

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.

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)

Quick popcorn Balls

1/2 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.

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.