

Junior Cooking Edition

Ever eat gumdrop cookies? How about rhubarb crunch? What about rhubarb punch? If you've never had the good fortune to try these foods, you can give this week's recipes a whirl and see if they suit your tastebuds.

Happy cooking!

GUMDRIP COOKIES

1 cup flour
½ teaspoon baking powder
½ teaspoon salt
½ teaspoon soda
½ cup shortening
1½ cup oats (quick or old-fashioned)

1 cup granulated sugar
½ cup brown sugar

1 egg
1 tablespoon water
1 teaspoon vanilla
½ cup gumdrops (finely cut)
Shredded coconut
Sift flour, baking powder, soda, and salt. Add shortening, sugar, egg, water, and vanilla. Beat until smooth, about two minutes. Stir in oats and gumdrops. Shape in one-inch balls, roll in coconut. Place on cookie sheets, and bake at 350 degrees F. for 12 - 15 minutes. Makes three dozen.

Linda Wenger
Lititz, Pa.

WHOLE WHEAT PANCAKES

2 cups whole wheat flour
3 teaspoons baking powder
2 tablespoons brown sugar
1 teaspoon salt
1½ cups milk
2 eggs, well beaten
5 tablespoons melted shortening

Beat eggs and add brown sugar, milk, and shortening. Set aside. Mix dry ingredients, make a well and add egg mixture. Stir. Fry on griddle.

Susan Wenger
Manheim, Pa.

RHUBARB CRUNCH

1 cup flour
¾ cup oatmeal
1 cup brown sugar
½ cup melted butter

1 teaspoon cinnamon
4 cups diced rhubarb
1 cup sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon vanilla
Mix flour, oatmeal, brown sugar, melted butter, and cinnamon until crumbly. Press half of crumbs in 9 x 9 inch pan (greased). Add rhubarb. Combine and cook until thick and clear. Top with remaining crumbs. Bake at 350 degrees F. for one hour. Serve warm with milk or ice cream.

Shirley Wenger
Manheim, Pa.

xxx

RHUBARB PUNCH

1 pound rhubarb
1 cup sugar
7 ounces lemonade concentrate
1 cup water
½ quart gingerale
3 more cups water

Combine rhubarb, sugar, lemonade concentrate, and water in kettle and cook until rhubarb is soft. Drain juice and cool. Add rest of water and gingerale.

Lee Wenger
Manheim, Pa.

xxx

OATMEAL SUGAR COOKIES

1 cup sugar
1 cup shortening (half butter or margarine)
2 eggs
1 teaspoon vanilla
1 cup oatmeal
½ cup raisins
1¾ cups flour
1 teaspoon soda
½ teaspoon salt
½ teaspoon cinnamon

Cream sugar, shortening, eggs, and vanilla thoroughly. Mix in remaining ingredients. Refrigerate four or five hours or overnight. Heat oven to 375 degrees F. Shape dough by rounded teaspoonfuls into balls. Place on ungreased baking sheet. Flatten with greased bottom of glass dipped in

sugar. Bake 10 minutes. Makes 4-½ dozen.

Linda Wenger
Lititz, Pa.

xxx

CHERRY DESSERT

1 can pie cherries (pie filling)
1 can large pineapples, crushed and drained
1 large box whipped topping
1 can sweetened condensed milk

Nuts (optional)
Blend cool whip and milk. Add fruit and mix.

Barbie Ann King
Paradise, Pa. 17562

TRY A CLASSIFIED

Quilt sale set

BOYERTOWN, Pa. - The Boyertown Area Historical Society will hold its third annual quilt show and sale at 43 South Chestnut Street, Boyertown, Pa. Dates and times are: May 7, 11 a.m. to 8 p.m. and May 8 noon to 6 p.m. Donation is \$1 for adults, children under 16 admitted free if accompanied by an adult.

Lincoln club starts up

LINCOLN, Pa. - The Lincoln Community 4-H Club held its reorganizational meeting at the Mt. Airy Fire Hall with officers elected. Kerry Boyd will be this year's president; Allen Ackley, vice president; Judy Zimmerman, secretary; Marcia Gehman, treasurer; Scott Augsburger, game leader; Dwight Graybill, news reporter; and Audrey Gehman, song leader.

Plans for future meetings include a swimming party, parents' night, demonstrations, and a Halloween party.

The monthly meeting will be held on the third Monday of each month at the Mt. Airy Fire Hall at 7:30 p.m.

Old and new quilts, most of which were made in the Berks County region, will be displayed at the show. The Historical Society, a non-profit incorporated organization, is planning and operating the event.

No Other Protein Need When You Feed



SPECIAL TANVILAC

Feeders Say...
"The Most Economical Feeding Plan of All!"
No trouble with scours or cattle going off feed. You'll be more than satisfied with our feeding program for you'll get healthy stock, quick gains at low cost. Remember, there's a FEED LOT PROVEN TANVILAC CULTURE PRODUCT FOR EVERY FARM-FEEDING PURPOSE.

USE ONLY ¼ LB. SPECIAL TANVILAC PER HEAD PER DAY WITH GRAIN AND ROUGHAGE - GET BIGGER PROFITS!

FOR MORE PROFITS - MAIL COUPON

THE TANVILAC COMPANY, INC.

6th & Corning Aves., Box 96,

Highland Park Station,

Des Moines 13, Iowa

Please Send Me Additional Information about Special Tanvilac.

I have..... Cattle

NAME.....

ADDRESS.....

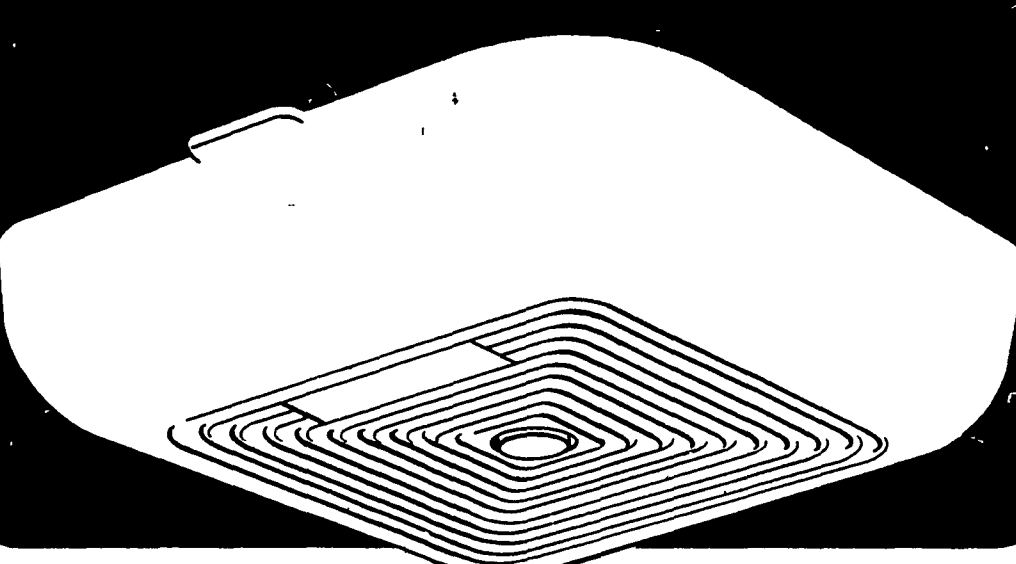


C. O. NOLT
LOCAL DISTRIBUTOR

BIRD-IN-HAND

Phone Lanc. 397-0751

FREE SMOKE ALARM



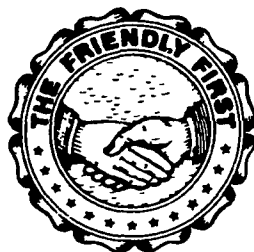
...when you borrow money for a home mortgage or a home improvement loan.*

Now's the time to remodel! You can get the money you'll need from the Friendly First! Right now the Friendly First is offering home improvement loans at a new, lower interest rate. The Friendly First has HOME BUYER loans, too... and borrowers who qualify for either will receive a FREE GE Smoke Alarm.

*Minimum \$2,000 loan for one year or longer

GE Smoke Alarm - to protect your home and family!

- Battery operated - one battery will keep it "on guard" for a full year!
- Warning Beep when smoke is present
- Easy to Install



The Friendly First

Loan fixers for home fixers and buyers!

THE FIRST NATIONAL BANK OF STRASBURG

MILLERSVILLE • STRASBURG • LANCASTER • BUCK • WILLOW STREET

MEMBER F.D.I.C.



Financial advice especially for farmers!

AGWAY FARM CONSULTING & TAX SERVICE

A service that's farm-wise, farm-knowledgeable and able to help you realize your goals. Here are some of the ways Agway can help you:

- tax return preparation
- accounting systems
- expansion planning
- cash flows and statements for banks
- business analysis

Your personal Farm Consultant is also available to assist with respect to certain areas of estate planning and business arrangements. For information write or phone Miss Margaret J. Hill, Manager Farm Planning, Agway Inc., Box 5030, Syracuse, New York 13250 315-477-6444

Service not available in all Agway communities