

# Home on the Range

Youngsters sure must have the "sweet tooth" syndrome if the recipes we receive are any indication. Frankly, we've never seen so many recipes for desserts, cookies, candy and cakes. This week we are featuring some of the varied dessert recipes that we have received over the past several weeks.

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### Chocolate Crispies Balls

1 cup sifted 10 X sugar  
1/2 cup light corn syrup  
1/2 cup peanut butter  
2 cups chocolate rice crisped cereal

Measure into a bowl, sugar, corn syrup and peanut butter. Mix well. Add cereal and mix until coated. Shape into balls and roll in cereal, coconut or powdered sugar. Set in a cool place until firm.

Grace Ann Hoover  
age 8  
New Holland

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### Chocolate Cream Whip

2 tablespoons cocoa  
1/4 cup cold water  
1 1/4 cup milk  
1 cup cream

1 tablespoon gelatin  
3/4 cup sugar or honey  
2 egg yolks  
1 teaspoon vanilla

Cook cocoa in cold water until thick, then put milk and sugar in the cocoa mixture. Soak gelatin in 1/4 cup water. Beat egg yolks and put in cocoa mixture. Then put in soaked gelatin. Cook a few minutes. Let cool. Stir when it thickens and beat in whipped cream and vanilla flavoring. Top with marshmallows.

Annie Burkholder  
age 15  
New Holland

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### Fudge Sundae Cake

1 cup flour  
3/4 cups sugar  
2 tablespoons cocoa  
2 tablespoons baking powder  
1/4 teaspoon salt  
1/2 cup milk  
2 tablespoons salad oil  
1 teaspoon vanilla  
1 cup brown sugar packed  
1/4 cup cocoa  
1 3/4 cup hot water  
favorite ice cream

Heat oven to 350 degrees in ungreased 8 x 8 pans. Stir together flour, granulated

sugar, 2 tablespoons cocoa, baking powder and salt. Mix in oil, milk and vanilla with fork until smooth. Spread evenly in pan. Sprinkle with brown sugar and 1/4 cup cocoa. Pour hot water over batter. Bake 40 minutes. Let stand 15 minutes. Spoon into dessert dishes or cut in squares. Invert each square into dessert plate. Top with ice cream and spoon sauce over each serving. 9 servings.

Carol Hursh  
age 13  
Ephrata

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### Wacky Cake

3 cups flour  
2 cups sugar  
2 teaspoons baking soda  
1 teaspoon salt  
6 tablespoons cocoa  
8 tablespoons oil  
4 tablespoons water  
2 teaspoons vinegar  
2 cups water.

Combine ingredients and bake at 350 degrees for 45 minutes.

Katie Mae King  
Christiana

### Ice Cream Pie

One-third cup peanut butter  
One-third cup light corn syrup  
2 cups rice cereal (crisped)  
Mix together and mold in pie-pan. Fill with vanilla ice cream and keep frozen until served.

Karen Miller  
age 8  
Lititz

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### Graham Cracker Pudding

1 large package instant vanilla pudding  
3 cups milk

Beat until blended and let stand for 10 minutes. Add to pudding: 1-1/2 cups graham cracker crumbs and 1-1/2 cups whipped topping. Top with 1/2 cup whipped cream and 1/2 cup graham cracker crumbs. Optional: sliced bananas can be added to the top.

Valerie Miller  
age 11  
Lititz

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### Frozen Pops

1-(3 ounce) package of gelatin (any flavor)  
1 envelope instant soft drink mix

1 cup sugar  
2 cups boiling water  
2 cups cold water

Dissolve gelatin, instant drink mix and sugar in boiling water. Add cold

# Creative Jewelry

Cloves, pinto beans, teaballs and other cookery standbys can be more than something to eat or flavor foods. You can use them to create kitchen jewelry. For necklaces, earrings and bracelets with a natural look and fragrance, just go through your spice rack and cupboards. That's a suggestion from Extension specialists at The Pennsylvania State University.

Kitchen jewelry is inexpensive to make. And it's the perfect gift for a special friend-when you want the emphasis on giving of yourself and your time. The quick, easy operations involved make it child's play. And the work with the natural products and fragrances offers youngsters a learning experience.

For varicolored jewelry, use kitchen staples-dried peas and red, pinto and lima beans. Soak them overnight in water. Then string them with a needle and heavy-duty

thread-the kind you use for sewing buttons on coats. Use elasticized thread for bracelets-they'll be easier to slip, on over a wrist.

If you prefer aromatic jewelry, look to your spice shelf. Cinnamon sticks and whole cloves can be used for a fragrant necklace. Just soak the cloves one day, until they soften. Use a paring knife to cut cinnamon sticks into short tubes. Then carefully string the scented bits with a needle and heavy-duty thread.

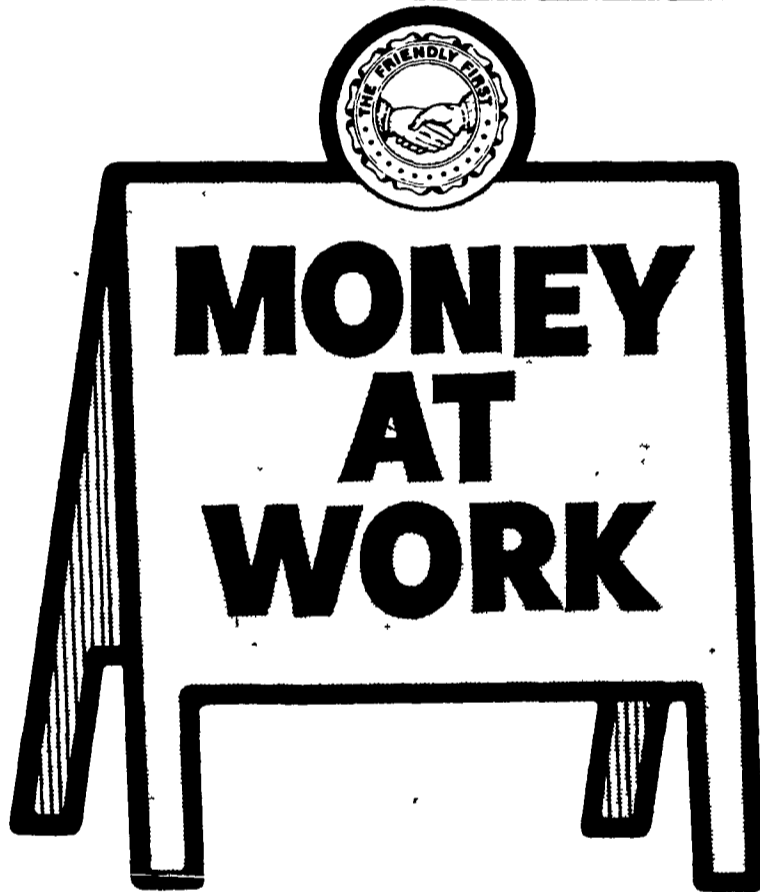
The extension specialists say another easy way to capture fragrance is by filling a teaball with spice. Find a ball light enough to wear suspended from a leather shoestring, macrame cord or crocheted yarn chain. Then choose from a variety of "fills"-seeds like anise or dill, dried cloves or cinnamon bits. Just change the scent to suit your moods.

## Editor's Quote Book

One of the strangest assets is simultaneously his point of strongest vulnerability.

- Harry Levinson

Joanne Eberly  
age 6  
East Earl



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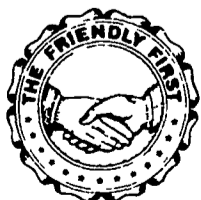
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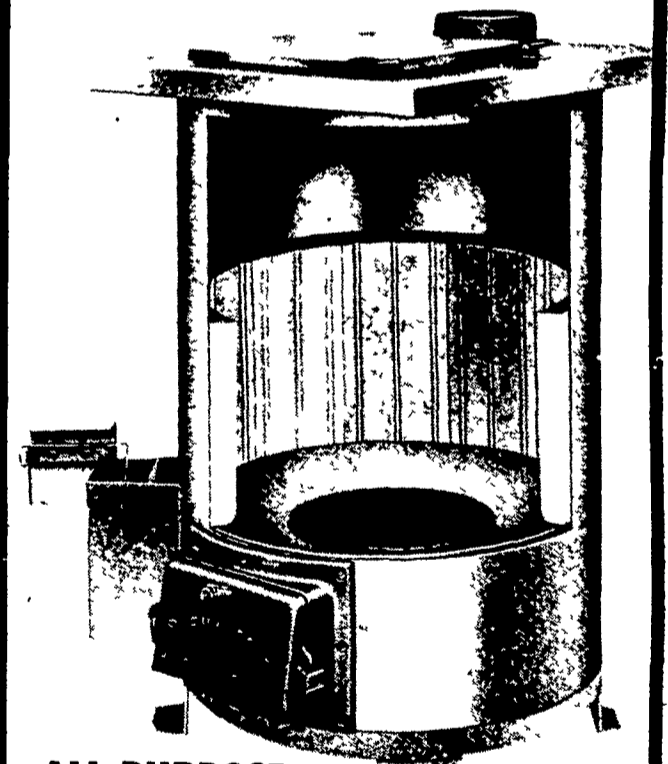
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