



**THE WAITRESS** who is preparing for a career as a private secretary, Mrs. Joan Thomas of Chicago, smilingly prepares batter for sugar cookies.

## Waitress Chooses Sugar Cookies as Taste Delight

Home cookery isn't the lost art many claim it to be, declares Mrs. Joan Thomas, who delights in surprising her family with tasty culinary creations. Joan doubles as a waitress to finance her way through business college, where she is working toward an eventual position as a private secretary.

From a selection of Home Kitchen Pastries, Joan selected this recipe for taste-pleasing Sugar Cookies.

### SUGAR COOKIES

- 1 cup butter
- 2 cups sugar
- 2 eggs, separated
- 4 cups sifted all-purpose flour
- 1 tsp. salt
- 1 tbsp. lemon juice
- 1 cup evaporated milk
- 1 tsp. vanilla
- 1 cup drained, crushed pineapple (8 $\frac{3}{4}$  oz. can)
- 1 tsp. soda

Cream butter, sugar and egg yolks until light and fluffy. Sift together flour, salt and soda; add lemon juice to evaporated milk, then alternately add liquid and dry ingredients to cream mix.

Beat in vanilla and stir in pineapple. If desired, beat egg whites until stiff but not dry, then fold into batter.

Drop batter by rounded tablespoons 3 inches apart, on greased baking sheet. Flatten each cookie with back of spoon. Sprinkle cookies with a lightly-spiced, cinnamon or nutmeg and sugar mix if desired.

Bake in preheated oven at 375 degrees, 10 or 12 minutes or until edges are slightly browned. Remove and cool on wire racks. Store in airtight container.

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