



Junior Cooking Edition

This week's junior cooks are still sending in great dessert recipes! Most of them feature fruits which are in season and are good

buys for this time of year. And, of course, what better dessert is there than homemade ice cream on a warm, moist summer night?

Don't forget the little contest we have going between the Home on The Range Cooks, and the Junior Cooking Edition cooks. The contest is to see who can get the most picnic recipes in for the month of July. The divisions will be sandwiches, salads, finger foods, beverages, and desserts. Personally, I'm rooting for the Junior Cooks - they always supply me with the best and the most recipes. Come on, Junior Cooks. Let's show everybody what good picnic foods you make.

Peppermint Cookies

2 lb. granulated sugar
 1/2 lb. butter or margarine
 1/2 lb. lard
 4 eggs (separated)
 2 cups sweet milk
 2 teaspoons soda
 2 teaspoons lemon extract
 3 qts. flour (scant)
 Cream shortening and add sugar gradually. Beat until fluffy. Add egg yolks and continue to beat. Add stiffly beaten egg whites. Mix soda in milk and add to mixture. Add lemon extract. Add sifted flour gradually and mix well. Drop on cookie sheets. Bake at 325. Yield about 100 cookies.

Vernon H. Wenger
 Littitz, Pa. 17543
 Box 220
 Age 15

Home Made Ice Cream
 3-1/2 qts. whole milk

2 tablespoons vanilla
 4 cups sugar
 2 qts. cream
 4 to 6 eggs (beaten)
 6 or 7 junket tablets
 Scald milk, add remaining ingredients, but add junket last. The junket should be dissolved in 1/4 cup cold water.

Wilma H. Wenger
 R4
 Littitz, Pa. 17543
 Age 8

Frozen Strawberry Dessert

2 cups graham cracker crumbs
 1 tablespoon sugar
 1/2 cup butter
 1 small package of whipped topping mix
 2 cups strawberries
 1/2 cup sugar
 1 8-oz. package cream cheese
 Combine crumbs, sugar, and butter. Save 1/4 cup for top; layer the bottom of the pan with the remainder. Prepare the whipped topping mix and set aside. Add fruit to cheese, gradually beating in sugar. Fold the cheese mixture into topping a little at a time until well blended. Pour into crumb lined trays and freeze.

Doris Zimmerman
 R1
 New Holland, Pa.

Starberry Shortcake

4 cups flour
 1 teaspoon salt
 4 tablespoons sugar
 8 teaspoons baking powder
 6 tablespoon shortening
 2 eggs
 1 cup milk (more if necessary)
 Bake at 350 for 20 to 25 minutes. Makes two 8-inch layers. Serve with fresh strawberries, crushed, and sweetened with sugar and milk or whipped cream.

Teresa Martin
 R1 Box 204

Port Trevortan, Pa. 17864
 Age 8

Frosted Pineapple Squares

1/2 cup sugar
 3 tablespoons cornstarch
 1/4 teaspoon salt
 1 beaten egg yolk and 4 unbeat egg yolks
 1 lb. 14 oz. can pineapple chunks

2-3 cup scalded milk
 1 teaspoon sugar
 1 package yeast
 1/4 cup warm water
 1 cup margarine
 4 cups sifted flour

Combine sugar, cornstarch, and salt in saucepan. Stir in 1 beaten egg yolk, and pineapple chunks, stirring. Cook until thick and set aside to cool. Scald milk and add 1 teaspoon sugar. Cool to lukewarm. Dissolve 1 package yeast in 1/4 cup very warm water. Add milk. Beat in the 4 egg yolks. Cut margarine into sifted flour with pastry blender. Beat in yeast mixture. Divide in half. On flour board roll out 1/2 to fit and overlap edges of jelly roll pan. (about 16" x 10"). Spread with filling. Roll out remaining dough to cover. Seal edges, slit dough surfaces to let steam escape. Cover, let rise in warm place free from draft until doubled (about 1 hour). Bake at 375 for 35 minutes. Frost with plain icing.

Anna Lantz
 Gordonville, Pa. 17529
 Age 13

Fruit Cake

2 cups brown sugar
 2 eggs (beaten)
 1/2 cup oil
 2 cups fruit or applesauce
 2 heaping cups flour
 2 teaspoon soda
 Pinch salt
 Sift flour, soda, and salt. Mix all ingredients well. Grease the sides of pan and sprinkle with flour. Crush the fruit if desired. Bake at 350 for 40-45 minutes.

Icing:
 1/4 lb. butter (melted)
 3/4 cup brown sugar
 1/4 cup milk
 Vanilla
 Boil for five minutes. Add 3/4 cup nuts. Cool before putting on cake.

Barbara Stoltzfus
 R1
 Morgantown, Pa.
 Age 13

Tropical Pudding

3 eggs
 3 tablespoons flour
 3/4 cup sugar
 1/2 cup pineapple juice
 1/2 cup water
 Pineapples
 2 to 3 slices banana
 1/2 dozen marshmallows
 Combine eggs, flour, sugar, pineapple juice, and water. Boil until thick. Mix pineapples, bananas, and marshmallows. Combine ingredients - serve.

Irene Shirk
 R1
 Mifflinburg, Pa. 17844
 Age 8

Blueberry Delight

Crust:
 2 cups graham cracker crumbs
 1/4 cup softened butter
 1 tablespoon sugar
 Mix ingredients together and press in bottom of pan.
 Top:
 2 cans blueberries
 1/2 qt. water
 1 cup sugar
 3 heaping tablespoon clear jelly

Filling:
 2 cups heavy cream
 8 oz. cream cheese
 1/2 cup oil
 1 package gelatin
 1/2 cup cold water
 Whip cream. Add cream cheese and beat with egg beater. Soak 1 package gelatin in 1/2 cup cold water. Add to mixture and beat again.

Mary Stoltzfus
 Narvon, Pa.
 Age 9

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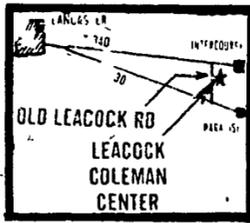


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