

Junior Cooking Edition

The big Christmas holiday is fast approaching. Our younger readers are aware and have sent us their favorite holiday recipes.

Of special interest is the Gingersnap recipes written in rhyme, the Christmas cookies and pies and naturally eggnog.

If you have any favorite recipes please send a copy to Junior Cooking Edition, Lancaster Farming, Box 366, Lititz, Pa. 17543.

Be sure to include your name, age, and address with a complete list of ingredients and directions.

GINGERSNAPS In a Rhyme

And if the best you wish to know
Why study well the lines you find below.
Melt of butter half a pound, also of lard.
Stir in a quart of (mo)lasses not too hard,
Then add brown sugar, half a pound.
Four tablespoons of ginger nicely ground.
Into the mixture sift two quarts (4 cups) of flour,
Then to insure the cake will not be sour,
Dissolve in milk four tablespoons of soda.
Saleratus is advised, but I do not like the odor.
Mix either with milk, it surely makes no matter
Just so you pour the milk into the batter.
Add more flour and roll thin the dough.
Then cut in cakes, but this you surely know.
Bake them well in an oven cooks call slow
And when baked they will not last long, I know.

Edith Burkholder, Age 16, Kutztown, Pa.

WALNUT PIES

6 eggs, beaten
2 cups brown sugar
2 cups molasses
2 cups water
1 teaspoon salt
6 tablespoons flour
2 teaspoons baking soda
2 cups ground walnuts

Mix eggs, sugar, molasses, salt, and soda. Add water and flour alternately. Add walnuts. Place in 2 9 inch unbaked pie shells. Bake at 350 degrees F for half an hour.

Sylvia Hoover, Age 7, New Holland, Pa.

RED CHRISTMAS PUNCH

2 pints cranberry juice
1 large can (12 oz.) frozen orange juice
1 6oz. can frozen lemon juice
1 6oz. can frozen pineapple juice
1 pint to 1 quart ginger ale
1 cup granulated sugar

Cook sugar in water that is required to dilute frozen juices. Cool syrup and add fruit juices. Add ginger ale just before serving.

Float ice which has been frozen in a star mold on top of the punch. Add green cherries to ice just before it sets.

Yield: Serves 18 - 20.

Esther Burkholder, Age 11, Kutztown, Pa.

EGGNOG

4 eggs
4 cups milk
4 tablespoons lemon juice
½ cup cream
1/8 teaspoon nutmeg
1/8 teaspoon salt
½ cup granulated sugar
Beat eggs until thick and lemon colored. Add sugar, nutmeg, and lemon juice. Add ice cold milk and cream.
Beat with a rotary beater until frothy.
Yield: 6 large servings

Louise Nolt, Age 7, New Holland, Pa.
EGGNOG

3 eggs
2 cups milk or 1 cup cream
1 teaspoon vanilla
2 tablespoons honey
Put first three ingredients in blender. After three or four seconds, remove lid and slowly add honey as the blender is operating. Do not pour directly in the middle.
This makes a delicious breakfast drink or snack. Serve in glasses topped with nutmeg.

Julia Martin, Age 3, Newmanstown, Pa.

RAINBOW MILK DRINK

1 pint lime, lemon, orange or raspberry sherbet
1 quart milk
¼ teaspoon vanilla
In a pitcher, juice container or mixing bowl soften sherbet. Gradually blend in milk with a rotary beater or spoon until sherbet is thoroughly combined with milk. Stir in vanilla. Serve in chilled glasses.

Eleanor H. Burkholder, Kutztown, Pa.

Women's auction deadline approaches

MANHEIM — The Lancaster County Farm Women Society 2 will sell a braided rug and chair mat at a silent auction. The set was made by one of the members from materials donated by others from the group, and has been on display at Geib's Stationery at the Manheim Shopping Center from November 15. December 15 is the deadline for all bids.

The rug measures 4¼ x 2½ feet with a 16 inch diameter chair mat, in shades of Maroon and Gray.

Bids may be deposited this week at the store or mailed to the society's treasurer, Mrs. Mabel Pinkerton, 43 South Hazel Street, Manheim, Pa., 17545. Be sure to include name, address, and telephone number with all bids.



PRUNE CAKE AND GLAZE

2½ cups all purpose flour
2 cups granulated sugar
1 cup cooking oil
4 eggs
2 teaspoons apple pie spice
2 teaspoons cinnamon
1 cup buttermilk
1 cup stewed prunes, cut and pitted
1 cup chopped nuts or pecans
2 teaspoons baking soda
½ teaspoon salt
Sift dry ingredients, except soda and sugar together. Add soda to buttermilk.
Beat oil, sugar, and eggs. Add dry ingredients and buttermilk mixture alternately. Add prunes and fold in nuts. Bake at 300 degrees F for 1½ hours or until done. Bake in a large tube pan.

Glaze

1 cup granulated sugar
½ cup margarine
½ cup buttermilk
½ teaspoon soda
Mix above items together and then cook over slow fire. Bring to a boil. Pour over hot cake while glaze is still hot. Let cool in pan.

Rebecca B. Yoder, Age 13, Muncy, Pa.

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