

Junior Cooking Edition

Snacks are fun to eat - there's no doubt about that. But, they are also fun to make, especially if friends get together to make them. So, for this week's "Junior Cooking Edition," we are featuring snacks that can be made by a group. You can either have all of your brothers and sisters take part, or you can invite your friends over for a snack-making party.

TING-A-LINGS

Ingredients:
1 package semisweet chocolate pieces (1 cup)
1 cup cornflakes
½ cup raisins
½ cup salted peanuts
1 teaspoon vanilla
Equipment needed:
double boiler
measuring cups (dry ingredients)
measuring spoons
mixing spoon
rubber scraper
teaspoon
waxed paper
cookie sheet

Heat water in bottom of double boiler until boiling and then turn heat down very low. Cover cookie sheet with waxed paper. Put chocolate bits in top of double boiler. Stir until bits are just melted. Remove from heat. Stir in cornflakes, raisins, peanuts, and vanilla. Drop mixture from a teaspoon on waxed paper using a rubber scraper to clean the spoon. Place in refrigerator until firm. This takes about ½ hour. The chocolate clusters should be about 1-½ inches in diameter.

PEANUT BRITTLE

Ingredients needed:
Butter to grease cookie sheet
¼ teaspoon soda
1 cup roasted peanuts

2 cups sugar
½ teaspoon salt
Equipment needed:
Measuring cup (dry ingredients)
measuring spoons
heavy skillet
cookie sheet
mixing spoon
waxed paper

Place a small amount of butter on a square of waxed paper and lightly grease cookie sheet. Measure soda and peanuts. Set aside until needed. Put sugar and salt in heavy skillet and place over medium heat. Stir sugar constantly and press out any lumps. When sugar has completely melted, remove skillet from the heat. Add soda and peanuts at once. Stir just enough to mix. You must work quickly or the mixture won't pour out of pan. Pour onto lightly buttered cookie sheet. When cool, break into pieces. This candy should be hard. It should not have a burnt flavor. Makes one pound.

WALNUT PENCUCHE

Ingredients needed:
2-½ cups confectioners' sugar
1 cup walnuts, cut up
½ cup butter or margarine
1 cup brown sugar
¼ cup milk
Equipment needed:
flour sifter
waxed paper
measuring cups (liquid and dry ingredients)
cutting board
sharp knife
saucepan
mixing spoon
8-inch square pan

Butter the eight-inch square pan very lightly. Sift confectioners' sugar to get rid of lumps. Measure it. Using a cutting board and

knife, cut up nuts and measure. Place butter in saucepan and melt slowly over low heat. Stir in brown sugar. Let this mixture boil two minutes, stirring all the time. It will look rather frothy after it boils two minutes. Slowly add milk so mixture doesn't stop boiling. Remove from heat and stir until lukewarm. It is lukewarm when you can put your hand on the bottom of the pan. Add confectioners' sugar slowly and beat mixture until it looks like fudge. Add nuts. Spread in pan and refrigerate until stiff about 1 hour. This candy will be soft and rich. Makes 64 one-inch squares.

TIDBITS

Ingredients needed:
1-½ cups bite-sized shredded wheat squares

1-½ cups bite-sized crisp rice squares
1-½ cups crisp doughnut-shaped oat cereal
1 cup nuts, if desired
½ teaspoon salt
1 tablespoon Worcestershire sauce
½ teaspoon garlic salt
¼ pound butter or margarine
1 small box pretzel sticks
Equipment needed:
Shallow baking pan
small saucepan
measuring cups (dry ingredients)
measuring spoons
mixing spoon

Turn on oven, set at 250 degrees F. Mix cereals, nuts, and pretzel sticks, and put in large shallow baking pan. Melt butter or margarine with Worcestershire sauce and pour over mixture. Toast in oven at 250 degrees F. for 30 minutes. Stir often. Sprinkle with salt and garlic salt, blending well. When cool, store in boxes or cans. Makes six to eight cups.

TANGY TUTTI-FRUTTI PUNCH

Ingredients needed:
¼ cup fresh, frozen, or canned lemon juice
½ cups pineapple juice
1 (six-ounce) can frozen orange juice concentrate
2 tablespoons maraschino cherry juice
Ice cubes

1 quart chilled ginger ale
Maraschino cherries
Equipment needed:
can opener
measuring cups (liquid ingredients)
large bowl for combining juice
large spoon

Combine lemon, pineapple, orange, and maraschino cherry juice in large bowl. Put two or three ice cubes in each glass and fill half full with fruit juice. Finish filling glass with ginger ale. Top with a cherry. If you wish to serve this punch to a large group, you can double or triple the recipe. Makes 12 punch cups or six tall glasses.

PINEAPPLE FIZZ PUNCH

Ingredients needed:
1 quart and 1 pint of unsweetened pineapple juice
2 tablespoons lemon juice
4 or 5 drops of Worcestershire sauce
1 egg white
1 large bottle of ginger ale
crushed ice
Equipment needed:
measuring spoons
large bowl
egg beater

Put all ingredients except ginger ale and ice in bowl. Beat until frothy, about two minutes, with an egg beater. Add chilled ginger ale and ice. Serve at once. Makes 24 four-ounce punch cups.

Virginville Grange

At the February 2 meeting of the Virginville Grange, Wilson Miller was welcomed as a new member. During the business meeting, a motion was made to help the Kutztown Medical Center. It was also announced that Topton Home is opening a Day Care Center for Elderly people on Mondays through Fridays from 8 a.m. to 4 p.m. beginning April 1. Noon meals and snacks will be provided to those age 65 and older.

The youth held a Sweetheart Ball on February 11, and the February 11 meeting of the grange included a cherry pie contest. Sixteen members went with the youth to bowl.

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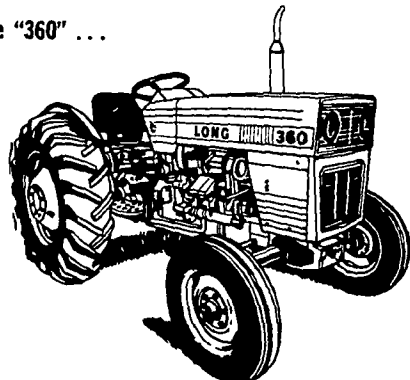
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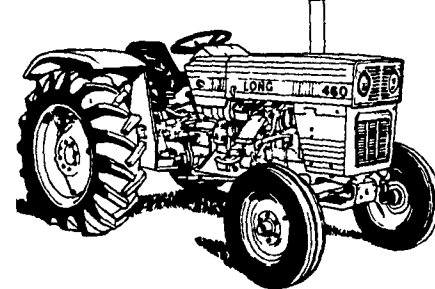
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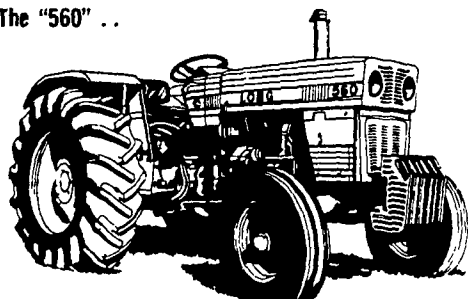
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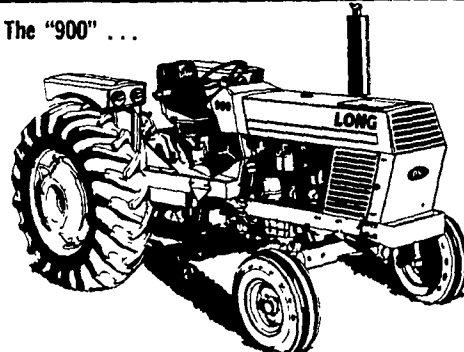
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