

SCOTCH TEAS

$\frac{1}{2}$ cup butter $\frac{1}{2}$ tsp. salt
1 cup brown sugar 1 tsp. baking powder
2 cups rolled oats

Melt butter and sugar. Stir in dry ingredients mix well. Bake in greased 8 x 8 inch pan at 350 for 30 minutes. Cool until solid and cut in small squares.

GLAZED ORANGE NUT COOKIES

mix together thoroughly //... $\frac{3}{8}$ cup shortening
 $\frac{3}{4}$ cup brown sugar
1 egg
 $1\frac{1}{2}$ tsp. grated orange rind

Stir in..... $\frac{1}{4}$ cup sour milk or buttermilk
 ~~$1\frac{1}{2}$ cups sifted flour~~
 $\frac{1}{4}$ tsp. vanilla

Sift together and stir in... $1\frac{1}{2}$ cups sifted flour
1 tsp baking powder
 $\frac{1}{2}$ t sp. salt
 $\frac{1}{4}$ tsp. soda
 $\frac{1}{2}$ cup nuts finely chopped
Drop by spoonfuls and bake 8 to 10 min. in 400 oven.

STIR-NDROP COOKIES

2 eggs $\frac{3}{4}$ cup sugar
 $\frac{2}{3}$ cup wesson oil 2 cups sifted flour
2 tsps vanilla 2 tsps baking powder
1 tsp. grated lemon rind $\frac{1}{2}$ tsp. salt

Beat eggs with fork until well blended. Stir in Wesson Oil, vanilla and lemon rind. Blend in sugar until mixture thickens. Sift together flour, baking powder, salt; add to egg mixture. Dough will be soft. Drop by tsps about 2 inches apart on ungreased cookie sheet. Stamp each cookie flat with bottom of glass dipped in sugar. Lightly oil glass, then dip in sugar,, continue dipping in sugar. Decorate with nuts or chocolate bits. Bake 8 to 10 min in 400 degree oven.

ALMOND SUGAR COOKIES

Cream 1 cup butter and $\frac{1}{2}$ cup sugar. Add 1 cup ground almonds and 1 teaspoon vanilla. Mix in 2 scant cups offlour. Roll dough out on board and cut into fancy shapes. Make at 350 for 15 minutes. Sprinkle with sugar after removing cookies from pan.