

# Junior Cooking Edition

This weeks Junior Cooking Edition is filled to the brim with cookies, fudge, candy, and other holiday goodies, which we will feature more of next week. There is also a playdough recipe which is an easy gift to make for your friends, or brothers and sisters.

There has been a change in deadlines for recipes. Please have all your recipes for the themes listed, in to Lancaster Farming, Junior Cooking Edition, Box 366, Lititz, Pa. 17543, two weeks in advance.

The week of December 30, we will feature recipes with cheese. The following week we will feature eggs.

The second and third week of January will start the theme of breakfast goodies, such as pancakes, cereal and breakfast pastry.

Please be sure to include your complete name, address, age and phone number, as well as the complete directions for your favorite.

Junior readers who have their recipes published will receive a small gift for taking the time to send their recipes in. This is our way of thanking you for your time.

Happy baking!  
**CHRISTMAS JEWELS**

1 cup butter  
½ cup granulated sugar  
3 hard cooked egg yolks  
1 teaspoon vanilla  
2 cups sifted flour  
strawberry or current jelly

Cream together butter and sugar until light and fluffy. Break up egg yolks and beat into creamed mixture. Blend well. Add vanilla. Gradually stir in flour. Shape dough into small balls and place on cookie sheets. Make a dent in the top of the cookie. Bake at 375° F for 10 minutes. Remove from oven. Fill dents with jelly. Bake for two more minutes.

Raymond S. Allgyer  
Narvon R2, Pa.

## RANGER JOE COOKIES

1 cup shortening  
1 cup granulated sugar  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
½ cup chocolate chips  
1 teaspoon baking soda  
½ teaspoon baking powder  
2 cups flour  
2 cups rice popped cereal  
2 cups oatmeal  
1 cup coconut  
½ teaspoon salt  
½ cup walnuts

Mix ingredients in the order they are given. Roll into small balls. Place on greased cookie sheets and flatten the balls with a fork. Bake at 350° F. until done.

Daniel Miller  
Age 12  
Leola, Pa.

## PEANUT BUTTER COOKIES

1 cup shortening  
1 cup peanut butter  
1 cup brown sugar  
1 cup granulated sugar  
2 eggs  
3 cups flour  
½ teaspoon salt

2 teaspoons baking soda  
1 teaspoon baking powder  
1 teaspoon vanilla

Cream shortening and peanut butter together. Add sugars and continue to beat. Add eggs and vanilla and beat until fluffy. Sift flour. Measure and add salt, soda, and baking powder. Sift again. Gradually add sifted dry ingredients to creamed mixture and mix thoroughly. Chill dough in refrigerator for several hours. Shape dough into balls one inch in diameter. Place balls two to three inches apart on greased baking sheet. Press flat with a lightly floured fork. Bake at 375° F for 12 to 15 minutes. Makes seven dozen cookies.

Louis Martin  
Age 11  
Cochranville, Pa.

## FRUIT BALLS

¾ pound dates  
½ box apricots  
½ box prunes  
½ box raisins

Put all fruit through a food grinder. Then roll the ground fruit into little balls and roll into coconut or confectioners' sugar. Store in the refrigerator.

Cathy Bawell  
Age 12  
Leola R1, Pa.

## COCONUT BALLS

1 stick margarine  
¾ cup granulated sugar  
2 egg yolks  
½ pound dates  
1½ rice popped cereal  
½ cup chopped nuts  
1 teaspoon vanilla

## COCONUT

Chop the dates fine. Cook margarine, sugar, egg yolks, and dates over low heat for five minutes. Take off of heat and add cereal, nuts, and vanilla. When partially cooled roll into balls. Then roll in coconut.

Mary Ella Zeist  
Age 13  
Narvon R1, Pa.

## TRAILSIDE OATMEAL TREATS

1 cup shortening  
1 cup creamy or chunky peanut butter  
2 cups granulated sugar  
2 cups firmly packed brown sugar

4 eggs  
½ cup milk  
2 teaspoons vanilla  
4 cups all-purpose flour  
2 teaspoons baking soda  
1 teaspoon salt  
5 cups oatmeal (quick or uncooked)

1 cup semi-sweet chocolate pieces  
1 cup raisins  
Beat shortening, peanut butter, and sugar together until creamy. Blend in eggs, milk, and vanilla. Sift

together flour, soda, and salt. Add to creamed mixture, blend well. Stir in oats, chocolate bits, and raisins. Drop by spoonfuls onto cookie sheets. Bake at 350° F. oven for about 15 minutes. Makes seven dozen.

Francis Hoover  
Age 13  
Leola, Pa.

## HONEY MILK BALLS

½ cup honey or corn syrup  
½ cup peanut butter  
1 cup dry milk  
1 cup oatmeal

Combine all ingredients in a large bowl. Mix by hand. Shape into two dozen balls.

Martha Zimmerman  
Age 6  
Mohnton, Pa.

## SOUR CREAM OATMEAL COOKIES

¾ cup butter  
2 cups brown sugar  
2 eggs  
¾ cup sour cream  
1 teaspoon baking soda  
2 cups flour  
2 cups oatmeal  
pinch of salt  
½ teaspoon cinnamon

1 teaspoon vanilla  
½ cup nuts  
½ cup chocolate bits

Cream butter and sugar. Add eggs, sour cream, and soda. Beat well. Stir in remaining ingredients. Drop on greased cookie sheets. Bake in 350° F. oven for about 15 minutes, or until done.

Mary Ann Hostetler  
Age 12  
Selinsgrove R3, Pa.

## 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  
1 cup dark molasses  
2 cups sour milk or buttermilk

1 teaspoon vanilla  
Mix sugar, eggs, and shortening well. Add flour, spices, salt, vanilla, and soda. Add molasses and

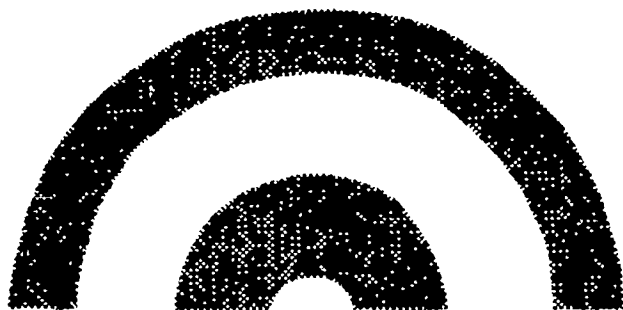
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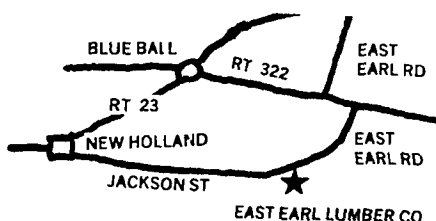
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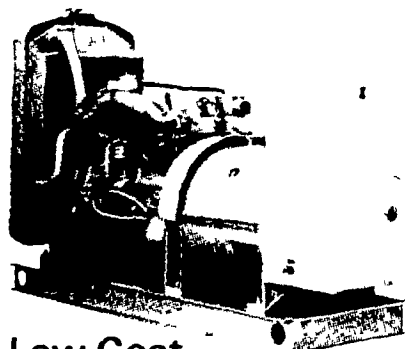


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