

Junior Cooking Edition

More dairy recipes are featured in the Junior Column this week as we continue through the dairy month. For those of you who like to cook, you can make caramels, dairy queen, homemade grape nuts, ice cream, strawberry pie, and white cake.

Now that Summer is fast approaching and schools are ending, you should have more time to try recipes and be busy in the kitchen. Send your favorite recipe to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543. Please include your name, address, phone number, and age. Don't forget your list of ingredients and complete directions to your recipe.

CARAMELS

1 cup granulated sugar
½ cup brown sugar

½ cup light corn syrup
½ cup cream
1 cup milk
¼ cup shortening
2 teaspoons vanilla

Mix ingredients together, excepting vanilla. Cook over low heat to 246°F., stirring constantly. Add vanilla and pour into an eight inch square greased cake pan. Let cool.

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DAIRY QUEEN

2 envelopes unflavored gelatin
½ cup cold water
4 cups whole milk
2 cups granulated sugar
2 teaspoons vanilla
1 teaspoon salt
3 cups cream

Soak gelatin in cold water. Heat milk until hot but not boiling. Remove from heat. Add sugar, vanilla, and salt to mixture. Let cool, then

add 3 cups of cream. Stir until well mixed. Put in freezer to chill for five or six hours before freezing. Makes one gallon. Ingredients may be varied to suit individual tastes.

Lydia Hostetler
Age 13
Turbotsville, Pa.
xxx

HOMEMADE GRAPE NUTS

8 cups whole wheat flour
1½ cups brown sugar
4 cups buttermilk
2 teaspoons salt
1 teaspoon baking soda

Mix ingredients together. Pour into a 9 x 13 inch cake pan. Bake at 300°F. for approximately one hour. When cool, grind over a medium grate and then put into a shallow pan and toast until crisp. This should be

kept in a tight container. Good to eat with milk.

Mary Anna Weaver
Age 12
Mifflinburg, Pa.
xxx

ICE CREAM

5 eggs, beaten well
2 cups granulated sugar
2 tablespoons vanilla
1 quart cream
18 large marshmallows
½ gallon milk
½ teaspoon salt
6 junket tablets in ¼ cup water

Heat the quart of cream and marshmallows together until the marshmallows are melted. Do not boil. Remove from heat. Then add the eggs and sugar. Next add the milk and salt. Put six junket tablets in ¼ cup lukewarm water. Add to the mixture after the ice cream is poured into the can. Let the mixture set for about 20 minutes before it freezes. Make in ice cream freezer. Note: two boxes of junket mix or instant pudding may be used instead of the junket tablets.

Simon S. Troyer
Age 13
Wyoming, Del.
xxx

DELUXE STRAWBERRY PIE

4 cups fresh strawberries
3 tablespoons corn starch
1 cup granulated sugar

3 drops red food coloring
1 baked 9 inch pie shell
Wash and cap strawberries. Then spread two cups of berries over the bottom of the pie shell. Mash or break remaining berries in a pan. Add sugar, cornstarch, and baking powder, mixing well. Place over low heat. Bring to a boil, stirring constantly. Reduce heat and cook for ten minutes. Add food coloring to deepen red mixture. Cool, then pour over raw berries in pie shell. Refrigerate until thoroughly chilled. Top with whipped cream.

Sandra Horst
Selinsgrove, Pa.
xxx

DELICIOUS WHITE CAKE

2 cups granulated sugar
½ cup shortening
1 cup milk
3 cups flour
3 teaspoons baking powder

1 teaspoon vanilla
6 egg whites
Cream shortening and sugar. Add milk and flour alternately, then add vanilla. Put in the stiffly beaten egg whites last. Nuts may be added if wanted. Place in cake pan and bake at 350°F., for 35 minutes or until done.

Anna Esch
Age 10
New Providence, Pa.

VANILLA ICE CREAM

6 eggs
2 cups granulated sugar
3 cans evaporated milk
¼ teaspoon salt
¼ cup vanilla
4 cups whole milk
Beat eggs in a three quart bowl. Add sugar gradually, then add other ingredients. Mix well. Place in ice cream freezer and freeze. Makes one gallon of ice cream.

Alfalfa award presented

LANCASTER -- Paul Sauder and Son recently received a plaque from the Nachurs Plant Food Company for his past accomplishments in alfalfa growing. Sauder took first place in the Lancaster-County alfalfa contest, with

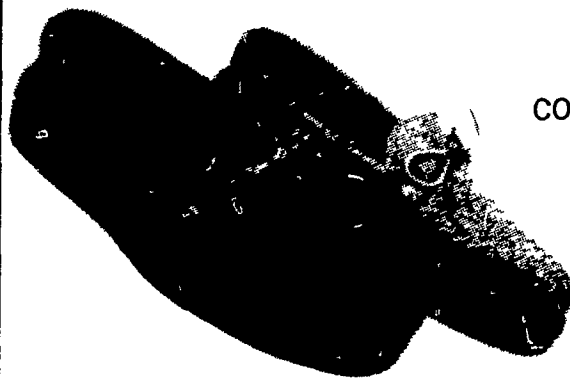
a yield of 7.2 tons per acre in four cutting.

Roy Shertzer, reg. manager for Nachurs Plant Food Co. presented the plaque for following the company's program and using soil tests.



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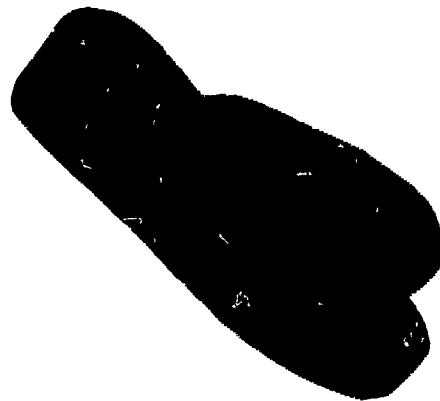
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