

Varied Uses of Peanut Butter Are
A Valuable Ally to the Housewife

Peanut butter is a valuable ally to the meal planner. Because of its inexpensive supply of proteins, it is valuable to the limited food budget. The user adds a source of iron, phosphorus and oils to the menu. Peanuts are only a fair source of calcium, but this deficiency is compensated when peanut butter is used as a cooking ingredient by balancing it with such a dairy product as milk. This list of recipes is only a suggestion of the many and varied uses of peanut butter.

Plantation Milk Shake
1-4 cup peanut butter
2 tablespoon sugar
Salt
2 cups milk
1-4 teaspoon vanilla
Place peanut butter, sugar and salt in a bowl, add 1-4 of the milk, whip with rotary beater or electric mixer until smooth. Add remaining milk gradually; beat until smooth. Add vanilla. Chill in covered jar in refrigerator until ready to use. When serving top each glass with a dash of nutmeg.

Peanut Butter Shortbread
1-1/2 cups of pastry
1-2 cup sugar
1-2 cup peanut butter
1-2 cup peanut butter
1-2 cup butter, chilled
2 tablespoons light corn syrup
Sift dairy products, add sugar and salt, sift again. Cut in peanut butter and butter with pastry blender or two knives until mixture looks like coarse meal. Add corn syrup. Mix thoroughly. Shape in 1-1/2-inch rolls. Cut in 1-4-inch slices. Bake on greased sheets in an oven 325 degrees for 20 minutes or until a light brown. Makes 50. This mixture may be stored in the refrigerator by wrapping rolls lightly in waxed paper and baked when needed.

Peanut Butter Bread Pudding
1 cup stale soft bread crumbs
2 cups milk, scalded
1-2 cup peanut butter
1-2 cup cold milk
1 egg slightly beaten
2 tablespoons sugar
1-4 teaspoon salt
1-2 teaspoon vanilla
Soak bread in scalded milk for 15 minutes. Place butter in bowl, add 1-2 of the cold milk, whip with rotary beater until smooth; add remaining milk. Whip until smooth. Combine egg, sugar, salt and peanut butter, blend thoroughly. Turn into buttered baking dish, place in pan of hot water and bake in moderate oven for one hour. Serve with cream or hard sauce topped with grated nutmeg.

Peanut Butter Ice Cream
2 cups milk, scalded
1-2 cup sugar
1-4 teaspoon salt
2 egg yolks, well beaten
1-2 cup peanut butter
1-4 cup cold milk
1 teaspoon vanilla
2 egg whites
2 tablespoons sugar
Blend thoroughly the flour, 1-2

cup sugar and the salt. Add small amount of scalded milk, stir until smooth. Add to remaining milk in double boiler and cook 15 minutes, stirring constantly. Pour small amount over egg yolks, blend, return to double boiler and cook 2 or 3 minutes longer. Cool and strain. Place peanut butter in bowl, add 1-2 of the cold milk and whip with rotary beater until smooth, add remaining milk and whip until smooth. Add cooled custard mixture. Mix well. Add vanilla. Beat egg whites until stiff. Add 2 tablespoons of sugar, blend thoroughly. Fold into custard mixture. Freeze.

Peanut Butter Cocoa Frosting
1-4 cup water
4 tablespoons cocoa
1-4 cup butter
2 tablespoons light corn syrup
Add 1-4 cup of water to cocoa. Mix to smooth paste. Cook over boiling water 2 minutes. Cool. Add salt. Cream butter, add sugar gradually, blending after each addition. Add cocoa mixture and peanut butter. Beat until smooth. Add remaining water, 1 tablespoon at a time until of right consistency to spread.

Peanut Butter Graham Cracker Pie Crust
1 cup finely rolled graham cracker crumbs (about 14)
3 tablespoons sugar
1-4 teaspoon salt
1-4 cup peanut butter
1-4 cup butter
Mix graham cracker crumbs, sugar, and salt in bowl. Cut in peanut butter with pastry blender or two knives until thoroughly blended. Add corn syrup and mix well. Press firmly to 1-8-inch thickness over bottom and sides of pie plate. Bake in moderately slow oven (325 degrees) 20 minutes. Cool before adding filling; use lemon, banana or chocolate filling; makes pastry for one 9-inch pie.

Social Briefs

Mr. and Mrs. Laurence Clark of Willits street have as their guests this week Mr. and Mrs. Marshall Clark of Woodbury, Conn.

Mr. and Mrs. Donald A. Murray of Fairview avenue will leave Saturday for a two weeks fishing trip at Hatchawana Beach. They will be accompanied by their two children, Donas Jane and Charles.

Mr. and Mrs. Earl A. Thompson of Dunston road, who have been in Oregon for several weeks, arrived in Birmingham Thursday.

Mrs. Frank W. Shnell and daughters, Patsy and Jean, of Lone Pine road, are spending a week in New York City.

Henry C. Duffield of Lone Pine



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road has returned to his home in Bloomfield Hills following a month's stay at Boulder, Colo. where Mrs. Duffield and their children will remain until Sept. 5.

Mrs. Ralph L. Rickenbaugh of Glenwood drive and her son, Kent, have just returned from a week's stay in Cleveland, O., where they visited Mrs. Rickenbaugh's mother, Mrs. Frank R. Van Horn. Ann Rickenbaugh,

who returned to Birmingham with her mother and brother is now attending Keewano Camp on Lake Michigan.

Miss Shirley Smith, daughter of Mr. and Mrs. Frank C. Smith of Lincoln avenue, Miss Doris Franklin whose parents are Mr. and Mrs. F. A. Franklin of Winthrop Lane, and Marian Kirks, daughter of the Arthur Nevill Kirks of West Lincoln, were left Saturday for a two weeks' stay at Camp Westminster on Higgins Lake.

Four Birmingham women have just returned from a freighter boat trip to Duluth. Mrs. John H. Fitch, Jr., Mrs. Frank L. Bromley, Mrs. William D. Thompson and Mrs. W. G. Lerchen were included in this group.

Mr. and Mrs. J. G. Neal of Oxford drive and Mr. and Mrs. O. F. Achtenhagen of Berwyn road have taken a cottage on Lake Erie near Cleveland for the entire month of August. Before they left, the Neals entertained a group of friends for a hard shell supper at their home here.

Mr. and Mrs. Edward P. Hammond of Kensington road entertained two Bloomfield Hills couples during the past weekend about their boat "Barat." Mr. and Mrs. Ralph Polk and Mr. and Mrs. Bert Morley accompanied them on a fishing trip through Lake St. Clair.

Miss Jean Anderson, daughter of Mr. and Mrs. Walter Anderson of Lake Park drive is modeling college clothes for a large Detroit department store. Miss Anderson will remain there until she begins her senior year courses at Hillsdale College in the latter part of September.

Mr. and Mrs. H. G. Wood of Wilmont drive and their daughter, Sue, left Saturday morning for a three weeks' motor trip to Yellowstone National Park.

Mrs. H. M. Kinnee of Barbour terrace has just returned from a month's stay in the East. While in Buffalo she was the guest of Mr. and Mrs. Charles Kennedy. Later Mrs. Kinnee visited Mr. and Mrs. H. G. Jackson in the Adirondacks.

Mr. and Mrs. Charles S. Kinnison of Hawthorne road had as their guests over the past weekend their daughter and son-in-law, Mr. and Mrs. John L. Werner of Trenton, and from Leipsic, O., Mrs. Veola Werner. Miss Jane Werner and Donald Martin, Mrs. Kinnison's mother, Mrs. John L. Gahn of Jackson, O., who has been visiting her daughter here for the past month returned to her home Tuesday.

Mr. and Mrs. Joseph F. Flaherty moved Saturday from the home on Avon lane which they have been occupying to 540 Glenhurst drive. The Flaherty's have as their houseguests at this time Mrs. Flaherty's sister, Miss Marguerite Burns of New Castle, Pa.

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