

Kids Korner

Kids In The Kitchen And Other Places At Ag Progress



Who better to teach kids to cook than kids themselves? From left, Connie Port, 9; Dana Wiker, 8; and Amy Port, 11, demonstrate how to make a raspberry-apple milkshake.



"It's the best," Dana Wiker, center, said of the milkshake creation.



Christopher Cooper, 6, and his brother Nicholas, 11, from Danville said their grandfather Stanley Crone has lots of stories to tell about everything he sees during Ag Progress Days.



Chris Sutton, 5, steals a moment with the talking cow.



LOU ANN GOOD

Lancaster Farming Staff
ROCK SPRING (Centre Co.)

— When sisters Amy and Connie Port from Pennsylvania Furnace hurried to Ag Progress Days on Tuesday, they never expected to demonstrate cooking before a crowd. But when Dana Wiker, 9, needed help in the kitchen, Amy, 11, and Connie, 9, offered to help.

After a 30 minute demonstration before the audience at the Family Center, they were glad they had helped cook.

"I really liked making raspberry milkshake. It tasted really good," Connie said.

"I liked the apple crisp the best," said Amy.

She likes it so well that she intends to make more at home to share with her family.

Dana, who is the daughter of Nancy Wiker, said that she gets lots of experience cooking. Her mother who works as a consumer science educator at Lancaster County Extension teaches cooking classes as part of her job.

It's not surprising that Dana is an expert cook since she has her own live-in cooking teacher.

Lucky for the people in the audience—they got to sample the girls' cooking.

Here are some recipes shared during the cooking sessions held throughout the three-day event.

RASPBERRY-APPLE MILK SHAKE

1 cup milk
2 tablespoons frozen apple juice concentrate

8-ounces raspberry yogurt

Mix milk and apple juice concentrate in a jar with a tight fitting lid.

Stir yogurt with a spoon, then add it to the milk. Shake until smooth and well blended. Makes 2 servings.



BUTTERFLY BITES

1 stalk celery
6 large thin pretzel twists
3 pretzel sticks
3 tablespoon pimento spread or cheese filling
9 raisins

Wash celery and cut into three 3-inch pieces. Fill with soft pimento spread.

Add raisins for decorations, two pretzel twists for wings and pretzel sticks for antennae. Makes three butterflies.

APPLE CRISP

4 medium apples, peeled and sliced

$\frac{1}{4}$ cup flour
 $\frac{1}{4}$ cup brown sugar
 $\frac{1}{2}$ cup quick or regular oats
 $\frac{1}{3}$ cup chopped walnuts
 $1\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{2}$ cup margarine, softened

Heat oven to 375 degrees. Spread apple slices in ungreased 8-inch square pan.

Mix remaining ingredients with a fork or in a ziplock bag. Sprinkle over apples.

Bake uncovered until topping is brown and apples are tender, about 30 minutes. Makes 6 servings.



Children could color while their parents participated in adult learning during Ag Progress. From left, Ian, 6, and Neva, 19 months, are the children of Dale and Kate Thomsen of Breezewood.

