

Junior Cooking Edition

Home on the Range

Make a Cherry Pie
 Today's consumer can be ready to bake a cherry pie on a moment's notice if she has canned or frozen red tart pitted cherries in her larder. And if she knows about quality, she will know what the U.S. Department of Agriculture grade means. If you see the official U.S. grade name or shield you know the quality of the product you're getting - and that it was officially inspected by USDA. Sometimes the grade name is indicated without the "U.S." in front of it - for example, "Fancy" or "Grade A." A canned or frozen food with this designation must measure up to the quality stated, even though it has not been officially inspected for grade.

If the grade doesn't appear on the label here's what to look for in good quality red tart pitted cherries:

U.S. Grade A canned and Frozen red tart pitted cherries are required to have a good red color, to have good flavor and texture, and to be practically free from pits and defects, such as blemishes.

Grade B has a reasonably good red color, has a reasonably good flavor and texture, and is reasonably free from pits and defects. Cherries for both grades are required to be 9-16th-inch in diameter or larger. For Grade C, quality requirements are slightly lower than for Grade B, and Grade C cherries may be smaller the 9-16th-inch in diameter.

Remember when buying red tart pitted cherries that these are the kind you would use in cooked desserts. For uses where the cherries are not cooked or sweetened, you would need dessert cherries.

Stockman's Cookies
 2 eggs
 1 cup shortening or lard
 1/2 cup milk
 2 cups sugar
 2 teaspoons soda
 3 teaspoons cream of tartar
 3/4 teaspoon salt
 1 teaspoon nutmeg
 flour enough to roll (6 cups or more)

Cream shortening and sugar. Add eggs and milk. Add dry ingredients. Roll dough out with cookie cutters. Decorate cookies if you want. Grease cookie sheets

and set oven at 350 degrees. Bake for 8 minutes.

Gloria Jean Halteman age 11
 Clearspring, Md.

Barbequed Chicken
 1/2 cup flour
 2 teaspoons paprika
 1 teaspoon pepper
 1 cut-up broiler or young chicken
 1/4 teaspoon dry mustard
 3 teaspoons salt

Mix dry ingredients well in plastic bag. Dust Chicken parts. In cake pan, melt 1/4 lb. of butter. Place chicken parts in pan not crowding. Bake at 350 degrees for 1 1/2 - 2 hours.

Elizabeth Stoltzfus age 12
 Bird-In-Hand, Pa.

White Coconut Cake
 Measure into sifter:
 2 1/2 cups cake flour
 3 teaspoons baking powder
 1 teaspoon salt
 1 1/4 cups sugar

Measure into a mixing bowl:
 two-third cups shortening
 1 cup milk
 1 1/2 teaspoon vanilla
 5 egg whites, beaten stiff with 1/2 cup sugar

1 cup shredded coconut
 Combine and bake at 350 degrees until the cake tests done.

Carolyn Martin age 13
 Ephrata, Pa.

Chili Con Carne
 2 to 3 cups cooked kidney beans
 1 pound ground or cubed beef
 2 tablespoons chopped suet
 1 1/2 teaspoons salt
 1 tablespoon flour
 1 1/2 teaspoons chili powder
 2 cloves of garlic or 1 minced onion
 1 cup hot water
 2 cups tomatoes

Melt the suet and add garlic or onion. When onion is slightly brown, add the ground or cubed beef. Add flour, salt and chili powder to

meat and blend together. Then add canned tomatoes and hot water. Cover and let simmer slowly for 1 hour adding water if necessary. Add kidney beans and bring to a boil. Serves 6.

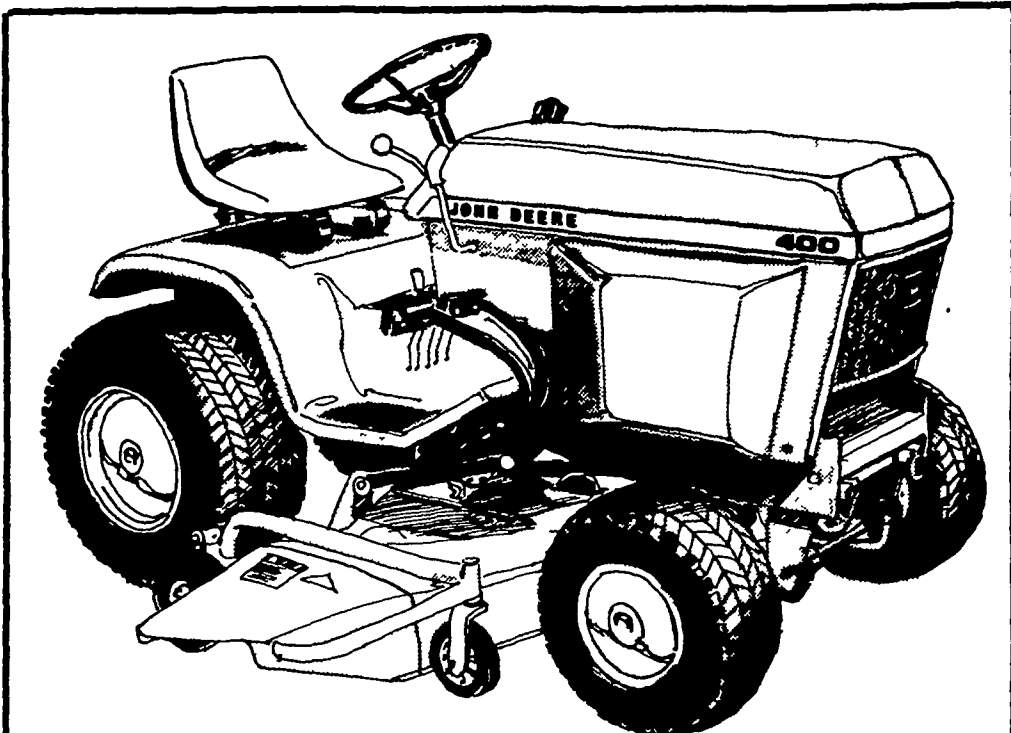
Jean Groff age 13
 New Holland, Pa.

Chewy Oatmeal Cookies
 1 cup white sugar
 1 cup brown sugar
 1 cup butter
 2 eggs
 3 cups oatmeal
 2 cups sifted flour
 1/2 teaspoon salt
 1 teaspoon soda
 1 teaspoon baking powder
 1 teaspoon vanilla
 1 cup coconut if desired
 Cream sugars thoroughly with butter until light and fluffy and no granules

remain. Beat in eggs until light. Stir in oatmeal. Sift the measured flour with salt, soda and baking powder. Add vanilla and bake at 350 degrees for 10-12 minutes.
 Verna Yoder age 10
 Dover, Del.

Raisin Oatmeal Cookies
 1 cup raisins
 1/2 cup shortening
 1 cup sugar
 2 eggs
 1/4 cup milk
 1 two-third cups quick cooking oats
 1 1/2 cups sifted flour
 1 teaspoon soda
 1/2 teaspoon salt
 Combine ingredients and bake at 350 degrees.
 Edith Wenger age 9
 New Holland, Pa.

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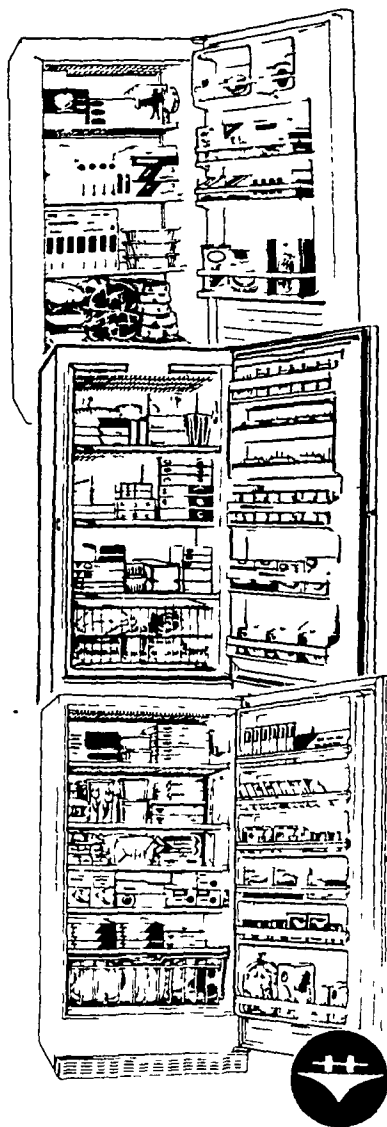
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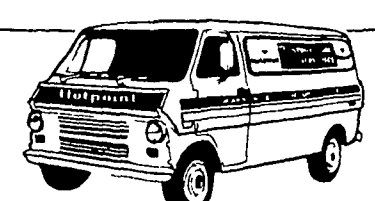
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