

Junior Cooking Edition

The month of July is nearly over, and with it, so are our picnic recipes. There have been a lot of good and different recipes coming in. For instance, this week we are featuring three different kinds of pickles in our finger food line-up.

The month of August means corn, tomatoes, peaches, and several other fruits and vegetables. So, looking ahead, prepare recipes with these foods in them when deciding what recipes to send in.

And, to repeat last week's message, don't forget to put your full name, address, and age with the recipes when you send it in. This will insure that you get your gift from Lancaster Farming for helping us. Several of the recipes used in the past

months have not had the proper addresses on them, so our gifts have not gotten to those Junior Cooks. If you have seen your recipe published, but have not received your gifts within two weeks, don't hesitate to write Lancaster Farming with your full name and address and parents' names. We will then make sure you get the gift you deserve.

Deviled Eggs
4 hard cooked eggs
½ teaspoon salt
2 teaspoon vinegar
1 tablespoon mayonnaise
½ teaspoon pepper
¼ teaspoon mustard
1 tablespoon cream

Cut eggs in half, lengthwise. Remove yolks and mash until smooth. Add other ingredients and mix well. Refill the whites and

garnish with paprika or parsley. Serves four.

Fannie Wenger
New Holland, Pa.
Age 11

Cheese Sticks
1 cup flour
Pinch of cayenne pepper
¼ teaspoon salt
½ cup butter
1 cup grated sharp cheddar cheese

3 teaspoon cold water
Sift dry ingredients together. With pastry blender, cut in the butter and cheese until the mixture is the texture of coarse meal. Add water, one tablespoon at a time, mixing well with fork after each addition. Turn pastry out on floured board and roll - not as thin as pie dough. Cut into strips about ½ inch wide and three inches long. (Use notched pastry wheel.) Place on cookie sheet and bake at 425 F for 10 to 12 minutes or until a light golden brown.

Anna Shirk
East Earl, Pa.
Age 14

Snow frosted Grapes
Snip grapes into little

bunches. (You choose variety.) With pastry brush, coat the grapes with light corn syrup. Then, dip each bunch of grapes in granulated sugar, turning to coat all sides. Allow to dry on rack over waxed paper.

Barbara Wenger
New Holland, Pa.
Age 13

Dill Pickles
Select fresh cucumbers. Wash and pack in sterilized jars. Place several sprays of fresh dill on top of cucumbers. Heat one quart water, one cup vinegar, and ¼ cup salt. Bring to a boil. Cool. Pour over cucumbers, filling jars to ¼ inch of top. Seal. This liquid may become cloudy in a few days, but will soon clear. The pickles will be firm, crisp, and evenly colored.

Emma S. Zook
Paradise, Pa.
Age 10

Bread and Butter Pickles
12 large cucumbers
3 or 4 onions.
SYRUP:

1 teaspoon mustard seed
1 teaspoon tumeric
1 teaspoon celery seed
2 cups vinegar
1 teaspoon black pepper
2 cups sugar
Slice onions and cucumbers. Soak in strong salt water for one hour. Rinse in clean water. Make syrup. Add cucumbers and onions to syrup. Boil three minutes. Put in jars and seal.

Mary Peachey
Newmanstown, Pa.

Women's Calendar

Monday, July 26
Berks County Society 5 - 7:30

Mustard Pickles
3 cups vinegar
Add water enough to make two quarts of juice
½ cup dry mustard
¼ cup salt

1 tablespoon whole allspice
½ tablespoon powdered alum
½ tablespoon powdered saccarine
Heat pickles in juice, do not boil. Pack in jars. Boil juice. Pour over pickles and seal.

Verna Mae King
Leola, Pa.
Age 15

Bologna Salad Sandwiches
2 pounds bologna
4 hard boiled eggs
4-6 medium-sized pickles
Salad dressing

Grind meat, eggs, and pickles with a meat grinder. Mix together. Add salad dressing to right consistency. Makes about 12 sandwiches.

Jean Hursh
R1
Ephrata, Pa.

p.m., Bicentennial Program.

Tuesday, July 27
Society 25 Meeting - 7 p.m., Donegal Pres. Church, Fruit Salad Luncheon, Guests, Society 14 and County officers.
York County Society 12 - 7:30 p.m.

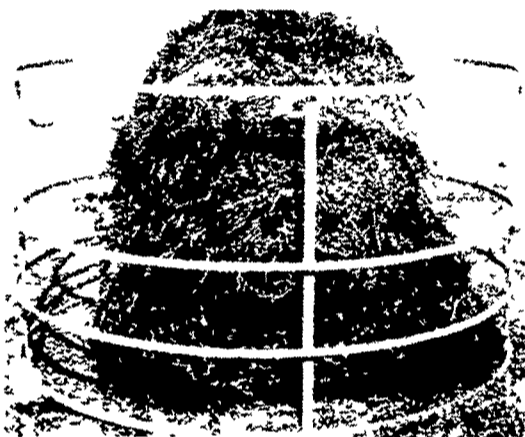
Wednesday, July 28
Chester County Society 1 - 6:30 p.m., Picnic at Nottingham Park; 8 p.m., Vesper Services. Society 24 - 6:30 p.m., family picnic, home of Mr. and Mrs. Ray Witmer, Hot and Cold Dish, Service.

Thursday, July 29
Society 11 - 12 noon, Family Picnic, Huffnagle Park, Safety Program.

Saturday, July 31
Society 5 - 6:30 p.m., Family Picnic at Mummau Park, Manheim.

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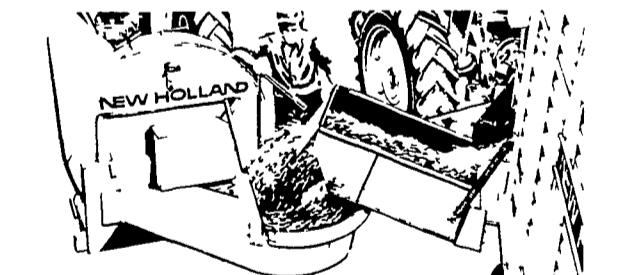
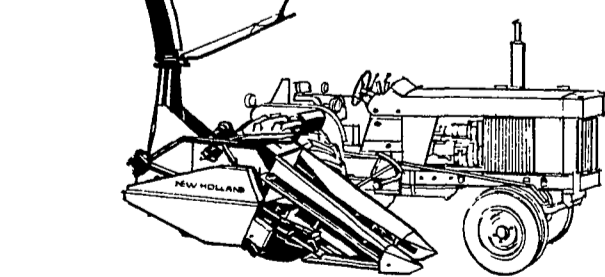
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