Spread these crumbs evenly over the apples and bake in a moderate oven (375 degrees F.) for 30 to 40 minutes, or until apples are tender and crust crisply browned. Serve warm with plain cream or whipped cream topped with a dash of cinnamon.

Baked squash: Wash squash and cut in half lengthwise. Remove seeds. To each half add 1 tablespoon of honey and a dot of butter. Bake at 400 degrees F. until squash is tender.

Quick honey spice cake: 2 cups sifted cake flour, 2 teaspoons double-acting baking powder, ¼ teaspoon salt, ¾ cup sugar, ½ teaspoon all-

An Adorable Dress-up Frock

Left, No. 8370—An adorable little 'dress-up' frock for young girls. A crisp, rustling petticoat is included. Sizes 3, 4, 5, 6, 7 and 8 years. Size 4, dress, 2½ yards of 35 or 39-inch material; petticoat, 1¼ yards.



8370
3-8 yrs.



Left, No. 8372—Start a new wardrobe for her pet doll as a Christmas surprise. This one is complete and fun to sew. For dolls 16, 18, 20, 22 and 24 inches.

8372
16-24 ins.

Left, No. 8235—Buttons in threes make a pretty trim for this wearable daytime dress. Sizes 12, 14, 16, 18 and 20. Size 14, cap sleeve, 3½ yards of 35 or 39-inch material.



8235
12-20



8300
32-46

Above, No. 8300—A flattering afternoon dress with soft feminine details and excellent lines. Sizes 32, 34, 36, 38, 40, 42, 44 and 46. Size 34, 3¾ yards of 35 or 39-inch material; 1-yard purchased ruffling.

Left, No. 5802—Cute as can be are these 12 animal motifs that range from 2 to 6 inches. Embroider them on play clothes, crib covers, sleeping suits or wherever you like.

Patterns 20 Cents Each

The Fall and Winter FASHION is a complete pattern magazine for home sewers. 60 pages of smart, new styles; special features—free doll pattern printed inside the book. 25 cents.



5802

Send pattern orders direct to Chicago! The address is Montana Farmer-Stockman, Pattern Bureau, 530 South Wells Street, Chicago, Ill. This pattern bureau in Chicago has been established in order to give you faster returns on your orders for patterns and the style book. Do not send orders to Great Falls as that will only delay delivery of patterns to you.

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