

Junior Cooking Edition

Home On The Range

We thank all our junior cooks for sending in such interesting recipes. We received many more recipes than we expected and appreciate your interest. The added amount of letters slowed us down in distributing the prizes so please be patient as yours will be coming in the mail soon.

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Abundant Plums

Little Jack Horner would have had a great time with all the plums the U. S. Department of Agriculture purchased during the 1974 fiscal year, which ended June 30. USDA's Agricultural Marketing Service bought, from lowest bidders, about 8½ million pounds of canned plums for school lunches at a total cost of about \$1.5 million, using funds from customs receipts.

Wacky Cake

Sift together:
3 cups flour
2 cups sugar
3 tablespoons cocoa
Add:
¾ cups cooking oil
2 tablespoons vinegar
2 tablespoons soda
½ teaspoon salt
1 tablespoon vanilla
2 cups cold water
Mix well. Bake at 350

degrees for 45 minutes.

Kaite Beiler
age 9
Leola

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Swedish Pancakes

1¼ cups sifted flour
2½ teaspoons baking powder
1 teaspoon sugar
1 teaspoon salt
1 egg beaten
1 cup milk
3 tablespoons melted butter or margarine
Sift flour and measure, sift with baking powder, sugar and salt. Add beaten egg to milk, stir in melted butter. Add liquid all at once to flour mixture, beating only until smooth. Pour into a hot greased griddle. Turn when top is full of bubbles. Serve with your favorite syrup.

Susan Oberholtzer
age 13
Leola

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Carrot Cake

3 cups grated raw carrots
¼ cup water
Put water and carrots together
3 cups flour
2 cups granulated sugar
1½ cup cooking oil
4 eggs
2 teaspoons baking powder
2 teaspoons baking soda
2 teaspoons cinnamon
½ teaspoon salt

Mix together. Add carrots and mix again. Bake in a buttered pan 13 x 9. Bake at 350 degrees for 50-60 minutes.

Sharon L. Garman
age 7
Manheim

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Refrigerator Ice Cream (Uncooked Base)

2 cups milk
1 tablespoon plain gelatin
½ cup cold water
1 cup sugar
¼ teaspoon salt
1 cup whipping cream
2 teaspoon vanilla
Scald milk in double boiler. Add sugar and salt and stir until dissolved. Add gelatin to cold water. Add gelatin to milk and blend together. Cool. Remove from tray put in a bowl and break up with wooden spoon. Beat with electric mixer or rotary beater until free from hard lumps. Fold in whipping cream and return to freezing tray. Set control in refrigerator normal and freeze until serving. Makes 6 servings.

Wilma Nolt
age 12
New Holland

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Old Fashion Lepp Cake

4 cups brown sugar
1 cup shortening (half butter)
1 quart thick milk
1 teaspoon nutmeg
1 tablespoon baking soda
1 teaspoon baking powder
8 cups flour
1 teaspoon vanilla
Mix all together and drop by teaspoon-full on greased cookie sheet. Bake at 350 degrees.

Betty Ann Burkholder
age 10
Cochranville

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Peanut Butter and Jelly Buns

½ cups milk
½ cup sugar
1½ teaspoon salt
¼ cup margarine
¼ cup margarine

2 packs yeast
½ cup warm water 105 degrees
2 eggs beaten
4½ cups unsifted flour
6 tablespoons margarine
¾ cup peanut butter
¾ cup strawberry jelly or jam

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm. Dissolve yeast in warm water. Add milk mixture and eggs to half the flour. Beat till smooth. Add enough additional flour to make a soft dough. On a floured board knead until smooth and elastic about 8 minutes. Place dough in greased bowl turning to grease top. Cover and let rise in warm draft-free place until doubled about 1 hour. Punch down turn out onto floured board, divide in half.

Blend 6 tablespoons softened margarine and peanut butter until smooth. Roll half the dough into a 16 x 12 rectangle. Spread with half the peanut butter mixture. Spread half with jelly. Roll up from 12 inch side seal seams. Cut 12 one inch slices, place in greased 9 inch square pan cut side up. Repeat with rest of dough and filling. Cover let rise in warm draft free place. Bake at 375 degrees about 20 minutes.

Melvin Fisher
age 11
Paradise

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Baked Corn

2 cups cooked or canned corn
2 tablespoons fat
1½ tablespoon flour
1 cup milk
1 tablespoon sugar
1 teaspoon salt
½ teaspoon pepper
2 eggs
½ cup buttered crumbs
Melt the fat and add flour. Add milk gradually and bring to the boiling point stirring constantly. Add corn, sugar, salt and pepper and heat thoroughly. Remove from heat and add beaten eggs. Pour into a greased baking dish and sprinkle with buttered crumbs. Bake at 350 degrees for 25 minutes or until corn is firm. Serves 4.

Ellen Auker
Mt. Pleasant Mills
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Chocolate Fudge Cake

4 blocks (4 ounces) baking chocolate
½ cup hot water
½ cup sugar
2 cups sifted cake flour
1 teaspoon baking soda
1 teaspoon salt
½ cup shortening
1¼ cup sugar
3 eggs unbeaten
¾ cup milk with butter or margarine (use 2-3 cup milk)
1 teaspoon vanilla

Preheat oven to 350 degrees. Line bottoms of two 9 inch layer cake pans with paper. Cook chocolate with hot water in top of double boiler over hot, hot boiling water. Until chocolate has melted and mixture has thickened. Stir constantly. Add ½ cup sugar. Cook and stir 2 minutes longer. Cool to lukewarm while mixing cake. Sift together flour, soda and salt. Cream shortening and add 1¼ cup sugar. Gradually cream together until very fluffy. Add eggs one at a time beating thoroughly after each addition. Add flour and milk alternately to the creamed mixture beating after each addition until smooth. Add chocolate mixture and vanilla blending thoroughly. Pour into prepared pans. Bake about 30-35 minutes or until done. Fill and frost with rich chocolate frosting.

Leon Rutt
age 13
Mt. Joy

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Sour Cream Cookies

4 eggs
3 cups sugar
1 cup shortening
1 teaspoon vanilla
2 cups sour cream
2 teaspoons baking soda (dissolved in sour cream)
6 teaspoons baking powder
5 cups flour - more if needed
Bake in very hot oven (500 degrees) about 10 minutes about 10 minutes. This makes about 80 cookies.

Julie Z. Stauffer
age 14
Ephrata

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Bankruptcy

Latest Federal Budget bulletins indicate everybody's going to get something — BANKRUPTCY!

Scale Smile

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