

Junior Cooking Edition

(Continued from Page C12)

GLORIFIED GINGER BREAD

2 cups flour
1 cup sugar
½ cup shortening
½ teaspoon ginger and cinnamon
Mix well as for pie crust. When mixed, set aside ½ cup of the mixture. Then make a hole in the remainder. Add:
1 egg, beaten
2 tablespoons molasses
1 cup sour milk
1 teaspoon soda
pinch of salt
Put in a cake pan, crumb the dry mixture over the top. Bake in a greased pan 9x9 inches. Bake at 350° F. for 20 minutes.

Kate Brenneman, Age 10, Meyersdale

CHEESE FONDUE

¼ cup butter or margarine
¼ cup all purpose flour
½ teaspoon salt
¼ teaspoon Worcestershire sauce
1½ cups milk
2 cups shredded Cheddar cheese
In a saucepan, melt butter over low heat. Blend in flour, salt and Worcestershire sauce. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat, stir in milk. Heat until boiling, stirring constantly. Boil and stir 1 minute. Stir in cheese and heat over low heat, stirring constantly until the cheese melts. Pour into a fondue pan and transfer to the table. Adjust the heat when necessary to keep the fondue warm. Cut the bread in strips and dip

Karen Burkholder, Age 10, Leola

STRAWBERRY PIE

1 9-inch baked pie shell
4 cups fresh strawberries, hulled
1½ cups water
¾ cup sugar
2 teaspoons cornstarch
1 3-ounce package strawberry gelatin
Cook the water, sugar and cornstarch in a saucepan until the mixture comes to a boil. Cook until clear and thick. Add the strawberry gelatin. Stir until dissolved. Pour the cooked mixture while still hot over the strawberries. Chill until set.

Anna Mae Fisher, Age 15, Gordonville

RHUBARB PIE

1¼ cups sugar
¼ cup cornstarch
2 teaspoons orange rind
¼ teaspoon salt
5 cups rhubarb cut into 1-inch pieces
1 teaspoon margarine
Mix and bake in a 425° F. oven for 45 minutes. Note: 2 20-ounce packages frozen rhubarb, thawed and drained may be substituted for fresh. Makes 1 9-inch pie.

Norma Eberly, Age 8, New Holland

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Delaware schedules horsemanship course

NEWARK, Del. — The University of Delaware department of animal sciences and the Division of Continuing Education are offering a five-week summer course on equine management and horsemanship, beginning Monday, July 7, 1980, from 10 a.m. until noon, and continuing on successive Mondays through August 8.

The course is designed to provide a comprehensive learning experience for individuals who wish to expand their knowledge of management techniques, equitation, and the various uses of the horse.

In addition to the Monday morning lectures, which will be held in Agricultural Hall,

Newark, each student will be assigned a weekly laboratory session at the adjacent University Farm. Registration fee for the five-week course is \$165. The course is open to adults and youth aged 14 and over.

A university of Delaware Division of Continuing Education, College of Agricultural Sciences, Department of Animal Science and Agricultural Biochemistry Certificate will be awarded to each person who completes the course.

For further information contact Dr. Ed Crispin, 302/738-8151, or Dr. C. M. Reitnour, 302/738-2523, at the University of Delaware.

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