



Gridley Milk Fed Beauties
are the joy of every anxious
mother's heart. — — —

Pinwheel Cookies

½ cup butter	4 teaspoonfuls milk
1 cup sugar	2½ cups flour
2 eggs	2 teaspoonfuls baking powder
¼ teaspoonful salt	1 teaspoonful vegetable color

Divide ingredients in half, have two bowls to mix in. Put half in each bowl. Cream butter and sugar, drop egg in unbeaten; beat well. Add milk. To one bowl add vegetable coloring. Then to each bowl add flour sifted with baking powder and salt; mix well. Roll white and colored dough out thin. Cut in three inch squares, moisten one side with milk and place square of colored dough on top. Cut half way to centre from each corner. Fold every other point to centre, same as you do for a paper pinwheel. Seal with milk. Place some silver cake candy in centre of each pinwheel. Bake in moderate oven twenty minutes. Do not have oven too hot as it will fade color in cookie dough.

Butterscotch Pie Filling

1¼ cups brown sugar	½ cup flour
3 tablespoonfuls butter	1½ cups milk
3 egg yolks	⅛ teaspoonful salt

Add milk to slightly beaten egg yolks. Mix sugar, flour and salt and add; mix well. Cook in double boiler until thick. Add butter; cool. Bake a pastry shell crust. When cool, pour in filling. Cover with a meringue.

Meringue

3 egg whites 6 level tablespoonfuls powdered sugar

Beat egg whites until stiff, beat in powdered sugar. Spread over pie. Bake in moderate oven until meringue is light brown, about fifteen minutes.

Gridley

And the cheery grip of snappy, happy days
is here again, when that brimming dish of
cereal, with oodles of rich, smooth Gridley
Cream, adds zest to appetite and effort.