

Junior Cooking Edition

This week's Junior Cooking Edition offers a wide variety of foods for you junior cooks to try your hands at. There is everything from eggnog to cake to eggplant supreme. This week's contributors are really trying new and different foods!

Don't forget that if you send in a junior cooking edition recipe this week, you have a really good chance of seeing your name and recipe in the paper really quickly. And, you get a nice pot holder with Lancaster Farming's name on it for your efforts! So, if you know a good recipe, and want to send it in, send it to Lancaster Farming Newspaper, Junior Cooking Edition, Box 266, Lititz, Pa. 17543.

CINNAMON CAKE

1 cup granulated sugar
1 tablespoon butter
Cream above together.

Add:
1 cup milk
2 teaspoons baking powder
2 cups flour
Take brown sugar and cinnamon and punch holes in

batter. Fill with a little butter, brown sugar and cinnamon. Bake about 20 minutes.

Dorothy Sauder
East Earl, Pa.
Age 14

CHOCOLATE UPSIDE DOWN CAKE

1 cup sifted flour
¾ cup sugar
1-½ tablespoons cocoa
2 teaspoons baking powder
½ teaspoon salt
2 tablespoons melted butter
¾ cup milk
1 teaspoon vanilla

¾ cup chopped nuts
½ cup chocolate syrup
1 cup hot water

Sift together first five ingredients. Add butter, milk, vanilla, and nuts. Stir until well mixed. Pour into greased baking pan. Mix chocolate syrup and hot water. Pour over batter in pan. Bake in moderate oven (350 degrees F.) for 35 minutes.

Doris Sauder
East Earl, Pa.
Age 14

BANANA EGG NOG

1 small, ripe banana
1 egg
1 tablespoon sugar
1 cup cold milk
½ teaspoon vanilla extract
Peel the banana, cut into small pieces in one quart bowl. With rotary beater, beat banana with egg and sugar until smooth and well combined. Add milk and vanilla. Beat well.

Susan Sauder
New Holland, Pa.
Age 9

CARROT CAKE

2 cups flour
1 teaspoon baking soda
¼ teaspoon salt
1 teaspoon cinnamon
1 teaspoon baking powder
2 cups sugar
1-½ cups oil
4 eggs
2 cups carrots.

Mix together well the flour, baking soda, salt, cinnamon, baking powder, sugar, oil. Then add eggs, one at a time and beat well. To this mixture fold in two

degrees F. for 45 minutes.

Icing:
½ cup melted butter
8 oz. cream cheese
1 pound icing sugar
1 teaspoon vanilla

Rachel Reinford
Newville, Pa.
Age 12

NO FRY DOUGHNUTS

2 packages yeast
¼ cup warm water
1-½ cups lukewarm milk (scalded, then cooled)
½ cup sugar
1 teaspoon salt
1 teaspoon nutmeg
¼ teaspoon cinnamon, if desired
2 eggs
one-third cup shortening
4-½ cups flour
¼ cup butter or margarine, melted.

Dissolve yeast in warm water. Add milk, sugar, salt, nutmeg, cinnamon, eggs, shortening, and two cups of the flour. Blend well. Stir in remaining flour until smooth, scraping side of bowl. Cover, let rise in warm place until double, 50 to 60 minutes. Turn dough onto well-floured cloth-covered board. Roll around lightly to coat with flour. With floured rolling pin, gently roll dough about ½ inch thick. Cut with floured doughnut cutter (or cut both ends out of a can about 2-½ inches in diameter and use about a 1" cutter for centers). Lift doughnuts carefully with spatula and place two inches apart on greased baking sheet. Brush doughnuts with melted butter. Cover; let rise until double, about 20 minutes. Heat oven to 425 degrees F. Bake eight to 10 minutes or until golden. Immediately, brush with butter and shake

in cinnamon sugar or spread with creamy glaze.

Cinnamon Sugar:
Mix ½ cup sugar
½ teaspoon cinnamon
Creamy Glaze

Melt one-third cup butter or margarine in saucepan. Blend in two cups confectioners' sugar and 1-½ teaspoons vanilla. Stir in four to six tablespoons water, one tablespoon at a time, until glaze is of proper consistency.

Lucy M. Oberholtzer
Lititz, Pa.

CHOCOLATE SPONGE

2 envelopes unflavored gelatin
½ cup cold water
½ cup boiling water
3 eggs
Two-thirds cup sugar
½ teaspoon salt
1 tablespoon vanilla
4 tablespoons cocoa
1 cup cream or evaporated milk

Put sugar, cocoa, salt and boiling water together and bring to a boil. Remove from heat. Soften gelatin in cold water. Add to hot cocoa mixture and stir until dissolved, cool. Add slightly beaten egg yolks. When it begins to thicken, fold in stiffly beaten egg whites and vanilla and whipped cream. Pour into dish and chill.

Ada M. Oberholtzer
Lititz, Pa.

CHRISTMAS DELIGHT

2 packs of green jello
1 can pineapple
½ cup sugar
¾ cup milk
2 egg yolks
Soak one package gelatine in one-third cup cold water.

Combine sugar, milk, egg yolks and cook for one minute, stirring all the time. Remove from heat and add gelatine and one teaspoon vanilla. Set in cool place to chill until it begins to thicken.

Then, add stiffly beaten egg whites and one cup whipped cream. Mix well.

Annie S. King
Paradise, Pa.

EGGPLANT SUPREME

1 medium eggplant
2 tablespoons margarine
1 cup milk
½ cup grated cheddar cheese
2 tablespoons finely cut onions

¾ cup soft bread crumbs
1 teaspoon salt
2 egg yolks, well beaten
2 egg whites, stiffly beaten
½ cup crushed potato chips

Pare eggplant and cut into small pieces. Cook, covered in a small amount of water until tender, about 15 minutes; then drain. Melt margarine and blend in flour to a smooth paste. Gradually add milk, stirring constantly until smooth and thickened. Remove from heat. Blend in cheese until melted; mix in eggplant, onion, bread crumbs, salt and yolks. Fold in whites. Turn into greased baking dish and top with chips. Place in a pan of hot water and bake at 350 degrees F. for about 50 minutes or until browned and firm. Yield: six to eight portions.

Elizabeth Stoltzfus
Bird-in-Hand, Pa.
Age 14

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FFA places

RED LION, Pa. - Six members of the Red Lion FFA Chapter recently participated in the York County FFA Agronomy contest. Contestants identified weeds, seeds, plants, insects, and diseases, and judged samples of hay. They also determined the best control for specific problems in crops.

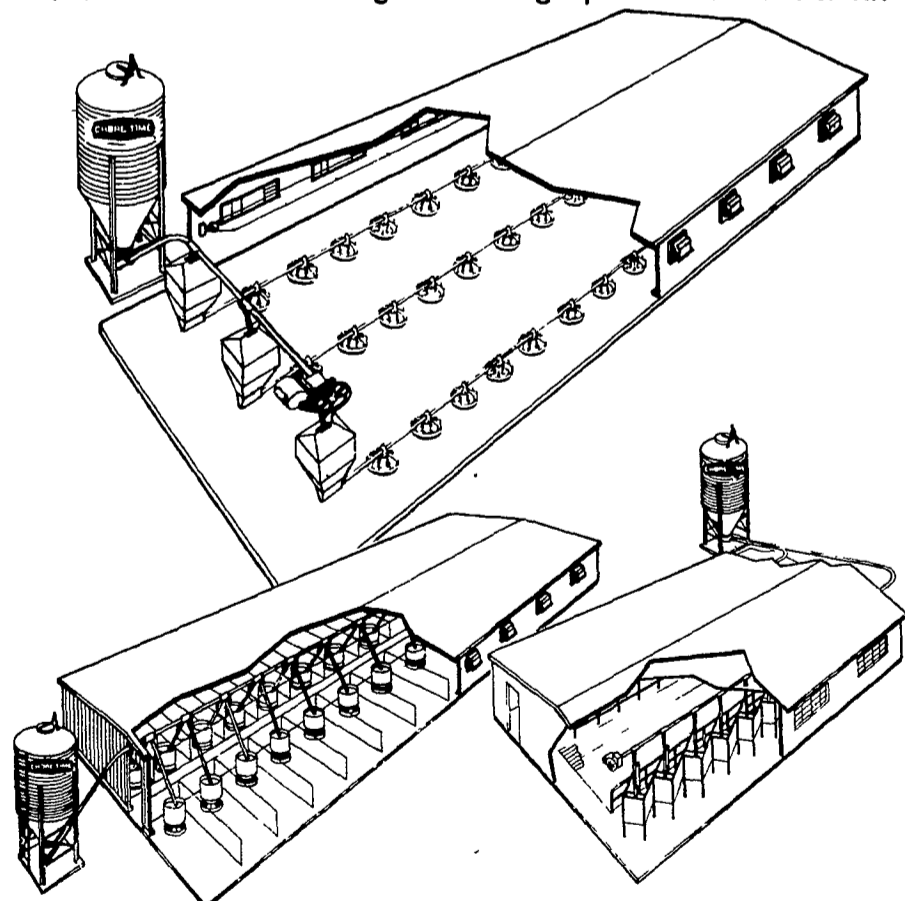
Those members who placed were Robert DeHoff, first; Barb Snyder, second; Dave Wineholt, fourth; Lori Wolford, fifth; Dolores Schrum, sixth; and Francine Lewis, seventh.

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