

(Continued from Page B8)

ANSWER — Here are some recipes for your holiday decorating from Gail Stephens, Liverpool, and other readers.

Cookie Christmas Tree Ornaments

- 1 cup salt
- 2 cups flour
- 1 cup water

Blend salt and flour into a bowl, adding water a little at a time. Knead dough 7 to 10 minutes until firm.

Roll dough out about 1/4 -inch thick. Use cookie cutters to cut out shapes. Use a nail to make a hole in the top of each ornament for a thread. You may use a fork to prick holes on the cookies for a design. If desired, add small pieces of dough formed into shapes. Moisten them with water and attach to ornament. Bake on a cookie sheet at 325 degrees for 30 minutes until hard. Test by tapping with a spoon. When cool, varnish to protect from moisture or paint. May be decorated using white glue and glitter.

Be sure to have children sign their names and date on the back. Ornaments can also be used to attach to the bow of a Christmas gift.

Salt Dough Ornaments

- 1/2 cup cornstarch
- 1/2 cup water
- 1 cup salt
- 1/2 cup water

Dissolve cornstarch in 1/2 cup water in bowl. In separate pan, mix salt and 1/2 cup water and heat, stirring until mixture comes to a boil. Remove from heat and add cornstarch solution. Stir hard until mixture is consistency of thick mashed potatoes (if necessary return to low heat briefly and stir). Turn dough out on board and when cool enough to handle, knead dough until smooth and pliable. Place in plastic bag and seal. Keeps well even without refrigeration.

This dough dries quite rapidly so use small amounts at a time. Either air dry or oven dry.

Press decorations on moist dough. Glue with Elmer's Glue on dry ornaments for a porcelain finish use one part glue and one part water mixture, two or three coats, or for a higher gloss finish, use 2 or 3 coats of clear nail polish, shellac, varnish or polyurethane. Store in plastic bags with mothballs to protect against bugs. Do not eat.

To color salt dough, add watercolor to dough or paint with poster paints, acrylics or enamels. Use cookie cutters or design your own. This dough stays white-white.

4-H Babysitting Courses

CREAMERY (Montgomery Co.) — Do you wish you could babysit? Young people ages 11-14 are invited to a program that will

help prepare you to become a better babysitter. A six-week course, "4-H Babysitting and Child Care" will be offered at three locations

this winter: at the Level Road Schoolhouse in Lower Providence on Tuesdays; at the Upper Perk Library in Pennsbury on Wednesdays; and at the 4-H Center on Route 113 near Skippack on Thursdays. All courses are identical. The fee is \$5, which includes all materials. Scholarships are available. All courses run from 7-8:30 p.m. and will begin the week of January 11.

The following topics will be covered: babysitter's responsibilities, child development and appropriate toys for a child's age, feeding, diapering, infant care, first aid and sitter safety. Those who satisfactorily complete the course will receive a 4-H achievement certificate. The course will be taught by Carolyn Fritz, 4-H program assistant. Volunteers from the community will also assist in teaching first aid and sitter safety. Class size is limited. To register for the 4-H Center course and the Level Road Schoolhouse course, call Helaine Brown, 4-H Agent, at (215) 489-4315. To register for the class at the library, please call there directly at (215) 679-2020. Registration must be received by January 5.

ANSWER — Ruth Ann Zimmerman, Romulus, N.Y., sent another variation of potato candy. She writes that this tastes like the Mound Bar. Also, thanks to Mildred Vorndran, Webster, N.Y., who sent a potato candy recipe that her family used many years ago, but now she has one for a no-cook fondant that she said is easier and tastes similar.

Chocolate Coconut Balls

1 cup mashed potatoes
 1 pound confectioners' sugar
 4 cups flaked coconut
 1 teaspoon almond extract
 Combine ingredients. Shape into small balls. Refrigerate one hour. In a double boiler, melt 6-ounces semi-sweet chocolate chips
 4 squares bitter chocolate
 (Contributor adds paraffin, but in recent years paraffin has been ruled not fit for human consumption. Chocolate coating is recommended instead). Stir until blended. Dip balls in coating, turning to coat all sides.

Keep coating at low heat while dipping. Lift balls out of chocolate and place on wax paper. Refrigerate to harden. Store in tightly covered container:

Fondant Candy

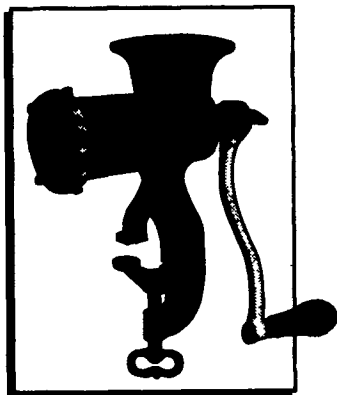
1/2 cup butter, softened
 1/2 cup light corn syrup
 1/2 teaspoon salt, optional
 1 teaspoon vanilla
 1 pound confectioners' sugar, sifted
 Mix together all ingredients well and form into desired shapes. Working with a small portion at a time after it is mixed, you may add your choice of food coloring or oil of wintergreen or oil of peppermint or oil of spearmint or anise — using only 2 or 3 drops of the oil flavoring. Form into small patties the size of a half dollar and use a fork to make an imprint on one side. The oil flavoring may be purchased at drugstores in small amounts.

To make rolled peanut butter candy, use some confectioners' sugar on a bread board to keep candy from sticking and roll out a small amount of the fondant in a rectangle. Spread with peanut butter. Roll up from wide side in jelly-roll fashion. Cut into 1/2 -inch slices with sharp knife and let candy dry on waxed paper. "Delicious."

Looking for a quick gift idea for your child's favorite teacher or a helpful coworker? Fill a ceramic mug with a selection of tea bags, a cookie cutter and your favorite butter cookie recipe.

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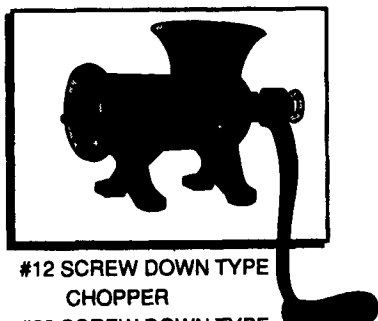
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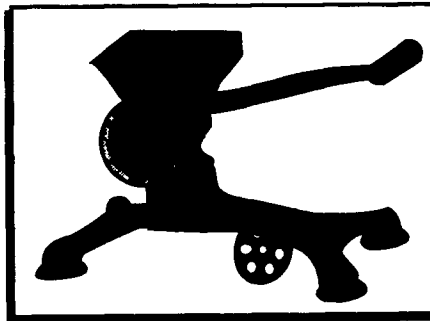
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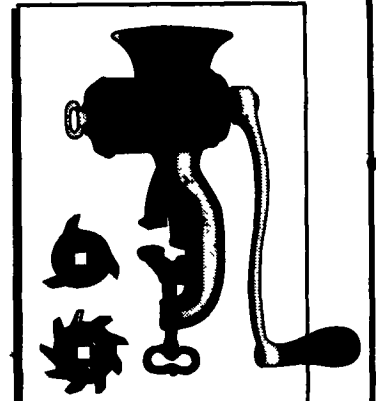
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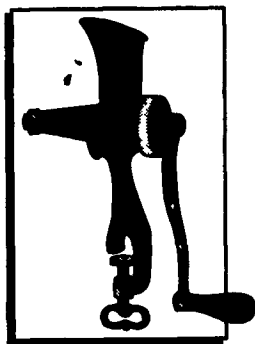
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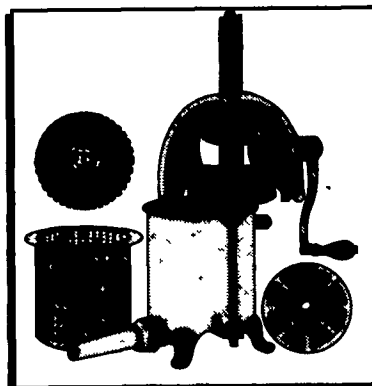
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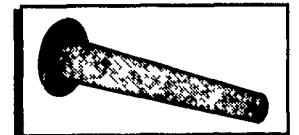
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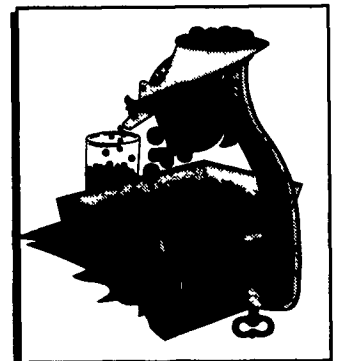
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