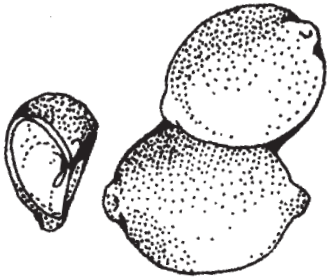




Lemons...



Gives You

When Life

Make Lemonade!

For each 8 oz. of water, add:

- 1 1/2 Tbsp. Lemon Juice
- 3-to-4 Tbsp. Sugar
- 1/8 Tsp. Salt

The sugar and water need not be boiled, but the quality of the lemonade is improved if they are. Boil the sugar and water for 2 minutes. Chill the syrup and add the lemon juice.

Variations:

Orange, pineapple, raspberry, loganberry, white grape juice and other fruit juices may be combined with lemonade.

Chilled tea added to these fruit combinations, about 1/3 cup for every cup of juice, gives lemonades an invigorating lift.

Mix apricots, coconut and milk. Shape into 1-inch balls; roll each in nuts. Let stand for 2 hours or until firm. Makes 4 dozen pieces.

- 1 8 oz. Pkg. Dried Apricots, Cut Fine
- 2 Tbsp. Lemon Juice
- 2 1/2 Cups Flaked Coconut
- 3/4 Cup Sweetened Condensed -- NOT evaporated Milk
- 2/3 Cup Finely Chopped Nuts

Just Mix, Roll and Chill

Lemon-Apricot Candy

Lemon Curd Squares

Preheat oven to 350

Combine and mix:

- 1 Cup Soft Butter
- 1/2 Cup Powdered Sugar
- 2 Cups Flour
- 1/8 Tsp. Salt

Press the mixture into an 9x13-inch pan and bake 15 minutes, or until lightly brown.

Filling:

- 4 Beaten Eggs
- 2 Cups Granulated Sugar
- 1/2 Cup Flour
- 6 Tbsp. Fresh Lemon Juice

Combine flour and sugar. Mix in beaten eggs and lemon juice. Pour onto the slightly cooled crust. Bake for 25 minutes or until set. Cool, dust with powdered sugar and cut into bars.

Lemon Wafers

Ingredients:

Oven @ 400

- 1 Cup Butter, Softened
- 1 Cup Sugar
- 1 Tsp. Grated Lemon Zest
- 2 Tbsp. Lemon Juice
- 1 Egg
- 2 1/2 Cups Flour
- 1/4 Tsp. Salt
- 1/4 Tsp. Baking Soda

Cream butter and sugar, add lemon juice and zest. Add egg and beat well. Combine the flour, salt and soda and gradually blend into the butter and sugar mixture.

Make 2 "logs" of dough about 1 1/2" in diameter. Wrap logs in waxed paper, refrigerate until firm.

Cut logs into thin slices and place on greased cookie sheet. Lower heat to 350 degrees and

bake for about 5 minutes.

Bake 1 Hour @ 350

1 Loaf

Lemon Bread

Ingredients:

- 1/2 Cup Margarine
- 1 Tsp. Baking Powder
- 1/2 Tsp. Salt
- 1/2 Cup Milk
- 1 Large Lemon
- 2 Beaten Eggs
- 1 1/2 Cups Flour

Lemon Glaze: Combine 1/4 cup powdered sugar with juice of 1 lemon

Cream butter and sugar until fluffy. Grate peel from lemon and add to creamed mixture. Save

juice for later. Add eggs and the rest of the dry

ingredients. Blend well. Pour into greased bread pan and bake.

When bread is taken hot from the

oven, pour lemon glaze over it.

Lemon Meringue Pie

- 8-inch Baked Pie Shell
- 2 Tbsp. Butter or Margarine
- 1 Tsp. Grated Lemon Peel
- 1/3 Cup Lemon Juice
- 2 Drops Yellow Food Color
- 2 Slightly-Beaten Egg Yolks
- 1 Cup Water
- 1/4 Cup Cornstarch
- 1 Cup Sugar

Bake pie shell. Heat oven to 400. Mix sugar and cornstarch in medium saucepan. Gradually stir in water. Cook over medium heat, stirring constantly until mixture thickens and boils. Boil and stir 1 minute. Gradually stir in at least half the hot mixture into egg yolks. Blend into hot mixture in pan. Boil and stir 1 minute. Remove from heat; stir in butter, lemon peel, lemon juice and food color. Pour into baked pie shell.

Heap meringue onto hot pie filling; spread over filling, carefully sealing meringue to edge of crust to prevent shrinking or weeping.

Bake about 10 minutes or until a delicate brown. Cool away from drafts.

Meringue Ingredients For 8-Inch Pie

- 2 Egg Whites
- 1/4 Cup Sugar
- 1/4 Tsp. Vanilla
- 1/4 Tsp. Cream of Tartar

Directions For Making Meringue

Measure flour and salt into bowl. Cut in shortening until well mixed. Sprinkle in water, 1 tablespoon at a time, mixing until all flour is moistened and dough almost cleans side of bowl. (1-to-2 tsp. water can be added if needed.)

Gather dough into ball; shape into flattened round on lightly floured board. Using a rolling pin, roll 2 inches larger than inverted 8-inch pie pan. Fold pastry into quarters; unfold and ease into pan.

Trim overhanging edge of pastry 1 inch from pie rim. Fold and roll pastry under, even with pan edge, pinch or press edges with fork.

Baked pie shell: Prick bottom and side thoroughly with fork. Bake at 450 for 8-10 minutes. (Foil around pie edges will prevent over browning.)

Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. Do not underbeat. Beat in vanilla.