

## Walnuts add crunch to these drop cookies

These easy-to-make drop cookies rate A-plus for delicious flavor and a delightfully chewy, crunchy texture. As with all cookies, flavor and texture are always enhanced with crisp, mellow walnuts. One way to save money on ingredients is to buy the one-pound size of shelled walnuts which gives you four cups of nutcracker-fresh kernels in a clear-film bag or vacuum sealed-can. The unused portion keeps well stored airtight in your refrigerator. For the cookie jar, the lunch box or the coffee break, nothing could be nicer than these cookies.

1/4 tsp. baking soda  
1/2 cup shortening  
1 cup brown sugar packed  
1 egg  
1 tsp. vanilla  
1 1/4 cups quick-cooking oats

Chop 1/2 cup walnuts finely for tops of cookies and the remainder into medium-size pieces. Melt chocolate over hot water; set aside to cool slightly. Beat flour with salt and soda. Cream shortening, sugar, egg and vanilla together well; blend in chocolate. Add flour mixture and oats; mix well. Stir in the 1 cup chopped walnuts. Drop by rounded tablespoons on lightly greased cookie sheets. Sprinkle tops with reserved finely chopped walnuts. Bake above center oven at 350 for about 15 minutes. Let stand on pan a minute or two, then remove to wire racks to cool. Makes about 24 cookies.

## CHOCOLATELY OATMEAL COOKIES

1 1/2 cups walnuts  
1/2 cup (3 oz.) semi-sweet real chocolate pieces  
3/4 cup sifted all-purpose flour  
1/2 tsp. salt

## Chops team with carrots

From an old-fashioned country kitchen comes a recipe for today with pork chops and carrots - country style. Thyme-seasoned pork chops are arranged on carrot strips in a baking dish, then are topped with onion slices. The chop and vegetable combo is easily assembled and bakes unattended. For the best buys, try shopping the sales and stocking the freezer with pork chops and other favorite pork cuts when they are featured on special.

1 1/2 tsp. salt  
1/4 tsp. thyme  
1/4 tsp. pepper  
2 tbsp. lard or drippings  
1/2 cup water

Cut carrots in half crosswise; then slice each portion in quarters or halves lengthwise (depending on size) and arrange in bottom of baking dish (13x9x2 inches) or pan. Combine flour, salt, thyme and pepper. Dredge chops in seasoned flour, brown in lard or drippings and arrange in pan over carrots. Place onion slice on each chop. Pour water over chops, cover pan tightly with foil and bake in moderate oven (350 degrees) until meat and carrots are done, 40 to 50 minutes. Serves 4.

## PORK CHOPS AND CARROTS COUNTRY STYLE

8 pork chops, cut 1/2 to 3/4 inch thick  
3 medium carrots  
1 large onion, cut in 8 slices  
1/2 cup flour

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## Wonderful way to end a meal

A wonderful way to end a very good beginning could be a delicious dessert soufflé - served buffet.

One way to give your buffet table a breathtaking focal point is with a sumptuous Citron Chartreuse Soufflé. This cold European dessert takes its name from two of the favorite flavors of France: piquant lemon (citrus in French) and the warmth of Green Chartreuse, an unusual liqueur made by the Carthusian monks who reside in the French province of Dauphine.

Fortunately, the recipe is relatively simple, so the soufflé can rise to this occasion with style without your having to spend hours preparing it.

**CITRON CHARTREUSE SOUFFLE**  
2 envelopes unflavored gelatin  
1/2 cup cold water  
6 eggs  
1/2 cup sugar  
Pinch salt  
1 tbsp. grated lemon peel  
1/2 cup lemon juice  
3 tbsp. Green Chartreuse  
2 cups heavy cream  
1/4 cup coarsely chopped pistachio nuts  
Lemon pinwheel

Prepare 1 1/2 quart soufflé dish with 4-inch foil collar. In small saucepan, sprinkle gelatin over water; let stand 17 minutes to soften. Place saucepan over low heat until gelatin dissolves. Remove from heat; cool.

In a large mixing bowl, beat eggs, sugar and salt until thick and light (about 8 minutes). To cooled gelatin mixture add lemon peel, lemon juice and Green Chartreuse. Pour into egg mixture; fold until well-blended. Refrigerate 5-10 minutes until mixture begins to mound.

Beat 1 1/2 cups cream until stiff peaks form. Fold into lemon mixture until no white streaks are left. Pour mixture into prepared soufflé dish. Refrigerate at least 3 hours.

When ready to serve, carefully remove foil collar. Beat remaining cream. Decorate top of soufflé with additional whipped cream and lemon pinwheel. Lightly press chopped pistachio nuts around sides. Makes 8 servings.

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