

Party

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KITTY KAT KONES

- Vanilla ice cream
- Toasted coconut
- Seedless raisins
- Thin pretzel sticks
- Candy corn
- Colored ice cream cones

Dip a small and a medium scoop of vanilla ice cream for each cone, roll in coconut. Build cat on foil-covered cardboard by placing small scoop of ice cream on top of large scoop. Make a face on small scoop by using raisins for eyes and nose, pretzels for whiskers, and candy corn for ears. Freeze several hours or overnight. When ready to serve, place ice cream cat on colored ice cream cone. Serve immediately.

Denise Wenger
Mifflintown

BALLOON CUT-UPS

- Cake:**
- 1/4 cup milk
 - 2 tablespoons butter
 - 2 eggs
 - 1 cup sugar
 - 1 teaspoon vanilla extract
 - 1 1/4 cups sifted cake flour
 - 1/4 teaspoons baking powder
 - 1/4 teaspoon salt

- Frosting:**
- 1 1/4 cups confectioners' sugar
 - 1 tablespoon butter
 - 1 1/2 to 2 tablespoons milk
 - 2 pints chocolate ice cream
 - Pastel mints
 - Red licorice strings

Preheat oven to 350 degrees. For cake, line a jelly-roll pan with waxed paper. Heat milk in a 1-quart saucepan; add butter. Beat eggs in a small mixing bowl until very thick and lemon-colored. Gradually add sugar and continue beating until smooth; add vanilla. Sift together flour, baking powder, and salt; gradually add to egg mixture and mix only until blended. Add milk, stirring quickly only

until batter is smooth. Spread evenly in pan. Bake 15 to 20 minutes. Loosen around edges, turn onto wire rack. Gently remove paper. Cool. Cut cake into 20 pieces about 3x2 1/2 inches.

For frosting, beat confectioners' sugar, butter, and milk in a bowl until of spreading consistency. Frost 10 cake pieces. To assemble sandwiches, cut each pint of ice cream into 5 slices. Place ice cream on 10 plain cake pieces; top with frosted cake pieces. Place in freezer until frosting is firm. Wrap and return to freezer. Just before serving, decorate tops of sandwiches with pastel mints for balloons and licorice for strings.

Denise Wenger
Mifflintown

ICE CREAM CAKE

- 1/2 gallon vanilla ice cream
- 2 small packages coconut cream instant pudding
- 1 1/4 cups milk
- Whipped cream
- Toasted coconut

Sun Exposure Safety

LEESPORT (Berks Co.)

Many of the skin changes attributed to aging are in fact signs of sun-induced skin damage. Every year, more than 500,000 people in the United States get skin cancer. It is the most common form of cancer, with rates growing three to five percent annually. Left untreated, skin cancer can be life-threatening.

Test yourself with these true or

- 1 stick butter
- 60 soda crackers

Mix together milk, pudding, and ice cream. Crush crackers and mix with softened butter. Press on bottom of 9x13-inch pan. Pour ice cream mixture into pan. Spread whipped cream on top and sprinkle with toasted coconut. Store in refrigerator.

Karlene Weaver
Lebanon Co.
Alternate Dairy Princess

false questions.

- Sunscreens labeled "15" and higher do not protect you against all the sun's rays.

- A tan may protect you against sunburn, but not against all wrinkling or skin cancer.

- You can endanger your skin by using too little sunscreen or not applying it one-half hour before going out in the sun.

- Infants under six months probably should not be in the sun at all.

- Sunlight coming through a window can damage your skin.

Even if you are more careful than ever about going out in the sun nowadays, you may be surprised at the answers to the above questions. All of them are true.

While you may be used to warnings about limited sun exposure and using sunscreens, researchers are becoming ever more cautious about how much sun is good for you.

ORANGY MILK PUNCH

- 1 quart vanilla ice cream
- 2 pints orange sherbet
- 16-ounce carbonated lemon-lime beverage

1 quart milk

Combine softened ice cream and sherbet and lemon-lime beverage; chill. Before serving, gradually add milk; beat until mixture is smooth. Serve in punch bowl. Garnish with orange slices, if desired. Makes 24 one-half cup servings.

Allison Martin
Lebanon Co. Dairy Maid



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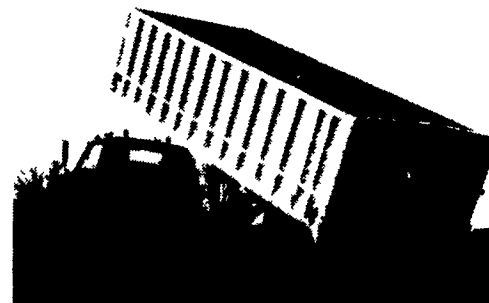
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