

We're turning the tables, juniors. Today the first recipe is from us to you.

RECIPE FOR A SPRING DAY

Take one deep breath of warm air. Add a whiff of daffodil. Mix with the sight of geese returning home. And bake all under a 50° F. sky. Store lovingly in your memory for a rainy day. Enjoy anytime. Not fattening!

CREAMY WHAT AM I

2 cups leftover cooked oatmeal

2 apples (chopped)

1 cup cream (whipped)

½ cup sugar

1 teaspoon vanilla

Mix all the ingredients together and serve and ask your family, "What is it?"

Aaron Nolt, Age 5, New Holland

PEANUT BUTTER BUNBUNS

1 cup peanut butter

1/4 cup oleo, softened

½ pound confectioners sugar (approximately 2 cups) 2 cups Rice Krispies

9 ounces semi-sweet chocolate

1 ounce (4 bar) paraffin

Melt chocolate and paraffin in the top of a double boiler. Blend well.

Put peanut butter, oleo, sugar and cereal in a large mixing bowl. Squish your hands into it until the mixture is well blended. Form mixture into balls a little less than one inch in diameter.

Dip balls into chocolate mixture using tongs and place on wax paper to harden. If chocolate mixture becomes too hard to coat balls, set the top of the double boiler back over the bottom until the chocolate melts again.

Laura Lynam, Age 9, Monroeville, N.J.

ICE CREAM CAKE

½ cup Crisco

11/2 cups powdered sugar

½ cup milk ½ cup cornstarch

1½ cups flour

2 teaspoons baking powder

2 teaspoons vanilla

6 egg whites

Sift flour once, measure. Add baking powder and cornstarch. Sift together three times. Cream shortening and add sugar gradually. Add flour and milk alternately. Add vanilla and fold in egg whites. Bake 20 minutes at 350° F. Makes 2 round layers.

Soften ice cream slightly and ice the first layer with ice cream. Gently place the second layer on top and add more ice cream to the top of the cake. Serve immediately.

Naomi Fisher, Age 11, Narvon

EASTER CANDY

2½ cups sugar

½ cup white corn syrup

½ cup cold water Boil the above until the mixture forms a hard ball when

a drop is placed in cold water. Beat 2 egg whites and add to the cooked mixture. Beat until light, then add 1 cup shredded coconut and 1 cup chopped nuts to the mixture and fold in gently.

When the mixture is cool enough, mold into egg shapes using powdered sugar to coat your hands. Cover with melted semi-sweet chocolate.

Leon S. Martin, Age 10, New Holland

CURVIN'S FAVORITE TAFFY

21/2 cups white sugar

1½ cups white corn syrup 1 teaspoon unflavored gelatin

½ cup sweet milk

1 teaspoon flavoring

½ ınch cut from the narrow end of a bar of paraffin

Soften the gelatin in a cup with 2 tablespoons of cold water. Set aside. Combine sugar, syrup and milk in a sauce pan and bring to a rolling boil. Add gelatin and wax. Continue boiling to a very hard ball stage (265° F.). Pour into a greased container and place in snow or ice-water to cool. As the mixture begins to harden around the sides, fold it into the middle. Repeat this until it is cool enough to pull. Nail a hook in a cold place. Place candy on the hook and pull into a rope, twisting it as you pull. Rehook and pull longer each time, up to 12 to 15 feet. Continue to pull until the rope begins to break into threads. Remove from the hook, coil on a board dusted with powdered sugar. This candy should be made in cool weather only. For extra ;oodness, add crushed nuts just before pulling.

Curvin Zimmerman, Age 13, Fleetwood

MARKET CRACKERS

2 eggs

3 cups sugar

1½ cups lard

9 cups lard

10 tablespoons water 1 teaspoon cream of tartar

1 teaspoon soda

1 tablespoon vanilla

Mix, roll thin, and cut into squares. Bake at 350° F. When cool, put jelly or frosting between two crackers and paste them together.

Elizabeth M. Nolt, Age 6, New Holland

BREAKFAST SPECIAL

6 cups oatmeal

3 cups wheat germ

3 cups coconut 1½ cups brown sugar

½ cup melted butter 34 teaspoon salt

Mix well and toast in a 200° F. oven for about 1 hour. Store in an air-tight container. Serve with milk.

Ada Mae Burkholder, Age 15, Kutztown

WATERGATE SALAD

19-ounce container Cool Whip 1 small box instant pistachio pudding

1 can crushed pineapple

1 cup miniature marshmallows

½ cup nuts

Fold dry pudding into Cool Whip, and add pineapple, nuts and marshmallows. Refrigerate until ready to eat. Lucille M. Burkholder, Age 14, Kutztown

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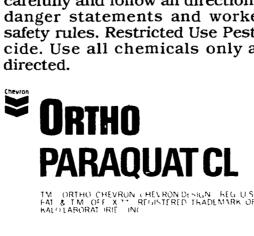
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