

Junior Cooking Edition

Juniors, for those of you who are still very young and still know that Santa Claus does indeed exist, you better get your letters to Santa in the mail. Remember, December is his busiest month.

If you are over age six, you probably have joined the ranks of those who, mistakenly "know" there is no Santa. If so, why not help mom with Christmas shopping by

making a list of favorite toys you would like to receive on that magic day

This week mom may be making Christmas cookies. You can too by trying one of these three easy recipes. If you just can't cook - help mom. Have mom make the Christmas Ornament cookies because you can decorate them and even hang them on your tree. Before she bakes them, make a hole in the top of the cookies with a straw, and then thread yarn through after baking. Hang them on the tree.

Another idea for trimming your tree is to make popcorn and punch a needle and thread through them to make a long, winding Christmas tree decoration.

Now, Juniors try these delicious cookie recipes

German Christmas Cookies

- 1 cup shortening, half butter
- 1/2 cup sugar
- 3 eggs
- 4 cups flour
- 1/2 teaspoon salt
- 1 teaspoon grated lemon rind

Blend shortening and sugar together. Add grated rind. Add eggs, reserving one white and beat mixture until light. Sift flour. Add salt. Sift again. Slowly add sifted dry ingredients and work to a smooth, stiff dough.

Shape into rolls two inches in diameter and chill for several hours in refrigerator. Slice 1/8 inch thick and roll on a board with flat part of the hand into finger-like sticks. Shape like an S. Chill again. Dip in slightly beaten egg white and then into granulated sugar. Bake at 325 degrees until a golden brown. Makes six dozen cookies.

Esther Burkholder, Age 12, Kutztown

Grischdag Kuchen

- 3 cups brown sugar
- 1 cup shortening
- 2 cups thick sour milk
- 3 teaspoons baking powder
- 3 teaspoons soda
- 1 teaspoon salt
- 1 teaspoon nutmeg
- 8 to 10 cups flour

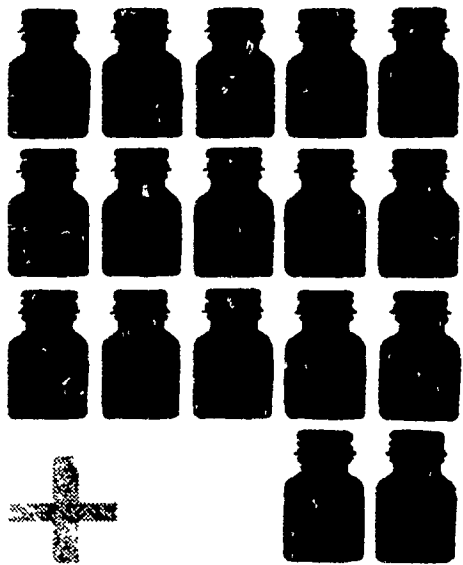
Cream shortening. Add sugar gradually and beat until fluffy. Sift flour; measure and add baking powder, soda, salt and nutmeg. Sift again. Add sifted dry ingredients alternately with sour milk. Combine thoroughly. Use enough flour to make a stiff dough. Roll very thin and cut into fancy Christmas shapes. Bake at 400 degrees for 10 to 12 minutes. Cover baked cookies with sugar frosting. Sprinkle with colored sugar, candies or chopped nuts. Makes about 10 dozen cookies depending on size and shape.

Eleanor Burkholder, Kutztown

Cookies

- Whole graham crackers
- 1/2 cup milk
- 1 egg
- 1 cup white sugar
- 1 cup each coconut, Graham crackers crumbs and nuts.
- Combine egg, sugar, milk, pour over butter. Heat. Stir constantly till mixture boils. Boil one minute. Remove from heat, add coconut, graham crumbs, and nuts. Spread while warm over whole crackers. Cover with whole crackers.
- Frost with vanilla glaze
- 1 1/2 cups powdered sugar
- 2 tablespoons butter
- 1 teaspoon vanilla
- 2 or 3 tablespoons milk
- Mix and add to crackers.

Jeanne Martin, Age 9, Clearspring



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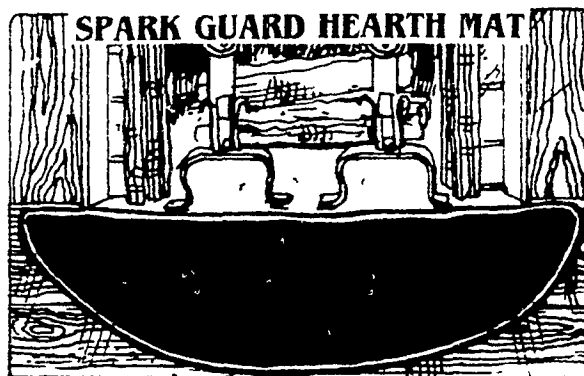
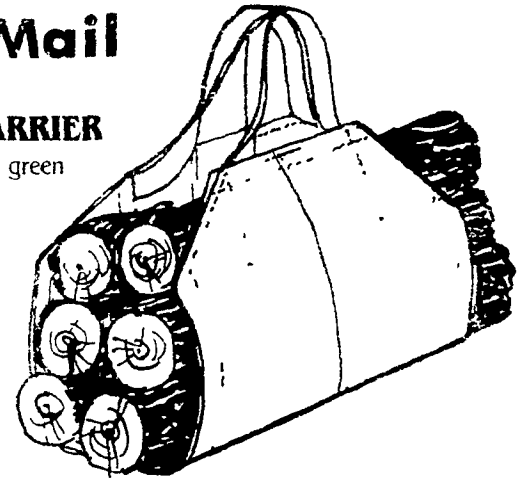
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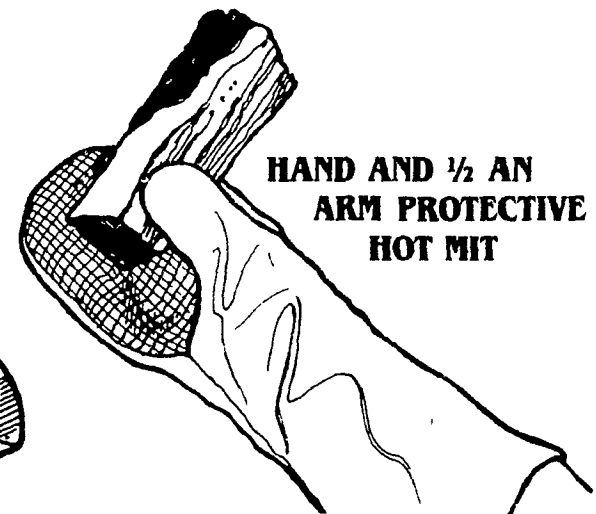
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