

**Junior Cooking Edition**

# Home On The Range

We thank all our Junior Cooks for sending in their favorite recipes. Please remember to include your name, age, address and zip code when you write.

For our regular readers; we would like to have some of your recipes for hearty Fall dishes especially casseroles and meat.

**Golden Sponge Cake**  
1 cup sugar, finely granulated  
6 egg yolks  
1½ cups cake flour  
½ teaspoon salt  
2 teaspoon baking powder

½ cup boiling water  
grated rind and juice of ¼ lemon

Beat yolks until thick and lemoncolored. Add sifted sugar gradually and continue to beat. Add lemon rind and juice slowly add hot water and beat two minutes longer. Sift flour, measure and add salt and baking powder sift again. Add dry ingredients slowly to egg mixture. Fold in gently pour in ungreased tube pan. Bake at 350 degrees for 45-50 minutes. Invert pan to cool.

Mabel Auker  
Mt. Pleasant Mills

**Vanilla Cream Cake**  
Beat 4 egg yolks add 10 tablespoons cold water, beat well adding ¼ cup sugar slowly. Beat again.

Sift 2 cups flour and 3 teaspoons baking powder, add vanilla.

Beat egg whites and 1 teaspoon salt until stiff. Fold into batter, pour into 2 shallow pans lined with wax paper. Bake at 325 degrees for 10 minutes then put crumbs on the one pan made of ¼ cups brown sugar, ½ cup flour and 2 tablespoons butter. Bake until done.

**Cream**  
Scald 3 cups milk  
Beat together and add:  
2 heaping tablespoons flour  
1 tablespoon corn starch  
2 eggs

¾ cup sugar  
1 teaspoon vanilla

Cook until smooth then add 1 tablespoon lemon juice, 1 tablespoon butter and pinch of salt. Chill and spread between layers. Sprinkle 10 x sugar over crumbly layer.

Sarah Stoltzfus  
age 11  
Bird-in-Hand

**Carnival Cake**  
2 cups cake flour  
1 cup brown sugar  
½ cup granulated sugar  
3 teaspoons baking powder  
1 teaspoon salt  
½ teaspoon soda  
½ cup shortening  
1¼ cups milk  
3 eggs

1½ teaspoon vanilla  
½ -6 ounce package (½) cup chocolate bits, finely chopped

Measure all ingredients into a bowl and beat ½ minute scraping bowl constantly. Grease and flour 8 or 9 inch round layer pans. Bake at 40 to 50 minutes at 350 degrees.

Esther Leinback  
age 14  
Mohnton

**Peanut Butter Crunch**  
1 cup corn syrup  
½ cups sugar  
½ pound peanut butter  
½ teaspoon vanilla  
½ teaspoon salt

Heat corn syrup and sugar until dissolved, add salt vanilla and peanut butter. When well mixed add:

1 cup rice crispies  
1 cup puffed wheat  
4 cups corn flakes slightly crushed  
Press in greased pan then cut in squares.

Carol Eberly  
Age 11  
Gap

**Golden Apple Bars**  
2-3 cups shortening  
2 cups brown sugar  
2 eggs  
1 teaspoon vanilla  
¼ teaspoon salt  
2 cups flour  
2 teaspoon baking powder  
1½ cups raw apples finely sliced

½ cup chopped nuts  
Cream together shortening and sugar. Beat in eggs, vanilla and salt. Add flour and baking powder and mix well. Add apples and nuts. Bake in a greased 9 x 13 inch pan.

Jean Wise  
age 9  
Newmanstown

**Black Joe Cake**  
2 cups brown sugar  
½ cup shortening  
2 eggs

½ cup thick sour milk  
½ cup boiling water  
2 cups sifted flour  
4 teaspoons cocoa  
1 teaspoon vanilla  
1 teaspoon baking soda

Cream the sugar and shortening together thoroughly. Blend in the eggs and add the sour milk. Add alternately with flour and cocoa. Stir in vanilla. Last add the baking soda

dissolved in the boiling water. Bake in two 8 inch layer pans for 35 minutes at 350 degrees.

Fannie Wenger  
age 9  
New Holland

**Mallow Whip**  
30 big marshmallows  
½ cup cream  
1 cup cream

Melt marshmallows in milk over medium heat and cool. Beat cream and fold into mixture. Pour into dish lined with graham crumbs. Top with fruit topping.

Barbara Wenger  
Age 11  
New Holland

**Walnut Drop Cookies**  
2 cups brown sugar  
1 cup butter or lard  
1 cup sour milk  
2 eggs

1 teaspoon soda  
3 cups flour  
pinch salt  
may use walnut flavor or walnuts  
Bake at 375 degrees for 8-10 minutes.

**Icing**

3 tablespoon flour  
1 cup milk make a paste add all milk

Bring to a boil, cool and add ½ cup shortening, 1 cup sugar and 1 teaspoon vanilla and beat until fluffy.

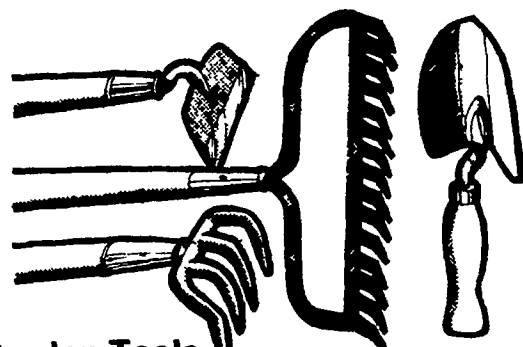
Put icing in middle then put other cookies on it.

Sadie Fisher  
age 12  
Paradise

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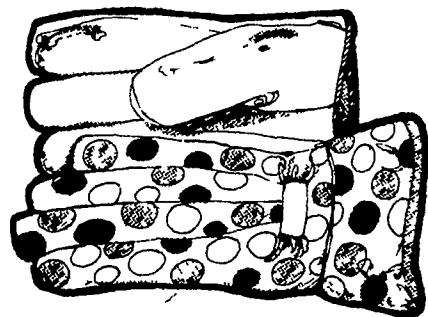
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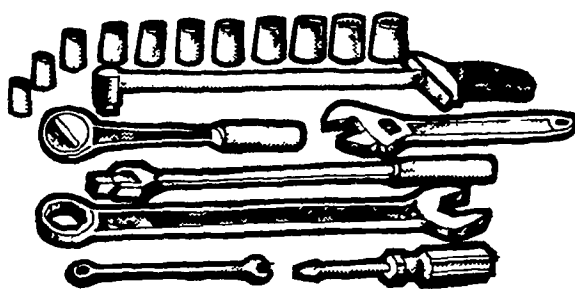
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## School Bus Safety Inspections Slated

The 14,000 school buses that serve Pennsylvania's 505 school districts are being given a special safety inspection this month in preparation for the coming school year.

This inspection, given by special State Police examiners, is in addition to the regular twice-a-year inspections that school buses, like any other motor vehicle, must pass.

It includes a check not only of such obvious items as brakes, body and exhaust system, but also all the special equipment that school buses must carry,

such as flashing lights, fire extinguisher and first aid equipment.

School buses that pass the test get a special inspection sticker in addition to the regular sticker.

This year, new safety items will be required on all buses including a new mirror system that enables the driver to see all four wheels of the bus and thereby avoid the possibility of running over a child.

**Blow Your Horn**  
He who blows his own horn is seldom able to listen to the band.

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