

Junior Cooking Edition

Today's junior cooking column is a hodge-podge of offerings from fellow readers. Starting with a bunch of fruity recipes, it also includes Hasty Pudding, as well as a pie dough master mix and a pancake syrup. Remember our address: Junior Cooking, Lancaster Farming, P.O. Box 366, Litzitz, PA 17543. Why not send us a recipe with your complete address and age today?

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BLUEBERRY BUCKLE

- ¾ cup sugar
- ¼ cup shortening
- 2 eggs
- ½ cup milk
- 1½ cups all purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon each cinnamon and nutmeg
- ¼ teaspoon cloves
- 1½ cups frozen blueberries
- Crumbs:
- ½ cup sugar
- ½ cup flour
- ¼ cup soft butter

Mix first 4 ingredients, then add the other ingredients and pour into a 9-inch square pan. Mix crumbs and put on top. Bake at 375° F. for 45 minutes. Serve warm.

Shirley Wenger, Age 9, Leola

JELLY ROLL

- 3 eggs
- 1 cup sugar
- 3 tablespoons water
- 1 cup flour
- ½ teaspoon salt
- 1 teaspoon baking powder

Beat the eggs, separate and add sugar until very thick. Add the water, then fold in the flour, salt and baking powder sifted together twice. Turn into a shallow pan which has been lined with greased paper. Spread thinly and bake about 12 minutes in a hot oven at 400-425° F. If the cake is put in a dish, this sauce is good

- ½ cup cornstarch
- 1 cup sugar
- 2 cups boiling water
- flavoring and a pinch of salt.

Miriam Swartzentruber, Age 9, Dover, Delaware

DANISH DESSERT

- 1 pack unsweetened Kool-aid
- 7 cups water
- 1 cup sugar
- ¾ cup Clear Jel
- 1 cup water
- ½ cup gelatin powder the same flavor as the Kool-aid fruit

Heat the Kool-aid, water and sugar until thick. Then add the Clear Jel, and water and cook until thick. Take off the heat and add the unflavored gelatin. Cool and add any flavor of fruit.

Leona Weaver, Age 11, New Holland

RASPBERRY CUSTARD

- 4 eggs
- ¾ cup sugar
- ½ teaspoon salt
- 2½ cups scalded hot milk
- 1 teaspoon vanilla
- 1 cup raspberries

Beat the eggs slightly with an egg beater and add the remaining ingredients, adding the raspberries last. Put the custard in a casserole and sit it in a pie plate filled with water. Bake at 400° F. for 15 minutes, then reduce heat to 350° F. to finish. Bake 25-30 minutes until set. The center may still look a bit soft, but this will set later. Cooking too long makes the custard watery.

Verna Glick, Age 16, Lancaster

HASTY PUDDING

- 2 tablespoons butter
- ½ cup brown sugar
- 1 cup flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk
- 1 cup raisins

Syrup:

- 1 cup brown sugar
- 2 cups boiling water
- 1 tablespoon flour
- 1 tablespoon butter
- 1 teaspoon vanilla

Cream butter and sugar together. Sift flour, salt and baking powder together. Add dry ingredients alternately with milk to the creamed mixture. Beat thoroughly after each addition. Dust raisins with flour and add to the batter. Pour mixture into a greased 8 inch baking pan. Cover with syrup.

Combine the sugar, flour and boiling water. Stir until smooth. Cook until slightly thickened and remove from heat. Add butter and vanilla. Pour syrup over batter and bake at 350° F. for about 45 minutes. Makes 6-8 servings.

Barbara Stauffer, Age 11, Port Trevorton

MAYONNAISE

- 2 egg yolks
- 1 teaspoon salt
- ¼ teaspoon paprika
- 2 teaspoons sugar
- ¼ teaspoon dry mustard
- 2 cups salad oil
- 4 tablespoons vinegar or lemon juice

Mix dry ingredients and moisten with vinegar or lemon juice. Add the mixture to beaten egg yolks. Mix thoroughly and add oil gradually, drop by drop at first. Beat vigorously between additions of oil. The mixture should become thick and smooth. Makes approximately 3 cups dressing.

Abigail Auker Stauffer, Age 9, Port Trevorton

SYRUP FOR PANCAKES

- 1 cup sugar
- 1 cup brown sugar
- 4 cups water

Boil the ingredients together and mix well.

Linda Wenger, Age 9, Fleetwood

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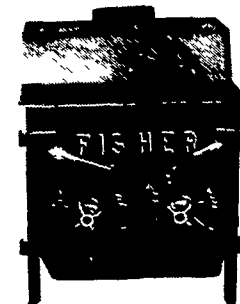
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