



Junior Cooking Edition

Cookies are fun to eat at any time of the day or night, so this week the Junior Cooking Edition is featuring a wide variety of tasty cookie recipes to try. For your enjoyment, we offer molasses cookies, ginger

snaps, crunchy cookies, soft sugar cookies, peanut butter chews, and whoopie pies. Keep those recipes coming to Junior Cooking Edition, Lancaster Farming, Box 366, Lititz, Pa. 17543. Please include your name, address,

age, and phone number along with the recipe.

MOLASSES COOKIES

6 cups sifted flour
3 teaspoons baking soda
1 teaspoon salt
2 teaspoons ginger
3 teaspoons cinnamon
1 cup shortening
2 cups brown sugar
2 eggs (unbeaten)
1 cup molasses
2 cups sour milk or buttermilk
1 teaspoon vanilla
Sift dry ingredients together three times. Cream other ingredients together. Add flour and milk mixture together, then chill. Drop by large spoons on cookie sheet. Bake at 400°F. for ten to 12 minutes.

Edith Oberholtzer
Age 9
Narvon, Pa.

GINGER SNAPS

¾ cup shortening
1 cup brown sugar
¼ cup baking molasses
1 egg
2¼ cups flour
2 teaspoons baking soda
½ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
½ teaspoon cloves
Cream together first four ingredients until fluffy. Sift together dry ingredients. Stir into molasses mixture. Form into small balls and flatten. Roll in sugar, place two inches apart on greased cookie sheet. Bake at 375°F. until done. Cool slightly, remove from pan. Yields five dozen.

Irene Oberholtzer
Age 14
Narvon, Pa.

CRUNCHY COOKIE

¾ cup soft butter
¾ cup granulated sugar
1 egg
1 teaspoon vanilla
1 tablespoon cream or milk
1¼ cups flour
¼ teaspoon salt
¼ teaspoon baking powder

6 oz. chocolate chips
1 cup chopped walnuts
Preheat oven at 375°F. Blend butter and sugar together, then add egg and vanilla. Beat. Add the cream. Sift the flour, salt and baking powder and stir into other ingredients. Mix well. Batter will be thick. Stir in the chocolate chips and the nuts. Put on greased cookie sheet. Drop the cookies by the teaspoonful onto the sheet, about an inch apart. Bake in the oven for about eight minutes, until the edges are golden brown. Makes about two dozen large cookies.

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SOFT SUGAR COOKIE

2 cups brown sugar
2 cups granulated sugar
2 cups shortening
2 cups buttermilk
4 large eggs
2 teaspoons baking soda
2 teaspoons baking powder
2 teaspoons salt
7½ cups flour
1 tablespoon vanilla
Sift salt, soda and baking powder with part of flour. Cream sugar, shortening; add eggs and flavoring, beating again; add buttermilk, a little at a time, with flour.

Mix, and leave dough in refrigerator overnight. Drop on greased cookie sheet with rounded teaspoon. Bake at 350°F. until golden brown.

Ice cookies with an icing made of ¼ cup chopped walnuts and a lump of butter, melted over low heat. Stir in about ½ cup brown sugar. When melted, cool and add enough powdered sugar to make a stiff icing. Flavor as desired.

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WHOOPIE PIES

2 cups granulated sugar
½ cup shortening
2 eggs
1 teaspoon vanilla
4 cups flour
2 teaspoons baking soda
½ teaspoon baking powder
½ teaspoon salt
½ cup cocoa
1 cup sour milk or buttermilk
½ cup boiling water

Filling:

5 tablespoons flour
1 cup milk
1 cup shortening
¾ cup powdered sugar
1/8 teaspoon salt
1 teaspoon vanilla

For pies, cream together the sugar and shortening. Then add the eggs and vanilla and beat. Sift together the dry ingredients. Add the flour mixture, the milk, and water to the creamed mixture. Mix well. Drop by spoonful on greased cookie sheet. Bake at 400°F. for five to seven minutes.

To make filling, cook the flour and milk until thick. Let it cool. Cream the shortening and sugar. Add the salt and vanilla and mix well. Add the flour mixture one tablespoon at a time. Mix it well. Spread filling



On being a farm wife

—And other hazards

By
JOYCE BUPP

Well, they're at it again. Once more, the junior members of this family have turned the house into a mini-farm machinery work area.

As usual, the kitchen was selected for the field testing. And, since we're all admittedly tired of snow and longing for the sight of familiar green fields, the imaginations turned to hay baling.

The windrows of hay were the stripes on my front-of-the-sink rug. The bales were...would you believe...dominos?

Small fingers laid the dominos on the ejector pan of the foot-long toy hay baler. Hooked behind the tractor and baler was a manure spreader, adapted for temporary use as a wagon. Then with all the thrust of a karate chop, a little hand socked down on the trip that flips the "bale" back into the "wagon."

The karate chop was too much. The domino flew through the air and landed in on the living room floor.

Our resident big farmer snickered. "You bale just like your mother. She can't hit the wagon either."

I slid off my chair and under the table to hide. Yes, it's true. Baling hay with that ejector baler and getting those blocks of grass into that wagon trailing way back behind in not my most admirable talent.

Actually, the job was sort

between two cookies and serve.

xxx

PEANUT BUTTER CHEWS

1 cup granulated sugar
1 cup corn syrup
1 cup peanut butter
1 tablespoon margarine
corn flaked cereal
Combine sugar, syrup, and margarine in saucepan and bring to boiling. Add peanut butter and bring to boil again. Pour mixture over corn flaked cereal. Drop from a spoon onto greased cookie sheet. Bake at 350°F. for five to seven minutes or until done.

Marlene Yoder
Age 14
McVeytown, Pa.

of a challenge. However, knowing that the neighbors were peeking from behind their curtains and placing bets on how many I'd lose kind of made me nervous. Somehow, I never could quite adjust the proper amount of hydraulic tilt to the ejector to compensate for baling on our hilly-hills where wagons always hang sideways. Either I tilted too far to the right and the bales caught the upper side of the wagon and fell just over the side, getting tangled up in the back wheels which made pancakes of the blocks, or, I tilted too far to the left, and a certain farmer had to travel two fields down the hill to retrieve the little beasts.

So, many men don't even allow me to operate that line-up of equipment anymore. After driving back and forth over fields, hoisting three quarters of a load of heavy bales back up over the seven-foot walls of the wagon, the farmer has retired me from the baler operator duty.

He thinks I'm just a lousy shot with a bale ejector — don't tell him it's more fun to go swimming those hot Summer days. Heh, heh, heh!

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