

Junior Cooking Edition

Two of our contributors today are boys, and their recipes, Man's Barbecued Chicken and Apple Nut Cake are delicious tributes to men in the kitchen. In addition we have old favorites and new for youthful cooks to try. Why not give mom a break and surprise her with a supper made only by the kids? Start with a fresh salad, perhaps picked from your own garden, a few small boiled new potatoes, the barbecued chicken or one of the main dishes from our Home on the Range column, and one of the desserts listed below

CEREAL

- 10 cups oatmeal
- 2 cups brown sugar
- 2 cups wheat germ
- 1 cup butter
- ½ cup molasses
- ½ teaspoon salt

In a large bowl, mix all together with a fork. Spread on a baking sheet and bake at low heat until brown, about 1 hour. Add nuts, peanuts, etc. if desired. Makes enough to fill a 1 gallon container.

Martha S. Fisher, Age 9, Narvon

BANANA EGG NOG

- 1 small ripe banana
- 1 egg
- 1 tablespoon honey
- 1 cup cold milk
- ½ teaspoon vanilla

Place all the ingredients into a blender container. Blend until frothy. Makes 1 serving.

Anna Mae Kuhns, Age 11, Greencastle

HONEY CAKES

- 2 cups brown sugar
- 1 cup butter
- 4 eggs
- 2 teaspoons soda
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- ½ teaspoon salt

flour to stiffen
Cream the sugar and butter. Add eggs and vanilla and mix. Add the flour, salt, soda and baking powder. Drop on cookie sheets and press down with a fork. Bake at 350° F. until lightly browned.

- Filling:
- 1 cup brown sugar
 - ¾ cup sweet cream
 - pinch of salt
 - butter the size of an egg

Cook the above ingredients until they look like taffy. Then cool and put between two cookies.

Marian Zimmerman, Age 4, Terre Hill

MARSHMALLOW FUDGE POPS

- 1 envelope Knox unflavored gelatin
- 1 cup cold milk
- 1 cup milk, heated to boiling
- 1 6-ounce package semi-sweet chocolate chips
- 1 cup mini-marshmallows
- ¼ cup walnuts, optional

In a 5 cup blender, sprinkle unflavored gelatin over cold milk. Let stand 3-4 minutes. Add hot milk and run on low speed until gelatin is completely dissolved, about 2 minutes. Add chocolate and marshmallows. Process at high speed until smooth. Pour into 5-ounce paper cups and freeze until partially frozen. Insert wooden ice cream sticks and freeze until firm. Makes 8 pops.

Lois Bennetch, Age 13, Fredricksburg

KNOX BLOX

- 4 envelopes unflavored gelatin
- 3 packages (3 ounces each) flavored gelatin
- 4 cups boiling water

In a large bowl mix your favorite flavor gelatin with the unflavored gelatin. Add the boiling water and stir until the gelatin is completely dissolved. Pour into 13x9x2 inch baking pan and chill until firm. To serve, cut into 1 inch squares. Makes about 9 dozen blox.

Ruth Bennetch, Age 9, Fredricksburg

MAN'S BARBECUED CHICKEN

- 2 teaspoons salt
- ¼ teaspoon pepper
- 1½ cups canned tomato juice
- ¼ teaspoon dry mustard
- 1 bay leaf
- 4½ teaspoons Worcestershire sauce
- ¾ cup vinegar
- 1 teaspoon sugar
- 3 cloves garlic, minced
- 3 tablespoons margarine, butter or salad oil
- 2-3 pounds broilers or fryers, quartered

Make barbecue sauce by cooking all seasonings except onions. Simmer 10 minutes. Arrange chicken skin side down in single layer in shallow pan. Sprinkle with salt and pepper. Arrange onions on chicken. Pour sauce over chicken. Bake uncovered, basting often. In ½ an hour, turn the chicken. Bake 45 minutes or until done. Makes 4-6 servings.

Timothy W. Martin, Age 12, Ephrata

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Abe Diefenbach, Manager

CORN FRITTERS

- 1 pint grated sweet corn
- ½ cup flour
- 1 egg
- salt to taste
- ¼ cup butter
- dash of pepper
- ½ teaspoon baking powder

Mix all ingredients with a fork and drop in hot oil in a pan by spoonful. Fry on both sides. If the mixture is too thin, add more flour, if too thick, add more milk or corn.

Lucy Eberly, Age 13, Narvon

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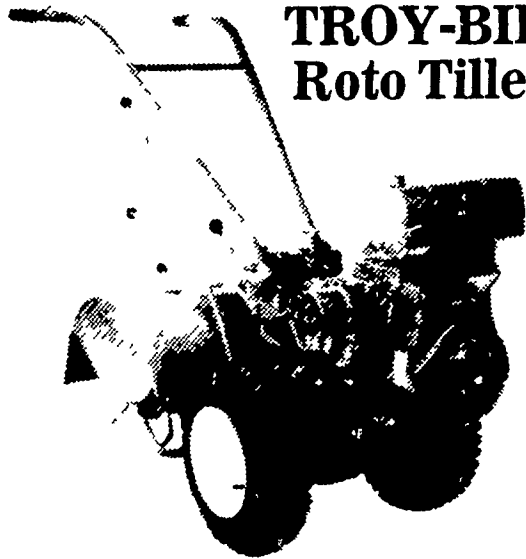
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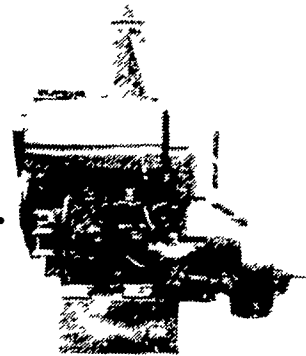


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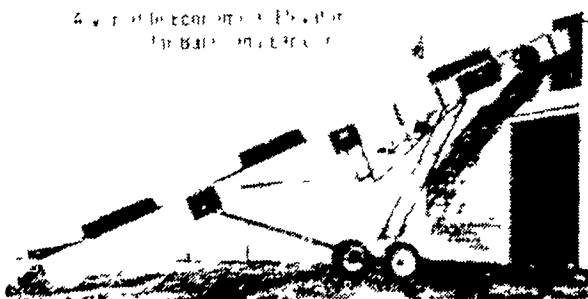
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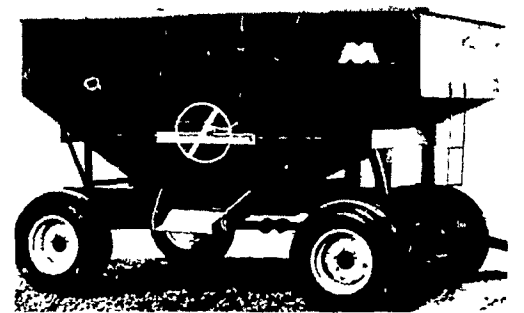
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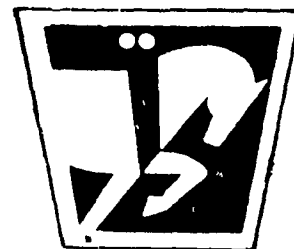


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