With the beginning of the school year comes the familiar urge for after-school snacks. Why not take some time today or an evening soon and try some of today's recipes for those snacks. Pink Popcorn Balls or No Cook Candy, Finger Gelatin or Reese Balls all would be quick and sweet. Eaten with a piece of fruit and a glass of milk, they're sure to fortify young bodies until suppertime.

School activities and outdoor fun during these last days of warm weather all vie for your time in September. But one of the little things you can do that many will see, is to send us a recipe. Over 38,000 readers each week share the recipes we print. And to make it even more fund, we mail a thank you gift to each person whose recipes we use. So why not mail your recipes today with your name, age, and complete mailing address to: Lancaster Farming, P.O. Box 366, Lititz, PA 17543. You'll be glad you did.

PINK POPCORN BALLS

- 7 cups popped popcorn
- 3 cups miniature marshmallows
- 2 tablespoons butter
- 1/4 teaspoon salt
- a few drops red food coloring

In the bottom part of a double boiler, heat about 1 inch of water to boiling. Place the top part into the bottom and put all the ingredients except the popcorn into the pan. Tint the syrup with a few drops of red food coloring. Pour the melted marshmallow mixture over the popped corn and shape quickly into balls with well greased hands. Yields 10 medium halls.

Mabel Shirk, Age 14, East Earl

NO COOK CANDY

- 1 cup honey 1 cup dry milk powder
- 1 cup peanut butter
- chopped nuts, optional

Mix the ingredients together and shape into small balls. Roll in chopped nuts or chocolate sprinkles. Makes 36 11/2 inch balls.

Martha Shirk, Age 13, East Earl

DELICIOUS WHITE CAKE

- 2 cups sugar
- ½ cup shortening 1 cup milk
- 3 cups cake flour
- 3 teaspoons baking powder 1 teaspoon vanilla
- 6 egg whites

Cream sugar and shortening and add milk and flour alternately. Then add the vanilla. Add the stiffly beaten egg whites last.

Mary A. Zook, Age 11, Meyersdale

FRUIT AND YOGURT PIE

28-ounce containers fruit flavored yogurt 31/2 cups non-dairy whipped topping, thawed

½ cup mashed fruit same flavor as the yogurt 19-inch prepared graham cracker crumb crust

Fold the yogurt into the whipped topping, blending well. Add fruit and spoon into the crust. Freeze until firm, abou 4 hours. Remove from the freezer for 30 minutes or longer for a softer texture before cutting. Keep chilled in the Store any leftover pie in the freezer.

Marette Denninger Age 10, Sugar Loaf, N.Y.

SALAD

- 4 cups applesauce
- 23-ounce packages cherry gelatin
- juice from one orange 1 teaspoon grated orange rind
- 2 cups 7UP

Heat the applesauce until hot and add dry gelatin. Cool and add orange juice, rind and 7UP. Chill until firm.

Lois Zimmerman, Ephrata

PUMPKIN PIE

- 3 cups cooked, mashed pumpkin
- 1 quart milk
- 1 cup granulated sugar
- 1 cup brown sugar
- ½ cup flour
- 3 eggs, separated and beaten
- 1½ teaspoons nutmeg
- 1 teaspoon cinnamon
- ½ teaspoon cloves ½ teaspoon salt

Mix all together and add beaten egg whites. Pour into an unbaked pie shell and bake at 375° F. until a krufe inserted in the center comes out clean. Makes 29-inch pies.

Mervin Zimmerman, Age 7, Terre Hill

GRAPE NUTS

- 3 cups graham flour
- 1 teaspoon soda
- 34 cup coconut 34 cup oatmeal
- 34 cup corn meal
- 3 cup molasses
- ½ cup honey

2 cups buttermilk

Put all the ingredients in the pan and stir together. Bake at 375° F. for 35-40 minutes. Let stand 24 hours then grind in a food grinder and dry in a slow oven at 120-170° F.

Daniel Beiler, Lancaster

FINGER JELLO

- 4 packages unflavored gelatin
- 33-ounce packages flavored gelatin

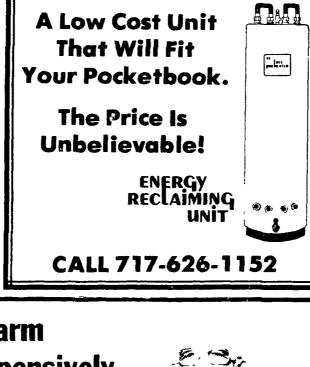
6 cups boiling water

Combine the flavored and unflavored gelatins in a bowl and add the boiling water. Pour into a pan and refrigerate. When firm, cut into squares

Susie King, Age 10, Strasburg

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