

Junior Cooking Edition

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2 teaspoons baking soda
2 teaspoons salt
5 cups flour
1 bag of chocolate chips (12 ounces)

Mix all ingredients together, adding chocolate chips last. Drop by the teaspoonful onto a cookie sheet. Leave about two inches between each cookie.

Bake at 350°F. for about 10 minutes.

Rebecca Ann Fisher
Age 11
Strasburg, Pa.

BUTTER JETS

1 pound confectioners' sugar
¼ pound butter
1 tablespoon milk
1 teaspoon vanilla
1 brick dipping chocolate (8 ounces)

Rub soft butter into sifted sugar. Add milk and vanilla. Mix thoroughly and roll into desired shapes. To melt chocolate, cut it in small pieces and melt slowly in the top of a double boiler.

Coat candies with melted chocolates and allow to harden.

Marian Kauffman
Age 12
Paradise, Pa.

THREE LAYER CHOCOLATE SQUARES

½ cup butter
¼ cup cocoa
½ cup sifted flour
½ cup confectioners' sugar
1 egg, slightly beaten
2 teaspoons vanilla
3 cups graham cracker crumbs
½ cup chopped pecans
¼ cup butter
1 teaspoon cornstarch
2 teaspoons sugar
3 tablespoons light cream or evaporated milk
1 teaspoon vanilla
2 cups sifted confectioners' sugar
1 ¾ ounce sweet chocolate bar

Melt ½ cup butter. Add, one at a time: cocoa, ½ cup confectioners' sugar, egg, 2 teaspoons vanilla, cracker

crumbs, and pecans. Stir after each addition until mixture is well blended. Press into a 13 x 9 x 2 inch cake pan. Melt ¼ cup butter. Combine cornstarch and 2 teaspoons sugar. Add to butter and blend thoroughly. Add cream. Cook, stirring constantly until thick and smooth. Cool. Add 1 teaspoon vanilla and 2 cups confectioners' sugar. Blend well and spread over first layer. (This is a stiff mixture. Drop by the teaspoonful and spread carefully.) Melt chocolate bar over a double boiler. Spread over cream filling. Cool at room temperature and cut into squares before the chocolate is firm. Makes 60 one inch squares.

Mark Allen Wise
Age 9
Waterloo, N.Y.

CHEX PARTY MIX

6 tablespoons butter or margarine
1 teaspoon seasoned salt
2 teaspoons worchestershire sauce
¼ teaspoon garlic powder
2 cups corn chex
2 cups rice chex
2 cups wheat chex
1 cup broken pretzel sticks or salted mixed nuts.

Melt butter. Stir in seasoning. Add remaining

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ingredients and mix well. Bake at 250°F. for 45 minutes.

Leroy Jay Lapp
Age 9
Narvon R2, Pa.

NUT LASSIES

Crust:
¼ pound margarine
1 small package cream cheese
1 cup flour
¼ cup chopped pecans

Filling:
1 large egg
¾ cup light brown sugar
dash of salt
½ teaspoon vanilla
1 tablespoon melted margarine
¼ cup pecans, chopped

For the crust: mix together all ingredients except pecans. Press in and around the sides of muffin tins. Scatter the ¼ cup chopped pecans in the bottoms of the tins. To make filling: Lightly beat the egg. Add all ingredients except the pecans. Mix well. Pour into muffin tins. Sprinkle pecans on top. Bake at 350°F. for 15 minutes. Turn down to 250°F. and bake for ten more minutes.

Irene Oberholtzer
Age 14
Narvon, Pa.

KRISPIE PIE
1 9 inch unbaked pie shell
2 eggs, beaten
pinch of salt
½ cup granulated sugar
1 cup molasses, white or dark
1 cup milk
1 tablespoon flour
1 teaspoon vanilla
2 tablespoons melted butter
1 cup rice krispies
Pour into an unbaked pie shell. Bake at 400°F. for ten minutes. Lower temperature to 350°F. and bake until done.

Naomi Fisher
Age 10
Narvon, Pa.

BANANA PICKLES

3 quarts large cucumbers
1 cup vinegar
1 cup water
3 cups granulated sugar
1 teaspoon salt
1 teaspoon celery seed
1 teaspoon turmeric
1 teaspoon mustard seed
Pare cucumbers. Cut lengthwise and cut out the seed. Mix the remaining ingredients. Bring to a boil. Pack the cucumbers in jars, pour syrup over pickles. Cold pack for ten minutes. This syrup recipe will be enough for about 3 (three) quarts of pickles.

Elizabeth F. Beiler
Age 15
Gap R1, Pa.



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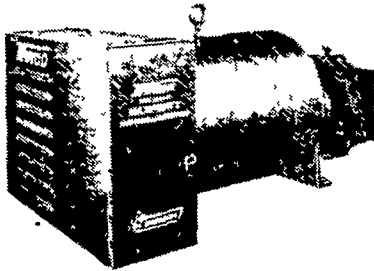
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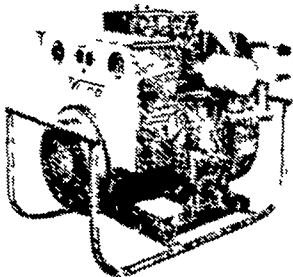
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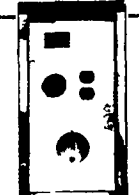
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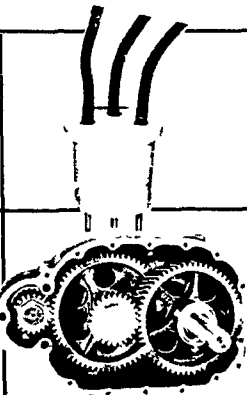
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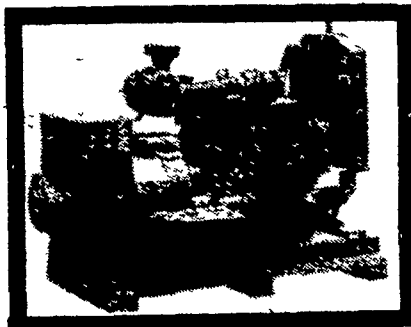
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Lebanon Co. to hold homemakers holiday meeting

LEBANON - The Lebanon County Extension will be holding a "Homemakers Holiday Meeting" on November 14-15 at the St. Gregory the Great Church, State Dr. Lebanon.

The program will include speakers and demonstrations throughout the 9 a.m. to 2:30 p.m. days. "Sharing the Beauties of Nature" will be a natural material holiday decoration demonstration by Sarah Graeff. Karen Strawbridge will show how to build several types of ginger bread houses, one will be given away each day as a door prize.

"Tastes delicious and Looks Lovely" will be a presentation by Lois Donley. Lois will present holiday food ideas and table setting ideas as well as tips for entertaining. "Hey-I Can Do That!" will be a collection of gift and decorations you can do at home. Letie and Karen will be the presenters.

Lunch will be available at St. Gregory. Door prizes will be given. Reservation deadline is November 7, or when the meeting room is filled. For more information, contact the Lebanon County Extension Service at 717-273-3748.

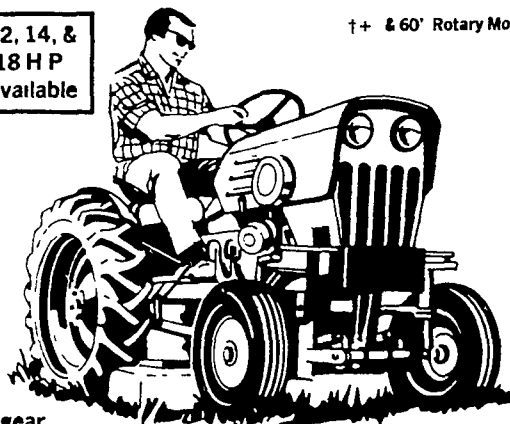
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