

## Junior Cooking Edition

Christmas is fast approaching and if Junior Cookers want their holiday recipes to be included in the column, they should send them to the paper as soon as possible.

This week there is a variety of recipes to try, and each one will add to the holiday season. Anything from the apple pie to the cranberry-nut bread will be a treat, especially at this time of year.

Recipes can be sent to Lancaster Farming, Junior Cooking Edition, Box 266, Lititz, Pa., 17543. One should be sure to include name, age, address, and phone number.

### CRANBERRY-NUT BREAD

½ cup orange juice  
¼ cup boiling water  
½ teaspoon grated orange rind  
½ tablespoon butter  
1 cup granulated sugar  
1 cup cranberries, chopped  
½ cup chopped hickory nuts  
2 cups flour  
½ teaspoon baking soda  
¼ teaspoon salt  
1 egg

Melt the butter in the boiling water and add the combination to the juice and rind. Beat the egg and sugar together and stir into the orange mixture. Add cranberries and nuts. Sift the flour, salt and baking soda together and add to the original mixture. Pour into a greased loaf pan and bake in a 325 degree F. oven for about one hour. Cool overnight before slicing.

Marie Martin  
Age 14  
Denver, Pa.

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### Snow Cream

1 cup snow (clean)  
¼ cup cream  
¼ teaspoon vanilla  
Mix ingredients and serve ice cold.

Fran Coates  
Age 10  
Banco, Va.

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### BAKED FRUIT PUFFS

¾ cups all-purpose flour  
1¼ teaspoons baking powder  
½ teaspoon salt  
¾ cup granulated sugar  
2 tablespoons shortening  
¼ cup milk  
1 egg, unbeaten  
3 cups blueberries, cut-up peaches, or 2½ cups pitted sour cherries  
3 tablespoons 10-x sugar  
1 tablespoon lemon juice  
1½ tablespoons butter

Combine flour, baking soda, salt, and ½ cup sugar. Stir shortening in bowl until soft. Sift in flour mixture. Add milk and egg, then beat for two minutes. Spoon fruit into eight greased custard cups, filling ¾ full. Sprinkle with sugar and lemon juice, dot with butter. Fill cups with batter. Bake in moderate oven at 375 degree moderate oven at 375 degrees F. for 25 to 30 minutes. Serves eight.

Age 12  
New Holland, Pa.

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### FRUIT CANDY

3 cups granulated sugar  
1 cup thin cream

1 tablespoon butter  
1 pound raisins  
1 teaspoon vanilla  
1½ cups nuts  
1 pound figs  
1 pound dates  
1 pound coconut

Cook sugar, cream, and butter together until syrup forms a soft ball when dropped in cold water. Remove from heat, add vanilla, and beat until creamy. Mix finely chopped fruits and nuts and add to mixture. Work together and shape into rolls. Wrap in a damp cloth and let ripen two weeks before using.

Lena Hoover  
Age 4  
Mifflinburg, Pa.

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### FUDGE CANDY

36 oz. chocolate chips

1 large bag of marshmallows or 15 oz. marshmallow creme  
2 cups nuts  
½ lb. melted margarine  
1 cup milk  
4½ cups granulated sugar

Boil sugar and milk, stirring constantly for ten minutes. Put ingredients in a large bowl. Put bowl with ingredients in a pot of hot water. Pour sugar and milk mixture over the bowl ingredients and beat vigorously for two minutes. Pour into buttered pan. Cut into squares when cool.

Annie R. Stoltzfus  
Madisonburg, Pa.

### DATE AND NUT PUDDING

Syrup:  
1 cup brown sugar  
1½ cup water

2 tablespoons butter  
½ cup dates  
½ cup walnuts

Dough:

½ cup brown sugar  
½ cup milk  
1 cup flour  
2 teaspoons baking powder  
1 tablespoon butter  
pinch of salt  
1 teaspoon vanilla

To make syrup, mix brown sugar, water, and butter together and boil for three minutes. Pour this over the dates and walnuts and set aside. For dough, mix ingredients until well mixed and then drop on top of syrup mixture. Place in oven and bake at 375 degrees F. for 35 to 40 minutes.

Mary Ann Beiler  
Age 14  
Gap, Pa.

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### APPLE PIE

3 cups diced apples  
¾ cup granulated sugar  
½ teaspoon cinnamon or nutmeg  
2 tablespoons rich milk  
2 tablespoons butter (optional)

Mix apples, sugar, flour, and spice together until well blended. Place mixture in unbaked crust. Add rich milk and lots of butter over the top. Place strips or top crust on pie as desired. Fasten securely at edges. Bake in a moderate oven at

## USDA grants approved

WASHINGTON, D.C. - The U.S. Department of Agriculture has approved \$170,935 in grants to seven states to help them develop export markets for their agricultural products.

Grants were made to the state departments of agriculture for Alabama, Hawaii, Massachusetts, North Dakota, Virginia, Washington, and Wisconsin.

Made under the federal-state marketing improvement program of USDA's Agricultural Marketing Service, the grants will help fund projects ranging from help for Virginia to boost its \$200 million farm export market by as much as 10 per cent to help Hawaii in determining the best timing to promote papayas in the Asian market and U.S. mainland.

Barbara Lindemann Schlei, AMS administrator, noted that state departments of agriculture are putting

375 degrees F. for 40 to 45 minutes. Makes a nine inch pie.

Linda M. Zimmerman  
Age 9  
Fleetwood, Pa.

emphasis on increasing their states' exports, adding:

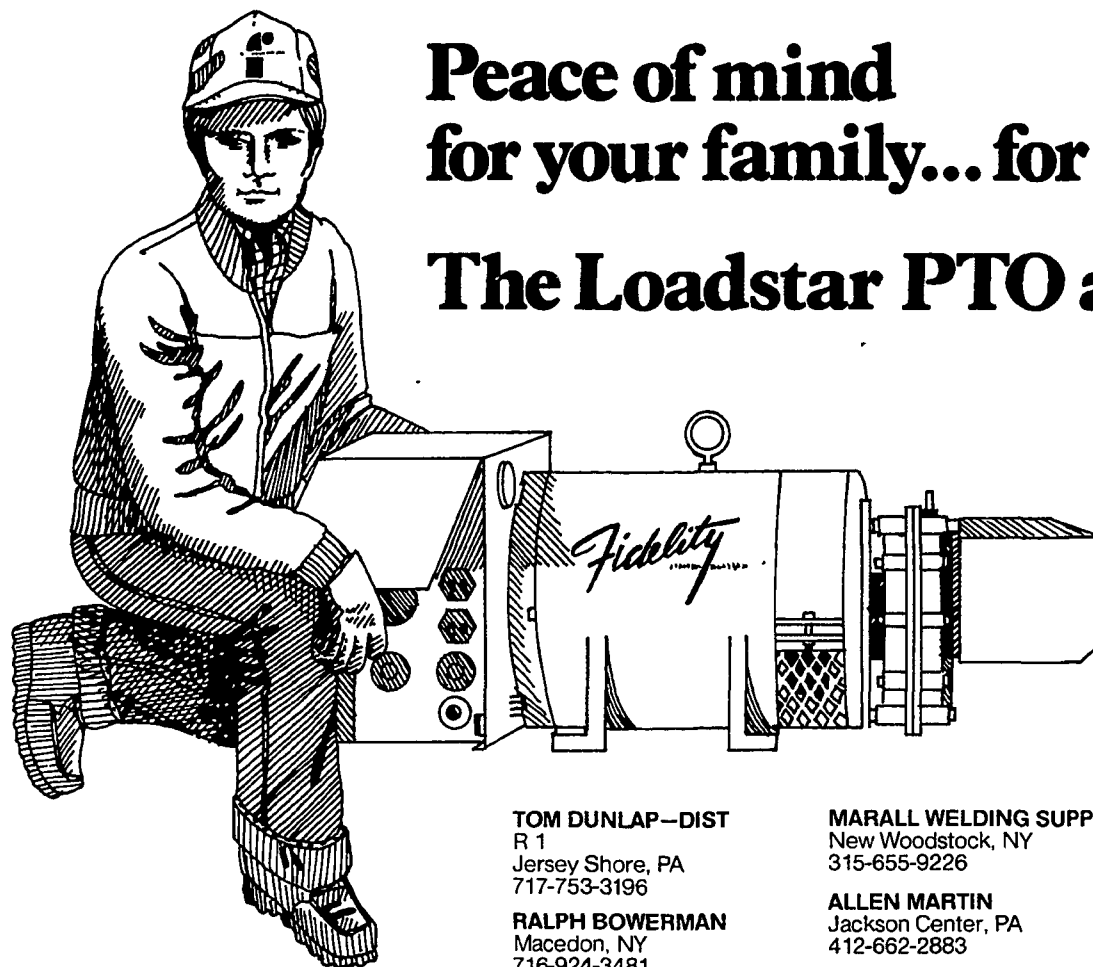
"Last year, 10 states accounted for about two-thirds of the Nation's \$22.8 billion agricultural exports - trade that is vital to our economy and balance of payments."

Ms. Schlei said the seven states awarded grants will match the federal funds with at least an equal amount of money to carry out the projects.

## Best returns from training

LANCASTER - J. Rodney Best, outside salesman for West Willow Farmers Association, West Willow, Pa., has returned from a week of training at Ralston Purina Company's specialized dairy school held at the company's agribusiness institute learning center at St. Louis and at the dairy research center on Purina's research farm near Gray Summit, Mo.

Best was one of a group of Purina district managers, dealers, and dairymen who participated in the school.



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