

## Junior Cooking Edition

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### CHOCOLATE SAND TARTS

½ cup butter or lard  
3 eggs  
2 cups brown sugar  
4 cups flour  
1 tablespoon cocoa  
1 tablespoon baking soda  
1 tablespoon vanilla

#### Frosting:

4 cups confectioners' sugar  
¾ cup margarine or shortening  
milk

Cream butter and sugar. Stir in remaining ingredients. Mix well. Roll out to ¼ inch thickness. Cut with different shaped cookie cutters. Put frosting on when warm. To mix frosting: Cream margarine and sugar. Add milk to make a paste to spreading consistency.

Anna B. Esch  
Age 10

New Providence, Pa.

### PEANUT BUTTER OATMEAL COOKIES

1 cup shortening  
1 cup granulated sugar  
2 eggs  
1 teaspoon vanilla  
1 cup brown sugar  
2 cups flour  
½ teaspoon salt  
½ teaspoon baking powder  
1 teaspoon baking soda  
2 cups oatmeal  
1 cup coconut  
1 package peanut butter bits

Combine shortening and sugar. Add eggs, and vanilla. Sift flour salt, baking powder and baking soda. Add to mixture. Mix completely. Add oatmeal, coconut and peanut butter bits. Drop by the teaspoonfuls onto a cookie sheet. Bake at 350°F. until done.

Lydia Huyard  
Age 11

New Holland R1, Pa.

### PLAY DOUGH

1½ cups boiling water  
½ cup salt  
food coloring  
1 tablespoon salad oil  
2 teaspoons alum  
2 cups flour

Mix together boiling water, salt, and food coloring. Cook for one minute. Remove from heat and add oil, alum, and flour. Knead dough until smooth. Keep in a tight container or plastic bag when not in use. Note: this is to play with like clay, not to eat.

Alice Hoover  
Age 8

Leola, Pa.

### POP CORN CANDY

1 cup granulated sugar  
1 cup molasses

1 tablespoon butter  
4 quarts ground popcorn  
Cook sugar, molasses, and butter until it forms a soft ball in cold water. Then mix into pop corn. Press into a buttered dish. Cut into squares and cool.

Marian Kilmer  
Age 11

Narvon, Pa.

### DADDY'S CANDY

2 cups peanut butter  
2 cups confectioners' sugar  
2 eggs  
2 teaspoons vanilla  
½ teaspoon salt  
2 tablespoons butter  
milk  
chocolate

Mix all ingredients. Add milk to moisten, but not too much. Roll in a ball and put on a tray. Let it get solid and coat with melted chocolate. Refrigerate.

Lydia Huyard  
Age 11

New Holland R1, Pa.

### MOLASSES SUGAR COOKIES

3 cups shortening  
4 cups granulated sugar  
1 cup unsulfured molasses  
4 eggs  
8 teaspoons baking soda  
8 cups all-purpose flour  
2 teaspoons cloves  
2 teaspoons ginger  
4 teaspoons cinnamon  
2 teaspoons salt

Melt shortening and let cool. Add sugar, molasses, and egg. Beat well. Sift together flour, salt, baking soda, and spices. Add to the first mixture. Chill overnight or several hours. Form into one inch balls. Roll into granulated sugar and place on a cookie sheet. Bake in oven at 375°F. for eight to 10 minutes. Will make eight to nine dozen.

Elmer Stoltzfus  
Age 13

Atglen R1, Pa.

### CARMEL CORN

7 quarts popped corn  
2 cups brown sugar  
½ cup molasses  
1 cup butter  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon vanilla

Combine sugar, molasses and butter. Cook until slightly thick. Add vanilla, soda and salt. Pour over corn. Mix and heat in warm oven for 2 hours stirring occasionally.

Marian Kilmer  
Age 11

Narvon, Pa.

### DOUBLE TREAT COOKIES

2 cups sifted flour  
2 teaspoons baking soda  
½ teaspoon salt

1 cup shortening  
1 cup granulated sugar  
2 eggs  
1 cup brown sugar  
1 teaspoon vanilla  
1 cup peanut butter  
1 cup chopped salted peanuts  
1 (6 ounce) package of chocolate chips

Sift together dry ingredients. Beat together shortening sugars, eggs and vanilla until fluffy. Blend in peanut butter. Add dry ingredients. Stir in peanuts and chocolate chips. Shape into small balls. Place on an ungreased baking sheet. Bake at 350°F. for eight minutes or until brown. Makes about seven dozen.

Lydia Beiler  
Age 15

New Providence R1, Pa.

### CHRISTMAS COOKIES

2¼ cups flour  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 cup granulated sugar  
¾ cup shortening  
1 teaspoon almond extract

1 teaspoon vanilla  
1 cup chopped dates  
2 eggs  
2 tablespoons milk  
1 cup pecans  
½ cup maraschino cherries  
corn flakes

Sift together flour, baking powder, baking soda, salt and sugar. Combine shortening, almond extract, vanilla and dates. Blend in the eggs. Blend in sifted dry ingredients, mixing well. Add chopped pecans, and chopped cherries. Mix well. Shape into small balls using one level tablespoon for each cookie. Crush corn flaked cereal and roll each ball of dough into the flakes. Place on a greased cookie sheet and top each with ¼ of a cherry. Bake at 375°F. until done. Do not stack until cookies are cold.

Dorothy Kauffman  
Age 7

Paradise R1, Pa.

### FLAVORED GELATIN CANDY

3 tablespoons gelatin dessert  
3 tablespoons hot water  
confectioners' sugar

Choose the gelatin that has the flavor and color you want. Mix the gelatin and hot water. Add confectioners' sugar until you have a stiff dough that does not stick to your fingers. Knead the dough until it is smooth and silky. Shape the dough on waxed paper. Allow to harden for several days.

Lucinda Nolt

Age 12

Lowville, N. Y.

### OATMEAL DROP COOKIES

2 cups flour  
1¼ cup granulated sugar  
1 teaspoon baking powder  
1 teaspoon salt  
¾ teaspoon cinnamon  
½ teaspoon baking soda  
3 cups oatmeal  
1 cup raisins  
1 cup corn oil  
2 eggs  
½ cup milk

Mix together flour, sugar, baking powder, salt, cinnamon, soda, oatmeal and raisins in a bowl. Add oil, eggs and milk. Stir until thoroughly mixed. Drop by the teaspoonfuls onto a cookie sheet. Bake at 400°F. for 10-12 minutes.

Gerald High  
Age 4

Myerstown R2, Pa.



## Fresh killed turkeys need extra care

NEWARK, Del. - If one is planning to roast a fresh-killed turkey for Christmas instead of one that's been frozen, they should be sure it has not been stored too long before cooking. Otherwise the guests could wind up with food poisoning.

Like all poultry, fresh turkeys can be safely held in the coldest part of the refrigerator (at least 40 degrees F.) for only one to two days after slaughter.

Before Thanksgiving, Delaware Extension home economist Sue Schaefer received reports of fresh-killed turkeys being delivered to customers several days ahead of time - even a week. If left uncooked until Thanksgiving Day, these turkeys would no longer have been safe to eat, she said.

Ms. Schaefer cautions homemakers ordering fresh-

killed turkeys for Christmas to be sure the birds were slaughtered no more than two days before Christmas, preferably the day before, and to buy from a reliable source.

Before cooking, one should wash the turkey thoroughly inside and out, and smell it carefully for any sign of off-odors. If it smells or has a slimy feel, one shouldn't serve it.

Turkeys should be roasted to a temperature of between 180 and 185 degrees F. when the meat thermometer is inserted in the center of the inner thigh. To be thoroughly cooked, the dressing temperature should reach 165 degrees F.

After the Christmas dinner, one should remove the remaining dressing from the body cavity of the bird and refrigerate it separately.

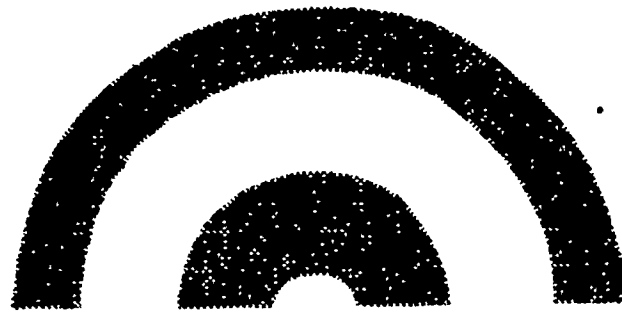
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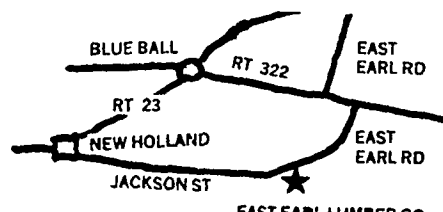
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