

HOW TO BAKE AND SEND COOKIES TO SERVICEMEN OVERSEAS

What to bake —

Crisp cookies fairly high in sugar and shortening travel best. Avoid soft-type cookies with moist texture; they will mold in humid climates, such as in the Far East.

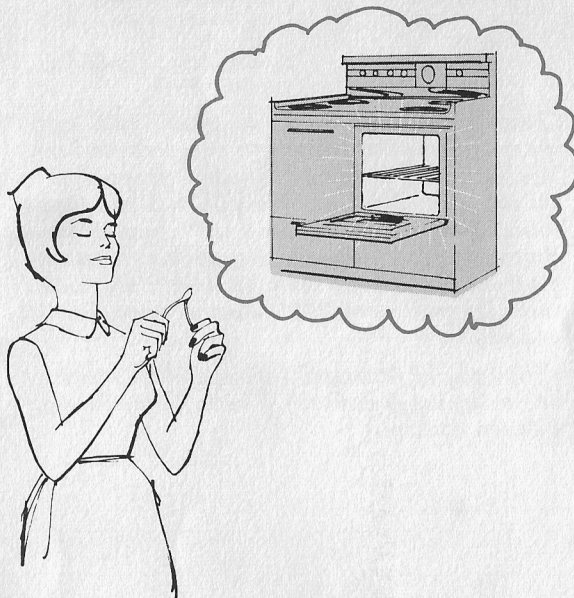
How to pack —

Mailing container should be metal. Coffee cans (2 or 5 pound) or 3 pound shortening cans with plastic lids are excellent containers. Place crumpled aluminum foil in the bottom of the can. Wrap two cookies back to back in individual packs with aluminum foil cut long enough to give ample overlap. Seal with 3/4 inch wide adhesive tape. Arrange packs in can to hold as many cookies as possible. Fill spaces between cookies and the space at the top with crumpled foil. Seal plastic lid with adhesive tape. Cut a circular piece of corrugated cardboard the size of the plastic lid. Tape the cardboard over the plastic lid for protection. Wrap in double layer of brown paper and heavy twine for mailing.

Mailing —

Mail cookie packages by *parcel post* in units weighing 5 lbs. or less. According to the U. S. Post Office, parcel post packages up to 5 lbs. will go by air upon reaching New York (for Europe) or San Francisco (for Viet Nam). Time to Viet Nam: about a week and a half. Packages of over 5 pounds sent by parcel post travel by ship and may require a month for delivery.

AFTER the Holidays...



*You'll wish for an
ELECTRIC
Self-Cleaning Oven*

After the baking, roasting and feasting comes the cleanup. Wishing on a wishbone won't help, but a flameless electric range with a self-cleaning oven will. Just set and forget. Saves time, energy and costs less than 10¢ per cleaning. Celebrate the end of oven-cleaning all year long.

Met Edison

METROPOLITAN EDISON COMPANY

