

MAY 15 1968

# They served thousands of cookies

Some 13,000 homemade cookies and dozens of gallons of fruit juice and coffee were served Monday morning to Hawaii's National Guardsmen before they left for active duty.

Red Cross volunteers set up a canteen at Kurado Field at Fort DeRussy and served the refreshments before the men of the 29th Brigade boarded the trucks for Schofield Barracks.

The cookies had been baked Saturday in the kitchen of Roosevelt High School, with Mrs. Leo Israel, chairman of Red Cross special projects, and Mrs. Kay Miyasato, chairman of the Red Cross disaster food committee, directing the project.

Four kinds of cookies were prepared. For those interested, here are the recipes — but for smaller quantities:

## Lemon Sugar Cookies

- 1 cup margarine
- 1½ cups sugar
- 2 eggs
- 3 cups flour
- 2 teaspoon cream of tartar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 teaspoon lemon extract

Method: Cream margarine and sugar well, add eggs, beat. Add sifted flour, cream of tartar, baking soda and salt. Add lemon extract.

Drop by teaspoonful on cookie sheet. Bake in 300 degree oven until lightly browned, about 12 to 15 minutes. About 4 dozen.

## Chinese Almond Cookies

- 1 cup margarine

- 1 cup sugar
- 1 egg
- 2¼ cups flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¾ teaspoon almond extract

Method: Cream margarine and sugar well, add egg. Add sifted flour, baking soda and salt. Add extract.

Drop by teaspoonful on cookie sheet. Dot center with red coloring. Bake in 300 degree oven 12 to 15 minutes until lightly browned. About 4 dozen.

## Rolled Oats Shortbread

- 1 cup sugar
- 2 cups margarine
- 2 cups, 2 tablespoons flour
- 3 cups rolled oats
- 1 teaspoon baking soda
- 1 teaspoon vanilla

Method: Cream sugar and margarine well. Add sifted flour & baking soda, add

rolled oats and vanilla. This will fill two jelly roll pans. Spread dough to ½ inch of edge of pan as it will spread in baking.

Bake in 300 degree oven about 20 minutes. Cookies should be light brown. Score as desired while still warm. About 4 dozen.

## Peanut Butter Cookies

- 1 cup margarine
- 1 cup peanut butter
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 3 cups flour
- ¾ teaspoon baking soda

Method: Cream margarine, peanut butter, brown sugar and white sugar; add eggs, beat well. Add sifted flour and baking soda.

Roll into small balls. Lay on cookie sheet, press down with fork. Bake in 300 degree oven 12 to 15 minutes. About 4 dozen.



**MIXING BATTER**—Volunteers Lucius Curry, left, a teacher at James Campbell High School, and August Yee, vice president of Holiday Mart, are shown preparing cookie batter while Mrs. Leo Israel, Red Cross special projects chairman, checks off ingredients.