

# Junior Cooking Edition

More recipes sent in by our junior readers are featured this week, as we continue to feature dairy and other recipes that find their way to Lancaster Farming.

If you have a favorite recipe that you would like to see in this newspaper, why not send it to Junior Cooking Edition, Lancaster Farming, Box 366, Lititz, Pa. 17543. Be sure to include your name, age, address, and phone number. Please write neatly and be sure to include a full list of ingredients and directions.

### SUNNY BANANA PIE

- 9 inch graham cracker crust
- 2 bananas
- 1-8 ounce package cream cheese
- 2 cups milk
- 1-3 ounce package instant vanilla pudding
- toasted coconut

Slice bananas into the crust. Gradually add ½ cup milk to softened cream cheese. Mix until blended. Add pudding mix and remaining milk. Beat slowly for one minute. Pour into crust. Chill. Garnish with coconut.

Darlene Martin  
Age 11,  
Newmanstown, Pa.

### FUNNEL CAKE

- 1 egg, beaten
- 1 pint buttermilk
- 1 teaspoon baking soda
- 1 teaspoon salt
- flour to thicken

Beat eggs, buttermilk, salt and soda. Slowly add flour until the batter is fairly thick. Fill a funnel with the batter. Pour batter into hot oil. Start with a large circle. Continue pouring batter in a circle until the center is filled. Fry until golden brown on the bottom. Flip the cake over until browned on the opposite side. Remove from hot oil. Place on paper towels or, brown paper bags. Sprinkle with confectioners' sugar and serve hot.

Etta B. Shirk  
Ephrata, Pa.

### WALNUT CAKE

- 2 cups brown sugar
- 6 tablespoons butter
- 2 eggs
- 3 cups flour
- 4 teaspoons baking powder
- 1 cup walnuts

Cream butter and sugar. Add eggs. Sift flour, and baking powder. Add alternately with milk. Beat well. Add walnuts. Put in an oblong pan. Bake at 350 degrees F for 30 minutes.

Becky Stoltzfus  
Age 11,  
Dundee, N.Y.

### FREEZER ICE CREAM

- 6 rennet tablets
- 2½ cups granulated sugar
- ¼ cup cold water
- 2% cup heavy cream
- 2 quarts milk
- 8 teaspoons vanilla

#### Topping:

- 1 cup white corn syrup
- 1 cup brown sugar
- 3 tablespoons butter
- ½ cup milk
- 1 teaspoon vanilla

To make ice cream for a four quart freezer, disperse rennet tablets in cold water. Combine remaining ingredients and heat to lukewarm, 110 degrees F. Stir in dissolved rennet tablets, quickly. Pour into freezer container. Let stand undisturbed for 10 minutes. Then pack with ice and salt and crank. To make topping, combine all ingredients and boil for five minutes. Add nuts if desired.

Eva Bo Shirk  
Ephrata, Pa.

### OLD FASHIONED CUP CHEESE

- 4 gallons thick milk
- 1 teaspoon salt
- 2 teaspoons baking soda
- 1 cup hot milk
- sweet cream or soft, orange, processed cheese

Heat the four gallons of thick milk until unbearable to the hand. Stir frequently. Pour into cheese cloth and let hang until it stops dripping or overnight. Then pour the curds into a bowl. Add salt and soda. Mix thoroughly with hands and let set for one half hour. Then, set in a pan of boiling water. Add one cup hot milk and keep stirring until smooth. Sweet cream can be added for extra richness. The addition of one pound of the orange soft type cheese will add a delightful flavor if melted with the curds. Pour in serving dishes and cool.

Verna B. Shirk  
Ephrata, Pa.

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## York County 4-H Council meets

BAIR - The June meeting of the York County 4-H Council was held recently at the 4-H center, near Bair. It was reported that the chicken-bar-b-que is to be held June 16, at the 4-H center from 4 to 8 p.m. It was

also announced that the Luthren Brotherhood Insurance Co. is going to "match funds" with the profits made from the bar-b-que. Other events in the future include Leadership Congress, June 25 to 28.

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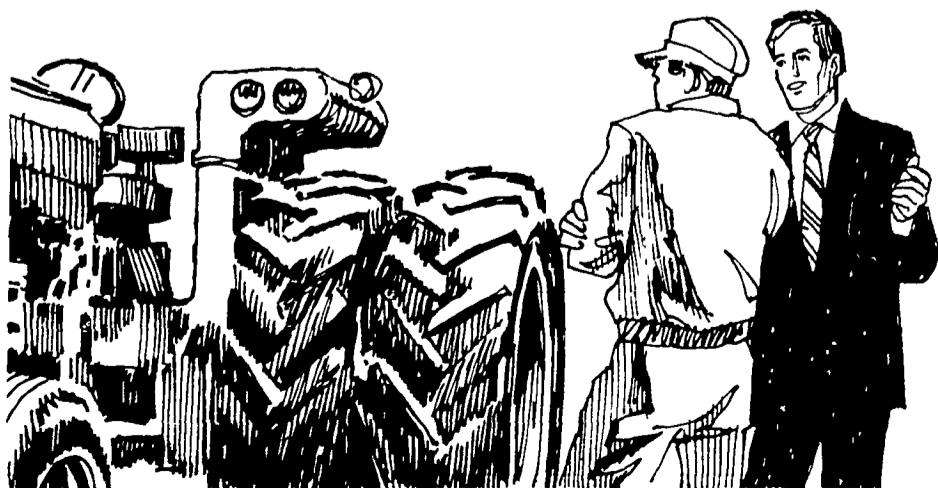
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