





## CEREAL CRUNCH ICE CREAM SANDWICHES

- 9 inch square pan 9 servings
- 2½ cups toasted rice cereal
- cup butter, melted cup shredded coconut, chopped
- 4 cup finely chopped
- cup firmly packed light brown sugar
- 1 quart vanilla ice cream

Combine cereal, melted butter, coconut, nuts and brown sugar and mix well. Spread half of the mixture in the bottom of pan. Top with the vanilla ice cream, spreading it evenly over the cereal mixture. Spread remaining cereal mixture over ice cream. Freeze until firm. Cut in rectangles to serve.

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As a new school year starts, Home Ec'ers, like our girls above, are trying out an old or new recipe to serve to old or new friends. What surer way is there to date bait?

The simplicity of these date baits will please you even more as the whirl of school activities goes into the football season. To be sure of those after-thegame dances, gals, try some of these baits a few weeks before on those shy, secret heart-throbs.



## BARBECUED BEEF STEAK SANDWICHES

Cut 2 pounds round steak (% inch thick) into suitable pieces for serving. Dredge with flour and brown on both sides in hot lard. Shred 2 medium-sized onions and mix with 2 tablespoons vinegar, 2 tablespoons Worcestershire sauce, I teaspoon salt, % teaspoon red pepper (if hot sauce is desired), % cup catsup, I teaspoon chili powder, and % cup water. Pour mixture over meat, cover, and simmer about 2 hours or until tender. Add water to sauce as needed. Serve between toasted buns. Serves 8.