



Good way not to run out of cookies: make refrigerator type, wrap the rolls in waxed paper, then slice them off and bake as needed. A sprinkling of colored sugar or decorettes provides a festive air.

Junior Cooking Edition

This week we are featuring the cranberry recipes sent in by our younger readers. Also, we have some last minute holiday salad and cookie ideas, that are enjoyed by the Junior Cookers.

If you have a favorite recipe, please send it to the 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.

JUMBIES

- ½ cup shortening
- 1½ cup brown sugar
- 3 eggs
- 3 cups flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- 2 tablespoons hot water
- 1 cup chopped nuts
- 1 cup chopped dates
- 1 teaspoon vanilla

Cream shortening and sugar together. Add eggs and vanilla and beat until fluffy.

Sift flour, measure and add salt. Sift again.

Add dry ingredients to mixture alternately with soda which has been dissolved in hot water.

Add chopped nuts and dates.

Drop by teaspoonfuls onto greased baking pan, about 2 inches apart.

Bake at 350 degrees F for approximately 15 minutes.

Yield: 6 dozen cookies

Sandra Horst, Age 15, Selinsgrove, Pa.



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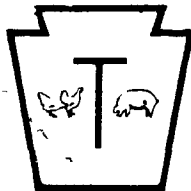
THE
LORD
HAS
COME

May our spirits be uplifted
and our hearts filled
with contentment at this
Glorious and Holy Time.
As an expression of
our thanks we wish all our
friends a memorable
Yuletide season.

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MARY'S LIME SALAD

- 16 marshmallows
- 1 cup milk
- 1 pkg. lime gelatin
- 2 (3 oz.) packages cream cheese
- 1 can crushed pineapples
- 1 cup whipped cream
- ¾ cup salad dressing

Melt marshmallows and milk in double boiler. Pour hot mixture over gelatin and stir until dissolved. Stir in cream cheese until dissolved. Add pineapples and cool. Blend in whipped cream and salad dressing.

Chill until firm.

Sarah Ann Shertzer, Age 11, Millersville, Pa.

FINGER GELATIN

- 5 packages unflavored gelatin
- 5½ cups cold water
- 2 - 6 ounce packages flavored gelatin
- ½ cup granulated sugar

Put unflavored gelatin in 2 cups cold water and set aside. Take two packages gelatin and 2½ cups cold water. Add ¼ cup sugar and bring to a boil. Add to unflavored gelatin mixture.

Add one cup cold water, stir well. Pour into a pan and refrigerate. Cut into squares when firm and serve.

Barbara Lapp, Age 14, Kirkwood, Pa.

ANNA BARS

- 2 cups graham cracker crumbs
- ½ cup chopped nuts
- ½ cup coconut
- 2½ cups small marshmallows
- 2 eggs
- 1 cup granulated sugar
- ¾ cup butter
- ¾ teaspoon vanilla

Cook together eggs, sugar, butter, and vanilla. Cook until it starts to thicken, stir often until warm. Add vanilla and marshmallows. Cook on low temperature until thickened. Stir in crumbs, chopped nuts and coconut.

Press into pan and cut when cooled.

Effie E. Miller, Age 12, Dover, Del.

JIFFY HOLIDAY CANDY

- ¾ cup butter
- ½ cup peanut butter
- 4 cups confectioner's sugar

Cream all ingredients together and refrigerate until cold, and then cut into pieces.

Effie E. Miller, Age 12, Dover, Del.

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JOY to the WORLD



Ever thankful
for your
enduring faith
and trust, we
extend thanks
to our
cherished
patrons. May
the radiance of
His birth
illuminate
your holiday.

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