

CONGO SQUARES

| | |
|---------------------------|--------------------------|
| 2 3/4 cups sifted flour | 1 package brown sugar |
| 2 1/2 tsps. baking powder | 3 eggs |
| 1/2 tsp. salt | 1 cup nuts |
| 2/3 cup shortning | 1 package chocolate bits |

Mix and sift flour, baking powder and salt. Melt shortening and add brown sugar. Stir well and allow to cool slightly. Add eggs one at a time. Add dry ingredients, nuts and chocolate bits. Pour in well greased cooky sheet and bake in moderate oven 350.

PECAN PIE (ALICE'S)

| | |
|------------------|----------------|
| 3 eggs | 1/2 tsp. salt |
| 1/2 cup sugar | 1 tsp. vanilla |
| 1 cup dark syrup | 1/4 cup butter |

Pour this mixture over 1/2 cup pecans and put in unbaked pie shell. Bake 1 hour at 350 oven.

Quick popcorn Balls

| | |
|---------------------|---------------------------|
| 1/4 cup cooking oil | 1/2 cup karo, red or blue |
| 1/2 cup popcorn | 1/2 tsp. salt |
| 1/2 cup sugar | |

Heat oil over medium heat for 3 minutes. Add popcorn. cover, leaving small air space at edge of cover. Shake-Mix together Karo, sugar and salt. Add to popped corn in kettle and stir constantly over medium heat 3 to 5 minutes or until evenly and completely coated with mixture. Remove from heat. Form into balls, using as little pressure as possible. Use butter on hands. Makes 6 popcorn balls about 2 1/2 inches. Do not double recipe.

FRESH BERRY PIE

Mix together.....7/8 cup sugar
 5 Tbsp. flour
 1/2 tsp. Cinnamon

Mix lightly thru.....4 cups fresh berries
 (Blackberry, Raspberry, blueberry.)
 Pour berries into pastry-lined pie-pan.

Dot with.....1 1/3 tbsp. butter
 Bake about 40 minutes in hot oven (425)