

Junior Cooking Edition

HALLOWEEN TREAT-ICE CREAM

Well junior cooks, Halloween is getting near, and for this week we're going to feature a Halloween favorite - ice cream. One recipe will explain how to make ice cream and the other two are delicious ice cream pumpkin pies. All three recipes were sent in by hungry trick-or-treaters just like you.

Last week we asked you to tell us your favorite pastimes, so Jennie Skelly, age 11, wrote to tell us she picked wild flowers for her mom as we suggested last week. Jennie sprayed them with hair spray to preserve them. That's an easy and very inexpensive way to help mom decorate.

Also, for those of you who want to earn some spending money, why not line up some leaf-raking jobs now? When the homework and chores are all done, what better way to spend your time than earning some extra money?

Keep sending your ideas to us, juniors, and we'll be glad to print them for you. But for now, why not try some recipes, and some pumpkin decorating. You'll find some ideas for pumpkins from the pictures of those Jerry and Linda Shuman made for the Manheim fair.

ICE CREAM

Ice Cream for a one gallon freezer:

- Beat 6 eggs well, then add
- 2 quarts milk
- 1 pint cream
- 2 packages of vanilla, butterscotch or any flavor instant pudding
- 3/4 cup white sugar
- 1 cup brown sugar (only if butterscotch pudding is used)
- pinch of salt
- 1 T. vanilla

Beat well, then pour in one gallon freezer and freeze.

Sharlene Martin, Age 7, Greencastle

ICE CREAM PUMPKIN PIE

- 1 1/2 cups cooked pumpkin
- 1/2 cups brown sugar
- 1/2 teaspoon salt
- 2 teaspoons cinnamon
- 1/4 teaspoon ginger
- 1/8 teaspoon cloves
- 1 quart softened vanilla ice cream
- 1 large graham cracker crust
- whipped cream

Combine pumpkin with brown sugar and spices. Fold into quart of softened ice cream. Pour into crust. Cover and freeze until firm. Serve with whipped cream.

Linda Kramer, Reinholds



Who shot J.R. wasn't as important as who decorated J.R. at the Manheim Fair. The winner? In this case it was Jerry Shuman, Lancaster, who received a first place for his painted pumpkin.

PUMPKIN ICE CREAM PIE

- 9-inch baked pie shell, chilled
- 1 quart vanilla ice cream, softened
- 1 cup canned pumpkin
- 3/4 cup sugar
- 3/4 teaspoon pumpkin pie spice
- 1/4 teaspoon salt
- 1 cup whipping cream, whipped
- 1/2 cup chopped salted peanuts

Spoon ice cream into pie shell; freeze. Combine pumpkin, sugar, pie spice and salt; mix well. Fold in whipped cream. Spoon over ice cream layer; sprinkle with peanuts. Cover. Freeze several hours or overnight.

Lauren Fisher, New Oxford



An old woman or a superstar? It's hard to tell when the features are that of a pumpkin. Linda Shuman, Lancaster, was responsible for this winner at the Manheim fair.

Named sales star

NEW BERLINVILLE — International Leaders, a nationwide recognition program for new agricultural equipment salesmen, has announced a winner at Erb & Henry Eq. Inc., New Berlinville, a local dealer for International Harvester farm equipment.

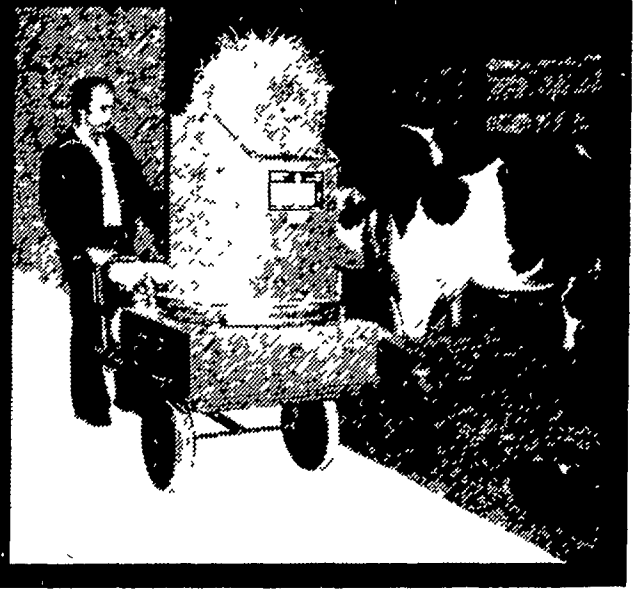
Barton Zeigler is a District winner for the month of July, and joins an exclusive International Harvester organization of Salestars. His total sales to date in 1980 have qualified him to

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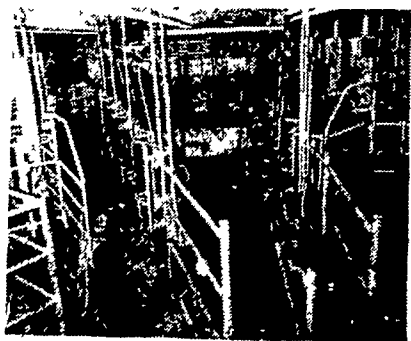
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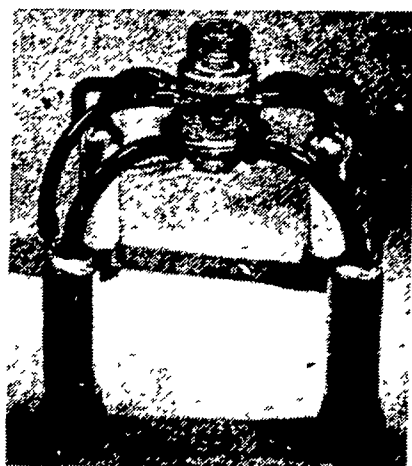
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