



Junior Cooking Edition

Our first recipe this week isn't exactly the kind of thing you would want to serve to a hungry family, but it sounds like something fun to try. That recipe is for play dough, and it sounds as though it could be a money saver.

Again, this week we have a wide range of foods to choose from.

PLAY DOUGH

1½ cups water
½ cup salt
½ teaspoon food coloring
2 tablespoons powdered alum
1 tablespoon cooking oil
2½ cups flour
Mix first three ingredients

and bring to boil. Remove from heat. Add alum and cooking oil. Pour over flour. Knead while very warm. To keep from drying out store balls of dough wrapped in tin foil in a closed jar.

John Stoltzfus
Gordonville, Pa.

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TROPICAL PUDDING

Juice from one large can pineapple cubes
½ cup sugar
1½ cups water
1 small can orange juice
3 tablespoons corn starch
3 eggs (beaten)
Cook all ingredients until thickened, then cool. Add nuts, marshmallows,

pineapple cubes and bananas.

Curvin M. Zimmerman
Fleetwood, Pa.
Age 9

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DINNER IN A DISH

5 or 6 sliced raw potatoes
4 medium onions
1 bunch carrots, diced
1 can cream of mushroom soup
2 pounds ground hamburger meat
Salt to taste
1 can peas
1 bunch celery
Butter large casserole, put potatoes in bottom. Then layer of carrots, then can of peas with juice. Pour

mushroom soup over top. Fry meat, brown celery and onions, and put over other vegetables. Cover with buttered bread crumbs and sprinkle with grated cheese. Bake 1½ hours at 350 degrees.

Curvin M. Zimmerman
Fleetwood, Pa.
Age 9

PEANUT BUTTER APPLE CRISP

5 cups sliced apples
¼ cup water
1 cup sugar
1 cup flour
½ teaspoon salt
One-third cup peanut butter
2 tablespoons butter
Place apples and water in buttered dish. Make crumb mixture from remaining ingredients. Sprinkle over apples. Bake at 350 degrees F. for 35 minutes. Serve warm.

Derlyn Gene Musser
Manheim, Pa.
Age 8

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FROSTY STRAWBERRY SQUARES

2 unbeaten egg whites
1 cup white sugar to fresh berries
2 or 3 cups of strawberries
1 cup of whipped cream

Beat egg whites, berries, and sugar for 10 minutes at high speed. Fold in cream.

Topping:
1 cup of flour
¼ cup brown sugar
½ cup English walnuts
½ cup margarine
Place topping on top and bake 20 minutes at 350 degrees F. stirring occasionally.

Joylin F. Martin
Clearspring, Md.
Age 10

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FRUIT PUNCH

3 cups sugar
3 quarts water
4 cans frozen orange juice
4 cans frozen lemon juice
1-½ cups strong tea
4 quarts gingerale
Water

Boil together sugar and water. Let stand until cool. Then add orange juice, lemon juice, strong tea, and gingerale. Add water to taste. This recipe makes enough punch for 75 people.

Marlene Nolt
Shippensburg, Pa.
Age 10

PEANUT BUTTER COOKIES

¼ cup peanut butter
1 cup shortening
1 cup brown sugar
1 cup white sugar
½ teaspoon vanilla
3 cups flour
2 eggs
2 teaspoon baking powder
½ teaspoon salt

Combine ingredients and form into small balls; put on cookie sheet and press with fork tines. Bake at 375 degrees F. for 10-12 minutes.

Elaine Nolt
Shippensburg, Pa.
Age 12

Beekeepers plan year

YORK, Pa. - The York County Beekeepers Association met recently to elect officers and schedule a variety of activities for the coming months.

Heading the Association is newly - elected President, Jere K. Sullivan. A husband-wife team fill two other offices, with Richard H. Lehman serving as vice-President and Mrs. Richard Lehman handling secretary-treasurer duties.

Dr. Clarence Collision, Penn State University, was guest speaker for the evening meeting. His informative talk covered aspects of the Winter cluster and tips on Spring management of the hive.

The list of upcoming events for the beekeepers includes a Summer picnic on July 10, at the Rocky Ridge State Park, Mt. Zion Hill, and the Association's annual banquet on November 4, at the Dover Fire Hall.

Regular monthly meetings are set for 7:30 p.m. and will be held March 25, at the Farm Credit Building; May 11, the 4-H Center; June 8, at the home of Quay Minnich, Red Lion; and September 22, at the Farm Credit Building.

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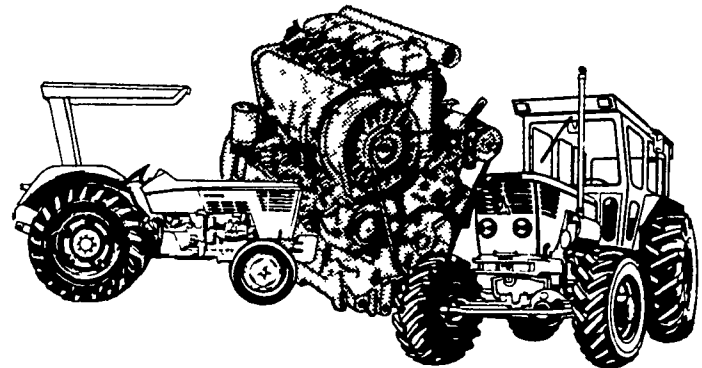
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