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That's the way the cookies don't crumble, say Red Cross volunteers.

Red Cross Volunteers

Brigade To Feast On 9,000 Cookies

By TED SMILEY
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When 32 volunteers are turned loose in a kitchen with 250 pounds of sugar, 200 pounds of flour, 30 dozen eggs, 6 cases of margarine, 2 cases of peanut butter and a gallon or so of lemon, almond and vanilla extracts what happens?

It could result in a mess of titanic proportions, but it didn't. What came out probably was the biggest single batch of cookies ever whopped up at one time in Hawaii.

When the 29th Brigade assembles at Fort DeRussy today before moving out to Schofield Barracks, there will be 9,000 crisp cookies, along with fruit juice and

coffee, waiting at the Red Cross Canteen for the men.

The volunteers, ranging from school girls, Girl Scouts and various school cafeteria managers to August Yee, vice president of Holiday Mart, started work at 9 a.m. Saturday in the Roosevelt High School kitchen.

Late in the afternoon the cookies, sealed in cartons and cellophane bags, were being packed into big canisters.

Supervising work at the amateur cookie factory were Mrs. Kay Miyasato, chairman of the Red Cross disaster food committee, and Mrs. Leo Israel, Red Cross special projects chairman.

Wheeling racks of unbaked cookies into the huge ovens was Red Cross Volunteer Yee, yellow sports shirt and slacks covered with a white apron, and with a small chef's cap on his head.

Anyone walking within a block of the school couldn't help smelling the goodies.

Inside the kitchen, a teenage girl volunteer took a deep breath as Yee hauled

out a fresh tray of peanut butter cookies.

"Smells most sentimental," she sighed. That it did, That it did.