

949 Kids Activities

HUGE Book Of
RAINY DAY
Recipes and Crafts

Presented by: MissTutu.com

SMELLY JELLY

Fill a measuring cup with 6 oz. of distilled water.

Add 1 teaspoon of Water Crystals.

Stir in 1 - 2 teaspoons fragrance oil.

Add a few drops of liquid Bath & Body dye for desired color.

Mix all ingredients and allow to sit for approx. an hour or so. The crystals will soak up the water and expand into little gel-like pieces. Makes enough to fill an 8 oz. Jelly Jar.

Jelly Jars look cute with net, lace, or thin material in the lids (using only the rim and leaving out the middle piece)! This helps keep dust off your smelly jellies. Pick a material that goes with your product theme, such as country. Or you could pick a material to match the scents, like fruits, flowers, etc!

You can also use smelly jellies in potpourri warmers for an even stronger scent!

COOL TIES: How to Make a Cool Ties or Bandanas

There are several ways to make Cool Ties. Cotton fabric will work best, as it has superior wicking properties. Let your imagination be your guide. One method is to take an ordinary bandana and make a Cool Tie by simply folding over the wide edge about an inch or an inch and a half and stitching the "hem" down to create a tube. Complete the bandanas as with the following instructions for the ties:

Materials Needed: Scissors Tape measure Serger/sewing machine 4" strip of fabric 45" long (actual length will depend on personal preference) Two teaspoons of medium Rainsavers Aqua Crystals

Directions to make this project:

1. Cut one strip of fabric 4" wide from a fabric that is at least 45" wide. If you want to have a bow to tie use a 60" wide fabric.

Fold the fabric strip in half lengthwise (the piece should be 4" by 22 1/2"). Mark the fold. This is the center back of the neck band. Open up the fabric and measure and mark 7" on each side of the center back.

2. Fold the fabric right sides together the width of the strip (the piece should now be 2" by 45".) Using a 5/8" seam, stitch between the marks. (There should be 14" stitched--7" on either side of center back.)

3. The tail ends may be rounded or slanted to give a more finished look. Finish the edges and ends of the rest of the band by serging or turning and stitching. Press.

4. Turn tube right side out and press. At one end of the tube, stitch to close, then double stitch for strength. At this point you should have one end of the tube open.

5. Carefully pour the polymer granules into the tube (about two teaspoons). Stitch the tube closed. Reinforce with another row of stitching.

To use the cool neck band, soak in water for a 15-20 minutes (hot water speeds the hydration process). As the polymer granules soak up the water "mush" them around so the polymer spreads out equally along the tube. Tie around your neck for a "Cool Band."

TIPS--

The polymer granules are used in gardening soil for water retention. (Use Rainsavers Medium 1 tablespoon)

The cool band can be refrigerated so it is more refreshing on a hot day.

It can be soaked in cold water and used over and over.

If too many polymer granules are used in the tube, the polymer will ooze through the fabric tube. Two teaspoons is all that is needed.

Store in a zip lock bag in the refrigerator, or hang dry. The polymer will rehydrate again using instructions in step 6.

COOL MATS:

Lay out the size mat you think you'll want, appropriate for the size of your dog. Cut two pieces of fabric (top and bottom). I used my serger for the outside edges of both the mats and the ties because once you've stitched the tubes there's no way to finish the fourth edge conveniently. A serged edge looks decorative and takes care of that problem. So....wrong sides together, serge around three sides of your mat. Then, using your sewing machine, sew parallel tubes about 1-1/2 inches wide running from one finished edge to the unfinished edge.

Put about 1 teaspoon of the granules (see below) per 12 inches of length of each tube. Close the fourth edge using your serger. If your mat is going to be large and your tubes will therefore be very long, you might find it necessary to stitch across the tubes in the center of the mat, making two tubes out of each one.

You can make dog beds using a standard pillowcase for the casing. When soaked, it's just a little smaller than a 400 sized crate. Divide into 8 vertical channels and then divide each channel into 4 sections. Use about 1 tsp. of crystals in each section.

The commercial mats have a laminated fabric covering which is closed with velcro. This covering is not necessary for a dog. If the pillowcase you use is light colored you may want to slip a second one over the bed so that you can wash the cover. The outer pillowcase will still get and stay damp from the inner one containing the crystals.

If you want to do the covers, most fabric stores sell either the laminated fabric (for chair seat covers) or a plastic sheeting that can be fused to any regular fabric by ironing.

When soaked in water, about 30 minutes will give you 2% absorption, 60-90 minutes should give 100% saturation. If you find it's too full or not full enough, let it dry out completely for several days and add or take out granules as you see the need.

POOPS:

Snowman Poop

Use mini white marshmallows, popcorn, or white Tic-Tac mints

I hear you've been naughty,

So listen, here's the scoop...

I'm running short on coal this year,

So you get Snowman Poop.

Love, Santa

Reindeer Poop

Use chocolate covered raisins or similar looking candy.

I woke up with such a scare when I heard Santa call...

"Now dash away, dash away, dash away all!"

I ran to the lawn, and in the snowy white drifts,

Those nasty reindeer had left "little gifts".

I got an old shovel and started to scoop

Neat little piles of "reindeer poop".

But to throw them away seemed such a waste,

So I saved them, thinking you might like a taste!

As I finished my task, which took quite awhile,

Old Santa passed by and he sheepishly smiled.

And I heard him exclaim as he rose in the sky ~

"Well, they're not potty trained, but at least they can fly!"

Turkey Poop

You invited me to dinner

with your family and your friends.

You didn't say I was the main dish.

For me it was "THE END!"

You frightened me so badly

I knew I had been duped!

So I left you with my calling card:

This bag of Turkey Poop!

Place a handful of coffee beans or chocolate-covered coffee beans in a small baggie and add the poem.

Moo Poo

From all of us cows to all of you,
A reminder is now way overdue.
You seem to forget when Christmas draws near,
That we're every bit as important as Santa's reindeer.
Why, if it weren't for us you'd have no dream,
Of butter, milk, or even ice cream!
So consider this, we have good reason
We cows, too celebrate the Christmas season.
So here's a fitting gift , from all of us to you,
All you're getting this year is a bunch of moo poo!

Mooey Christmas from The Cows

Take some beans and paint them black and white.

Elf Poop

The elves were so sick they couldn't make toys
And Santa had to fill all those stockings.
He gathered the ony thing the elves could make -
And added all the Elves droppings.

Place red and green M&Ms in a baggie

Bag of Coal for you.

Santa checked his list once,
Then he checked his list twice,
And he found out you were naughty, not nice..
So if you're good next year
And nice as can be,
You'll find presents, not coal, under your tree!!

Put some pieces of chunked up black licorice in a baggie and tie with red & green ribbon

LOTION BARS

Lotion bars are particularly nice in the winter time when we all suffer with skin that takes a real beating by drying out. In the summer they're wonderful for rehydrating skin that's been over exposed to the sun. To use, hold the bar between your hands just until it begins to soften to the touch. Then rub over the body. Enjoy!

1 tablespoon Beeswax Beads (measured as beads)

1 tablespoon Cocoa Butter (measured melted)

1 tablespoon Palm Oil (measured melted)

1 teaspoon Jojoba Oil

2 to 3 drops from a vitamin E capsule

10 drops of essential oil or perfume fragrance oil

Melt the first four ingredients together. Remove from heat. Add vitamin E and fragrance. Pour into your mold and allow to set up. If it won't remove from the mold easily, place it in

the freezer for about 1/2 hour. Hold your hand over the back of the mold to remove the bar.
Makes 1 1/2 oz.

Lotion Bar Recipe #2

1 tablespoon Beeswax Beads (measured as beads)

1 tablespoon Cocoa Butter (measured melted)

1 tablespoon Shea Butter (measured melted)

2 to 3 drops from a vitamin E capsule

10 drops of essential oil or perfume fragrance oil

Melt the first four ingredients together. Remove from heat. Add vitamin E and fragrance. Pour into your mold and allow to set up. If it won't remove from the mold easily, place it in the freezer for about 1/2 hour. Hold your hand over the back of the mold to remove the bar.
Makes 1 1/2 oz.

Easy Lotion Bar

2 oz beeswax

1 oz almond oil

1 oz cocoa butter

Fragrance (by the drop, until it is the scent you want)

Melt the beeswax and cocoa butter in a glass container in the microwave, or a clean pot on the stove.

When it is completely melted remove from heat and add the almond oil. Then add your fragrance and/or coloring. Pour into your deodorant tube and let set up completely.

Extra Rich Lotion Bar

3 oz beeswax

2 oz mango butter

1 oz almond oil

1 oz jojoba oil

1 oz hemp oil

Fragrance

Melt beeswax on low heat. When melted add the mango butter. Remove from heat when mango is almost melted.

Add the other oils, and mix together. Add your fragrance, and/or coloring.

You can pour into small muffin tins to get a "massage melt". You can use any of the recipes for this. You can use the little muffin size for a hand held massage butter.

Herbal Bug Repellent:

First off, it should be heartening to know that most herbs are bug repelling, including chamomile, geranium, lavender, artemisia, pennyroyal, and many more. To make an herbal bug repellent, we use essential oils which are highly concentrated.

This herbal mixture relies on two stronger repellents: eucalyptus and citronella, to which you can add other essential oils as you wish. Since both citronella and eucalyptus are on the smelly side, you may want to add lavender, geranium, or other essential oils to improve the fragrance.

You will need a tight-closing glass container to store your bug repellent.

For a base: 2 oz. of vodka (a food quality alcohol) or 2 oz. of an oil such as grapeseed or almond oil

Add:

1/4 tsp. citronella

1/4 tsp. eucalyptus

1/8 tsp. each of up to three additional oils, such as pennyroyal, geranium, lavender, or cedar

Shake the mixture thoroughly, and store the container in a cool, dark place. To use, just saturate a cotton ball and apply to exposed skin. I often put a saturated cotton ball of the stuff into a plastic sandwich bag, to carry on walks in the woods or to outdoor events, in case I need it.

The oils can be pricey, but both citronella and eucalyptus are in the \$3-5 range for a small bottle. You should be able to make enough bug repellent to last the summer from one purchase of essential oils as a little goes a long way.

Mosquito Bite Relief:

If you do get bit by a mosquito, try rubbing witch hazel on your bite to relieve swelling and itching.

To improve on this simple remedy, I've taken a page from Pliny the Elder, who swears that basil takes the itch out of bug bites and stings. Just add fresh chopped basil to 2 oz. of witch hazel, and let steep in an air-tight, glass container. After a week or so, strain off the basil, and you will have a cheap and effective mosquito bite remedy. Adding basil does seem to enhance the itch-relieving properties.

Poison Ivy Lotion:

The supreme herb for poison ivy is jewelweed, which grows in moist areas much loved by poison ivy itself. If you know you have poison ivy around, and you can find jewelweed, this is the lotion to have on hand.

Jewelweed can prevent poison ivy, if applied within 4 hours of exposure to the plant. Or you can rub it on affected areas to relieve the symptoms after you already have poison ivy.

To make the lotion, get a bunch of jewelweed and put in a pot. Add water to cover, and simmer for about 30 minutes. Since jewelweed doesn't keep very well, you'll want to strain off the herb, pour the jewelweed decoction into ice cube trays, and freeze. Store jewelweed cubes in freezer bags in your freezer, and use as needed either as a preventative or treatment.

Body and Room Mists, Linen Sprays or Body Splashes

Body and Room Mists, Linen Sprays or Body Splashes can be made and used right away. But the very best way to make it is taking time to allow the different components to marry. When this is done it become a wonderful aromatic product that will last much longer than any that is made and used right away. Patience is the key when making this as with making anything that will last and work well.

Body or Room Mist or Splash

32 oz. Distilled water

1 to 3 tsp. of scenting oils (this is according to how strong you might want it)

Approx. 1/4 to 1/2 cup Denatured Alcohol or Golden Grain or Ever Clear

NOTE: I have used Rubbing Alcohol and it also works just fine

AND/OR

Approx. 1/2 cup White Vinegar or White Wine Vinegar but the alcohol works best

1 or 2 tsp of Vegetable Glycerin to help hold and disperse the scent

Approx. 2 tsp. oil (this can be any single oil or combo of liquid oil like, Sweet Almond, Fractionate Coconut, Apricot Kernel, Avocado, Jojoba, Meadowfoam, etc).

The oil can be used or not, you decide. I like using them in my Body Mists because they help the scent stay longer, but I also use the oil in the ones that I make that can be used for anything, Linen Sprays, Body Sprays, Room Sprays, etc. And I have not had any oil stains, etc. on any of my sheets, etc. Just a bit goes a long way, so one does not have to saturate to get a nice aroma because even with commercial products, saturation can leave a stain.

1 tsp. of Liquid Silk if you like (optional) wonderful in Body Sprays

2 tsp. Polysorbate may help emulsify (optional) have found it still has to be shaken up even with using this to emulsify so have choose not to work with it

I have also found that a 1/2 tsp. or so of either Liquid Homemade soap or a detergent will help to emulsify the mix a bit. This should be placed in the water and stirred in well, then the Alcohol or Vinegar added and then the scent and shaken well.

This formula can be split in half if you don't want to make this size batch.

There are 2 ways to do this, one will make a strong scent right way but will get better in about 2 weeks. The other is really making an unscented base that you can add the scent to as you need to make it. This one will take about 3 to 4 weeks to become a strong scent. So be aware that as time goes on with either process the scent will become richer. So if you use say 1 1/2 tsp of scent and think that it is weak and think you might want to add more, be careful this can become stronger than one might want. Light scents in the concentrated form will need to be used at a higher rate, but the stronger scents can be used a bit lighter.

This process will take a few times to know the scent you are working with and how it will do when using it and mostly because every ones sense of aroma are different so it will take time to know how you like your on mixture. And as is said, if you like it others will too.

Body or Room Mist or Splash Process #1

This will make a strong scent right away but will get better in about 2 weeks.

In a sterile glass quart jar blend together the Alcohol and scent you wish to use and the light oil if you choose to use it. Allow it to set for a few days in the jar and shake a couple times a day and loosen the lid to allow the pressure that might build up to escape a bit. When ready to process warm the water to about 100° or so and add the Polysorbate if you choose to use it. Blend it together well. If you choose not to use the Polysorbate just use the water at room temp. Then add the scented mixture and blend with a stick blender or wire whisk. Bottle and in between pours make sure to mix it well to keep everything incorporated. Add a "Shake Well before use" label to the bottle. I make tiny labels that I cut and stick on the bottles at the top so it is very visible.

I think this is my favorite process because it makes such a strong solution quickly.

Body or Room Mist or Splash Process #2

This is to make a perfuming base to have on hand so you can make the scent as you need it in small amounts. This one will take about 3 to 4 weeks to become a strong scent.

In a glass quart jar warm the water to about 100° or so then add the Polysorbate if you choose to use it. Blend well using a stick blender or wire whisk for a bit. Or just use the distilled water at room temp. Then in a small glass jar add the light oil if you choose to use it to the Alcohol first and let it set for a bit, then add the Vinegar, Liquid Silk and blend together well.

Add this mixture to the water and allow it to set and cool to room temp if you used the Polysorbate and warmed water, with a lid propped on but not on tightly. You can then store this and then add the scent to each bottle as you make it, shaking well and add a "Shake Well before use" label to the bottle. I make tiny labels that I cut and stick on the bottles at the top so it is very visible.

A few Tips:

The purpose of the bit of oil added is to help make the fragrance stay with the skin longer and to keep the alcohol, even at this small amount, from being drying to the skin.

I do find that some scenting oils whether they are Fragrance Oils or Essential Oils have a tendency to change the color of the mixture. But this is just a natural reaction of the oils. Using the smaller amount will give you a nice mild aroma like a light Cologne. The larger amount will give you more of a Perfume type mist.

You can use a bottle with mister or a bottle with a press open cap for a splash. Glass is great to use, but you can use any HDPE bottle that is made for holding lotions if you like.

BABY WIPES RECIPE #1

Step One

Strong paper towels work the best.

Cut one roll of paper towels in half.

Take out the core so wipes pull out of the center.

Step Two

Make solution.

2 cups water

1/2 cup of baby oil

1/2 cup baby magic baby bath

Step Three

Place 1/2 roll of paper towels in container.

Pour solution over towels.

Store in container. Makes 2 1/2 rolls.

BABY WIPES RECIPE #2

Step One

Strong paper towels work the best.

Cut one roll of paper towels in half.

Take out the core so wipes pull out of the center.

Step Two

Make solution.

1 Cup Boiling Water

1 Tablespoon Baby Lotion

1 Tablespoon Baby soap

1 Tablespoon Baby Oil

Step Three

Place 1/2 roll of paper towels in container.

Pour solution over towels.

Store in container. Makes 1/2 roll.

Carpet Freshener Blend

1/2 cup baking soda

50 drops lime oil

30 drops tangerine oil

20 drops patchouli oil

Mix and set aside for 24 hours.

Sprinkle on carpeting and let sit at least 15 minutes, then vacuum.

Easy Homemade Heating Pad

Fill a clean tube sock with rice then stitch up the open end. Put it in the microwave for 2 minutes and have a great heating pad that conforms to any part of the body.

Mildew and Mold Killer

1 cup peroxide

1 cup white vinegar

2 Tablespoons baking soda

Mix ingredients and store in spray bottle.

Be careful when pouring into bottle, as it will foam up.

Lip Balm Recipes

Recipe 1

2 Teaspoons Olive Oil

1/2 Teaspoon Grated Beeswax or Beeswax Pellets

1/2 Teaspoon Shea Butter or Cocoa Butter

1/2 Teaspoon Honey

Any Flavored Oil To Taste

1 Vitamin E Capsule as a preservative.

Recipe 2

3 oz. Almond Oil

2 Teaspoons Honey

1/2 oz. Beeswax or Beeswax Pellets

1 Vitamin E Capsule (as a preservative)

1-4 Drops Essential Oil (peppermint or tea tree or sweet orange, etc.)

Directions: melt all carrier oils, honey, beeswax and butters over low heat. Allow the mixture to cool slightly, then add the flavored oils, essential oils, vitamin E, etc. Stir until all ingredients are blended well and pour into containers. You may have to "play around" with these by adding a tiny bit more or less of the beeswax pellets. As with any of these recipes, if it comes out too soft, add a few more beeswax pellets; if it's too hard, add a little more almond oil (or other oil). They're really hard to mess up, so enjoy yourself and have fun.

Note: You can get a bar of beeswax from the health food store and grate it up to make the lip balm. I often just put it in a glass container in the microwave and keep an eye on it stirring it often till all the beeswax is melted in to the mixture. while it is cooling stir it some more until it is still liquid but thickens slightly and pour in to lip balm pots.

You may also add pigment to it or mica for a nice color or shimmer.

The key here is to use 1/2 soft oil (i.e. olive oil) and the other half hard oil (i.e. palm oil, coconut oil, shea butter, mango butter, or if you are really cheap crisco or something)

I use peppermint oil, orange oil, any kind of essential oil and add to taste. You can use tea tree oil for a great antiseptic balm.

Silver Cleaner

Here is a recipe for cleaning silver that is just like the 'plates' that are for sale, but it is much cheaper!

Combine the following in a clean container or sink (no specific amounts of any of the ingredients mentioned):

Aluminum foil

Baking soda

Salt

Very hot water

Soak silver in this solution till tarnish is removed.

Porcelain Cleaner

Use Cream of Tartar. To clean porcelain surfaces, rub with cream of tartar sprinkled on a damp cloth. Works well on light stains.

Natural Antibacterial Cleaner

Vinegar is a mainstay of the old folk recipes for cleaning, and with good reason. The vim of the vinegar is that it kills bacteria, mold, and germs.

Brass Cleaner

Use something you probably already have in your kitchen:

Ketchup, vinegar, tabasco, lemon or lime juice.

The acid in these products removes tarnish with soaking or light scrubbing.

Heavy-Duty Disinfectant Cleaner

1/4 c. powdered laundry detergent

1 Tbsp. borax

3/4 c. hot water

1/4 c. pine oil or pine-based cleaner

Slowly stir the detergent and borax into the water to dissolve.

Add the pine oil and mix well. For bathroom cleaning, use the mixture full strength. In the kitchen, dilute with water.

Make Your Own Oven Cleaner

2 Tbsp. dishwashing liquid

2 Tbsp. borax

1/4 c. ammonia

1 1/2 c. warm water

Mix together, apply to oven spills and allow to sit 20-30 minutes. Scrub with an abrasive nylon-backed sponge and rinse well.

All-Purpose Household Cleaner

1 cup ammonia

1 cup washing soda

14 cups warm water

Pour ammonia, washing soda and 2 cups of water into a gallon size jug. Shake to mix. Add remainder of water. Cleans tiles, countertops, appliances, etc. Just about anything.

Make your own Furniture Polish

2 ounces beeswax

1/2 pint turpentine

About 1/4 ounce Essential Oil - more or less to your personal taste

Grate or slice the beeswax, put the wax and turpentine into a pan and melt slowly. The turpentine is flammable so it's best to use a double-pan or put the mixture into a boil and heat it over a pan of hot water. Let it cool and before it goes completely hard add any Essential Oil you like - I use lavender. Mix it well as it hardens and it turns into a thick cream.

It takes a fair bit of effort to get a shine and it tends to feel slightly sticky for several days after you apply it. The smell of turpentine goes within a few hours of using it.

To produce a softer cream polish that is easier to use: add 1/4 pint hot water and a tablespoon of soap to the mixture above (dissolve the soap in the hot water and beat that into the wax and turpentine mix).

Make your own "NADS" Hair Remover

This is the basic recipe:

Juice of 1/2 a lemon

1 cup sugar

1/4 cup honey

Simple Homemade Pancake Batter

1 cup Flour

1 Tbsp Sugar

1 Tbsp Baking powder

1/2 tsp Baking soda

Dash of salt

1 cup Buttermilk

1 Egg

3 Tbsp Melted butter

In a large mixing bowl, stir together the flour, sugar, baking powder, baking soda and salt. Using a whisk or large fork, mix in the buttermilk and egg until well combined and smooth. Stir in the melted butter.

PANCAKE ON A STICK

SAUSAGE LINKS

skewers - popsicle sticks work fine

PANCAKE BATTER (ABOVE)

oil for deep fat frying

SYRUP

CINNAMON

POWDERED SUGAR

Skewer the sausage of your choice (popsicle sticks work fine). Dip in the pancake mix and deep fry. You can adjust the cling of the batter to the sausage with more or less flour. Place on paper towel to soak up the oil. Top with syrup, cinnamon, or powdered sugar.

DIAPER CAKE

Once you understand the basic technique, this project goes quickly and easily.

Items Needed to complete a 2-Layer Cake

- * 1 pkg. Newborn diapers
- * 1 or 2 Spools of ribbon
- * Scissors
- * Empty paper towel roll
- * Assorted baby items to accessorize, ie. pacifier, bottle, stick balloon, booties, spoons, etc.

BOTTOM LAYER

Take 2/3's of diapers from the package. Imagine that your paper towel holder was cut in half. Attach your ribbon, securely, to the middle of one of the halves of your paper towel roll. Place first diaper on the end of the ribbon, bottom (folded part)first. Place another diaper inside first about halfway down facing the same way as the first. Begin tightly rolling the bottom of the first diaper around the paper towel holder, making sure the ribbon wraps around the outside to secure the diapers. When you begin rolling the second diaper add a third in the middle and continue tightly rolling until all of the remaining 2/3's are used. Make sure the diapers stay neatly on one half of the towel roll. Wrap ribbon completely around bottom layer, pull tight, then knot it to itself. Trim off the extra ribbon.

TOP LAYER

Take remaining third of diapers from the package. Attach your ribbon, securely, to the middle of the uncovered half of your paper towel roll. Repeat the same procedure as with the first layer until all the diapers are used. Wrap ribbon completely around top layer, pull tight, then knot it to itself. Trim off the extra ribbon.

DECORATE

Using whatever baby accessories you have, decorate the cake. Attach items to the sides of the cake by tying items to the outside ribbon used to secure the diapers. Or use additional ribbon and make patterns around the cake or bows. Attach items to the top by slipping them part-way in between the layers of diapers. I have seen people use a baby bottle or a stick balloon as a cake topper by pushing it into the towel holder. Decorated or colored cellophane tied at the top, is a nice finishing touch that also helps hold it all together in case something falls off.

Sugar Scrub

Ingredients

50 percent white cane sugar (note that organic sucanat, while the best choice for food, doesn't work as well for this recipe)

50 percent vegetable glycerin to moisten the sugar (I used avocado oil since I was out of vegetable glycerin --as is my health food store-- and it proved to be a successful substitute)
small amounts of aloe vera gel, vitamin C crystals, or anything healing that dissolves in water
1 or two drops of essential oil if desired (Larry recommends combining orange and lavender)
enough ground hibiscus powder for pink color (if desired)

Combine the ingredients in a bowl. Scoop some of the scrub onto your hand and massage gently onto your skin for a minute (the scrub will actually tighten onto your skin like a masque). Leave on for 3 to 4 minutes before rinsing.

Sunburn Soother

Make a cool vinegar bath with 1-2 cups of vinegar and then you slather noxema all over the effected area.

CLAY ORNAMENTS

4 c. all-purpose flour

1 c. salt

1 1/2 c. cold water

Christmas cookie cutters

Shellac

Ribbons for hangers

Mix flour and salt together. Slowly add water while stirring with a fork until soft dough forms. Turn out on lightly floured surface and knead until smooth, adding a small amount of water or flour, if needed. Roll dough on a floured surface to 1/4 inch thickness. Cut with cookie cutters. Place ornaments 1 inch apart on ungreased baking sheet. Punch "hanging holes" with a drinking straw. Bake in a preheated 300 degree oven for 30 to 45 minutes.

Baking time will vary with size of ornaments. When completely cool, you may paint ornaments with Tempra paints or leave natural. Coat with shellac. Note: Dough will keep indefinitely if stored in an airtight container in the refrigerator.

FUNNY PUTTY

1/4 c. Elmer's glue

2 tsp. Sta-Flo liquid starch

Combine glue and starch; mix well and allow to dry slightly until workable. Store in airtight containers.

SOAP PAINT

1 c. powdered detergent

4 tbsp. liquid starch

1 tbsp. powdered Tempra

Beat detergent and starch with mixer until peaks form. Add Tempra and mix well. Apply with hands, brushes or sticks.

PAINTBRUSH COOKIES

3/4 c. butter

1 c. sugar

2 eggs

1 tsp. vanilla

2 1/2 c. flour

1 tsp. baking powder

1 tsp. salt

Mix shortening, sugar, eggs and vanilla. Mix flour, baking powder and salt. Stir together and chill 1 hour. Heat oven to 400 degrees. Roll out 1/8 inch thick. Cut in desired shapes. Place on ungreased baking sheets. Paint with egg yolk paint. Bake 6 to 8 minutes.

--EGG YOLK PAINT:--

1 egg yolk

1/4 tsp. water

Food color

Divide 1 egg yolk and 1/4 teaspoon water among several cups. Color each with a food color. Paint onto sugar cookies prior to being baked with paintbrush. If "paint" thickens, just add a few drops of water.

COOKIE DOUGH ORNAMENTS

1 c. salt

2 c. flour

1 c. water

Mix together salt and flour and add water a little at a time. Knead dough 7 to 10 minutes until dough is smooth and elastic. Roll dough 1/4 inch thick and then use cookie cutters. Put hole for hanging in top of shape. To attach small buttons, smooth on a little water, then put on. Bake at 325 degrees until light brown (about 1/2 hour). First color with bright magic markers when cool and then varnish (can use spray varnish).

PAINTBRUSH COOKIES

1 1/2 c. powdered sugar

1 c. butter

1 egg

1/2 tsp. almond extract

1 tsp. baking soda

1 tsp. cream of tartar

Granulated sugar

1 tsp. vanilla

2 1/2 c. flour

Mix powdered sugar, butter, egg, vanilla and almond extract. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 3 hours. Heat oven to 375 degrees. Divide dough into halves. Roll each half 3/16" thick on lightly floured cloth-covered board. Cut into desired shapes with 2" to 2 1/2" cookie cutter; sprinkle with granulated sugar. Place on lightly greased cookie sheet. Bake until edges are lightly brown, 7 to 8 minutes. Makes about 5 dozen.

PAINT BRUSH COOKIES

3/4 c. margarine

1 c. sugar

1 egg

1 tsp. vanilla

2 1/2 c. flour

1 tsp. baking powder

1 tsp. salt

Cream margarine and sugar. Add egg and vanilla; mix together. Add remaining ingredients. Roll out cookie dough on floured surface and cut out cookies using cookie cutters. Place on ungreased cookie sheet and paint with small clean brushes.

--EGG YOLK PAINT (for each color needed):--

1 egg yolk

1/4 tsp. water (if too thick add a few more drops)

3-4 drops food coloring

Bake at 400 degrees for 6-8 minutes. Makes 2 dozen.

PAINTBRUSH COOKIES

3/4 c. shortening (part butter)

1 c. sugar

2 eggs

1 tsp. vanilla

2 1/2 c. sifted flour

1 tsp. baking powder

1 tsp. salt

Mix well shortening, sugar, eggs, vanilla. Sift together flour, baking powder, salt and stir in. Chill at least 1 hour. Heat oven to 400. Roll out 1/4 of dough at a time, 1/8 inch thick on

lightly floured board. Keep rest of the dough chilled. Cut in desired shapes and place on ungreased baking sheet. Paint with egg yolk paint. Bake 6-8 minutes until set but not brown. Makes 4 dozen.

--EGG YOLK PAINT:--

1 egg yolk, beaten with 1/4 tsp. water

Divide and color as desired and paint on cookies with a small paintbrush.

PAINTBRUSH COOKIES

1 pkg. refrigerated sugar cookies

1 egg yolk

1/4 tsp. water

Food coloring

Heat oven to 375 degrees. Slice cookie roll in 1/4 inch slices. Place on cookie sheet. Mix egg yolk and water then divided into dishes mix drop of food coloring to each dish. Part design on cookies with paintbrush (clean on) or use a toothpick. Bake 8-10 minutes.

BUBBLE RECIPE

2 c. Dawn dishwashing detergent

6 c. water

Almost 1 c. Karo light corn syrup

Combine, shake, let settle 4 hours. Store covered in refrigerator to extend suds shelf life. Allow to warm before using. Costs about \$1.50 per gallon. Bubble Tips: 1. If foam develops scrape off with a stiff card. 2. Keep suds clean from dirt and grass. 3. Bubbles are best on humid days. 4. Protect suds from direct sun.

BUBBLES

1 c. Joy or Dawn dishwashing liquid

3-4 tbsp. glycerin (from Pharmacy)

10 c. clean cold water, up to 50% more on dry days

Measure 10 cups water into a clean 2-5 gallon bucket. Add dishwashing liquid and glycerin and stir gently to avoid froth. A lot of bubbles for a lot of kids, you may wish to use 1/4 of recipe.

CINNAMON CHRISTMAS ORNAMENTS

3/4-1 c. applesauce

1 (4.12 oz.) bottle ground cinnamon

Mix applesauce and cinnamon together to form a stiff dough. Roll out to 1/4 inch thickness. Cut with cookie cutters. Make a hole for ribbon. Carefully place on rack to dry. Let air dry several days, turning occasionally. If you prefer they may be baked at 150 degrees for 5-6 hours.

APPLE POTPOURRI

1 c. dried apple slices

2 tbsp. ground cinnamon
1/4 c. whole allspice berries
10 (2") cinnamon sticks
2 tbsp. whole cloves
1/4 c. canella or nandina berries
10 sm. pinecones
7 drops cinnamon oil

Combine all ingredients and place in a tight jar or tin. Shake every few days. Cinnamon oil has an extremely strong scent that intensifies as it is absorbed. Add additional oil if needed. The red sumac berries that grow wild can be used dried as a stabilizer for potpourri (in other recipes it takes the place of orris root which is very expensive). I used sumac berries instead of nandina berries in this recipe.

SIMMERING POTPOURRI

1 oz. can cinnamon sticks, broken into small pieces
1 (1.12 oz.) can whole cloves
1 (1.25 oz.) can whole allspice

Combine all ingredients. Place 1 heaping teaspoon and 1/2 cup of water in simmer pot and heat. I also dry orange peels and add these to the mixture.

WATERPROOF - GLASS GLUE

2 (1/2 oz.) packets unflavored gelatin
2 tbsp. cold water

3 tbsp. skimmed milk

Few drops of oil of wintergreen

In a small bowl, sprinkle gelatin into cold water. Set aside to soften. Heat milk to boiling and pour into softened gelatin. Stir until dissolved. Add oil of wintergreen as a preservative. Makes about 1/3 cup. Use while still warm; may be applied with a brush. This glue is very effective for gluing glass to glass, metal to metal, wood, mending china and labels on glass jars. To glue marbles together allow glue to cool slightly so it begins to jell. Glue should be stored in a screw capped glass jar. It will jell as it cools. To restore it to use set jar in hot water.

SILLY PUTTY

2 parts Elmer's glue

1 part liquid starch

Put glue into mixing bowl. Add starch while mixing until it forms a ball.

PLAYDOUGH (No - Cooking)

1 c. flour

1/2 c. salt

2 tbsp. oil

1 tsp. alum

Add small amount of water until consistency of bread dough, no more water than 1/2 cup.

PEANUT BUTTER PLAYDOUGH - Edible

18 oz. peanut butter

6 tbsp. honey

Nonfat dry milk

Mix ingredients with enough nonfat dry milk to form into a workable dough. Can be decorated with raisins and then eaten!

BEST PLAYDOUGH EVER!

2 c. flour

1 c. salt

4 tsp. cream of tartar

2 tbsp. vegetable oil

2 c. water

Food coloring (optional)

Extract (optional)

Mix all ingredients in bowl. Dump into electric skillet. Cook over low heat until it just begins to look dry (not completely). Take out of skillet. When cool enough to touch, knead until smooth and pliable.

SAWDUST DOUGH

2 c. sawdust

1 c. flour

1 tbsp. glue

Hot water or liquid starch

Moisten with water or starch until modeling consistency is reached. Will dry hard, may be painted.

SALT & FLOUR CLAY - BREAD DOUGH

2 c. flour

1 c. salt

1 c. water

Mix flour and salt together. Slowly add water and stir until it forms a soft dough, all of the water may not be needed. If too goeey, more flour may be added. Roll out on a flat surface to make bread dough cookie ornaments. May be painted with food coloring while still moist. Can be air dried (about 2 days) or baked 1-2 hours at 200-250 degrees. Baked ornaments are less fragile than those which have been air-dried.

COFFEE GROUND DOUGH

2 c. used coffee grounds

1 1/2 c. cornmeal

1/2 c. salt

Add enough water to moisten. Has a very different feel and look. Not good for finished products.

SCENTED CINNAMON CUTOUTS

Place these anywhere, they are like potpourri.

10 tbsp. hot applesauce

5 oz. cinnamon

I've used other spices too (ginger, allspice, etc.), or combined them. Mix together, if dry add more sauce. If wet, add more spice. Makes a great non-sticky dough. Very workable. Sprinkle work area with spice and rolling pin. Roll dough 1/4" thick. Cut into desired shapes. Holiday shapes, houses, ginger people, apples, bears, hearts, etc. For Ornaments: Cut out with a straw a little hole on top. Place cut outs on a screen. Let dry 6 to 7 days. Almost feels like driftwood. Paint if you wish. Be creative. Example: Ginger people. I use white dimensional paint, looks like icing. Glue ribbon to them, hang them up in a favorite spot. Glue magnets on back. Personalize ornaments. Use mini cutters, make gift tags.

DOUGH ORNAMENTS

2 c. flour

1 c. salt

1 c. water

Mix all thoroughly. Add 1 tablespoon of water if dough is dry. Knead 5 minutes. Shape. Poke a small paper clip in back of ornaments. Place on lightly greased cookie sheet. Smooth rough edges with wet knife before baking. Bake at 250 degrees for 2 hours. Paint with acrylic paints or Testor's paints (model paint). Coat with clear shellac. IDEAS: Braid dough and make into wreath. Decorate with ribbon and dried flowers. Make into holiday ornaments; snowman, santa, etc. Use utensils, garlic press, fork, knives, toothpicks to make designs.

PLAYDOUGH

1 c. flour

1/2 c. salt

1 c. water

1 tbsp. oil

2 tsp. cream of tartar

Food coloring by drops

Place contents in a pan and stir. Cook over low heat, stirring until a ball forms. Add food coloring and mix thoroughly until desired color. Cool on foil. Store in covered container.

SAND SCULPTURE CLAY

2 c. sand

1 c. water

1 c. cornstarch

Mix in pot over low heat until thickened. Let cool and mold into shapes. Decorate with shells. Dry. Can be painted.

FACE PAINT

1 tsp. cornstarch

1/2 tsp. water

1/2 tsp. cold cream

2 drops food coloring of your choice

Mix all ingredients in small plastic mixing bowl. Make sure it is mixed well.

FEED THE BIRDS - SUET SEED CAKES

2 lbs. beef suet

1/2 lb. sunflower seeds

1 c. millet

1 c. cracked corn

1 c. crushed peanuts (ground)

Grind suet. Place in large pot and cook slowly over low heat until smoothly melted. Let cool to a semi liquid state. Stir in nuts. Spread into shallow rectangle foil molds. If using paper cups tie string to pencil and place other end in mixture to harden. This will then enable it to be hung from a tree, or place molded mixture into a netting, like a suet bag when cakes are solid only. Needs no refrigeration. Keeps well in a dark, cool place, such as a corner of the cellar.

GIANT CHALK STICK

2 tbsp. powdered Tempra paint

1/2 c. water

1 sm. waxed paper cup

3 tbsp. plaster of Paris

Mix paint and water together in the cup. Slowly add plaster of Paris, stirring until creamy. Let set until hard (about 1 hour); peel off cup. Can be used indoors or out.

FINGER PAINT

1 tbsp. unflavored gelatin (1 env.)

Cold water

1/2 c. cornstarch

4 tbsp. dishwashing liquid

Food coloring

Stir gelatin into 1/3 cup cold water. Set aside. In a saucepan stir cornstarch into 2 1/2 cups cold water until dissolve. Bring to a simmer and stir until fully thickened. Remove from heat and blend in gelatin mixture. Add dishwashing liquid. Cool and add food coloring as desired. Store in Tupperware at room temperature.

PERFECT HUG

2 people

4 arms

2 heart

A touch of love

1 pinch of humor

1 sprinkle of glee

Extend arms and wrap them around each other. Clear your minds, take a look at each other, then pull yourselves together and mix well. Serves 2.

STICKERS

8 tbsp. vinegar

4 packets of unflavored gelatin

Reduce heat to low and stir until gelatin is dissolved. 1 tbsp. peppermint extract

Makes 1/2 cup of glue. Brush on the back of stickers-to-be (can be used on heavy wrapping paper, magazine pages, greeting cards, and so on). Let dry. Trim, lick and stick. Store in airtight jar. If it solidifies, warm in pan of hot water.

PLA-DOUGH

2 to 3 c. flour

2 tbsp. cornstarch

Sift together several times. 1 c. salt

1 c. warm water

Vegetable coloring

Add salt to water making sure the salt crystals are entirely dissolved, then gradually add the flour. Add only enough flour to have a firm pliable dough. Knead well, as for bread, divide into 3 parts, and add desired vegetable coloring. For Christmas ornaments, etc. Bake at 200 degrees for 2 hours. Store in 20 ounce canisters.

RECIPE FOR FINGER PAINT

1 c. starch (clothes)

5 c. boiling water

1/2 c. soap flakes

Add vegetable coloring or let child mix in powder color as the finger paints are used. Mix starch with enough cold water to make a smooth paste. Add boiling water and cook mixture until its glossy. Stir in dry soap flakes while mixture is warm. Cool, divide into 3 parts to color.

CARD HOLDER

Lg. poster board (green)

Sm. poster board (yellow)

Lg. colored clothespins or paper clips

Glue

Ribbon

Scissors

Heavy tape

Hole punch

Cut green triangle and star out of poster board. Glue on star and paper clips. Let dry. Punch hole through poster board where star and tree meet. Loop ribbon through hole and tie a knot. Hang on a hook or attach to refrigerator with heavy tape.

WRAPPING PAPER

Brown bag

Paper

Scissors

Sponges

Non-toxic paint

Shallow container

Cut sponges into a variety of shapes. Pour paint into shallow container. Dip sponges in paint and decorate paper bag or paper.

SANTA BROWN BAG

1 brown bag

White yarn

Scissors

Cotton ball

Red felt

Black marker or crayon

Glue

Ruler

1. Cut the red felt out in a triangle for the hat. Large circle for the nose and a small circle for the mouth. 2. Glue shapes to bag. 3. Draw eyes on bag with marker or crayon. 4. Use ruler to measure 3 inch lengths of yarn for the beard, cut. Then glue to bag. Glue cotton ball to top of the hat. 5. Beard on bottom of bag. Fill bag with goodies.

JINGLE BELL

1 paper cup

Glue

Ribbon

Bells

Little candy (pieces)

Poke hole in middle of the bottom of the paper cup. Spread glue with fingers on outside of cup. Hold cup and roll in candy, let dry. Loop ribbon through hole and tie a knot inside. Attach bells to end of ribbon.

FARMHAND PUPPETS

Felt

Old glove

Glue

Cut 5 felt circles. Place an old glove palm side up. Glue felt circle to each finger tip. Cut felt pieces to make animals faces. Glue them to felt circles. Let glue dry. Then put your hand inside glove and make your own puppet play.

CHIMES

Nails

String

Spoon

Stick

Tie nails to a stick and hit them with a spoon.

TIN-CAN STILTS

2 lg. coffee cans

Plastic clothesline or rope

Have grown up punch two holes near the unopened end of each can. Thread plastic clothesline through the holes and tie the ends together. Pull on strings as you walk on your tin can stilts.

FUN FANS

Cardboard

Crayons or magic markers

Scissors

Transparent tape

Typing or notebook paper

Place your barefoot or hand on piece of cardboard and trace. Cut out shape and color both sides. Roll a sheet of paper into a tight tube to make a handle. Tape tube closed, tape one end to the fan. Your ready to keep cool.

BUG BOOKMARK

Cardboard

Crayon

Glue

Paper (2 colors)

Ruler

Scissors

On the cardboard, draw a rectangle, as wide as your ruler and half as long. Draw around rim of a glass to make a circle at the top of the rectangle. Circle will be the bug. Draw smaller circle on colored paper. Cut out circle. Glue on top of large circle. Cut half circle for head. Decorate the bug. Cut out bookmark. Place in favorite book.

PICTURE PUZZLE

Magazine picture or map or favorite picture

Glue

Cardboard

Scissors

Glue picture on cardboard. Cut the picture into puzzle pieces. If state map cut along state lines. Now try to put puzzle together.

TOOTHPICK AND PEA CONSTRUCTIONS

Peas

Toothpicks

Soak dried peas in water or use canned peas. Then stick toothpicks into peas. Set the construction aside until peas dry. As peas dry, they will shrink and make your constructions sturdy.

MACARONI JEWELRY

Lg. macaroni

Yarn

Dip large macaroni into food colors for a few seconds. Lay macaroni on paper towel until dry. Cut yarn long enough for necklace or bracelet. Wrap end of yarn with tape. String macaroni. Tie the yarn ends together.

SODA POP BANKS

Empty soda pop can (pop-top opener)

Paint (enamel)

Paint soda can. Decorate. Opening is money slot. When full, open bottom of can with can opener. Then make a new year.

SPICY POMANDERS

Orange

Whole cloves

Ribbon

Push whole cloves into orange. Sprinkle cinnamon on the orange and wrap it in wax paper. Wait one week. Fold picture frame wire in half and push it through the orange. Bend back the two ends and push them into the orange like a hanger. Tie ribbon on top of orange on wire.

PASTE

1 c. boiling water

2 c. flour

1 tbsp. powdered alum

2 c. cold water

1 heaping tsp. oil of cloves

Oil of wintergreen (optional)

Add alum to 1 cup boiling water. In separate bowl mix flour and cold water until smooth. Pour flour mixture into boiling water and cook until it has a bluish cast, stirring constantly. Remove from heat and stir in oil of cloves.

DRIED APPLE WREATH

Ripe red apples

1/4 c. lemon juice and 1 tsp. ascorbic acid - per 2 c. cold water

Wooden embroidery hoop

Cinnamon sticks

Ribbon for bow (to learn how to make a bow you can grab a free lesson at www.LearnHowToMakeHolidayBows.com)

Do not peel apples, but do core, cut (slice) 1/8 inch thick. Let the slices fall into cold water to prevent rusting. Slice crosswise so you end up with a donut like piece of apple. Drain thoroughly. Spread out on cookie sheet and put in 140 degree oven. Turn once in awhile. Dry until fairly firm. Choose size of wooden embroidery hoop desired and glue apple slices to edge of hoop using hot glue gun or tacky craft glue. Arrange a bow or other decoration and glue on. Garnish with cinnamon sticks as desired.

LAVENDER POWDER SACHET

1/2 oz. dried powdered lavender flowers

1/2 tsp. powdered cloves

Mix 2 ingredients, then sew up snugly in a cloth pouch or "pillow". Use in drawers or hang in closets or put with your linens. It makes a nice little gift.

HOMEMADE CANDLES

Commercial wicks - from some hardware or craft shop

String can be used or wicks from old candles

Beeswax

Paraffin

Old candles, melted down

Old crayon for color

Scents and wax colors can be purchased at some craft supply stores

Molds - or containers

Beeswax can be cut with a knife if the knife is warmed first. Wrap desired amount around wicks to form long tapers or cone shaped candles. To melt the paraffin you'll need a double

boiler and be real careful about how hot you get it as it is volatile. Old candles can be melted down in the same manner and crayon pieces added for desired color. Yogurt or butter tubs will make good molds for your candles or pour melted wax over crushed ice in a square milk carton and add glitter - wow! Or you can dip the wicks repeatedly into melted wax in double boiler and let harden between dippings for tapers.

HOMEMADE SOAP WITH BLEACH

10 c. melted fat (lard and suet is a good combination)

1 c. liquid bleach (Clorox, Purex, etc.)

1 can of lye crystals

6 qts. water

Wood slotted spoon for stirring

Use an enamel crockery or glass container to "cook" lye-fat mixture in

Use extreme caution in a well ventilated area when using lye. Never use anything but a wooden spoon and stir carefully in one direction only. Start with 10 cups melted fat and stir in 1 cup liquid bleach. Dissolve 1 can lye in 6 quarts water and carefully add the fat and bleach mixture. Stir thoroughly. Set 4 to 5 days, stirring frequently. It will start out thin and watery but by the 4th or 5th day it will be solid to the bottom of pot. Put on stove and melt, pour into molds and cut when cool. It should dry for several months to cure. This is good hand soap or laundry and is biodegradable.

QUILT FRAME

4 boards, 1 x 4 inches, or whatever you have

4 c. clamps - the kind you find at hardware store

Long strips of sturdy cloth - old sheets or jeans

The four boards form a rectangle shape somewhat bigger than your quilt. Fasten them together at corners with clamps. Double over long strips of cloth and staple these to your boards the whole length so you have something to pin your quilt to. Place the frame on chair backs or boxes or whatever is handy to get it up to the right height. You begin quilting on one side and roll the finished quilt under as you go until you can easily reach to center.

FRUIT LEATHER

Whatever fruit you want to use

Powdered sugar if desired

Wash and pit or remove seeds, grind up or mash. Spread out thinly on cookie sheet. It can be sun dried or use your dehydrator or a warm oven (don't get it too warm or you'll scorch the leather). When it is dry, cut it in strips and roll up tightly. You can coat with powdered sugar by sprinkling some on your breadboard and patting the strips in the sugar until its worked in. Store in airtight container in cool place.

CHAMOMILE SHAMPOO

1 tbsp. soap flakes

1 tsp. Borax

1 oz. chamomile flowers (powdered)

1/2 pt. hot water

Rinse - with 3 tbsp. vinegar

Put soap flakes, Borax and chamomile flowers into a bowl. Add hot water and warm until a thick lather is formed. Wet hair with warm water, add lather - massage, rinse, and lather again. Rinse with warm water and 3 tablespoons of clear vinegar for a "squeaky clean" feel.

PUFF BLOCKS TO MAKE A PILLOW OR QUILT

Fabric scraps will do for a pillow

45 inch wide fabric

4 1/2 yds. print (your choice)

2 1/2 yds. 2nd print

1 1/2 yds. each of a coordinating solid color

Matching thread, 1 of each color

Polyester batting - leftovers will do for pillow - for quilt 3 pkgs. each 81 x 96 inches

Quilt will measure 49 x 91 inches - twin size. Solid block (1) cut two 4 1/2 inch squares of same color fabric. With right sides facing, allowing 1/2 inch for seam all around, sew squares together around 3 sides. Turn right side out. Cut 2 pieces of batting each 5 1/2 inch square, lay one on top of other and insert into block, having extra fullness at center. Turn in 1/2 inch seam allowance on 4th side and whipstitch. Make 166 blocks of main color, 45 blocks of 2nd color or print, 47 blocks of 3rd color or print, 49 blocks of 4th color. Decide what pattern to arrange your puff into and whipstitch all the blocks together. You may put a border around the quilt or pillow. If you want to make some blocks 2 color, cut the squares 5 1/2 inches and cut these in half diagonally from one corner to opposite corner forming a triangle. Allow 1/2 inch for seam and put two triangles of different colors together to form a square complete block same as solid block.

SMALL PLASTIC CANVAS RAINBOW

1 plastic canvas circle, 4 inches – 9 inches

Facetes or tri-beads - 80 mm 60 each in rainbow colors

1/8 inch ribbons, 6 to 8 of varied colors for each rainbow

Size 20 tapestry or darning needle or special plastic canvas needle, #16, #18 will do

Cut circle in half and cut center out 2 or 3 rows to create rainbow shape. Cut one ribbon about 8 inches to hang rainbow with. Lay the ribbons out together and plan your color scheme before you begin. Cut them to length to allow each ribbon to hang at least 7-8 inches below edge of plastic canvas. Thread first ribbon through needle. Keep ribbon flat and untwisted as you work. Starting at the outside edge thread the needle through every other hole, leaving ends hang down. Next ribbon starts two rows toward center and 3rd ribbon is 2 rows in from 2nd ribbon and so on. Thread 5 beads on each end of ribbon and tie a knot below the last bead or bells may be added to the ends.

STRINGING DRY MACARONI

Short pieces of macaroni - the kind with holes all the way through

Shoelaces or lengths of yarn with the end taped to make it stiff

Paints to make the macaroni colorful

- use acrylic or the new water colors or even markers

String the macaroni to make necklaces or bracelets - or glue on box lids for decorations.

SEWING CARDS

Lightweight cardboard - from new shirts, cereal boxes, poster board

Colored paper or colorful magazine pictures

Yarn or colored shoelaces

Cut pieces of cardboard into six inch squares. Cover them with colored paper or pictures. Punch holes about an inch apart around the edges. Show the children how to lace in and out of the holes with the yarn or shoelaces.

JAR LID COVERS

3 pieces of light covered felt, 9 x 12 inches and matching thread

Matching felt scraps in red, light green and dark green

1/8 yd. tubular cording

3/4 yd. elastic, 1/4 inch wide

6 green seed beads

2 star beads, 1/8 inch diameter

16 black seed beads

Liquid white glue

3 1/4 yds. red (or any color desired) rick rack, 1/2 inch wide

1 1/2 yds. light colored bias tape, 1/2 inch wide to match felt

Polyester fiberfill

Any small fruit pattern - cherry or apple or a strawberry

Trace the patterns and cut them out. From the large pieces of felt cut three 9 inch circles. Cut your trim pieces from the scrap felt for leaves and stems as desired. From the cording cut one 3 inch piece and one 1 inch piece. Measure the circumference of the jars to be covered; cut the elastic to fit. Arrange the felt pieces in the centers of the circles, overlapping when necessary. Glue in place and allow to dry. Glue on the beads. Stitch the rick rack with matching thread to the right sides of the circles along the edges. Stitch the edges of bias tape to the wrong side of the circles, 1 inch from the edge, leaving an opening for elastic. Thread elastic through bias tape. Stitch ends together. Put fiberfill inside cover and place on jar lids.

NO COOK PASTE

A handful of flour

Water (a little at a time) until gooey

It should be quite thick, so it won't run all over the paper. Add a pinch of salt. Non-toxic. Great for pasting scraps of paper, old Christmas cards. Its not too sticky.

SHAVING-SOAP FINGER PAINTS

Use 1 can non-mentholated shaving soap

Powdered paint, sprinkled on will give delightful colors

This can be played with on paper, the kitchen table or counter. Be sure to dress the kids in washable paint shirts or aprons. Keep soap out of eyes. Not recommend for little ones who put everything in their mouths.

FLOUR AND WATER FINGER PAINT

1 c. flour

1 c. water

2 tsp. salt

Mix to consistency of thick gravy. Food coloring as desired

Sm. margarine tubs work well for the individual colors.

Mix flour, water and salt to make the paste the consistency of thick gravy. Sprinkle in the food coloring. Be sure to dress little ones in an old apron or shirt. Put spoonfuls of paint on kitchen table or sheets of butcher paper and let them create. Cleans up fairly easily.

CLAY

1 c. cornstarch

2 c. salt

Enough water to make a thick paste

Stir while cooking, and cook until stiff. Allow this to cool, and cover with a damp cloth until ready to use. Coloring may be added before cooking or when molded; let dry, then paint with water color. --HOW TO CARE FOR CLAY:--

Clay can always be broken up, dampened, and used again - even after it has been painted. When it has been used, but has not been allowed to become hard, poke holes in the clay with your finger or with a pencil, fill these with water (to restore the original dampness) and place in an airtight crock or in a galvanized pail with a tight cover. A damp cloth placed over the clay will help to keep it moist until the next time.

SPRING POTPOURRI

4 oz. rosebuds

2 oz. lavender flowers

2 oz. deer's tongue herb

2 oz. peppermint

2 oz. calamus root

1 oz. black malva flower

1 oz. marigold flowers

1 oz. peony flowers

1 oz. bay leaves

20 drops orris root oil

10 drops blue lilac oil

Mix all dry ingredients, then add the essential oils, which have also been pre-mixed. Mix and store away from direct sunlight. Store in cool dry place. Use only glass, wooden or ceramic container and utensils. Add oils with an atomizer or spritzer or eye dropper. Age in airtight container for a few days to a few weeks - gently stirring once or twice a week.

A BIBLICAL RECIPE FOR EFFECTIVE CHILD TRAINING

1 gallon faith in God

7 cupfuls love for your child

1 cup patience

1 cup clarified instruction

1 cup consistent discipline (whipped lightly)

3 teaspoons of pure mercy

1 generous dash of humor

2 cupfuls praise

2 cupfuls liberty

Pour faith in God into any size family. Mix one teaspoon of clarified instruction and one teaspoon of consistent discipline. Add only a half cup of liberty initially. Stir well and whip lightly. Sprinkle in pure mercy and simmer over a steady flame of prayer. Proceed to fold in additional teaspoons of instruction and discipline, in equal amounts, adding liberty slowly. Stir well and whip as needed to smooth out any lumps of disobedience. Never overbeat!

Sweeten to taste with humor and praise. Melt any specks of misunderstanding or sour attitude by turning up the level of prayer and adding extra instruction. Continue this process until all remaining ingredients have been added and all bitterness has been removed. When adding the last cup of liberty, be careful not to cause any sudden separation or foaming. If either of these occur, or if the moral character begins to lose its intended shape, skim off the excess liberty until the desired consistency results. Try adding this liberty again later when character is firmer. Keep warm over a steady flame of prayer. Serve with a tender heart and the sincere milk of God's Word. Never serve with a cold shoulder or a hot tongue.

CHRISTMAS SPONGE ART

White paper

Scissors

Dry sponge

Ballpoint pen

Water colors (red & green)

Draw a yuletide motif on white paper. Then, with your parents help, cut out and place on a dry sponge (one with tiny holes in the sponge are the best). Then trace the pattern with your ballpoint pen and cut out the shape (again, with your parents help). Then, dip in paint, squeeze excess paint out and blot onto either plain white or solid colored wrapping paper. You can stamp each sponge several times before re-dipping in the paint. This even dresses up plain newspaper wrapping! Great for any time of the year!

STATIONARY OR CARDS

Plain paper

Sponge

Acrylic paint(s)

Marking pen

Take a piece of plain paper and fold in half. With the folded part at the top, it looks like a note card. Take the sponge and dip it into the acrylic paint which is in a saucer. Design on the front and also on the back of an envelope. Then take a very thin marking pen and write really fancy "Happy Birthday" or whatever the occasion is. Children love to make cards and it's also an easy way to have a card in a hurry!

ROSE WATER

- 1 qt. distilled water
- 1/2 pt. 70% proof alcohol (not Isopropyl)
- 2 c. rose petals, red or pink - old fashioned variety chemical free, freshly picked & clean
- 1 tbsp. orris root, powdered
- 10 drops rose oil
- 1 gallon clear jar

Place rose petals and 1 cup of distilled water in blender and blend until fine. Pour into one gallon jar and add remaining ingredients. Cover tightly and set in sun to steep for two weeks. Strain into clean large bowl or container. Pour into small glass containers or antique perfume bottles. Use to scent bath water or as an after bath splash.

GELATIN CRITTERS

- 2 env. unflavored gelatin
- 1 pkg. (4 - 1/2 c. servings) sugar free strawberry-banana flavor gelatin
- 1/4 tsp. ground cinnamon
- 1 1/2 c. boiling water

In a medium bowl, stir gelatins together with a fork. Stir cinnamon into boiling water until dissolved. Add water to gelatin and stir until dissolved. Pour into an 8" to 9" square pan. Chill about 2 hours, until firm. Using 2" to 3" animal cookie cutters (such as cat, owl, horse) cut out shapes. (These little critters do not melt at room temperature.) Makes 8 servings. (You could also use any cut out shapes, according to the holiday at hand!)

CHOCOLATE FINGER PAINT

1 (4 oz.) pkg. instant chocolate pudding & pie filling

2 c. cold milk

Put pudding mix and milk in a medium size bowl. Beat with electric mixer at low speed for two minutes. Let set until it thickens. Finger paint on white construction paper and let dry for several hours. Now it's ready to hang up.

BUBBLE BATH

1/2 c. liquid hand soap

1 c. epsom salt

5 drops glycerin

Few drops of food coloring

Few drops of fragrance

Mix well, shake right before using. Pour into bathtub while water is running and enjoy.

FUNNY FACE MAKE-UP

2 tsp. white shortening
5 tsp. cornstarch
1 tsp. white flour
4 drops glycerin (found at your pharmacy)
Few drops of food coloring

In a small bowl, mix shortening, cornstarch and white flour. Add four drops of glycerin. Stir to a creamy consistency. Add any food coloring that you wish. For brown makeup, add 2 1/2 teaspoons of unsweetened cocoa instead of food coloring and you're all set.

SOAP CRAYONS

One ice cube tray
Liquid food color
2 tbsp. hot water for each crayon
1 c. soap flakes
Small bowl
Spoon

For each color, put two tablespoons of hot water and one cup of soap flakes into a bowl. Add as many drops of food color to the mixture as you wish. Stir the soap mixture until it thickens. This takes time, so be patient! Press spoonfuls of the first color of soap into the sections of the ice tray. Mix enough soap in other colors to fill the ice tray, following the above directions again. Let the soap crayons dry for one or two days. Gently bang the ice tray to loosen the crayons. Pack them in a box for gift-giving. Great for birthday presents or holidays.

HOMEMADE PLAYDOUGH

2 c. flour

1 c. salt

1/4 c. salad oil

3/4 - 1 c. water

Few drops of food coloring of your choice

Mix flour, salt and oil. Then add food coloring to the water. Finally add water to flour, salt and oil. Knead until it no longer sticks to your hands. Baggies may be used to store playdough in so it doesn't have to be divided every time it is used. Seal with plastic tie strings or coffee cans. If dough gets too hard or dries out, add more water. If dough gets too oily, add flour.

BAKERS DOUGH

1/2 c. salt

3/4 c. boiling water

2 c. flour

Aluminum foil

Place salt in bowl; pour boiling water over salt and stir. Cool. Add flour all at once and mix well by forming a ball and kneading the dough until it is smooth, soft and workable. Form your shapes (maybe for a Christmas ornament or your name) and bake at 300 to 350 degrees (depending on the thickness of the ornament) for 1 1/2 to 3 hours. You can also let it air-dry, but give it at least two to three days before painting it. Spray after paint dries with polyurethane to hold in and keep it shiny.

MY FIRST TERRARIUM

Large (32 oz.) plastic drink bottles, empty

2 or 3 sm. plants

Artificial flowers or bugs

Sticks

Small stones

Potting soil

Soak the bottle in very warm water for a few minutes. Then empty it, pull off the colored bottom part and peel off the label. Clean the glue out of the bottom part. Put a layer of small rocks in the bottom part. Put potting soil over the rocks and then put in your plants. Be sure to press the roots of the plants down. Add more soil around your plants to fill the planter. Arrange pretty stones, tiny sticks, or tiny toy animals around the plants. Use a sharp knife to cut the top off the clear part of the bottle (about 4" from the cap). Turn the clear part upside down. Slip the cut edges into the planter to make a dome top. You can glue an artificial flower or bug to the dome for decoration.

DECORATOR BAGS

1 plain brown bag

Sponge

Acrylic paint(s)

Hole puncher

Twine or curling ribbon

Take a plain brown bag and a sponge cut into any shape. Dip into acrylic paint on a saucer and then place on bag and lift straight up. Use either one color or several. Allow to dry and then turn down a couple of inches at the top and use a hole puncher and punch two holes about 2" apart. Use either packing twine or curling ribbon through the holes and tie a bow. Makes a really cute country bag that is fun and inexpensive and easy to do. You can also use a stencil and stencil a design on the bag. This is fun for children since they can design it themselves! Can be used to give cookies or candies or gifts other than food items.

FACE PAINTS

1 tsp. cornstarch

1/2 tsp. cold cream

Food coloring (your choice)

1/2 tsp. water

In a bowl combine all ingredients (except the food coloring) together. In a muffin tin fill each tin 2/3 full and drop in food coloring until desired color is met in the different tins. Stir carefully (so it doesn't splash into the next tin). Now you're ready for face painting for any occasion.

BATH SALTS

1 c. Epsom salts

Measuring cup

2 jars with lids

2 colored of liquid food color

1 pretty 8 oz. jar

A few drops of your favorite perfume

1/2 yard of ribbon, 1/2" to 1" wide

To make these good smelling bath salts, first measure 1/2 cup of Epsom salt into each jar with a lid. Add 15 drops of food color to each jar, one color per jar and put on the lids. Shake the jars until the Epsom salts are dyed evenly. If you want your colors to be darker, add more food color and shake again. Take off the lids and let the salts dry overnight. Now, make sure your pretty jar is all clean and dry. Then pour the dyed bath salts into the jar, alternating colors (you may want to get colors that go together well). Add a couple of drops of perfume to the bath salts, put on the lid and tie the jar with your pretty ribbon. Now you have a really nice present to bless someone with.

SOAP FLAKE SCULPTURES

4 c. soap flakes (any kind, NOT detergent)

1/2 c. cold water

Place soap flakes and water in a medium size bowl. Squeeze the mixture together with your hands until it becomes slightly damp and sticks together. (This mixture dries quickly, so you'll have to work fast!) Now you can form it into any shape you'd like, animals, snowmen, decorations, tree ornaments, etc. Place the finished sculpture(s) in the refrigerator to harden.

GIANT SOAP BUBBLES

Cold, clear water

Wire coat hanger

Frying pan

Glycerin (available at drugstores)

Joy or Dawn detergent (these work the best)

Bend a coat hanger into a loop (maybe dad or mom can help you). Mix 1/2 cup of Joy or Dawn detergent with 5 cups water. Measure carefully, as this makes a big difference. Stir well. Add two tablespoons of glycerin. This makes more durable bubbles. Now dip your coat hanger loop into the solution then wave it into the air. (Don't throw away any solution you didn't use - store it for next time. As it "ages", it gets even better!)

EGG YOLK PAINT

1 well blended egg yolk

1/4 tsp. water

Food coloring

Blend egg yolk and water. Divide mixture into several small cups. Add a different food coloring to each cup (bright colors are great). Paint on regular sugar cookies with small paint brushes. Bake cookies, being very careful not to let the cookies brown. (Should be golden in color.)

EGG CARTON CREATIONS

Empty, clean egg cartons

Cut along the bottom of three connected cups of an egg carton. Set cups bottom up. Make a face on the end cup with a felt pen or crayon. To make an antennae, curl the ends of 2 (2") pieces of pipe cleaner and stick them into the caterpillar's forehead. Another idea: Use a styrofoam egg carton. Fill cups with any combination of wild bird seed, sunflower seeds, raisins, apples, suet, seeds mixed with peanut butter, peanuts, bread crumbs, water, corn or berries. Place outside on a window sill or hang from a tree. Another idea: Plant one seed in each of the twelve cups. Water and watch your seeds grow (this could be a good lesson on tithing, also).

EMERGENCY SUBSTITUTIONS

1 c. sifted cake flour = $\frac{7}{8}$ c. sifted all-purpose flour.

1 c. corn syrup = 1 c. sugar & $\frac{1}{4}$ c. liquid used in recipe.

1 c. whole milk = $\frac{1}{2}$ c. evaporated milk & $\frac{1}{2}$ c. water.

1 c. of buttermilk = 1 tbsp. vinegar & 1 c. of milk.

1 c. sour cream = $\frac{7}{8}$ c. of buttermilk or sour milk & 3 tbsp. butter.

1 c. of brown sugar = 1 c. granulated sugar & 2 tbsp. molasses.

CINNAMON ORNAMENTS

No baking and simple for kids! Mix 1 cup of applesauce with 1 (4.12 ounce) bottle of ground cinnamon. Should form a stiff dough, add cinnamon as needed. Roll out to $\frac{1}{4}$ inch thickness. Cut with cookie cutter. Make hole for ribbon. Carefully put on rack to dry. Let air dry several days turning occasionally. Makes about 12 sweet smelling ornaments.

CHORE CHART

1 poster board

12 index cards

Tape

Markers

Index cards

12 X # of children you have

Take index cards on poster board. Write chore you desire on the index cards. Write names of children on each card and put 1 set behind each chore. Hang in kitchen and rotate jobs each week.

SNOW PAINTING

Save squirt bottles and make colored water using food coloring and water. Bundle up and go outside and create colored snow.

PAINTING

There many great ways to use paint: 1. Sponge Painting - Cut sponges in different shape. 2. Stick Painting - Dip end of popsicle sticks, towels, blocks and press on paper. 3. Splatter Painting - Paint with a toothbrush. Dip brush in paint and use popsicle stick to pull bristles away from kids toward paper. Use leaves or figure shapes and splatter shapes.

BAKER'S CLAY

2 c. flour

1/2 c. salt

3/4 c. water

Knead 4 to 6 minutes to mix. Shape into ornament or other object. Bake finished objects at 300 degrees for 1 hour. Objects can be painted and shellacked. Or before baking, brush with beaten egg white for a shine.

SOAP CRAYONS

One cup Ivory Snow. Add 30-40 drops food coloring. Add water by teaspoonful until soap is liquid, stir well. Pack soap into ice cream tray, muffin tins or form into sticks. Set in sunny, dry place for 2 days. Crayons will become hard and great for writing in the sink or tub.

MUFFIN PAN CRAYONS

Old crayons (bits and pieces)

Muffin pans

Muffin cup liners or "non-stick" spray

Peel crayons. Line/spray muffin pan. Put crayon pieces in muffin cups. Separate colors for single color chunks. Mix colors for rainbow ones. Bake at 200 degrees until melted. Cool, peel off liners if used.

EDIBLE FINGER PAINTS

Mix baby rice cereal with water and good coloring or use instant pudding or cooked cereals with coloring.

DINOSAUR FOOD

--PART 1:--

2 c. Pterodactyl toenails, crushed (sugar)

1/2 c. swamp water (evaporated milk)

1 stick Iguana fat (margarine)

Cook 1 minute at a rolling boil, stirring constantly. Remove from heat.

--PART 2:--

3 c. bones (oats)

1 c. dried grass (coconut)

5 tsp. dirt (cocoa)

1/2 tsp. dirty water (vanilla)

Mix together Part 2. Add Parts 1 and 2 together. Stir, drop by spoonful onto waxed paper. Cool and eat. Don't let the dinosaurs eat all the food.

STONE SOUP

3 clean stones

3 stalks celery

2 lg. carrots

2 med. onions

2 med. potatoes

3 med. tomatoes

1/2 tsp. basil, thyme, marjoram

1 bay leaf

1/2 c. parsley

1 1/2 tbsp. salt

1/2 tsp. pepper

1/2 c. rice

Read the story Stone Soup. Wash hands. Everyone can chop or measure something. Put in a large crock pot. Cover with water. Cook 2 to 3 hours on high. Remove bay leaf before serving.

DUMP CAKE

1 can fruit (any kind)

1 box yellow cake mix

1 stick margarine or butter

1 can opener

1 spoon

1 rectangular cake pan

1. Wash hands. 2. Turn on oven to 350 degrees. 3. Put a little butter in the pan and smear it all over the inside. 4. Open fruit and dump it in the pan, juice and all. 5. Dump the dry cake

mix evenly over the fruit. 6. Chop up the stick of butter and dump the pieces on to. 7. Bake for 30 to 40 minutes. 8. Cool and eat. Yummy.

YUMMY PEANUT BUTTER BALLS

1/2 c. peanut butter

1/2 c. honey

1 c. non fat dry milk

1. Wash hands. 2. Measure and put everything in a big bowl. 3. Stir together. 4. Squeeze and pull until it is shiny and soft. 5. Roll into small balls. 6. Place on waxed paper. 7. Put in refrigerator. 8. Wait 1 hour or more until they are firm. 9. Eat.

BUTTER

For each 4 children: 1 pt. whipping cream

4 sm. clean baby food jars & lids Take whipping cream out of refrigerator 2 hours before using to get to room temperature. Divide evenly into jars, put on lids and let children shake, shake, shake. When butter forms, pour off liquid (taste this!) and spread on crackers or bread. (Add a touch of salt if desired.) Option: Put 1 pint of cream into a mayonnaise jar and take turns shaking.

FROZEN YOGURT DESSERT

1 c. plain or vanilla yogurt

1/4 c. sugar

1 tsp. Kool Aid, unsweetened soft drink mix, any flavor

Combine all ingredients in non metal bowl. Stir until sugar and soft drink mix are dissolved. Spoon into custard or paper cups. Freeze until firm, about 3 hours.

ORANGE YOGURT FROZEN DREAMS

1 sm. can frozen orange juice concentrate

1 pt. plain yogurt

2 tsp. vanilla

Honey to sweeten (opt.)*

*Never give honey to a child under 2 years. Beat ingredients together until blended. Fill popsicle molds or paper cups and popsicle sticks. Freeze 24 hours. Makes 8 (1/2 cup) servings. Counts as fruit serving CCFP. They taste much better than they sound.

YOGIE PEAR POPS

1 (16 oz.) can pear halves, drained

1 (8 oz.) plain yogurt

3 tbsp. honey

1/2 tbsp. lemon juice

Few drops almond extract

In blender container combine pears, yogurt, honey, lemon juice and almond extract. Cover and blend until smooth. Pour mixture into 5 (5 oz.) paper cups. Cover each cup with foil.

Make a small hole in the foil with knife. Insert a wooden stick into the cup through the hole. Freeze 4 to 6 hours. To Serve: Remove foil and tear paper from pop.

BABOON BUTTER

3/4 c. peanut butter

1/4 tsp. cinnamon

1/2 c. raisins

3 sm. very ripe bananas

1 tbsp. shredded coconut

Mash peanut butter and bananas. Add cinnamon, raisins and coconut. Blend well. Spread on fruit, crackers and bread.

CUT OUT COOKIES

1 c. Crisco

1 1/2 c. sugar

2 eggs

2 1/2 c. flour

1 tsp. baking powder

1 tsp. salt

1 tsp. vanilla

--ICING:--

1 tbsp. margarine

1 1/2 tsp. vanilla

Milk

Powdered sugar

Blend Crisco and sugar. Add eggs and beat. Combine flour, baking powder and salt. Add to mixture; blend well. Bake on greased cookie sheet 10 to 12 minutes at 375 degrees. Frost when cool.

CREMEDOODLES

1 (7 oz.) jar marshmallow creme

1 c. peanut butter

1/2c. honey

3 oz. milk chocolate bar, grated

1 1/2 c. raisins

1 c. chopped walnuts

2 c. shredded coconut

Kids can stir all ingredients except coconut together and help form into 1" balls. Roll in coconut. Chill or freeze. Makes about 6 dozen.

SPINACH OMELET

1 egg per child

1 slice cheese per child

Well drained spinach, enough for a vegetable for each child

Scramble eggs slightly, add spinach and cheese. Place under broiler until hot and bubbly. Serve with biscuits and fruit and milk.

PEANUT BUTTER BANANA BALLS

2 ripe bananas

5 tbsp. peanut butter

2 tbsp. honey

Mash bananas. Mix with peanut butter and honey. Roll into balls. Freeze in covered container.

PUDDING WICHES

1 1/2 c. cold milk

1/2 c. peanut butter

1 pkg. instant pudding

24 graham crackers or chocolate wafers

Add milk to peanut butter, blend until smooth. Add pudding mix. Beat 2 minutes at lowest speed. Let stand 5 minutes. Spread filling 1/2" on 12 crackers, top with remaining 12 crackers. Freeze 3 hours.

GORP

--Suggestions:--

Raisins

Oatmeal

Sesame seeds

Granola

Chocolate chips

Dates

Any dry cereal

M&M's

Cheerios

Pretzels

Sunflower seeds

Wheat or Rice Chex

Peanuts

Walnuts, any nuts

Mix what you want and enjoy.

CHERRY CAKE

2 cans pie filling

1 yellow cake mix

1 stick oleo

1/3 c. nuts, chopped

Mix cherry pie filling and cake mix with melted oleo. Pour into greased 13'x9" pan. sprinkle nuts on top. Bake 350 degrees for 40 to 45 minutes.

JIG-TIME TARTS

Thin slice sandwich bread

Oleo

Sugar

Fruit cocktail, drained

Cool Whip

Cut crusts from bread. Butter both sides of bread. Place in muffin tins. Sprinkle insides with sugar. Place in oven and brown. when browned, remove from pans, slightly. cool. Fill with drained fruit cocktail. Top with Cool Whip.

YOU CAN EAT IT DOUGH

1 1/4 c. confectioners' sugar

1 1/4 c. powdered milk

1 c. corn syrup

1 c. peanut butter

Mix until dough reaches proper consistency for molding. Let children mold all kinds of creatures and decorate with Cheerios and raisins. Can eat when they are finished.

EDIBLE DOUGH

1 1/2 c. warm water

1 pkg. dry yeast

1 egg

1/4 c. honey

1/4 c. shortening

1 tsp. salt

5 c. flour

Stir yeast in 1 1/2 cups very warm water until dissolved. Mix in egg, honey, shortening and salt. Stir in flour a little at a time until makes a ball. Knead 5 minutes. Make flat figures on cookie sheet. Cover with towel 25 minutes. Bake 20 minutes in 350 degree oven. Eat or shellac it.

PAINTED TOAST

White bread

Milk

Food colors

Small clean brushes

Paper cups

Toaster

Divide small amounts of milk into paper cups and add a different color to each. Using the clean brushes. Let the children paint on their bread. Teach them to paint gently so they don't tear the bread. Do not let them get the bread too wet. Let them drop into toaster and see what happens when it pops up!

COOKIE PAINTS

2 egg yolks

1/2 tsp. water

Food coloring

Blend egg yolks and water together. Divide into containers and add food coloring. Using small clean paintbrushes, paint unbaked cookies. Bakes on a shiny glaze.

GIANT CHALK STICK

3 tbsp. plaster of paris

2 tbsp. powder tempera paint

Wax paper cups

Water

Mix paint powder and plaster powder in paper cups. Add water slowly to dry mixture until creamy, stirring well. Wait about 1 hour until chalk is hard. Firmly tap out container.

SQUEEZE BOTTLE PAINT

2 c. white glue

1/2 c. dry plaster of paris

1 c. powdered tempura

Mix together and add enough water to make consistency of toothpaste. Make consistency of toothpaste. Put into squeeze bottle. Use black squeeze paint to make outlines for "stained glass" effect. When dry, use water colors or markers to fill in when dry. Use white to make "spider web" pictures. Dry flat overnight.

SOAP POWDER FINGERPAINT

1/2 c. liquid starch

3 c. water

1/4 c. soap powder (not detergent)

1/4 c. talcum powder

Dry tempura

Mix soap and water in a saucepan, then add starch. Stir until soap powder is dissolved. Bring to a boil and cook until clear. Remove from heat and add tempura and talcum. Using a mixer beat until it is smooth and foamy. Store air tight in refrigerator.

SALT DRIP PAINT

1/2 c. salt

2 tbsp. flour

Dry tempera (any colors)

Water

Mix salt, flour and dry tempera. Stir in enough water to make mixture the consistency to drip off of a spoon. Use a funnel to fill squeeze bottles. Let child make design by dripping from squeeze bottle or dripping from a spoon onto construction paper. Dry flat overnight.

CORNSTARCH FINGERPAINT

3 tbsp. sugar

2 c. cold water

1/2 c. cornstarch

Dry tempera

Mix sugar, cornstarch and water in a heavy saucepan. Cook over low heat, stirring constantly. When thick, cool and pour into 6 muffin tin compartments or 6 paper cups. Add a different color of dry tempera to each.

SHINY PAINT

1 part white glue

1 part liquid tempera

Mix together and use right away or store in an air tight container. Paint with brushes and allow to dry completely before touching. Wash brushes before they dry.

'WASHABLE' EASEL PAINT

1 1/4 c. cornstarch

1 c. cold water

1 c. Ivory flakes

1/2 c. salt

3 c. hot water

1 c. talcum powder

1 tsp. glycerine

In a saucepan mix cornstarch and cold water. Add Ivory flakes, salt and hot water. Cook until bubbles appear. Remove from heat and add talcum powder and glycerine. Stir until smooth. Store air tight, no refrigeration needed. Can divide into several containers and add different colors dry tempera. Keeps indefinitely. Washes out of clothes easily.

COOKED PLAYDOUGH

1 c. flour

1/2 c. salt

2 tsp. cream of tartar

1 c. water

1 tbsp. oil

1 tsp. food color

Combine flour, salt and cream of tartar. Mix liquid and gradually stir them into dry ingredients. When smooth, cook over medium heat. Stir constantly until ball forms. Remove from heat. Knead until smooth.

COOKED PLAYDOUGH

1 c. flour

1 tbsp. vegetable oil

1/2 c. salt

1 c. water

1 tbsp. cream of tartar

Food coloring

1 tsp. vanilla (opt.)

Mix the dry ingredients together in a saucepan. Mix oil and water, then pour slowly into dry ingredients. Cook over very low heat until the mixture is thick (like mashed potatoes). This happens very quickly. Stir in vanilla. Remove from heat and turn the mixture onto a board or table. When cool enough to handle, knead coloring in until smooth. Store in an air tight container.

HARDENING SALT CLAY

2 c. salt

1 c. + 2 tbsp. water

1 c. cornstarch

Mix salt and 1/2 cup water in heavy saucepan. Cook over medium heat, stirring constantly until salt dissolves. Remove from heat. Combine cornstarch and remaining water and add it to the salt water. Cook over low heat until mix is thick and smooth. This happens quickly. Spoon the clay onto table or board to cool. Store air tight. It will harden in the sun and can be painted.

RUBBERY PLAYDOUGH

2 c. baking soda

1 1/2 c. water

1 c. cornstarch

Food coloring

Mix together dry ingredients in a saucepan. Add water, stir until smooth. Cook 1 to 2 minutes over medium heat until thick. Remove to waxed paper to cool. Knead in coloring until smooth. Store in air tight container.

SOAP SCULPTING STUFF

2 c. soap flakes (Ivory)

1/4 c. water

Put soap flakes in a large bowl. Add water and squish and squeeze until mixture is all damp and squishy. when mixture sticks together, it's ready to sculpt. Figures become firm in refrigerator. Then allow to dry completely before handling. Can be painted when dry.

CLAY JEWELRY MIX

3/4 c. flour

1/2 c. cornstarch

1/2 c. salt

Warm water

Mix dry ingredients in a bowl. Gradually add warm water until mixture can be kneaded into a stiff dough. To reduce stickiness, dust with flour. Children can roll into balls for beads. Pierce each with a toothpick for hole to thread onto string. Air dry and paint.

DRYER LINT "PAPER MACHE"

3 c. dryer lint

2/3 c. flour

2 c. water

Mix water and lint together in a large saucepan, stirring well. Slowly add flour, mixing well. Cook over medium heat, stirring constantly until mixture holds together, forming peaks. Pour out onto several layers of newspaper to cool. Use mixture over a base, such as a box, balloon or bottle, spreading like paper mache. Dry 4 to 5 days. Store unused air tight. Keeps only 4 to 5 days.

BOOKBINDER'S PASTE

1 tsp. flour

2 tsp. cornstarch

1/4 tsp. alum (powder)

1/3 c. water

In top of double boiler, mix dry ingredients. Add water slowly, stirring out lumps. Cook over low heat, stirring constantly. Remove from heat when paste begins to thicken; it will thicken more as it cools. Keep covered. Add water to thin when necessary.

PAPER PASTE

1 c. flour

1 c. sugar

4 c. water

1 tbsp. powdered alum

3 drops oil of clove

Mix flour and sugar, then add slowly 1 cup of the water. In the top of a double boiler, bring remainder of water and the alum to a boil, then add flour and sugar mixture, stirring constantly. Cook and stir until fairly clear (about 1/2 hour). Remove from heat and add oil of cloves. Makes 1 quart of paste. Paste will keep a long time in air tight jar with small wet sponge on top of paste.

BRIGHTLY DYED PASTA

Rubbing alcohol

Food colors

Noodles or rice, uncooked

Do not eat! This is for art projects only! Pour alcohol into large bowl and add food color. Use 1/2 bottle food color for each bottle of alcohol for very bright colors. Add pasta or rice, stir and let set until desired color. Spoon out, using slotted spoon, onto newspapers. Spread to dry (about 2 hours). Store in Baggies. Alcohol can be poured back into bottles and used again.

MAGIC CRYSTAL GARDEN

6 tbsp. salt

6 tbsp. water

6 tbsp. laundry bluing (in laundry dept. at grocery store)

1 tbsp. ammonia

5 or 6 pieces charcoal

Food coloring

A glass container

Adult supervision is needed with ammonia! Mix salt, water, bluing and ammonia in a large bowl. Put charcoal in an old glass bowl. Pour mixture over charcoal. Sprinkle drops of food coloring for color. Set container in a warm place and do not move it. It will continue to grow crystals until all liquid is absorbed. (You can make several small gardens in glass jars, dividing the liquid over them.)

TEDDY BEAR SUNDAES

Any flavor ice cream

M & M's or sm. candies

Sm. round chocolate or vanilla wafers

Chocolate sprinkles or toasted coconut

Put scoop of ice cream into dish for head. Use candies for eyes and mouth. For ears, push cookies into ice cream. Sprinkle a little coconut or chocolate sprinkles on top for hair.

ICE CREAM CLOWNS

1 scoop vanilla ice cream

1 sugar cone

Chocolate bits

Raisins

Maraschino cherries

Whipped cream

Put scoop of ice cream on plate with cone on top for hat. Use chocolate bits for eyes, cherry for nose and raisins for mouth. Be creative! Put whipped cream around the clown for neck ruffle. Another version of an ice cream clown: Put a scoop of ice cream on a chocolate sandwich cookie. Use gumdrops for his eyes, mint wafers for his ears, an orange slice for his mouth, and a maraschino cherry for his nose and as a top for his cone cap.

ICE CREAM PIE

1 pastry or graham cracker pie shell

1 pt. strawberry ice cream

1 c. milk

1 pkg. instant strawberry pudding

Blend ice cream and milk together in a bowl. Add strawberry pudding and beat until mixed. Pour into pie shell. Refrigerate 1 hour before serving.

BANANA SURPRISE

1/2 of a sm. ripe banana

3/4 c. milk

2 tbsp. frozen orange juice concentrate

2 tsp. honey

1 ice cube

2 drops yellow and 1 drop red food coloring

Put 1/2 of a small banana into a blender container. Add 3/4 cup milk. Cover blender. Run it on low for 10 seconds. Put 2 tablespoons frozen orange juice concentrate into a small bowl or a cup. Add 2 teaspoons honey to the cup. Stir to mix them well and melt the orange juice. Add the honey mixture to the blender. Add the ice cube. Cover the blender and run it on low for 30 seconds or until the ice cube stops making noise. Take off the top of the blender. Add 2 drops yellow food coloring and 1 drop red. Cover the blender. Run it on low for a few seconds. The drink will turn orange. Stop blender. Take off cover. Pour drink into glass and serve. Makes 1 banana sunrise.

YUMMY COOKIES FOR KIDS TO COOK

1/2 c. cake mix, any flavor

1/2 tsp. soft butter

1 1/2 to 2 tsp. water

Preheat oven to 350. Mix butter and cake mix. Add 1 1/2 teaspoons water and blend. Dough needs to be stiff but mixes vary so more water may be needed. Add by drops. Roll

dough on floured surface then cut out cookies. Bake on ungreased cookie sheet 5-8 minutes. About 1 dozen cookies.

ARTIST'S PUNCH

Combine orange juice with seltzer. Add colorful ice cubes made by freezing cranberry juice in an ice tray.

BANANA SHAKE

1 med. banana

1 sm. container yogurt, plain or strawberry-banana

1 c. milk

1 "shaking jar"

Using a fork, smash banana in a small bowl. Pour milk and yogurt into shaking jar. Spoon banana into shaking jar. Cover jar tightly and shake vigorously. Pour into frosty mug for a great summer refresher.

GHOUL-AID

1 env. grape flavor unsweetened Kool-Aid pkg.

1 env. orange flavor unsweetened Kool-Aid pkg.

2 c. sugar

3 qts. cold water

1 bottle (qt. or liter) ginger ale, chilled

In a large plastic pitcher, dissolve both envelopes of Kool-Aid and the sugar in cold water. Add the ginger ale just before serving. Serve over ice.

BIRDS NESTS

3 tbsp. butter or margarine

2 tbsp. creamy peanut butter

3 c. marshmallows

3 c. chow mein noodles

Peanut M & M's

Melt butter, melt into it 2 tablespoons creamy peanut butter. Add 3 cups marshmallows and melt over low heat. Add 3 cups chow mein noodles. Mix thoroughly to coat. Butter hands and shape small portions into nests on greased pans. Add 3 peanut M & M's while nests are still warm.

DIRT CUPS

2 c. cold milk

1 pkg. (4 serving) Jello chocolate flavor instant pudding

8-10 (7 oz.) plastic cups

1 pkg. (16 oz.) chocolate sandwich cookies, crushed

1 tub (8 oz.) Cool Whip whipped topping, thawed

--Suggested decorations:--

Gummy worms and frogs

Candy flowers

Chopped peanuts

Pour milk into large bowl. Add pudding mix. Beat with whisk until well blended, 1 to 2 minutes. Let stand 5 minutes. Stir in whipped topping and half of crushed cookies. Place 1 tablespoon crushed cookies into cups. Fill cups 3/4 full with pudding mixture. Top with remaining crushed cookies. Refrigerate 1 hour. Decorate.

PLAYMATE PIZZAS

3 whole wheat English muffins or bagels, split and toasted

3/4 c. shredded Cheddar cheese (3 oz.)

1 (8 oz.) can tomato sauce

4-5 slices Canadian style bacon

1 (2 1/2 oz.) jar sliced mushrooms, or 1/2 c. pitted ripe olives, sliced

Sprinkle toasted muffins or bagels with cheese. Spread tomato sauce over cheese. Cut Canadian style bacon to make 6 mouths and 12 eyes. Arrange mouths and eyes on muffins. Arrange mushrooms or olives around the top edge to resemble hair. Place pizzas on baking sheet. Bake in 450 oven for about 5 minutes or until hot. Makes 6 servings.

GRANDPARENT'S DAY SURPRISE

Grandparents will love this refrigerator magnet! Begin by tracing a juice can lid onto brightly colored paper. Cut the circle slightly smaller than the outline, and glue it inside the rim of the lid. To this colorful background, attach a photo and a bit of artwork. Glue lace or other edging around the rim of the lid and add a tiny bow if desired. Attach a self-adhesive magnet strip to the back of the lid to complete the project.

SMELL BOOKS

Make scented books to illustrate child-dictated stories or to describe family cooking experiences, such as making fruit salad. Cut out felt shapes of fruits, mints or nuts like almond and hazelnut, and use an eyedropper to apply the scent to the cloth. Then glue the shapes to sheets of construction paper, and child's sentences, and bind with yarn into a book.

CRYSTAL GARDEN

Place broken pieces of brick or terra cotta clay in a glass bowl or jar. Pour the following solution over this: 4 tsp. water

1 tsp. ammonia

4 tsp. bluing

1 tsp. Mercurochrome

4 tsp. salt

Add more solution each day until the garden has grown to the desired size.

3-D REINDEER

While gourds are abundant in late fall, dry as many as you think you'd like to use for this activity. In December, poke two holes in the top of each gourd and third hole in the back. Have child paint gourds and add eyes and a nose with paint or felt. Insert two small branches for antlers in the holes at the top and a half of a drinking straw in the hole in the back of each gourd. Have child draw and color bodies for the reindeer on construction paper, then staple the straws to the necks of the bodies to add the heads.

GOURD GOBBLERS

Use dry, pear-shaped gourds that are light in weight. (Dry them by poking holes in the gourds and letting them sit for several weeks.) The fat end of each gourd will represent the body of the turkey, while the narrow end will be the head and neck. Poke two holes in the fat end near the middle for good balance. This is where you'll insert pipe cleaner legs. Before you insert them, fold each pipe cleaner in half and twist slightly. Slip the folded end into the gourd and bend the other end to make a foot for the turkey to stand on. Cut tail feathers from construction paper and glue to the fat end of the gourd. Glue a small scrap of red felt to the head for the wattles. Add eyes with black crayon or permanent marker.

ROLY-POLY SANTA

Need: Plastic hoisery eggs

Poster paint

Liquid soap

Clay or playdough

Accessories-felt, glitter, rick-rack, etc.

Craft sealer (optional)

Mix a little liquid soap to poster paint to help it adhere to the plastic, then have child paint both halves of the egg to look like Santa, an elf or whatever he wishes. (The eggs will be easier to paint when separated in half.) When the paint dries, put a ball of clay in the

bottom half of each egg and glue the parts together. Have child add finishing touches to the roly-polies with paint, felt, glitter, etc., then coat with craft sealer.

CREPE PAPER MODELING PLASTER

1 pkg. crepe paper

1 1/2 c. flour

1/4 c. salt

Cut crepe paper into narrow strips or small pieces; the smaller the pieces, the finer the texture. Place in large pan. Add enough water to cover. Let stand for 8 hours to overnight. Drain well but do not squeeze dry. Mix flour and salt together. Stir into crepe paper mixture gradually until mixture is consistency of thick dough. Knead until well blended. This is thicker and less messy than paper mache. Mixture does not store; prepare enough for each project.

YUMMY BIRD FEEDERS

2 c. shortening

2 c. peanut butter

5 c. bird seed

Mix all ingredients together. Shape into balls. Wrap each ball in netting from onion bags, and secure with a plastic twist. This recipe makes about 12 feeders.

DOGGIE BISCUITS

2 1/2 c. whole wheat flour
1/2 c. dry milk powder
1/2 tsp. each salt, garlic powder
1 tsp. brown sugar
6 tbsp. margarine, shortening or meat drippings
1 egg, beaten
1/2 c. ice water

Combine flour, milk powder, salt, garlic powder and brown sugar in bowl. Cut in shortening until mixture resembles cornmeal. Mix in egg. Add enough water so that mixture forms ball. Pat dough 1/2 inch thick with fingers on lightly oiled cookie sheet. Cut with doggie biscuit cutter and remove scraps. Pat out scraps and proceed as before. Bake for 25 to 30 minutes at 350 degrees. Cool on wire rack. Makes about 10 biscuits.

NONHARDENING CLAY

4 c. flour
1 c. salt
8 tbsp. salad oil
7 or 8 tbsp. water
Food color (if desired)

Mix well together. Keep covered when not using.

BAKER'S CLAY

1 c. salt

1 1/2 c. warm water

4 c. flour

Stir salt into the warm water. Cool mixture, then add flour and knead for 10 minutes. To color the dough, add food coloring or 1/2 cup dry tempera paint added to salt and water. Bake modeled figures at 300 degrees Fahrenheit for one hour.

DYEING MATERIAL

Rinse fabric or wool yarn in hot water, wring it well, and then place it in the dye, making sure it is well covered. Bring the dye to a simmering stage and cook until the fabric is colored as deep as you wish. Rinse the material in lukewarm water. Squeeze lightly, but do not wring. Avoid direct rays of sunlight while drying.

MAKING NATURAL DYES

Collect plants, moss, herbs, roots, nuts and so on. Chop a quantity of one of these materials and put it through a meat grinder. Cover it with water and let it stand overnight. Drain off the water the next morning and save it. Add a little more water to the pulp and simmer for 30 minutes. Drain off this water and add it to the first water. Add more water to cover fabric. You can get the following colors by processing one of these materials. Brown - walnut shells Redbrown - onion leaves; bark Purple - blueberries; sumac; peach leaves; moss Red - root and berry of the cactus Black - oak bark; gum from pinon tree.

NATURAL EGG DYES

Place desired number of eggs and desired coloring material (see below) in saucepan. Add 1 teaspoon vinegar. Simmer in water to cover for 20 minutes. Polish with a small amount of oil on soft cloth to intensify color and add gloss. Adding a small amount of cream of tartar to water may deepen some shades. Fresh mint or oregano - beige Strong coffee - brown Spinach - grayish gold/pink Yellow delicious apple peel - lavender Beet juice - reddish purple Red cabbage leaves - blue Walnut shells - buff Carrot tops - greenish yellow Onion skins - orange Cranberry juice - red.

MAGIC WRITING SURFACE

1/4 c. beeswax

9 tbsp. Venice turpentine

1/4 c. lard

2 tbsp. mineral oil

1 tbsp. carbon black

3 tbsp. powdered China clay

Cardboard or fiberboard

Waxed paper or transparent plastic

Combine beeswax, turpentine, lard and mineral oil in double boiler. Heat over hot water until well blended, stirring frequently. Stir in carbon and China clay. Paint uniform coat on cardboard. Cool. Place waxed paper over surface. Write or draw with sharpened stick, fingernail or other object that will mark without tearing waxed paper. Erase marks by lifting waxed paper.

NEWSPRINT TRANSFER

1/2 c. water

1/4 c. turpentine

2 tbsp. liquid dishwashing detergent

Combine all ingredients in tightly covered jar; shake vigorously to mix. Paint over any newspaper picture or story; blot gently with paper towel. Place clean white paper over newsprint. Rub evenly with small roller or back of spoon. Peel off paper carefully. Picture will appear in reverse on white paper. NOTE: USE IN WELL-VENTILATED ROOM. THIS ACTIVITY FOR OLDER CHILDREN ONLY- NOT FOR USE BY SMALL CHILDREN.

COLORED SAND

3 c. masonry sand

2 tbsp. liquid tempera

Mix the ingredients and allow to dry, stirring occasionally. It will take about 24 hours to dry. For deeper colors, use more paint. If sand is not available, use salt.

INSTANT ERASE INK

3 tbsp. water

36 drops of tincture of iodine

1 tbsp. cornstarch

Mix water and iodine in small jar. Stir in cornstarch gradually. Store tightly covered. Ink is blue-black. Let dry completely. Wipe off with soft cloth.

INVISIBLE INK

2 tbsp. cobalt chloride

2 tsp. white dextrin

3 1/2 tbsp. glycerine

Combine all ingredients in small saucepan. Cook over low heat until well blended, stirring constantly. Cool completely. Store in tightly covered clean jar. Ink is pale pink on colored paper. Expose to heat or light bulb and writing turns blue. Note: Cobalt chloride and dextrin may be purchased from a chemical supply house and glycerine from a drug store.

DESIGNS YOU KNEAD FOR SPECIAL OCCASIONS

--BASIC RECIPE:--

2 c. flour

1 c. salt

1 c. cold water

Combine ingredients and knead to a medium-stiff, smooth dough. To add color, work drops of food coloring until the desired shade is achieved. Store any unused dough in plastic bags in the refrigerator for the next projects. Roll out dough to 1/4 inch thick and use cookie cutters for designs. Bake designs in warm oven (350) for 1-2 hours or until hard to the touch. Melt paraffin, in bowl placed in a pan of boiling water. Using slotted spatula or spoon, dip each design into the melted paraffin. Transfer to wire rack or newspaper.

--IDEAS:--

Dough pressed through a garlic press makes grass, noodles. Rolling strings of various colored dough together, then following flat gives a multi-colored marbled effect. Wrapping a firm ball of aluminum foil with dough gives a firm base for a ball, pumpkin, jack-o-lantern. Acrylic paints can be used for decorating. 10 inch bamboo skewers are great for plant ornaments.

SILLY PET SPIDERS

Paper nut cups or egg cartons cut into cups

Pencil

Eight 3 inch pieces of pipe cleaners or twist ties

Decorate cup to make it look like a spider face. (Use crayons or markers; adhesive stickers; glue on cereal; raisins, nuts. Hats can be made with cotton balls, marshmallows or string.) Using the tip of a pencil, poke 8 holes around the bottom of the cup. To make the spiders legs, insert pipe cleaners or twist ties into holes. --SPIDER WEB:--

Squeeze a glob of white glue onto waxed paper. Dip 9 inch piece of twine into glue, squeezing excess off with fingers. Lay one end in center of another piece of waxed paper. Working outward from center, lay down the twine. Add more pieces of twine to increase sizes. Lay longer pieces of twine dipped in glue (12 inches) across the top of the web. Let dry at least 4 hours. Carefully peel off the waxed paper.

FOOD COLORING FIREWORKS

Newspaper or brown craft paper

White paper or construction paper

Food coloring

Plastic drinking straw

Cover a work space with newspapers. Place white paper on newspapers. Put a large drop of food coloring in the center of the white paper. Holding one end of the straw above the drop of food coloring, blow through the other end of the straw. How hard you blow determines how far and how fast the drop of coloring moves. After blowing the 1st drop of coloring as far you want, do the same with more drops of color.

VEGETABLE PRINTING

Cut various fruit and vegetables in half, allowing to dry on paper towels for at least an hour. These fruits should be used within 2 days (lemons, oranges, onions, zucchini should dry 2-5 days). Cover work table with old newspaper. Brush paint on cut edge of fruit or vegetable. Print design on water color paper. Cover with clear adhesive backed vinyl for a placement. Print on 100% cotton fabric and heat set by ironing face down on paper towels. Sandwich the cotton fabric sit batting and a backing to make a pot holder. Stitch around design, stitching through all three layers. Make pictures, landscapes, designs, etc. Frame the results for wonderful presents.

POSTER PAINT

1/4 c. flour

1 1/2 c. water

3/4 c. dry poster paint powder or dry

tempera paint

2 tsp. colorless dishwashing

detergent (optional)

2 tsp. liquid starch (optional)

Place flour in small saucepan. Gradually stir in 1 cup water. Cook over medium heat until thickened, stirring constantly. Cool. Measure 1/4 cup mixture into each of 4 small clean jars. Add 2 tablespoons water to each jar; blend well. Add 1/2 teaspoon dishwashing detergent to each jar if glossy finish is desired or add 1/2 teaspoon starch to each jar for matte finish. Store tightly covered. Mix well before using.

EFFERVESCENT BATH SALTS

9 tbsp. soda

7 1/2 tbsp. citric acid powder

2 tbsp. cornstarch

4 to 6 drops cologne

Mix soda, citric acid and cornstarch in bowl. Add cologne; mix well. Store in tightly covered clean jar. Use about 2 tablespoons mixture for each bath.

POPSICLES FOR CHILDREN

1 pkg. Jello

1 pkg. Kool-Aid

2/3 c. sugar

2 c. boiling water

4 c. cold water

Dissolve Jello, Kool-Aid and sugar in boiling water. Add the cold water and freeze. May use 3 ounce Dixie cups and put popsicle sticks in each.

NANCY'S PLAY DOUGH

2 c. flour
1 c. salt
2 c. water
2 tbsp. oil
2 tbsp. cream of tartar
Food coloring

Mix together. Pour into 9x13 pan. Bake at 350 for 5-7 minutes. Keep in airtight container.

SMELLY PLAY DOUGH

2 1/2 c. flour
1/2 c. salt
1 tbsp. alum
2 pkgs. unsweetened Kool-Aid
3 tsp. vegetable oil
2 c. boiling water

Mix dry ingredients, add oil and water. Stir quickly and mix well. Store in a cool place in an airtight container.

MISS RUTH'S PLAY DOUGH

2 1/2 c. flour
1/2 c. salt
1 tbsp. alum
3 1/2 tbsp. oil
2 c. boiling water

Mix dry ingredients together. Add oil and boiling water. Mix with a wooden spoon, then knead with hands. Food coloring may be added. Store in plastic bag. Keeps about 1 month.

APPLE FRITTERS

1 c. sifted enriched flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1 tbsp. sugar
1/2 c. milk
1 tbsp. salad oil
1 well beaten egg

Sift together flour, baking powder, salt and sugar. Blend milk, egg and oil; add gradually to dry ingredients. Stir in 2 apples that have been pared, cored and cut into pieces like matchsticks. Drop from tablespoon into deep, hot fat. Fry 2 to 5 minutes. Drain on paper towels. Sprinkle with confectioners' sugar. 4th Grade

MALT'S SPECIAL RECIPE

2 pieces bread

1 slice American cheese

1 slice bologna or ham

Catsup

Miracle Whip

Place bread on plate. Squirt catsup on one slide and Miracle Whip on the other. Put cheese on catsup side and ham or bologna on the Miracle Whip side. Put the two sides together to form a sandwich, cut in half and serve. Serves 1.

BIRD SEED

Small box plain or Honey-Nut Cheerios

M & M's (or chocolate chips)

Raisins

Mini marshmallows

Salted peanuts

Dry fruit, optional

Mix in a large bowl. Store in large Zip-Loc bag or airtight container.

S.'S SANDWICHES

1 slice of bread

1 tbsp. creamy peanut butter

1 tsp. sunflower seeds

Cut crusts from bread. Roll bread flat with rolling pin. Spread peanut butter on bread and sprinkle with sunflower seeds. Roll up bread from edge to edge, jelly roll fashion. Refrigerate 1 hour. Cut roll into slices and serve.

MINI PIZZAS

1 lb. Italian sausage (remove casing if in a bratwurst form)

2 lb. Velveeta

1 (12 oz.) can pizza sauce

1 pkg. shredded mozzarella cheese

1 pkg. party rye bread

Fry sausage and drain fat. Heat pizza sauce and melt cheese. Add sausage. Let cool a little and spread on party rye; top with shredded mozzarella cheese. Freeze flat on cookie sheets or keep in freezer bags until used. Bake at 375 degrees for 10 minutes or until cheese bubbles.

PIZZA BUNS

1 lb. lean ground beef

2 onions, chopped

1/2 lb. grated Cheddar cheese

1 can tomato soup, undiluted

1 tsp. oregano

1 tsp. minced garlic

1/4 c. oil

8 English muffins

Mozzarella cheese

Brown beef, onions and garlic. Add rest of ingredients except for mozzarella cheese. Spread mixture on muffins and sprinkle with mozzarella cheese. Broil until brown. Serves 8-12.

GREG'S PIZZA SLICES

1 (8 oz.) can crescent rolls

1 jar favorite pizza sauce

8 oz. pkg. shredded mozzarella cheese

Favorite pizza topping (pepperoni,
sausage, etc.)

Separate dough into triangles and place on baking sheet. Spoon on pizza sauce. Place on topping. Top with cheese. Bake at 350 degrees for 10-12 minutes until cheese is melted and crust is golden brown.

KITTY FOOD OR PUPPY CHOW (for HUMANS!)

1/2 c. margarine

1 c. peanut butter

1 lb. powdered sugar

12 oz. chocolate chips

1 box any kind of Chex cereal

Mix margarine, peanut butter and 12 ounce chocolate chips in corning ware or microwave dish. Microwave for 2 minutes or until ingredients are melted and stir. Add Chex cereal to coat with mixture. In a brown grocery bag put powdered sugar in and then add coated cereal, twist opening of bag shut. Go outside to shake until all cereal is coated.

PEOPLE PUPPY CHOW

12 oz. chocolate chips

1 c. smooth peanut butter

1/2 c. margarine

Melt in pan together over low heat. 12 oz. Chex cereal (any except bran)

12 oz. Cheerios

Powdered sugar

Combine cereals and add to above mixture and coat well. Pour into large bag with powdered sugar and shake until coated well. Store in refrigerator.

POPCORN BALLS

1/4 c. oleo

1 tsp. vanilla

1/2 lb. marshmallows

2 1/2-3 qt. popcorn, popped

Melt oleo and marshmallows over hot water. Add vanilla. Pour over popcorn. Moisten hands with cold water and form into balls.

MICROWAVE "CARAMEL" CORN

6 qt. popped popcorn, unsalted

1 c. brown sugar

1 c. white syrup

1 stick margarine

1 tsp. salt

1 tsp. baking soda

Spray the inside of a brown paper grocery bag with Pam (or non-stick spray). Put 3 quarts of popcorn in bag. Mix in microwave safe container (4 cup glass measuring cup works well) the sugar, syrup, margarine and salt. Microwave on high for 2 minutes. Stir well. Microwave additional 2 minutes on high and stir in baking soda immediately. Mixture will be foamy. (Note: If you stir with a wooden spoon you can leave in container to cook.) Pour half of foamy mixture over popcorn in bag, add rest of popcorn and then pour remaining foamy mixture over top. Fold top of bag over and Shake Well Quickly. Place bag with top folded over in microwave and microwave 90 seconds on high. Shake Well Again. Pour mixture out to cool (2 cookie sheets work well - mixture will not stick when cool, do Not grease pans). When completely cool break apart and store in airtight containers. Very Yummy. Note: Microwaves cook times vary slightly - syrup mixture is very hot so work quickly but carefully.

CARAMEL CORN

Fill a large roasting pan with 3 quarts of popped popcorn. Using another cooking pan prepare: 1 c. brown sugar

1/2 c. butter & margarine

1/4 c. white corn syrup

Boil 5 minutes. Remove. Add: 1/2 tsp. vanilla

1/2 tsp. salt

1/2 tsp. baking soda

Blend and pour over popped popcorn mix. Bake at 250 degrees for 40 minutes. Stir and spread on a sheet of waxed paper to cool. Aide

CHOCOLATE - CHIPPED NUTS

2 c. semi-sweet chocolate chips

1/3 bar paraffin

4 c. whole almonds, pecan halves or

walnut halves

In the top of a double boiler, melt chocolate chips and paraffin. Add about 1 cup of nuts to chocolate, stirring to coat well. Remove nuts individually with fork. Place on waxed paper to set. Repeat with remaining nuts. Yield: 4 cups dipped nuts.

PEANUT OR RAISIN CLUSTERS

1 lb. salted Spanish peanuts or raisins

1 lb. chocolate

Melt chocolate. Stir in peanuts or raisins. Drop onto wax paper in mounds. Let cool.

PEANUT BUTTER APPLES

2 red or green apples, cut in 4 halves

3 tbsp. peanut butter

1 tbsp. apple juice

1 pkg. "Sweet-One" (sugar substitute)

2 c. Rice Krispies, crushed

Toothpicks

Measure peanut butter, juice and "Sweet-One" in a microwave safe bowl. Microwave on high 30 seconds. Remove from microwave and stir until smooth. Insert toothpicks in the end of each apple slice. Dip each side of apple into peanut butter mixture. Roll in crushed cereal. Serve immediately.

CHAD'S AFTERSCHOOL TREAT

Vanilla wafers

Miniature marshmallows

Place vanilla wafer on a plate with 2-3 marshmallows on top. Microwave for 15 seconds until marshmallows start to bubble. Cool.

DANE'S FAVORITE CRUNCHY PEANUT BUTTER COOKIES

2 c. cornflakes, crushed

2 tbsp. peanut butter

1 pkg. Sweet-One (sugar substitute)

Additional crushed cornflakes

Mix crushed cornflakes, peanut butter and Sweet-One together. Shape into 1 inch balls. Roll in crushed cornflakes. Refrigerate.

GOLD DROPS

24 Ritz crackers

1 c. smooth peanut butter

2 c. butterscotch chips

Spread half of the crackers with peanut butter. Top each with a second cracker. In the top of a double boiler, melt butterscotch chips. Dip sandwich cookies into butterscotch. Place on waxed paper to set. Yield: 1 dozen cookies.

SWEET SNACK MIX

Golden graham cereal

Rice Chex cereal

Honey Nut Cheerios

Small size semi-sweet chocolate chips

Raisins

1/3 stick margarine

Cinnamon

White sugar

Mix first 5 ingredients together until you have a total of 5 cups. Melt margarine. Pour over mixture. In a small bowl mix sugar and cinnamon together. Mix enough to coat the cereal. Put this on cereal and toss. It's a great snack and kids love it.

CRISPIX HOLIDAY SNACK

2 1/2 c. pretzel sticks (broken into sm. pieces)
5 c. Crispix cereal
2 1/2 c. Cheerios
2 1/2 c. dry roasted peanuts
1 lb. white chocolate
Holiday M&M's

Mix together pretzels, Crispix, Cheerios and peanuts. Melt chocolate and pour over mixture, coating each piece real well by stirring. Line cookie sheet with wax paper. Spread mixture in thin layer on cookie sheet. Let dry and harden. Break up pieces and place in container. Throw in M&M's. This is a great holiday snack and wonderful to give as a gift.

TOASTED PUMPKIN SEEDS

This recipe is most economical when you use your Halloween pumpkin but can be made any time pumpkins are available. Scoop out the insides of the pumpkin. Wash away pulp with cold water. Spread seeds on cookie sheet. Sprinkle seeds with salt. Heat oven to 350 degrees. Bake pumpkin seeds for about 20 minutes until they are dry. Or, spread seeds on foil, and dry them on grill. The seeds are just right when they begin to turn white.

CUPCONES

Jiffy cake mix (any flavor)

Flat bottom ice cream cones

Prepare cake mix per directions on box. Spoon batter into flat bottom ice cream cones (1/2 full). Microwave on high for 20-25 seconds. Eat as is or frost first.

FINGER JELLO

3 sm. pkg. Jello

3 c. boiling water

1 c. cold water

1 tbsp. vinegar

4 env. Knox gelatin

Dissolve Jello in boiling water. Add vinegar. Dissolve Knox in cold water. Add Jello in Knox water. Pour into a 9 x 13 inch pan and refrigerate. Cut into squares. Kids can eat the Jello squares with their fingers, not messy.

HOT CHOCOLATE MIX

8 qt. box instant milk

2 lb. box Quik

1 jar nondairy creamer (6 oz.)

Mix these ingredients and you have instant cocoa mix that will last a long time. Saves you a lot of money also. Great for gifts if you have a cute container!

SNOW CREAM

3-4 eggs

1 1/2 tbsp. vanilla

1/4 tsp. salt

2 c. cream

Cream together eggs and sugar; add cream. Although you do not have to. I prefer to heat the mixture to the boiling point, add the vanilla, then cool. Add clean-fluffy snow to the mixture until you set the consistency of ice cream.

DEBBIE & GARY'S SNOW ICE CREAM

1 egg, beaten slightly

1/2 c. sugar

Pinch salt

1 tsp. vanilla

2 c. milk

Mix well. Stir in enough clean fresh snow to make it about the consistency of homemade ice cream. Makes about 4 quarts.

FINGER PAINT

1 c. laundry soap

1 c. cold water

4 c. hot water

Cook until clear. Add: 1 c. laundry soap

1 c. cornstarch

Food coloring

Cook until thick, stirring constantly.

PLAYDOUGH

1 c. flour

1 c. water

1/2 c. salt

2 tbsp. cream of tartar

1 tbsp. oil

Food coloring

Mix. Cook slowly over low heat, stirring constantly for at least 20 minutes. It's better to overcook than undercook. When it forms into a thick ball in the middle of the pot it is done. Knead and store in airtight container.

OOBLICK

1 box cornstarch

1 1/2-2 c. water

Add water to the cornstarch until it is semi-firm. Store, covered, in refrigerator. As it becomes dry from storage and or handling, add more water. Kids love to play with this.

SUPER SOAP BUBBLES

1 c. lemon Joy

1 tsp. glycerin

1 c. white Karo

5 c. water

Mix and let stand 24 hours. Blow bubbles with straw.

ORANGE JULIUS TYPE DRINK

6 oz. orange juice

1 c. water

1 c. milk

1/2 tsp. vanilla

1/2 c. sugar

10 ice cubes

Beat in blender until foamy.

DIRT CUP

1 pkg. (16 oz.) Oreo cookies, crushed

2 c. cold milk

1 sm. pkg. Jello chocolate instant
pudding mix

1 sm. container Cool Whip topping,
thawed

Gummy worms (lots)

--KITCHEN TOOLS:--

A measuring cup

8 clear plastic cups

A large bowl

A rolling pin

A wire whisk

A large zipper style plastic bag

Put cookies into a zipper style bag and close tightly! Use the rolling pin to roll and crush the cookies. Set aside. Pour the milk into a large bowl. Add the chocolate instant pudding. Use the wire whisk to mix the pudding and milk very well. Let stand 5 minutes. When thickened, add the thawed Cool Whip. Now add 1/2 of the crushed cookies. Stir well. Place a large spoon of the crushed cookies into a plastic cup. Add the pudding mixture to fill the cup 3/4

full. Now add 1 large gross gummy worm to be 1/2 in the cup and 1/2 hanging out. Spoon a little of the crushed cookies on the top of the pudding to make it look like dirt covering the worm! Makes 8-10 servings. Great to serve at your next party!

SKILLET PIZZA-WICH

Sliced American cheese

Canned tomato paste

Sliced bologna or summer sausage

Crushed oregano

Sliced bread

For each sandwich, place: 1 slice bread

1 slice American cheese

1 tbsp. tomato paste

Cover with bologna or summer sausage

Sprinkle with crushed oregano

Top with cheese

Add slice of bread

Lightly spread outside of sandwich with soft butter. Brown lightly on both sides in a skillet or griddle over low heat until cheese is melted and bread is lightly browned.

HAM ROLLS

Sliced ham

Soft cream cheese

Green onion (if you want it)

Take 1 slice of ham, lay it flat. Spread soft cream cheese on it. Lay green onion on it, at one end. Then roll it up. Slice it into 1 inch pieces.

MATT'S PLAY DOUGH

2 c. flour

1 c. salt

4 tsp. cream of tartar

2 c. water

2 tbsp. oil

Food coloring

Mix dry ingredients. Add water, oil and food coloring. Have an adult cook about 3 minutes or until the mixture pulls away from the sides of the pan. Knead slightly, kneading will take out any lumps. Cool and store in an airtight container.

CARAMEL CORN

1 stick butter

1 c. brown sugar

1/4 c. syrup

1/2 tsp. salt

1/2 tsp. baking soda

Place all ingredients into saucepan (have an adult do this). Stir over medium heat. Bring to a full boil. Stir into 1 large bowl of popped corn. Stir well.

SILLY PUTTY

2 parts Elmers glue plus 1 part Sta-Flo liquid starch. mix well and let it dry awhile, then put into plastic easter eggs. Note: Humidity makes it necessary to add more glue or starch to get the right consistency.

SLIME

Mix 1 cup water, 1 box of cornstarch and several drops of green food coloring. Spoon into plastic sandwich bags or jars. Label items warning that this is messy stuff play, use only on easy to clean surfaces.

LIQUID BUBBLES

9 parts water

1 part dish detergent

1/2 part glycerin (available at Pharmacies)

Mix and blow!

FINGER PAINT

2 tbsp. cornstarch

2 tbsp. cold water

1 c. boiling water

Mix cornstarch and cold water in saucepan. Add boiling water and bring to a boil over medium heat. Cook until transparent. Cool and add powdered colors or food coloring. Talk may be added to make a smoother paste.

INVISIBLE INK

Put 1 tablespoon hot water in glass. Slowly add 1 tablespoon salt and stir well. Dip cotton swab into ink. Write your name on white paper, let dry. Make name visible by rubbing with a side of a pencil. The water evaporates leaving salt on the paper. The crystals are rough and the pencil darkens them.

PAPER MACHE

Liquid starch (full strength) or 1 1/2 cups flour and 2 cups water cooked until transparent or wallpaper paste mixed with water until the consistency of whipped cream. Tear 1 inch strips of newspaper or paper towels. Dip into one of the mixtures above. Remove the excess. Place moistened strips in thin layers over a wire or balloon form. Let each layer dry before adding a new one. Finished piece may be painted.

AMANDA'S PIZZA MUFFINS

6 English muffins (split)

12 oz. jar pizza sauce

12 oz. mozzarella cheese, shredded

1 pkg. sliced pepperoni

Optional chopped onions, green pepper, mushrooms, etc.

Place muffins on cookie sheet. Spread 1 1/2 tablespoons sauce per muffin. Top with 3 slices pepperoni. Sprinkle with cheese. Bake in preheated oven at 350 degrees for 10-15 minutes until cheese melts.

RACHEL'S SOFT PRETZELS

1 pkg. yeast

1 tsp. salt

1 tsp. sugar

1 1/2 c. water

4 1/2 c. flour

Dissolve yeast into warm water. Add salt and sugar. Stir in flour. Put onto floured surface and knead 5 minutes. Divide into 12 equal pieces. Roll each piece into a 15 inch rope and shape into a shape. Moisten with water and sprinkle with salt. Bake on a greased baking sheet for 12-15 minutes at 425 degrees.

PLAY DOUGH

2 c. flour

2 c. water

1 c. salt

2 tbsp. oil

4 tsp. food coloring

Combine ingredients in a saucepan. Cook over low heat for 5-10 minutes when thickened. Remove from heat. Knead on pastry board. Store in airtight container.

PUPPY CHOW

- 1/2 c. chocolate chips (milk chocolate)
- 1 c. semi-sweet chocolate chips (divided in half)
- 1/2 c. margarine
- 3/4 c. peanut butter
- 12 oz. box Crispix cereal
- 1 c. Cheerios
- 1/2 c. peanuts
- 1 c. powdered sugar

Combine and melt milk chocolate chips, 1/2 cup semi-sweet chocolate chips, margarine and peanut butter. Pour over Crispix, Cheerios, peanuts and 1/2 cup semi-sweet chocolate chips. Let mixture cool and harden. When cool toss mixture in a bag to coat with 1 cup powdered sugar.

LOW SUGAR FRUIT SHAKE

- 1/2 banana
- 4 ice cubes
- 1 c. milk
- 2 pkg. Sweet & Low
- 1 tsp. vanilla

Put in blender and blend. Drink!

PEANUT BUTTER BALLS

1 (20 oz.) jar smooth peanut butter

2 lb. powdered sugar

1 1/2 c. Rice Krispies

1 lb. soft margarine

12 oz. chocolate chips

1/4 slab paraffin

Work together the peanut butter, powdered sugar, Rice Krispies and margarine. Make into balls. Refrigerate, when firm dip in melted chips and paraffin.

RAGGEDY ANN SALAD

Peach halves

Celery

Hard cooked eggs

Raisins

Cherries

Yellow cheese

Leaf lettuce

Body: 1 peach half. Arms and legs: Small celery sticks. Head: half a hard cooked egg. Eyes, nose, shoes and button: raisins. Mouth: piece of cherry. Hair: grated yellow cheese. Skirt: ruffles leaf lettuce.

OYSTER CRACKERS

2 (12 oz.) bags oyster crackers
2 tsp. lemon pepper
1 pkg. original ranch dressing
2 tbsp. dill weed
1 c. Mazola oil

Place all ingredients in large container, stir well. Seal in airtight container. Best after 24 hours.

DRIPLESS POPSICLES

1 sm. pkg. Jello (any flavor)
1 pkg. Kool-Aid (any flavor)
1 c. sugar
2 c. hot water

Mix all ingredients. Stir until dissolved. Add 2 cups cold water. Stir. Makes 18 tupperware popsicles.

SHIRLEY TEMPLE COCKTAIL

7-Up

Maraschino cherries

Cherry juice

Pour glass about 2/3 full of 7-Up. Add about 3 maraschino cherries, also add about 1/8 teaspoon of cherry juice. Mix together and add ice.

BISCUIT PIZZAS

Shortening

All-purpose flour

1 pkg. (10 count) biscuits

1 (8 oz.) can pizza sauce

1 (4 oz.) pkg. shredded mozzarella cheese

Use 1 or more of the following toppings: Sliced pepperoni

Sliced hot dogs

Chopped green pepper

Pickle relish

Sliced olives

Or your favorite topping!

1. With adult help, preheat oven to 425 degrees. Grease 1 or 2 baking sheets. 2. Sprinkle cutting board with flour, separate biscuits. Put biscuits, one at a time on floured board and using a rolling pin, roll out to about a 4 inch circle. Put on greased baking sheet. 3. Spoon about 1 1/2 tablespoons of pizza sauce on the center of each biscuit. Spread evenly over the

biscuits. Top with cheese. 4. Let each person put their favorite topping on the biscuits. 5. Let an adult place the baking sheets in the oven. Bake at 425 degrees for 10-15 minutes or until crust is golden brown. Let an adult take the baking sheets out of the oven. Let cool slightly. Makes 10 fun pizzas!

POTATO CHIP CHICKEN

Crush enough potato chips to make 1 c. of crumbs

1/4 c. butter

1/2 tsp. salt

1/4 tsp. pepper

8 chicken drumsticks

Please have an adult help with this recipe! 1. Put potato chips into plastic bag. Close the bag tightly. Use a rolling pin to crush the potato chips. Pour the crumbs into a pie plate. 2. Put butter or margarine into a frying pan; let adult turn burner on low heat. When margarine melts, remove pan from burner and turn burner off. Stir in the salt and pepper and stir together well. 3. Rinse the 8 drumsticks under cold water. Use paper towels to pat dry. Place drumsticks onto wax paper. 4. Brush the chicken with melted butter, then roll each drumstick into potato chip crumbs. 5. Put the drumsticks into a baking pan. If there is any butter leftover pour on top of the drumsticks. Put baking pan into the oven. 6. Let adult turn on oven to 375 degrees. Bake about 45 minutes or until chicken is done when it is easy to poke with a fork. 7. Let adult remove chicken from the oven.

HAMBURGER COOKIES

Vanilla wafers

Keebler caramel or mint cookies

Icing: green, orange, red (lettuce, cheese, catsup)

Sesame seeds

Attach sesame seeds with sugar water or egg white - dry. Layer: Vanilla wafers, red icing, chocolate cookie, orange icing, vanilla wafer, green icing.

VERY EASY FRENCH TOAST

4 slices bread

1 c. milk

1-2 tbsp. maple syrup

1/2 tsp. ground cinnamon

Pinch salt

2 tbsp. vegetable oil

Margarine or butter

Maple syrup

In an 8 inch wide bowl combine milk, syrup (1-2 tablespoons), cinnamon and salt. Stir with a fork. Brush a nonstick skillet or griddle, with the oil and heat on medium setting. Dip bread one slice at a time into the milk mixture (quickly on each side). Brown the bread slices until slightly crusty. Turn and brown other side. Serve with margarine and syrup.

CARAMEL DIP FOR FRUITS

50 Brach's or Kraft caramels

1/2 stick butter, melted

Small can evaporated milk

Remove wrappers from caramels and melt in microwave. Add butter and evaporated milk and mix together. Heat in microwave until hot. Dip apples sliced bananas or any other fruit. Leftover caramel dip can be stored in the refrigerator and reheated later.

GRAMS SPAGHETTI

10 oz. macaroni elbows
8 oz. longhorn style Colby cheese
24 oz. can tomato juice

Cook macaroni and drain. Add tomato juice and cheese. Heat on medium until cheese melts.

NO BAKE CHOCOLATE OATMEAL COOKIES

2 c. granulated sugar
1/2 c. milk
2 tbsp. cocoa
1/2 c. margarine
1/4 tsp. salt
1/2 c. peanut butter, smooth or chunky
3 c. quick cooking rolled oats
1 tsp. vanilla

In a large saucepan, mix sugar, milk, cocoa, margarine and salt. Bring to a boil over medium-high heat and boil 1 minute. Remove from heat. Add peanut butter and stir until dissolved. Add oats, stirring in 1 cup at a time. Add vanilla and mix well. Wait 2-3 minutes,

then drop batter by teaspoonfuls on wax paper or aluminum foil. Cool. Makes 5 dozen cookies.

APPLE SURPRISE

1 apple

Raisins

Peanut butter

Cut apple in half. Carefully, cut out the core of the apple. Spread peanut butter where the core used to be and over surface of apple. Sprinkle raisins over the peanut butter. This is a great snack for the little ones I babysit.

PLAY DOUGH

1 c. white flour

1/4 c. salt

2 tbsp. cream of tartar

1 c. water

2 tsp. food coloring

1 tbsp. oil

Mix flour, salt and cream of tartar in medium saucepan. Combine water, food coloring and oil; add to the flour mixture. Cook over medium heat and stir. When it forms a ball in the center of the pot, pour out and knead on a floured surface. Store in airtight containers or plastic bag.

COOKED DOUGH AND CLAY

2 c. flour

2 c. water (add food coloring to water)

1 c. salt

2 tsp. cream of tartar

2 tbsp. oil

Stir all ingredients together in a pot or skillet. Next cook over low heat about 5 minutes until it pulls away from sides and forms a "lump". Cool and its ready for play!

SASSY SANTA DESSERT

8 oz. cream cheese

1/2 stick margarine

1 c. powdered sugar

12 oz. Cool Whip

2 pkg. French vanilla instant pudding

1 lg. bag Oreo cookies, crushed

3 c. milk

Mix pudding with the milk and then combine all other ingredients except for cookies. Layer half of the crushed cookies into bottom of baking pan or casserole dish. Cover with pudding mixture. Chill. Can be made a day ahead of time. Put in clay pot and top with gummy worms in and on top.

BASIC BUBBLES

1 clean pail

1 c. Joy or Dawn dishwashing detergent

3-4 tbsp. glycerine (optional, from your pharmacy)

10 c. clean, cold water (up to 50% more on dry days)

Measure 10 cups of water into the pail. Add soda. Add glycerine. Stir, but not too much. You don't want froth on the top because it tends to break the bubbles. Skim off with your hand if frothy.

IRIDESCENT SOAP BUBBLES

1 c. water

2 tbsp. liquid detergent

1 tbsp. glycerine

1/2 tsp. sugar

Mix all ingredients.

PLAY DOUGH

2 c. white flour

2 c. water

1/8 c. vegetable oil

1 c. salt

4 tsp. cream of tartar

Mix all together in a large pot on medium heat, stirring until water evaporates, approximately 10 minutes. Stir until impossible to stir. Let cool. After cooled, separate and add food coloring, mix into dough with fingers.

COOKED PLAY DOUGH

1 c. flour

1/2 c. salt

1 c. water

1 tbsp. vegetable oil

2 tsp. cream of tartar

Heat until ingredients form ball, add food coloring.

NONHARDENING NO-COOK PLAY DOUGH

2 c. self-rising flour

2 tbsp. alum

2 tbsp. salt

2 tbsp. cooking oil

1 c. + 2 tbsp. boiling water

Mix and knead.

CLOUD DOUGH

6 c. flour

Powdered tempera

1 1/2 c. vegetable oil

1 c. water

Mix the flour with the desired color and amount of powdered tempera. Add the vegetable oil and water and knead well. If necessary, add more water in small amounts until the dough is soft and elastic. Store dough in a refrigerator in a covered container.

BOOKBINDER'S PASTE

1 tsp. flour

2 tsp. cornstarch

1/4 tsp. alum (powdered)

1/3 c. water

Mix dry ingredients. Add water slowly, stirring out lumps. Cook in a double boiler over low heat, stirring constantly. Remove from heat when paste begins to thicken; it will harden more as it cools. Keep covered. Thin with water when necessary.

SUGAR FLOUR PASTE

1 c. flour

1 c. sugar

1 qt. water (2 c. hot, 2 c. cold)

1 tbsp. powdered alum

3 drops of oil of cloves

Mix flour and sugar together. Slowly stir in 1 cup of water. Bring remainder to boil and add the mixture to it, stirring constantly. Continue to cook and stir (1/2 hour in a double boiler) until fairly clear. Remove from heat and add oil of cloves. Makes 1 quart of paste. Paste keeps a long time. Keep moist by adding small piece of wet sponge to the top of a small jar of paste.

FINGER PAINT

2/3 c. elastic dry starch

1 c. cold water

3 c. boiling water

1 c. Ivory soap flakes

Oil of cloves, a few drops (preservative)

Calcimine pigment or vegetable coloring

Dissolve elastic starch in cold water. Smooth lumps and add boiling water. Stir constantly. Thicken but do not boil more than one minute. Add rest of ingredients (hot or cold). Use on glazed paper, newsprint, or wrapping paper.

SALT PAINT

1/3 c. salt

1/4 tsp. food coloring

Spread in pan to dry before putting into shakers.

CORNSTARCH PAINT

1 c. water

2 tbsp. cornstarch

Food coloring

Mix the water, cornstarch and several drops of food coloring together in a saucepan. Heat and stir the mixture until it thickens, about five minutes. Let it cool. Store in a covered container. Use the paint for fingerpainting or as an almost dripless easel paint. If the mixture becomes too thick, add water until it reaches desired consistency.

SAND PAINT

1/2 c. sand, washed, dried and sifted

1 tbsp. powder paint

Shake onto surface brushed with watered glue. Empty plastic vitamin or soap bubble bottles make excellent containers.

P.J.'S CLAY

1/2 c. flour

1/2 c. cornstarch

1 c. salt, dissolved in 3 3/4 c. boiling water

Blend flour and cornstarch with enough water to make paste. Boil water and salt. Add to cornstarch mix and cook until clear. Cool overnight, then add 6 to 8 cups of flour and knead until you have the right consistency. Keep a metal salt shaker full of flour handy for the children to keep their clay from sticking.

CRUNCHY DOUGH

1 shredded wheat biscuit

2 tbsp. glue

Food coloring (optional)

Crumble the biscuit into a bowl. Add the glue and food coloring. Mix the ingredients together until the cereal is completely coated. Makes enough dough for one child. Objects made with the crunchy dough will air dry in about 12 hours.

WATER WINDOW

Empty 1/2 gal. juice or milk carton

Scissors

Plastic wrap

Packing tape

1. Cut open top and bottom of carton. Rinse thoroughly. 2. Stretch and tightly secure plastic wrap over one end of carton with packing tape. The water window is now ready for use. 3. Plastic plastic side of viewer on the water and look through the open end. The plastic wrap will slightly magnify anything that is under water.

MARSHMALLOW SNOWMAN

1. Cut strip of fruit leather for scarf. Gently push a pretzel stick through 2 marshmallows. Wrap scarf around end of pretzel. Add another marshmallow for head. 2. Use another pretzel to attach gumdrop hat. Make face with cloves and rolled fruit leather. Make arms with pretzels and mini-marshmallows.

NEW WAY TO COLOR EASTER EGGS

To obtain different colors for your Easter eggs, use the following materials:

For pinkish red - use fresh beets

For orange - use yellow onion skins

For yellow - use ground turmeric

For pale green - use spinach leaves

For blue - use canned blueberries

For beige to brown - use strong brewed coffee

For brown-orange - use chili powder

Place eggs in a saucepan, then cover with water. Add a tablespoon of white vinegar for each cup of water used and one of the items from the chart below. Simmer eggs for 20 minutes.

BAKED FRENCH TOAST WITH NUT TOPPING

1 loaf whole grain-nut bread

8 lg. eggs

2 c. milk

2 tsp. vanilla

2 c. applesauce

1/4 tsp. nutmeg

1/4 tsp. mace

1/2-1 tsp. cinnamon

Heavily butter a 9 x 13 inch pan. Cube bread and place in pan. Mix other ingredients and pour over. Refrigerate overnight. 1 c. butter

2 c. brown sugar

2 tbsp. corn syrup

1-2 c. nuts

Mix and pour over French toast before or halfway through baking time of one hour at 350 degrees.

BANANA BREAD

3 bananas, mashed

1/2 c. butter

2 eggs

3/4 c. sugar

2 c. flour

1 tsp. baking soda

1 tsp. salt

1/2 c. chopped nuts (optional)

Combine bananas, butter, sugar and eggs. Thoroughly blend in flour, soda and salt. Stir in nuts. Grease and flour loaf pans. Bake for 45 minutes at 350 degrees. Rochester, IL

CHERRY COFFEE CAKE

1 c. butter

1 1/2 c. sugar

4 eggs

1 tsp. vanilla or almond

3 c. flour

1 1/2 tsp. baking powder

1 (21 oz.) can cherry pie filling (apple, blackberry and raspberry are good)

Cream butter and sugar together; add one egg at a time, beating well after each. Blend in flavoring. Sift together flour and baking powder and blend well with egg mixture. Spread 2/3 of dough in greased jelly roll pan. Cover with the pie filling. Spoon the rest of the batter on top and bake at 325 degrees for 30-40 minutes. Cover with glaze soon after removing from oven.

CHRISTMAS BREAD

1 c. sugar
5 eggs, separated
1 lb. dates, seeded
1/2 lb. Brazil nuts
5 oz. candied cherries
1 1/2 tsp. baking powder
1 1/2 c. flour
1 c. brandy or white wine
1 lb. English walnuts
1 lb. pecans
1 tsp. vanilla

Separate eggs. Beat whites and set aside. In separate bowl, place fruits and nuts and cover with brandy (let set 1/2 hour or longer). Mix sugar and egg yolks in another bowl, adding flour and baking powder. Drain brandy from fruit-nut mixture and add to flour mixture along with vanilla. Add fruits and nuts (whole) and fold in beaten egg whites. May use miniature loaf pans or 1 pound vegetable cans for baking. Grease and flour pans and fill 3/4 full. Bake at 350 degrees about 1 hour.

CRANBERRY BREAD

1 c. sugar
2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

1 egg
2 tbsp. oil
2 tbsp. hot water
1/2 c. orange juice
1/2 c. chopped pecans
1 c. cranberries, cut or grated

Grease and flour loaf pans. Bake for 60 minutes at 325 degrees.

IRISH SODA BREAD

1. Mix together 1 box (2 cups) dark raisins and 1/2 cup whiskey. Bring to boil in pan. Remove from heat and set aside. 2. Cream together 1 cup butter and 1 1/2 cups sugar and add 4 eggs and beat well. 3. Combine together 5 1/2 cups flour, 2 1/2 teaspoons baking powder and 1 1/2 teaspoons salt. 4. Combine together 1 1/2 cups buttermilk or sour milk and 1/4 teaspoon baking soda. Add steps 2, 3, and 4 together mixing and beating well. Alternating dry and wet ingredients, then add raisin mixture, beating well. Bake in 2 ungreased and unfloured loaf pans at 325 degrees for 1 1/2 hours. Try to remove immediately from pans. Knock on top of loaf - if hollow sounding it is done. This is even better tasting on the second day.
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LEMON BREAD

1/2 c. butter
1 c. sugar
2 eggs
2 1/4 c. flour
2 tsp. baking powder

1 c. milk

1 lemon rind, grated

1/2 c. chopped pecans (optional)

Combine butter, sugar and eggs in large mixing bowl. Thoroughly blend in flour and baking powder and milk. Stir in lemon rind and nuts. Grease and flour loaf pan. Bake for 40 minutes at 325 degrees. Mix juice of lemon and 1/3 cup sugar and pour over bread while warm.

PUMPKIN BREAD

4 c. sugar

1 (29 oz.) can pumpkin

3 eggs

1 c. oil

5 c. flour

1 tbsp. baking soda

2 tsp. cinnamon

1 1/2 tsp. ground cloves

1 tsp. salt

2 c. coarsely chopped dates

2 c. coarsely chopped walnuts

Combine sugar, pumpkin, and eggs in large bowl and beat by hand or with mixer until well blended. Add oil and beat to combine. Thoroughly blend in flour, soda, cinnamon, cloves and salt. Stir in dates and nuts. Fill prepared pans 3/4 full for rising during baking. Bake for one hour or until toothpick inserted near center of loaf comes out clean and bread has pulled

away slightly from sides of pan. Serve with whipped cream cheese. Grease and flour four 8 x 4 inch loaf pans. Bake for 60 minutes at 350 degrees. Bread may be frozen indefinitely.

ITALIAN SAUSAGE BREAD

1 loaf frozen bread dough

1 lb. Italian sausage

1 egg

1/4 c. Parmesan cheese

1/4 c. green pepper, chopped

1/4 c. Cheddar cheese, shredded

1/4 c. onion, chopped

Butter, as needed

Butter frozen loaf of bread. Thaw loaf of bread dough, but don't let it rise (1 1/2-2 hours) and set aside. Crumble and brown sausages in skillet, drain well. Add remaining ingredients to browned sausage and mix well. Roll out bread dough the length of a cookie sheet and about 6 inches wide. Spread sausage mixture out evenly the length of the dough. Roll up dough and sausage in pinwheel fashion, tucking under ends. Place on greased cookie sheet. Generously butter the top and sides of loaf. Bake at 350 degrees for 30 minutes or until golden brown. Slice thinly when cooled.

HOT 'N' SPICY BERRY CIDER

Try this flavor variation: Use equal parts orange juice and apple cider. If you like, stud the apple slices with whole cloves. 8 c. apple cider or apple juice

1 (10 or 12 oz.) pkg. frozen unsweetened red raspberries or strawberries

4 inches stick cinnamon

1 1/2 tsp. whole cloves

1 med. apple, cut into 8 wedges (opt.)

In a large saucepan, combine apple cider or juice, berries, stick cinnamon, and cloves. Bring to boiling, reduce heat. Cover and simmer cider mixture for 10 minutes. Cool slightly. Strain the cider mixture through the large strainer lined with cheesecloth. To serve: pour the cider into 8 Multi-Mugs cups; garnish each with an apple wedge, if desired. Makes 8 (8 ounce) servings.

HOT COCOA MIX

1 lb. (9.6 oz.) Carnation dry milk

1/2 of an 11 oz. size of coffee-mate

2 c. Hershey's cocoa

3 1/2 to 4 1/2 c. sugar

Mix in large bowl with hands. Use approximately 1 1/2 tsp. per cup, add to boiling water.

AUTUMN FROST PUNCH

1 c. water

1 pt. orange sherbet

2 cartons (8 oz. each) pineapple yogurt

1/3 c. frozen concentrated orange juice, softened

Soften sherbet and place in blender. Add yogurt, orange concentrate and water. Blend until smooth. Pour into serving cups. Yield: about 5 1-3 cups. (If you do not have blender,

make in a large bowl using hand mixer.) If you wish, reserve part of sherbet to float on top of punch.

HOT MULLED CRANBERRY ORANGE CUP

2 c. cranberry juice cocktail

1/3 c. sugar

8 whole cloves

1 (2 inch) cinnamon sticks

Peel from orange, cut into strips

3 c. orange juice

Cinnamon sticks (opt.)

In 2-quart saucepan stir together cranberry juice, sugar, cloves, 1 cinnamon stick and orange peel. Bring to boil. Reduce heat and simmer 10 minutes; strain. Stir in orange juice. Heat through but do not boil. Serve hot. Garnish with cinnamon sticks if desired. Makes 5 cups.

ROASTED & SALTED NUTS

Spread shelled nuts, blanched or unblanched, in a shallow pan. Add from 1 teaspoon to 1 tablespoon of oil, butter or margarine per cup of nuts. Heat in a slow oven, 300 degrees for 25 to 30 minutes. Stir frequently. Spread on absorbent paper to cool. For salted nuts, sprinkle with salt while hot. OR, proceed as above, but heat in a heavy skillet over low heat, stirring until hot. Avoid overheating pecans, in particular, since the kernels darken after being removed from the fat. --FLAVORED NUTS:--

Follow recipe for roasted and salted nuts, but in place of salt, add your choice of other seasoning. Mix well and return to oven for 2 to 3 minutes. Stir often. Cool. **GARLIC FLAVORED NUTS:** For each cup of nuts, combine 1/2 teaspoon each of garlic salt and garlic powder. Other seasonings such as curry powder, chili powder also may be combined with seasoned salts and used to flavor nuts.

MOCK CHAMPAGNE

1 c. sugar

1 c. water

1 c. unsweetened grapefruit juice

1/2 c. orange juice

1/3 c. grenadine syrup

Then chill. This is your punch base. Just before serving, add 2 (7 ounce) bottles of cold ginger ale. Serve in champagne glasses and when you taste it you'll wonder if someone spiked it.

WITCHES BREW PUNCH

20 c. water

1 lg. can frozen limeade

1 lg. can frozen lemonade

1 pkg. lemon-lime kool-aid

1 c. sugar (or 1 pkg. presweetened lemon-lime kool-aid)

1/2 lg. can pineapple juice

1 lg. bottle ginger ale

Ice, crushed

Put all ingredients in large punch bowl. Drop dry ice into bowl for steaming affect. Can add cubes of lime sherbet.

WILLIAMSBURG FRUIT PUNCH

1 qt. strong tea

1 c. lemon juice

2 c. orange juice

1 c. sugar

3/4 qt. cranberry or grape juice

1 qt. water

1 pt. ginger ale

Make tea from 4 tea bags or 6 teaspoons instant tea. Mix tea, fruit juices, sugar and chill. Just before serving, add ginger ale. Pour ice cubes in punch bowl. Serves 25 people.

THE CAT'S WHISKERS PUNCH

1 qt. pineapple sherbet

2 (2 liter) bottles ginger ale

Half-fill punch bowl with ginger ale; add scoops of sherbet to fill the bowl. Make just before guests arrive.

SPICED TEA

- 1 c. instant tea
- 1 c. Tang
- 1 c. sugar
- 1 tsp. cinnamon
- 1 lg. pkg. presweetened lemonade mix
- 1/4 tsp. cloves, powdered

Mix well and store in tightly covered container. Add 2 teaspoons to 1 cup boiling water.

WASSAIL

- 6 c. apple juice or cider
- 1 lg. can of pineapple juice
- 1/4 c. honey
- 2 tbsp. lemon juice
- 1 cinnamon stick
- 1/4 tsp. lemon rind

Mix all ingredients and cook on low heat until warm.

ROSE MILK SILK BATH

2 c. powdered milk
1/2 c. colloidal oatmeal
10 drops of oil or rose geranium
2 drops of peppermint oil
1/2 c. rose water
1 perfect rose in full bloom

Draw bath and slowly add powdered milk and colloidal oatmeal, swirl bath water as they dissolve. Under the running water add oils, swirling to combine. When bath is full, add rose water, drop petals from rose into water. Use rose scented soap.

GONE WITH THE WIND BATH

10 drops of oil of jasmine
10 drops of oil of wisteria
1/2 c. of rose water
Carnation soap
Florida water

Run water, adding oils and rose water. After bath splash body with Florida water.

VICTORIAN POSEY BATH

6 drops of oil of rosemary
6 drops of oil of verbena

12 drops of oil of violet

6 drops of oil of rose geranium

Lavender scented soap

Rose scented talcum powder with an oversized puff

--Bath oil suppliers: --

Belle Star 1-800-442-7827 Aubrey Organic Bath Oils 1-800-237-4270 Green Mountain Herbs Ltd. 1-800-525-2696 Self Care Catalog 1-800-345-3371

A HAPPY HOME

4 c. of love

2 c. of loyalty

3 c. of forgiveness

1 c. of friendship

5 spoons of hope

2 spoons of tenderness

4 qts. of faith

1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding and friendship and hope; sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

COOKING WITH KIDS

What better way to spend time with your children than cooking. You can get your children involved with meal preparation from two years on up. They may want to try more foods if you get them interested early. Have two year olds start off by letting them play with your pots, pans, mixing and measuring spoons. They will pretend they are cooking and you can play along too. Around the ages of three to four is a good time to let children help set the table. They can have fun stirring or mixing cold foods. Let them use their hands to mix doughs, toss salads, make cookies, etc. Be sure to have them wash up first. Young children should never use the stove or sharp knives. Make sure you keep handles of hot pots and pans pushed back away from little hands. Remember: (1) Be patient; (2) Plan ahead-get ingredients out before starting to cook; (3) Don't expect the finished product to look exactly like you would if you were cooking; (4) It may be messy; (5) Cleaning up can be as fun as the preparation.

CANDY CLAY (EDIBLE CLAY)

1 (18 oz.) jar of peanut butter

6 tbsp.of honey

1/2 c. of dried milk

Mix the peanut butter and honey. Add the dried milk until you get a consistency similar to clay. *If you want chocolate clay, add some cocoa. Children can make animals if you're studying about the creation or Noah's ark. After children have made their animals, let them eat their creations.

JELLO JIGGLERS GELATIN SNACK

2 1/2 c. boiling water

4 pkg. (4 serving size) or 2 pkg. (8 serving size) Jello gelatin, any flavor

Kitchen Tools: measuring cup, mixing bowl, mixing spoon, 13 x 9 inch pan, metal spatula, fun shaped cookie cutters

Stir boiling water into gelatin. Dissolve completely. Pour the mixture slowly into 13 x 9 inch pan. Refrigerate at least 3 hours. Jigglers will be firm after 1 hour but may be difficult to remove from pan. Dip bottom of pan in warm water for 15 seconds to loosen gelatin. Choose a fun shaped cookie cutter. Press the cutter into the Jello and then lift the cutter straight up. Use your fingers to remove jigglers from the pan. Let Mom help with a metal spatula.

ASHLEYS FAVORITE POPCICLES

--LEMON-CICLES--

1 pkg. lemon instant pudding

2 1/2 c. water

Mix as directed on package and freeze.

--FUDGE CICLES (A)--

1 pkg. instant chocolate pudding

2 1/2 c. milk

Mix as directed on package and freeze.

--FUDGE CICLES (B)--

1 pkg. instant chocolate pudding

1/2 c. sugar

1/2 c. cream

2 c. milk

Mix as directed on package. Freeze. All pops can be frozen in popcicle holders or cups.
NOTE: Jello or any juice will make great popcicles too! Makes 12.

JELLO GELATIN DIXIE LOLLIPOPS

1 1/4 c. boiling water

2 pkg. (4 serving size) or 1 pkg. (8 serving size) Jello gelatin any flavor

--TOOLS:--

Measuring cup

4 (5 oz.) dixie Kitchen cups

6 plastic straws, cut in half

Mixing bowl

Mixing spoon

Stir boiling water into gelatin. Dissolve completely let stand to cool for 15 minutes. Pour into paper cups. Refrigerate at least 3 hours. Carefully peel off the paper cups. Have Mom use a knife to cut each gelatin cup horizontally into 3 round slices. Push a straw into each gelatin circle to create a jiggly lollipop. Servings: Makes 12 pops.

COOKIE DUNK PUDDING

2 c. cold milk

1 pkg. (4 serving size) Jello instant pudding any flavor

20 to 30 miniature cookies

--TOOLS:--

Measuring cup

4 dessert dishes

A leakproof 1 1/2 quart container

Pour milk into a leak proof container. Add the pudding mix. Cover tightly shake the container holding the top, up and down very fast for at least 45 seconds. Spoon half of the pudding into 4 dessert dishes. Stand 4 to 6 cookies along the sides of the dish. Top with remaining pudding. Serve immediately or refrigerate until ready to serve. Decorate the top with more cookies. Servings: makes 4 individual cups.

INSTANT BANANA PUDDING

1/2 sm. banana

3 tbsp. applesauce

1 tsp. plain yogurt

Mash banana. Add applesauce. Stir in yogurt. Eat! instant goodness. Serves 1. NOTE: Use a very ripe banana.

INITIAL CRACKERS

1/2 c. flour

1/8 tsp. garlic salt

2 tbsp. sesame seeds

3 tbsp. cold butter

2 tbsp. ice water

Mix flour, garlic salt and sesame seeds. Cut in butter until crumbly. Sprinkle ice water. Mix to form a ball. Roll skinny snakes. Form your initials. Flatten a bit on ungreased cookie sheet. Bake 15 minutes at 350 degrees. NOTE: It's cheaper to buy sesame seeds in bulk at a health food store.

NUTTY NUMBERS

1/2 c. soft butter

1 c. flour

1/4 c. honey

1 c. wheat germ

Mix ingredients shape into numbers. Cover with chopped nuts. Gently press. Bake at 350 degrees for 10 minutes. Eat! Nice'n Nutty. NOTE: To form numbers, roll "snakes" use a large number written on paper and covered with wax paper as a guide.

SOFT PRETZELS

1 pkg. yeast

4 c. flour

1 1/2 c. warm water

1 tbsp. sugar

1 tsp. salt

1 egg, beaten

Coarse salt

Mix yeast, water, sugar and salt in a bowl. Stir in flour. Dump dough onto table and knead until smooth. Cut off lumps and make into ropes to shape. Place on cookie sheet. Brush with egg and sprinkle with coarse salt. Bake at 425 degrees for 12 to 15 minutes.

YUMMERS

6 tsp. cheese, grated

2 tbsp. butter

10 tsp. flour

10 tsp. rice Krispies

Form into little balls. Bake at 375 degrees for 10 minutes. Yummy! NOTE: This recipe is named after the storybook Yummers by James Marshall. Try a different crunchy cereal in place of rice krispies. Choose one with very little sugar in it.

HEART TO HEART PEANUT BUTTER AND JELLY COOKIES

1/2 c. margarine

1/4 c. shortening

3/4 c. peanut butter

1 egg

1 c. sugar

1 tsp. vanilla

3 c. flour

2 tbsp. milk

1 sm. jar raspberry jam

Beat margarine, shortening and peanut butter together. Add egg and beat well. Add sugar, vanilla and flour with milk. Chill 2 hours or more. Roll dough on lightly floured board to 1/4 inch thickness. Cut out heart shapes with cookie cutters. Place on a lightly greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes (until slightly browned). Remove to cooling rack. Spread Jam on each cookie (1 teaspoon) and cover with another cookie for the peanut butter and jelly sandwich effect. NOTE: You might like to try different jams.

PEANUT BUTTER BALLS

1/2 c. peanut butter

2 1/2 tbsp. nonfat dry milk

2 tbsp. raisins

2 tbsp. honey

1/4 c. coconut

Sesame seeds

Mix ingredients form into balls. Roll in sesame seeds. Eat. NOTE: sesame seeds are cheaper in bulk at a health food store you can get unsweetened coconut there too.

EGG BOATS

Peel hard boiled eggs. Cut in half. Remove yolk. Mix with mayonnaise, salt and pepper. Cut 2 paper triangles. Tape them to toothpicks. Put yolk mixture and sails into egg halves. Sail it into your mouth. Makes 2 boats.

TUNA TREATS

1 egg

1/2 can tuna

1/2 slice bread, crumbled

4 tbsp. peas (fresh or frozen)

1/4 c. grated cheese

Butter

Mix egg, tuna, bread, peas. Press into 6 buttered muffin tins. Sprinkle grated cheese on top. Dot with butter. Bake at 350 degrees for 15 minutes. Eat! Tops! Double the recipe for 6 lunch size tuna treats.

VEGGIE BITES

1/3 c. margarine, melted

1 egg

2 tsp. water

1/2 c. flour

2 c. fresh vegetables (broccoli flowerets or cauliflowerts, 1/4 inch carrot slices, 1/2 inch zucchini slices, 1/2 inch strips green or red pepper)

Heat oven to 450 degrees. Brush bottom of 13 x 9 x 2 inch pan with 1 tablespoon of melted margarine. Beat egg and water with a fork in a shallow dish. Put flour in another shallow dish. Dip 1/4 of the vegetables into the egg mixture. Remove 1 piece at a time with a slotted spoon or fork. roll in flour to coat. Place in pan. Repeat with remaining vegetables. Pour remaining margarine carefully over each vegetable piece. Bake uncovered turning once, until crisp tender and golden brown 10 to 12 minutes. Sprinkle with some Parmesan cheese if desired. Makes 2 cups.

QUICK KABOBS

Bananas, cut

Apple, cut

Melon, cut

Cheese, cut

Put on skewer. Dip in orange juice. Then roll in coconut. Eat. Make "favorite kabobs" with your favorite fruit and cheese. Serves 8 to 10.

SUNSHINE SALAD

1/2 carton plain yogurt

1 tsp. honey

Pineapples slices

Mix and put: 1 slice pineapple in each dish

1 tbsp. yogurt mixture in the middle

Eat the sunshine. You can use any flavor yogurt you like in center of pineapple. Serves 8.

RAISIN ENERGY SNACK

2 tsp. raisins

Put in a bowl. Add: 1 tsp. peanuts

1 tsp. sunflower seeds

1 tsp. coconut

1 tsp. carob chips

Mix. Eat now or on a bike. Serve 1.

PLAY - DOH

3 c. water

1 tbsp. cooking oil

4 c. flour

1 c. salt

1 tbsp. alum

Bring water to a boil. Add cooking oil. Turn off heat, then stir in flour, salt and alum. Knead to desired consistency.

KOOL KLAY

2 1/2 c. flour

1 tbsp. alum

3 tbsp. cooking oil

1/2 c. salt

2 pkgs. unsweetened Kool Aid

2 c. boiling water

Mix all dry ingredients together. Add oil and water. Stir quickly, mixing well. When clay cools, knead it until it is soft and pliable. Kids like the feel, smell and color of Kool Klay, but it is NOT edible!

FACE PAINT

--UTENSILS:--

Small plastic bowl

Teaspoon

--INGREDIENTS:--

1 tsp. cornstarch

1/2 tsp. water

1/2 tsp. cold cream

2 drops food coloring of your choice

In a small mixing bowl stir in all the above ingredients. Make sure they are all mixed well. Now you are ready for lots of fun, see how creative you can be.

SILLY PUTTY

2 c. glue (Elmers)

1 c. Sta Flo starch

Mix well, keep in plastic container. When playing with, kids should use plastic smocks to keep off of clothes.

CINNAMON ORNAMENTS

1 c. cinnamon

1 tbsp. ground cloves

1 tbsp. nutmeg

1 c. applesauce

2 tbsp. white glue

Mix and roll like cookie dough. Add extra applesauce if necessary. Cut with cookie cutters. Lay on wax paper to air dry for 2 to 3 days. Use straw to poke a hole while wet if want to string. Makes 25 to 30 ornaments.

HOMEMADE FACE PAINT

1 tsp. cornstarch

1/2 tsp. water

1/2 tsp. cold cream

Food coloring (variety of colors)

Sm. containers (one for each color paint)

Sm. paintbrush

Stir together the cornstarch and cold cream until well blended. Add water and stir. Add food coloring, one drop at a time until you get the desired color. Experiment with different colors. Paint on with a paint brush. Store in covered containers.

MODELING DOUGH

1 c. flour

1 tbsp. oil

1 tsp. cream of tartar

1 c. water

1/2 c. salt

Food coloring

Mix ingredients in a pan. Cook over medium heat until mixture pulls away from sides of pan and becomes doughy in consistency. Knead until cool. Model different colors of clay into any shape you can image. Not edible. Can be used over and over again. Keeps 3 months unrefrigerated.

HALLOWEEN FACE PAINT

Cornstarch

Food coloring

Shortening (Crisco)

Mix together and paint face.

FINGER PAINT

3 tbsp. sugar

2 c. cold water

1/2 c. cornstarch

Food coloring

Mix sugar and cornstarch and add water. Cook over low heat, stirring constantly until well blended. Can be divided and add different colors. Store in a covered container.

SILLY PUTTY

1/2 c. liquid starch

1/4 c. white glue

1/4 tsp. salt

Mix starch and salt. Add glue and beat well. Pour into colander and let sit for 10 minutes. Knead well.

SILLY PUTTY

Elmers glue, regular

Liquid starch

Food colorings

Pour a medium bottle of Elmers glue into a plastic tub. Add a few drops of the desired food coloring. Slowly add starch, mixing as you pour. As substance begins to get "stringy" stop adding starch. Mix until all the starch is absorbed. Begin adding starch as before until a putty like substance is formed. Putty will begin to pull away from the sides of the bowl. Work putty until it is no longer sticking to your hands. If putty begins sticking to your child's hands, pour a little starch onto their hands and then let them play with it. This can be stored

in a lidded plastic container and used several times. The putty can stick to clothing, so have your child wear a smock. If it does become stuck on clothes, just soak in warm water to remove.

SILLY PUTTY

2 c. Elmers School glue

1 c. liquid starch

Mix together until ball forms. Silly Putty will be wet and slimmy at first as children play with it, the wetness will mix into the glue. *Note: Silly Putty will stick to clothing, carpet etc. Encourage children to push sleeves up and play with it at a table. *It does launder out clothes.

FINGER PAINTS

3 tbsp. sugar

1/2 c. cornstarch

2 c. water (cold)

Food coloring

Dish detergent

Mix sugar and cornstarch together in a saucepan. Add cold water and stir completely. Cook over low heat, stirring constantly about 5 minutes. Cool, then divide into 4 cups or bowls. Add food coloring and a drop of detergent to each bowl.

CINNAMON ORNAMENTS

10 tbsp. applesauce

4 oz. cinnamon

Mix together. Split dough in half, roll out. Use cinnamon to keep from sticking. Cut out shapes with cookie cutters. Bake at 200 degrees for 1 hour.

CINNAMON ORNAMENTS

1 lg. bottle ground cinnamon

3/4 c. applesauce

No baking and simple for kids. Combine ground cinnamon with applesauce to form a stiff dough. Roll out dough to 1/4 inch thickness. Cut with cookie cutters. Make hole for ribbon. Let air dry several days. Makes 12 ornaments.

PLAY - DO

1 c. flour

1 c. warm water

1/2 c. salt

2 tsp. cream of tartar

1 tbsp. vegetable oil

Any color food coloring (uses 1/2 bottle per batch, little bottles)

In medium bowl, mix dry ingredients. In medium saucepan, stir water, oil and food coloring together. Slowly add dry mixture, stirring well. Cook over low heat, stirring constantly until

mixture pulls away from pan and balls up (2 to 3 minutes). Take pan away from heat right away. Cool slightly, knead, and put in ziploc bag. Between uses store in ziploc in refrigerator. Keeps up to 3 to 6 months. Does not stain hands or clothes.

PEANUT BUTTER PUTTY

1 c. peanut butter

1 1/4 c. dry milk

1 c. white Karo

1 1/4 c. powdered sugar

Mix until creamy. Kids love to mold and shape; just like Play Doh, then they can eat the finished products.

RAINBOW FINGER PAINTS

1/2 c. cornstarch

3 c. cold water, divided

Food coloring (red, yellow, green or blue)

In a large bowl, place cornstarch and blend in 1 cup water. Add remaining water. Microwave on high 8-9 minutes or until thickened, stirring every 2 minutes. Pour 1/2 cup thickened mixture into each of six small bowls. Add desired food coloring. Cool.

SCENTED PLAY DO

1 c. flour

1/3 c. salt

1/3 - 1/2 c. water

Don't let it get sticky. Add a few drops of flavored extract and a few drops of food coloring. Mix in order. Then have fun!

AIR FRESHENING ORNAMENTS

1 (8 oz.) bottle of cinnamon

1 can of applesauce

Cookie cutters of choice

1 rolling pin

1 sm. straw

Cookie rack

Ribbon of your choice

Mix the cinnamon and applesauce together in a large mixing bowl to form a dough. Next take rolling pin and flatten out the dough to about 1/4 inch thick. Then use the cookie cutters of your choice to make wonderful designs for your family and friends. Small straw and make a small hole at desired place to put ribbon through. Place your cut out designs on cookie rack to dry several days. When completely dry thread ribbon through.

BUBBLE - BLOWING FUN

1/4 c. Dawn dish detergent, liquid

2 1/2 c. water

1 tsp. glycerin

Combine the 3 items. Use funnels, spools, berry baskets, bubble pipes and rings, colanders, etc. to make the bubbles. Go outside on a breezy day and have fun!

BUBBLE RECIPE

2 c. Joy dishwashing detergent

6 c. water

3/4 c. Karo light corn syrup

Mix together, shake well. Pour into flat pan if using large bubble wand. Go out in Grandma's yard and blow fun bubbles.

FINGER PAINTS (NON-EDIBLE)

3 tbsp. sugar

1/2 c. cornstarch

2 c. cold water

Few drops food coloring

Mix sugar and cornstarch; add water. Cook over low heat, stirring constantly, until well blended. Divide mixture into 4 or 5 portions and add a different color food coloring to each, plus a pinch of detergent. The latter facilitates cleaning up.

FINGER PAINTS

3 tbsp. sugar

1/2 c. cornstarch

2 c. cold water

Food coloring

Mix the first two ingredients and then add the water. Cook over a low heat, stirring constantly until well blended. Divide the mixture into 4 or 5 portions and add a different food coloring to each, plus a pinch detergent. **VARIATIONS:** Just beat warm water into Lux or Ivory Flakes until consistency desired and add paint or food coloring. If you don't wish to go to the trouble to mix finger paints, add a drop of food coloring to aerosol shaving soap.

CINNAMON ORNAMENTS

3/4 c. ground cinnamon

1 tbsp. ground allspice

2 tbsp. ground cloves

1 tbsp. ground nutmeg

Mix above 4 ingredients. Stir in one cup of applesauce. Roll out 1/4" thick and cut with cookie cutter. Poke hole with big needle. Let dry 4 to 5 days (on wire rack works well). 18 to 20 shapes.

KOOL AID MODELING DOUGH

1 c. all purpose flour

1/4 c. salt

2 tbsp. cream of tartar

1 env. Kool Aid unsweetened soft drink mix, any flavor

1 c. water

1 tbsp. vegetable oil

Mix flour, salt, cream of tartar and soft drink mix in medium saucepan. Stir in water and oil. Stir over medium heat 3 to 5 minutes until mixture forms a ball in the center of the pan. Remove to floured surface and knead for 1 minute. Store in plastic bag or air tight container in refrigerator.

FINGER PAINTS

3 tbsp. sugar

1/2 c. cornstarch

2 c. cold water

Mix sugar and cornstarch. Add cold water and cook over low heat, stirring constantly until well blended. Add colorings.

SALT DOUGH

2 c. table salt

2/3 c. water

1 c. cornstarch

1/2 c. water

Water colors

Clear shellac

Mix salt and 2/3 cup water in saucepan. Stir about 4 minutes over low heat. Remove from heat. In another pan, mix cornstarch with 1/2 cup water. Immediately add to hot salt mixture. Stir to stiff dough consistency. Turn out on board and knead to form smooth pliable mass. Mold fruit shapes (or whatever). To make fruit ring, assemble fruit in circle on cardboard. Slip bent paper clips into each piece, circling into one unit. Let shapes dry for about a week until rock-like. Paint with water colors. Dry then apply 2 or more coats of shellac.

SPICE ORNAMENTS

3/4 c. ground cinnamon

1 tbsp. allspice

2 tbsp. ground clove

1 tbsp. ground nutmeg

1 c. natural applesauce

Mix all spices into applesauce, blend until mixture becomes like play-dough. Roll dough onto a non-stick surface about 1 inch thick. Cut shapes with your favorite cookie cutter(s) and let dry 3 to 5 days.

FRIED DOUGH

1 c. flour

1 tsp. baking powder

1 tbsp. sugar

1/4 tsp. salt

1 tbsp. shortening

1/3 c. milk

Mix dry ingredients in large bowl. Blend in shortening with pastry blender. Stir in milk with a fork until soft dough is formed. On lightly floured surface, knead dough 2 or 3 times. Pat smooth to 1/2 inch thickness. Cut into fourths with a floured knife. Place two at a time into the fryelator, turning often once they reach the top to brown evenly. Cook for 4-5 minutes. Drain on paper towels. You may sprinkle with cinnamon, confectioners' sugar or butter. Sit and eat.

FINGER PAINT OR CRAFT COLORS

1/2 c. cornstarch

1 c. cold water

1 env. unflavored gelatin

2 c. hot water

1/2 c. mild soap flakes or detergent

Rit dye

Combine cornstarch and 3/4 cup of the cold water in a medium size saucepan; soak gelatin in remaining 1/4 cup cold water. Stir in hot water to starch mixture and cook over medium heat until mixture comes to a boil and is smooth, stirring constantly. Remove from heat; blend in softened gelatin. Add soap or detergent and stir until soap or detergent is thoroughly dissolved. Makes about 3 loaves. Note: If Liquid Rit is to be used, increase cornstarch to 3/4 cup. Divide into portions in jars or bowls. Stir in about 1 teaspoon Rit powder or 1 tablespoon Rit Liquid Dye for every cup of mixture. If not using immediately, cover tightly for storage. Recipe may be multiplied. In preparation finger painting sets, it is suggested that scarlet, yellow and royal blue, plus black and brow Rit dye be selected. Orange, kelly green and fuschia may be added for larger sets. For white, mix in white tempera powder. Use glazed shelf paper.

PAPER MACHE

Niagra instant laundry starch

Cold water

Tissue paper, facial tissue, newspaper, string, cotton, etc.

Make a paste by mixing equal parts of Niagra instant laundry starch and cold water until starch is dissolved. Let stand a few minutes to thicken. Dip in desired materials. Shape as desired, molding over balloon, wire or cardboard frame for interesting forms. Allow to thoroughly dry on waxed paper for rigid finished objects. Drying time varies depending on object size. Allow 2-3 days for hats or balloon decorations.

FINGER PAINT

3 tbsp. sugar

1/2 c. cornstarch

2 c. water

Food coloring

Mix first and second ingredients, then add water. Cook over low heat and stir until well blended. Divide into 4 or 5 portions and add colors plus a pinch of detergent.

FUNNY FINGER PAINT

1 pkg. of your favorite flavor instant pudding made according to directions

1 cookie sheet or freezer paper

Round up the kids, give them aprons or old clothes. Give them each a cookie sheet or freezer paper. Add a few tablespoons of pudding and let the kids "finger paint." They can lick their fingers and enjoy for a long play time.

SNOWFLAKE FROSTING ORNAMENTS

1 c. powdered sugar

1 egg white

1/8 tsp. cream of tartar

1/4 tsp. vanilla

Beat egg white, sugar and cream of tartar until very thick. Beat in vanilla. Spoon frosting into cake decorator bag. (Size of hole in tip determines the thickness of the snowflake.) Draw a snowflake design the size you want on a piece of paper with a small dark, felt tip pen. Place the pattern under a sheet of wax paper. Squeeze frosting onto the waxed paper, following the lines of the design. Let harden overnight, then gently remove the waxed paper backing. Attach a loop of dark thread for hanging.

FUN WITH COLOR

Holidays and everyday are more fun with color! Color your food for kids, they love it. --ST. PATRICK'S--

Green mashed potatoes

Green tapioca pudding or vanilla

Green cauliflower

Green 7 UP

Green milk (yummy)

Black potatoes

Orange potatoes

Black 7 UP

Orange sherbet mixed with black vanilla YUM!

You get great Halloween.

Use baking coloring pastes for widest variety of colors and deepest brightest hues. A toothpick tipped with paste will deeply color anything. To decorate cakes buy a piece of window screening or use a tea strainer lay color on wire mesh and use a new toothbrush to brush screen to spatter. Cover over doilies, designs, etc. then remove and you have beautiful silhouettes on your cake etc.

--CHRISTMAS--

Red jello with limegreen whipped cream

Red and green 7 Up or Sprite

Mashed potatoes with red striped into them, looks like candy cane. Vanilla cake made with red and green dropped in and slightly swirled. Have wild creative fun!

HOMEMADE FACE PAINT

1 tsp. cornstarch

1/2 tsp. cold cream

1/2 tsp. water

Food coloring (variety of colors)

Stir together the cornstarch and cold cream, until well blended. Add water and stir. Add food coloring, one drop at a time until you get the desired color. Paint designs on faces with a small paintbrush. Remove with soap and water. The face paint may be stored in covered yogurt containers.

CINNAMON ORNAMENTS (These are NOT edible!)

3/4 - 1 c. applesauce

1 (4.12 oz.) bottle ground cinnamon

Mix together to form a stiff dough. Roll out 1/4 inch thickness. Cut with cookie cutters. Make hole for ribbon, carefully put on rack to dry. Let air dry for several days, turning occasionally. Makes 12 sweet smelling ornaments. Accounting/Main Office

HOMEMADE BUBBLE BATH

2 c. baby oil

2 tbsp. shampoo

Several drops of favorite perfume

Mix thoroughly pour in bath. Great gift idea.

PLAYING DOUGH

1 c. white flour

1/2 c. salt

2 tbsp. vegetable oil

1 tsp. alum (available at drugstores)

1/3 c. water

Food coloring

Mix flour, salt, oil and alum. Add 6 drops food coloring to water, add 2 to 4 more if not dark enough. Add colored water to other ingredients slowly. Knead into dough.

PAINT AND VARNISH REMOVER

Mix thoroughly 1 cup Borax, 1 cup ammonia, and 1 cup Sal soda and 2 cups water. Brush on woodwork or furniture, let stand a few minutes and wipe with warm water and steel wool. Will work on most old paints and varnishes.

MODELING DOUGH

For children to play with. 1 c. flour

1 c. water

1 tbsp. oil

1/2 c. salt

1 tsp. cream of tartar

Food coloring

Mix ingredients in a pan. Cook over medium heat until mixture pulls away from sides of pan and becomes doughy in consistency. Knead until cool. Model different colors of clay into

shape you can imagine. NOT EDIBLE. Can be used over and over again. Keeps 3 months unrefrigerated.

FINGERPAINTS

1/2 c. cornstarch

1 c. cold water

1 env. unflavored gelatine

2 c. hot water

1/2 c. soap flakes or detergent

Pure food colors, Tempura paint or all-purpose dye

Combine cornstarch and 3/4 cup cold water. Soak gelatine in remaining cold water. Stir hot water slowly into cornstarch mixture. Cook and stir over medium heat until mixture boils and is clear. Remove from heat. Blend in softened gelatine. Stir in soap or detergent until dissolved. Cool mixture then divide into jar for each color. Stir color into mixture.

SALT DOUGH ORNAMENTS

2 c. flour

2 c. salt

1 c. water

Mix and roll out on floured surface. Form cookies and put in hooks. Bake at 200 degrees for 1 hour.

CLOWN FACE MAKE-UP

1 tsp. flour

1/2 tsp. water

1/2 tsp. cold cream

Food coloring

Mix and use!

SALT DOUGH

4 c. flour

1 c. salt

1 1/2 c. hot water

Let your kids use cookie cutters and garlic press to make Christmas shapes or any shapes. Bake at 375 degrees until light brown.

LONG LASTING FINGER PAINT

1/4 c. laundry starch

1/4 c. cold water

1 1/2 c. boiling water

1/4 c. Ivory Snow powder soap

1/2 + boric acid solution

4 sm. screw top jars, sm. baby food jars are good

2 tbsp. talcum powder, unscented

1 tbsp. poster paint to each drop of base OR

3/4 tbsp. powdered tempera OR Several drops of food coloring

1. Mix starch with the cold water to make a smooth paste. 2. Add boiling water, stirring vigorously to prevent lumps. 3. Cook over low heat until clear and thick, stirring constantly. 4. Remove from the stove and add the talcum powder. Stir until blended. 5. Add the soap powder and boric acid solution. Mix until thoroughly blended. 6. Pour into four 1/2 cup screw top jars. 7. Add coloring to each jar. Allow to cool. Makes 2 cups. Can be stored a long time if the lids remain tight.

HALLOWEEN MAKEUP

Cornstarch

Flour

Karo light corn syrup

Liquid or paste food colors (paste makes more intense colors)

Facial tissues

Cotton balls or batting and Puffed Wheat cereal for special effects

Sm. mixing bowl

4 paper cups

Cotton swabs or sm. brush

In bowl, mix 3 tablespoons cornstarch and 1 tablespoon flour. Gradually stir in 3/4 cup Karo corn syrup and 1/4 cup water until smooth. This amount will make up 4 children's faces. Divide mixture between 4 paper cups. Color 3 batches with food colors of your choice (1/2 teaspoon liquid or 1/4 teaspoon paste for each batch). Leave 1 batch untinted. For additional colors, prepare more makeup. Separate tissues into single layers; tear lengthwise into 2-inch wide strips. Using swabs or brush, paint generous coat of untinted mixture on forehead; place strip of tissue over area; pat firmly with fingertips. Brush on more of same mixture to cover any dry spots on tissue. Continue painting rest of face, one area at a time,

and covering it with tissue. Don't paint eyelids or around eyes. Let dry about 15 minutes; time depends on temperature and humidity. Stir colored batches before using. Paint on 1 color at a time as desired. Let dry slightly before using another color if you want them to blend, or let dry completely if you don't. To speed process, use hair dryer on air setting.

--SPECIAL EFFECTS:--

For deeper, smoother, candy-color effect, use several coats of same color (allow to dry slightly between coats). TO BUILD UP EYEBROWS, nose or chin (or for beard) apply cotton to damp, untinted mixture. Paint with more of the same. Cover with tissue and paint desired color. FOR GHOULISH EFFECT, dust made-up face with flour. FOR WARTS, stick on Puffed Wheat cereal with untinted mixture, then coat with layers of mixture-soaked tissue. Paint desired color. TO REMOVE MAKEUP, wet face, then gently peel tissue away. Wash face with warm water.

HOBBY CRAFT PASTE

3/4 c. water
1 tsp. white vinegar
3/4 c. water
2 tbsp. light Karo syrup
1/2 c. Argo starch
1/4 tsp. oil of wintergreen

Combine 3/4 cup water, corn syrup and vinegar in a medium saucepan; bring to a full boil. Stir cornstarch into 3/4 cup water until smooth. Remove boiling mixture from heat. Slowly pour in cornstarch-water mixture, stirring constantly until smooth. If lumps form, smooth them out with back of spoon against side of saucepan. Stir in oil of wintergreen. May be used immediately but will set to paste consistency in 24 hours. Store in covered jar. Keeps 2 months. Makes about 2 1/2 cups.

FLOUR PASTE

Mix together 1/4 cup flour and cold water, enough to make creamy mixture. Boil over slow fire for 5 minutes, stirring constantly, cool. Add cold water to thin, if necessary. Add few drops of oil of peppermint or oil of wintergreen.

CO-OP PASTE

1 c. sugar

1 tbsp. powdered alum

1 c. flour

1 qt. water

Oil of cloves

Mix and cook in double boiler until thick. Remove from heat and add 30 drops of oil of cloves. Fills juice container about 3/4 full. Needs no refrigeration.

HOW TO MAKE "PERFECT PLAY-DOUGH"

1. Mix together:

2 c. flour

1 c. salt

4 tsp. cream of tartar

2 tbsp. oil

2 c. water

Food coloring

2. Cook over medium heat, stirring all the time. 3. Knead on floured surface. 4. Play with it.

DOUGH-NUTS

3 1/2 c. sifted flour

4 1/2 tsp. baking powder

1/2 tsp. nutmeg

1/2 tsp. cinnamon

1 tsp. salt

3 tbsp. shortening

1/2 tsp. mace (opt.)

1 c. sugar

2 eggs, well beaten

1 c. milk

1/2 c. sifted flour

Sift together flour, baking powder, cinnamon and nutmeg. Work shortening in with spoon in medium bowl until creamy. Add sugar gradually, while continuing to work until light. Add eggs; beat well with spoon. add flour. Mix alternately with milk. Blend well with spoon after each addition. Add enough or half cup flour to make a soft, easy handling dough. Chill one hour or longer. Roll dough on floured board to 1/2" thickness. Cut out with doughnut cutter. Form trimmings of dough into a ball, roll and cut. Fry in 1 1/2" grease or salad oil 370 degrees on deep fat thermometer or until cube of day old bread browns in 60 seconds. Fry as many as easily float. As soon as doughnuts rise to surface, turn with a long handled fork. Do not pierce. Turn often until golden and done. Remove with fork; hold over fat a second; drain on brown paper.

SQUISHY FOOD PAINTING (WITHOUT MESS)

Small or large zip lock bags

Ketchup

Mustard

Put a few tablespoons of ketchup inside a zip lock bag. Gently squeeze out the air before sealing. Lay the bag flat and smooth the ketchup until it is spread evenly. Have your child draw over the bag with his or her fingers. A drawing will emerge. Erase drawing by smoothing over the bag with palm of hand. Do a mustard bag the same way or mix the ketchup and the mustard together in one bag.

SALT ORNAMENTS

1 c. salt

2 c. flour

1 c. water

Blend together the salt and flour. Slowly add the water, blending as you go. Knead for 7 to 10 minutes. Roll dough 1/4" thick. Cut with cookie cutters into desired shapes. Attach any separate piece with a small amount of water. Make a hole at the top of each ornament so a string may be inserted after baking to hang it up by. Bake at 325 degrees for 30 minutes or until hard. When cool, these may be painted or varnished to last more than one Christmas.

GIANT CHALK (FOR SIDEWALK DRAWING)

Plaster of Paris

Bathroom tissue rolls

Powdered tempera paint

Mix plaster according to directions. Add color of paint desired to plaster. Stand paper rolls on foil lined cookie sheets. Pour mixture into rolls. Stir gently to remove bubbles. Let dry. Peel off paper.

FUNNY FACES

1 c. sugar

3/4 c. shortening

1 egg

1/4 c. molasses

2 c. flour

1 tsp. ground ginger

2 tsp. baking powder

1 tsp. cinnamon

1/2 tsp. salt

Raisins

Maraschino cherries

Slivered almonds

Additional sugar

Cream shortening and sugar. Beat in egg and molasses. Sift together dry ingredients. Mix dry ingredients into creamed mixture. Roll dough into walnut sized balls and roll in granulated sugar. Place on ungreased cookie sheet and press down gently with fingers to make flattened cookie. Make a face on each with raisins for eyes, almond sliver for a nose and a slice of cherry for a mouth. Bake at 350 degrees for 12 to 15 minutes.

ALMOND PASTE

1 c. whole blanched almonds or 1 1/3 c. slivered almonds

1 1/3 c. sifted powdered sugar

2 tbsp. water

1/2 tsp. almond extract (optional)

Place almonds in a single layer on cookie sheet. Bake at 300 degrees for 10 minutes. Do not brown. Cool 5 minutes. Place almonds in food processor bowl using steel blade, process for 1 minute until almonds are ground. Add sugar, water, and extract (if stronger almond flavor is desired). Process 15 seconds until a ball is formed. Use immediately or wrap in plastic wrap and refrigerate. Can be frozen.

CREAM PUFF DOUGH

2 eggs, unbeaten

1/4 c. margarine

1/8 tsp. salt

1/2 c. unsifted flour

1/2 c. cold water

Combine margarine, salt and 1/2 cup water; boil. Beat in flour with wooden spoon, do not beat over flame. Return to low heat until mixture forms a ball and leaves the side of pan. Cool. Add unbeaten eggs, room temperature, one at a time, beating until smooth and satiny. Drop by heaping tablespoons 2 inches apart on greased baking sheet. Be sure oven has been preheated to 450 degrees. Bake 10 minutes, then lower to 400 degrees about 10 minutes until lightly brown. If beads of moisture appear on puffs after they are baked, they are moist inside and will not puff. Beating is important - it develops the gluten in the flour and gives puffs a glossy look. Fill with custard, pudding, creamed chicken. You can be creative for holidays. Do not fill puffs until cold and ready to serve - as they will be soggy.

ALMOND PASTE

2 c. unskinned almonds

1/2 c. sugar or to taste

2-3 tbsp. butter

1/4 tsp. pure almond extract

Pulverize almonds in a food processor. Add sugar, butter and extract. Keep mixing until smooth and well combined. Keep stored in freezer for up to 2 months. Makes about 2 cups.

GREASE PAINT MAKE - UP

--WHITE FORMULA:--

2 tsp. white shortening

5 tsp. cornstarch

1 tsp. white flour

Glycerin

Food coloring

--BROWN FORMULA:--

1 tsp. white shortening

2 1/2 tsp. unsugared cocoa

There are 2 basic formulas. Use a white under eye make up stick for good overall coverage. Use rubber spatula, blend first 3 ingredients on a white paper plate to form a smooth paste. Add 3 or 4 drops of glycerin for a creamy consistency. The yield should be enough for a child's face. Using fingers stroke in one direction, spreading over face. Mix brown formula as for white formula. Removes easily with cold cream or baby oil.

SQUEEZE BOTTLE PAINT

1 tbsp. powdered tempera paint

1 c. liquid starch

Mix starch and paint together. Fill squeeze bottle half full and have fun!

COCONUT PASTELS

1 (3 oz.) soft cream cheese

2 1/2 c. sifted confectioners' sugar

1/4 tsp. vanilla

Dash of salt

Food color (your choice color)

1/3 to 1/2 c. coconut (pecans can be substituted)

Mix all ingredients together. Let set in refrigerator 2 to 3 hours. Roll into small balls. Place on wax paper and press down slightly. Place in refrigerator until serving time.

ALMOND PASTE

1/2 c. ground walnuts
1 c. white bread crumbs
1 c. egg, beaten
2 tbsp. melted margarine
1/2 c. granulated sugar
4 tbsp. almond extract

SALT DOUGH BEADS FOR CHILDREN

2 c. flour
2 c. sugar
1/2 to 3/4 c. water with food coloring added
Pam

Mix dry ingredients. Add colored water; stir until creamy. Spray cookie sheet lightly with Pam. Form 1/2 to 1 inch balls of dough. Place on cookie sheet. Use a plastic drinking straw to make a hole in the bead. Bake at 200 degrees for 1 hour. String beads on yarn for a beautiful necklace.

SALT DOUGH VARIATIONS

Combine 1/2 cup cornstarch, 2/3 cup water and 1 cup salt for kiddie's play. Cook 1 cup flour, 1/2 cup salt, 2/3 cup water in double boiler for 10 minutes, stirring. Cool; knead with food coloring for 10 minutes. One cup flour, 1/2 cup salt, 2 tablespoons Wesson oil, 2 teaspoons cream of tartar, 1 cup water and coloring should be cooked until it leaves the pan. Stir it constantly. Four cups flour, 2 cups salt, 1 cup water, 1 cup cornstarch, 1 tablespoon glycerine or salad oil and coloring should be mixed and stored in an air tight plastic bag.

ALL PURPOSE PASTE

1/4 c. sugar

1/2 c. flour

2 c. water

1 tbsp. alum

Cook sugar and water until clear. Remove from heat and add powdered alum, store in refrigerator. Add flavor if you want it scented. Be sure to label!

CORNSTARCH ORNAMENTS

1 box soda

1 c. cornstarch

1 1/2 c. water

Mix well on stove, moderate heat. Stir with wooden spoon. Cook to consistency of dry potatoes. Let cool in pot. Roll out like dough. Cut with cutter. Decorate with red or green pen. Makes 50.

UNCOOKED ORNAMENTS

2 c. salt

2/3 c. water

1 c. cornstarch

1/2 c. cold water

Mix and heat in saucepan the water and salt. Mix and stir cornstarch and water. Pour cornstarch mixture into first mixture. Stir over heat. Roll out between two pieces of waxed paper and cut out with cookie cutter. Does not require baking. Let the cookies air dry for 2 to 3 days. Then paint. Yield: 3-4 dozen.

HOMEMADE PAINT

Mix 1 teaspoon water and 1 teaspoon dishwashing liquid with 1/2 teaspoon food coloring.

INVISIBLE INKS

Use any one of the following to write your message on plain white paper. 7-Up Apple juice Milk Or mix together 1 teaspoon sugar or salt and 2 teaspoons water. After you've written your message using a cotton swab, paint brush or your finger, let it dry completely. Then have your friend hold the paper over a hot light bulb (but not too close). Your message will turn brown and then your friend can read it.

SIDEWALK CHALK

To make 1 stick: 1/3 - 1/2 c. water Tempera paint (powdered is best) Mix in either a bowl or a zip-lock bag the plaster of Paris and powdered paint or the plaster of Paris and 1/3 cup water plus a little liquid paint. Add more water if necessary, until mixture is the consistency of pancake batter. As you mix the batter it will start to thicken and get hot. Pour into a zip-lock bag and push it to the bottom. Roll the bag up and place in a toilet paper roll to form a round stick. Let set for 24 to 48 hours, unroll bag and open up so that air can get to it. Let set another 24 hours or so (the harder it is, the longer it'll last).

PASTELITOS

1/2 lb. dried apricots (other dried fruits may be used)

1 1/2 c. water

1 c. sugar

PASTRY:

4 c. flour

1 1/2 tsp. salt

1 1/2 c. shortening

1/2 to 3/4 c. ice cold water

TOPPING:

1 1/2 tsp. sugar

1/2 tsp. cinnamon

Cook dried fruit in water in a covered saucepan until tender, about 3 hours. Add more water if needed to prevent burning. Add 1 cup sugar to pulp and cook until thick, approximately 1 hour. Mash fruit so no large chunks of fruit remain. Allow fruit to cool while preparing pastry and before spreading. Preheat oven to 400 degrees. Prepare pastry by sifting dry ingredients into bowl. Cut in shortening until mixture resembles coarse meal. Add ice water slowly until dough binds together. Divide dough in half and roll each half out, very thin, on floured surface to fit 15 1/2 x 10 1/2 inch cookie sheet. Spread fruit mixture evenly over pastry. Place second layer of pastry over fruit filling. Press edges together to seal. Sprinkle with mixture of sugar and cinnamon. Make several vent openings with knife. Bake 30 minutes. Cool and cut into 2 inch squares. 40 squares.

SIMPLE BASIC YEAST DOUGH

2 pkg. active dry yeast

1/2 c. warm (not hot) water

3/4 c. warm (not hot) milk

1/2 c. butter or margarine, melted

3/4 c. sugar

3 eggs, well beaten

1 tsp. salt

5-5 1/2 c. flour

1. Add yeast to water. Let stand a few minutes, stir to dissolve. 2. Combine milk, butter and sugar. Cool to lukewarm. Add eggs, salt and 2 cups flour; beat thoroughly. Stir in yeast mixture. Blend in remaining flour; beat 5 minutes. Do not knead. Brush with shortening. Cover and let rise until double in bulk (about 1 hour). 3. Turn out lightly floured surface. Knead 1 minute. Shape into the following Cinnamon Rolls.**CINNAMON ROLLS:**

Oven temperature 375 degrees. Time 20-25 minutes. Yield 2 1/2 dozen. Divide "Simple Basic Yeast Dough" into 2 equal portions. Roll into a 12 inch square, spread with 1/2 cup softened butter or margarine and sprinkle with mixture of 1/2 cup sugar and 2 teaspoons cinnamon. Roll up tightly. Seal well by pinching edges of roll together. Cut into 3/4 inch slices. Place a little apart in greased 9 x 13 inch pan. Let rise until doubled in bulk (about 30 minutes). Bake in moderately hot oven (375 degrees) 20-25 minutes or until golden brown. Frost with confectioners' glaze.

WALNUT BUBBLE

1 loaf frozen bread dough

4 oz. pkg. butterscotch pudding (not instant)

1/2 c. brown sugar

1/2 c. chopped nuts

1 tbsp. ground cinnamon

6 tbsp. melted margarine

Thaw dough in refrigerator overnight. Quarter loaf lengthwise; cut each quarter into 8 cubes (32 in all). Combine dry pudding, brown sugar, nuts and cinnamon; dip each cube into melted margarine then pudding mixture. Place in greased tube pan or bundt pan, 2 or 3 layers. Drizzle remaining margarine and sprinkle remaining pudding mixture over all. Cover and let rise 1 hour. Bake at 350 degrees for approximately 20 minutes. Let stand in pan 2 minutes before inverting onto plate.

SWEET DOUGH

2 c. milk

4 tsp. salt

1 1/2 c. sugar

1/2 c. cooking oil

5 well beaten eggs

1 c. water

4 pkg. dry yeast

12 or so c. flour

Scald milk. Pour over salt, sugar and shortening. Cool to lukewarm. Add beaten eggs and yeast soaked in a cup of water at 115 degrees. Stir in flour using only enough so dough can be kneaded. Grease dough, cover and let rise until double. Knead down and when doubled again, make into rolls, buns, and coffee cake. Let rise again and bake at 350 degrees for 15-20 minutes.

BASIC SWEET DOUGH

Add: 2 eggs 1 1/2 tsp. salt 1/4 c. sugar 1/4 c. shortening 4 to 4 1/2 c. sifted flour Turn out on floured board and knead into smooth, elastic dough. Let rise until double in size (about 1 hour). Punch down and let rest 5 to 10 minutes, covered. Shape into rolls or coffee cakes. Let rise in pan until doubled. Plain rolls may be baked at 375 degrees about 25 minutes. Makes 24 rolls. Note: In yeast doughs, instead of scalding the milk, you may use half evaporated milk and half warm water, if you wish.

PASTELITOS DE BODA

3/4 c. butter, room temp.

1/2 c. confectioners' sugar

2 tsp. vanilla

2 c. sifted all-purpose flour

1/4 tsp. salt

1 c. finely chopped walnuts

1/4 c. heavy cream

Confectioners' sugar (sprinkled)

Cream together butter and sugar; add vanilla. Add flour, salt and nuts. Add creamy; knead lightly. Form into a roll 2 1/2 inches in diameter; roll up in plastic wrap. Chill several hours or overnight. With sharp knife, cut in 1/4 inch slices. Place on ungreased cookie sheets; bake at 375 degrees for 15 minutes or until delicately browned around edges. Remove to wire cooling rack. While still hot, roll in or sprinkle with confectioners' sugar. Good served with hot chocolate. Yield: about 3 dozen.

BASIC DOUGH

1 c. butter or margarine, softened

1 1/2 c. confectioners' sugar

1 egg

1 tsp. vanilla

2 1/2 c. Gold Medal flour*

Mix butter, sugar, egg and vanilla thoroughly. Blend in flour. Divide dough in half.

GERMAN LOVE COOKIES:

To 1/2 Basic Dough (above), mix in: 1/4 c. dark molasses 1/2 tsp. grated lemon peel 1/2 tsp. each cinnamon, cloves, allspice & nutmeg Cover, chill at least 2 hours. Heat oven to 375 degrees. Roll dough 1/4 inch thick on well-floured cloth-covered board. Cut into rectangles, 2 1/2 x 1 1/2 inches. Bake on ungreased baking sheet 10 to 12 minutes or until no imprint remains when lightly touched with finger. While warm, brush cookies with Lemon Glaze, blend: 1 tbsp. lemon juice 1 1/2 tsp. water Few drops food color, if desired Makes about 2 1/2 dozen.

SWEDISH RUBY DROPS:

Heat oven to 375 degrees. Shape 1/2 Basic Dough (above) by rounded teaspoonfuls into balls. If desired, roll balls in colored sugars or dip in slightly beaten egg white and roll in finely chopped nuts. Place 1 inch apart on ungreased baking sheet; press thumb deeply into center of each. Bake 10 to 12 minutes or until set but not brown. Cool. Fill thumbprint with favorite jelly. Makes about 3 dozen.

NORWEGIAN WREATHS:

Heat oven to 375 degrees. To 1/2 Basic Dough (above), mix in 1 teaspoon grated orange peel. Shape dough by rounded teaspoonfuls into pencil-like strips about 5 inches long. Form each strip into a circle, overlapping 1/2 inch at each end. Brush tops lightly with slightly beaten egg white; sprinkle with granulated sugar. Press bits of red candied cherries on center of overlap for holly berries; add little leaves of green candied cherries or citron. Bake on ungreased baking sheet 8 to 10 minutes or until set but not brown. Immediately remove from baking sheet. Makes about 3 dozen.

HELPERS' FUN

Mom makes her favorite sugar or drop cookie recipe. Spoons out on waxed paper. Then she lets me press into circles and place on cookie sheet. The best is creating decorative cookies from sprinkles, Hershey drops or peanut butter drops, red hots, etc. that mom puts in bowls and I have all the fun. After she cooks them, I serve (or share with those who are ill) and enjoy my masterpieces.

PASTEL PATTIES

1/2 c. Karo light corn syrup
1/3 c. margarine
1 tsp. vanilla
1/2 tsp. salt
1 lb. confectioners' sugar

Beat Karo syrup with margarine, vanilla, and salt. Mix in confectioners' sugar. Knead until smooth. Tint with food color. Shape into 1 1/2 inch patties; top with nut halves.

HERMAN DOUGH STARTER

2 c. flour
2 c. warm water
1 env. (1/4 oz.) active dry yeast

Let Herman incubate overnight in a loosely covered container in a warm place. The next day add 1/2 cup sugar, 1 cup milk and 1 cup flour and stir with a wooden spoon. Then

refrigerate and stir at least once a day. On the fifth day feed him again. At the end of 10 days give a cup to a friend, keep a cup and feed it and use remaining two cups to make coffee cake, crumpets, cake, oatmeal cookies or even blueberry pancakes. Or you could experiment and make pizza dough. If you can't use Herman on the 10th day, feed him a teaspoon sugar, then use the next day. Whole wheat flour may be used also.

HERMAN FOOD:

1 c. flour

1 c. milk

1/2 c. sugar

Mix flour, milk and sugar; makes one batch of Herman Food. Mix food with Herman Starter (the mixture will be lumpy). Cover bowl loosely with plastic wrap and store in refrigerator. Stir daily. On fifth day feed again.

SUMMER PASTELS

2 c. soft butter

2 c. sifted confectioners' sugar

4 1/2 c. Gold Medal flour

1/2 tsp. salt

Mix butter, sugar and salt thoroughly. Measure flour by dip-level- pour method. Add flour and blend with hands. If dough is dry, add 1 to 2 tablespoons milk. Divide dough into thirds. Add 9 different food coloring and flavoring from variations listed below to each third. Mold into 3 long, smooth rolls, about 2 inches in diameter. Place on waxed paper and roll in trim. Wrap tightly and chill until stiff (several hours or overnight). Heat oven to 375 degrees. Slice cookies 1/8 inch thick. Place on ungreased baking sheet. Bake 7 to 9 minutes. Do not brown. Makes about 10 dozen.

GREEN COOKIES:

Add 2 tablespoons grated lemon rind and few drops of green food coloring. Roll in nonpareils.

PINK COOKIES:

1/2 to 1 tsp. peppermint flavoring

Few drops red food coloring

Roll in red crystal sugar.

CHOCOLATE:

Add 2 squares semi-sweet chocolate (2 ounce) melted. Roll in chocolate shot.

YELLOW:

Add 2 tablespoons grated orange rind, few drops yellow food coloring. Roll in chopped nuts.

COLD DOUGH

8 c. flour

8 egg yolks

1 lb. butter or oleo

1 lb. Crisco

1 pt. sour cream

1 lg. yeast

Dissolve yeast in 1/2 cup warm water. Mix everything together and put in refrigerator overnight or at least 8 to 9 hours. Roll a little at a time on flour and sugar, more sugar. Bake

on ungreased pans until brown at 375 degrees about 15 to 20 minutes. Use filling of your choice.

COLD DOUGH

10 c. sifted flour

1 tsp. salt

1 lb. butter

1 lb. Crisco

8 egg yolks

1 lg. yeast, 1/4 c. water, dilute

1 pt. sour cream

Mix as for cold dough (dry ingredients, butter, Crisco, eggs, yeast, sour cream). Chill overnight. Roll out dough in granulated sugar. Bake at 350 degrees for 15 to 20 minutes. FILLING:

1 c. milk

1/2 stick butter

Heat together. Sugar to taste (1 c.) Add more milk to get moist enough (about 1/2 cup more).

FRIENDSHIP STARTER DOUGH

1/2 tsp. dry yeast

1 oz. warm water

1 tbsp. sugar

1 tbsp. vinegar

1/2 tsp. salt

1 c. flour

1 c. milk, room temperature

Dissolve yeast in warm water. Add all ingredients in a bowl and cover with plastic wrap. Let stand in warm place 2 days to ferment. It will become bubbly and have a sour smell. After second day, start your friendship bread or cake recipe.

SHORTBREAD DOUGH

2 c. powdered sugar

2 c. soft butter or margarine

2 egg yolks

4 c. flour

1 c. cornstarch

In large bowl, combine powdered sugar and butter; cream well, until light and fluffy. Add egg yolks; blend well. Lightly spoon flour into measuring cup; level off. Add flour and cornstarch, stir until mixture forms a smooth dough. Shape and flavor as you desire.

SOAP PAINT

1 c. powdered detergent

4 tbsp. liquid starch

Beat detergent and starch with rotary beater until peaks form. Tempura coloring can be added. Apply with hands, brushes or sticks.

FINGER PAINT

1/2 c. Argo starch

1 qt. boiling water

1/2 c. Ivory flakes

1/4 c. talcum powder

Poster paint or food coloring

Soften starch in a small amount of cold water. Over medium-low heat, add boiling water stirring constantly until mixture bubbles up. Remove from heat, let cool somewhat and add Ivory flakes and powder. Stir until well mixed. Divide the portions and add different colorings. Use glazed shelf paper to paint. Wet on both sides with sponge. Turn glazed side up and smooth out bubbles before spreading on paint. Variations: 1. Beat warm water into Lux or Ivory flakes until the consistency desired; add paint or food coloring. 2. Add a drop of food coloring to aerosol shaving soap and "paint" on a cookie sheet. 3. Mix up instant pudding with water or milk and paint on cookie sheet.

BLENDER ALMOND PASTE

1/2 c. orange juice

2 c. blanched almonds

1 c. sugar

Blend 1 cup almonds and sugar and orange juice until nuts are very fine. Blend remaining almonds until very fine. Knead together, cover with dampened cheesecloth, and store in an airtight container in the refrigerator.

MACAROONS (ALMOND):

1/2 lb. almond paste

1 c. sugar

3 egg whites

2 tbsp. cake flour

1/8 tsp. salt

1/3 c. confectioners' sugar

Preheat oven to 300 degrees. Cover cookie sheet with parchment or brown paper. By hand or the food processor, soften the paste. Gradually blend in granulated sugar and egg whites. Mix in confectioners' sugar, flour and salt. Drop by teaspoon fulls onto paper covered sheets. Cover and let stand 30 minutes. Bake 25 minutes. Lay the paper linings on a damp cloth, cool and peel off the macaroons.

MAMA BROWN'S MACAROON PUDDING:

4 eggs

2 c. sugar

1 qt. sweet milk

2 doz. almond macaroons

1 pkg. plain gelatin

Heat milk in a double boiler. Add egg yolks to milk. Mix gelatin and pour into hot mixture. Beat egg whites until stiff. Pour over egg mixture. Crumble macaroons into flat dish, pour hot mixture over this. Let congeal and serve with whipped cream.

FAMILY REUNION FRIED DOUGH

Each year at reunion picnic everyone heads for Marian's fireplace for fried dough. It has been a tradition for many years. A good start for the day!! Here's the recipe. 3 tbsp. (or 3 pkgs.) yeast 1/3 c. melted margarine 1 flat tbsp. salt 3/4 c. honey (or sugar) 4 c. flour Add yeast to warm water. Let stand about 5 minutes (until bubbly). Add melted margarine, salt, honey or sugar and flour. Beat all together until smooth. Then add enough flour to make a firm dough. Hand knead for 8 or 10 minutes. This makes a very large batch! Fry in hot oil about 30 seconds, then turn once. Drain on brown paper bags. Shake with confectioners' sugar and let the crowd dig in. NOTE: I use a very old iron kettle for frying several at a time. I also take the dough to the picnic in a large clear plastic bag inside a cooler.

PASTEL PATTIES

Beat 1/3 cup Karo light corn syrup, 1/3 cup margarine, 1 teaspoon vanilla or 1 teaspoon rum extract and 1/2 teaspoon salt. Mix in 1 pound confectioners' sugar. Knead until smooth. Tint with food color. Shape into patties; top with nuts or nut halves. Makes about 50.

SOUR DOUGH PANCAKES

1 pkg. yeast
3 c. hot water
1 egg
2 tbsp. oil
1 tsp. sugar
1 tsp. soda
1/2 tsp. salt

Mix yeast and hot water. Add sugar, flour and beat well. Cover and let sit until morning, then add the egg, oil, sugar, soda and salt. If needed, thin with milk. Drop by tablespoon onto hot (380 degree) skillet coated with Pam. Cook until moist bubbles pop, then flip. Serve golden brown and hot.

KOOL - AID DOUGH

2 pkgs. Kool-Aid (unsweetened)
4 c. flour
1 tbsp. alum
1/2 c. salt
3 tbsp. oil
2 c. boiling water

Mix dry together. Add oil and water. Keeps 3 weeks in covered containers. Smells like flavor of Kool-Aid.

PASTE FOR PAPER MACHE

4 tbsp. flour
1 c. cold water
1 c. boiling water
1 1/2 tbsp. sugar

Mix flour with cold water then add boiling water and bring to boil. Add sugar, stir constantly until thick. Makes about 2 cups.

SOLUTION FOR WASHING PAINT

1 c. ammonia

1/2 c. vinegar

1/4 c. baking soda

1 gal. hot water

For any kind of woodwork, light or dark, or walls. Wash with sponge or rough cloth. Leaves a nice shine when dry.

COLLAGE MATERIALS

An endless variety of materials may be used for interesting collage textures and designs. Among the many items successfully used are leaves, grass, flowers, and sticky, textured materials, corn, bread, peas, popcorn, cottage, textured things such as sandpaper, foil, yarn, sponges, or cards, wallpaper, old Valentines, or anything that happens to suit your fancy - steel wool, and of course, bits of paper, cardboard, wrapping and old Christmas cards.

APPLE ORNAMENTS

1 Big Red Delicious apple. Cut apple in 1/2, then cut 3 slices 1/4 inch thick, out of each 1/2 of the apple. Soak in lemon juice, 3 minutes; drain. Bake in oven at 200 degrees for 6 hours, with door ajar. Do not slice apple too thin or it will curl up. Decorate with baby's breath and raffia. These make beautiful ornaments!

SUNBURST GLITTER (EDIBLE GLITTER)

1 tbsp. warm water

1 tbsp. gum arabic

1 egg white

Mix gum arabic and warm water in cup over hot water until completely dissolved. If you wish it colored, add it at this stage. A little blue will whiten flakes; yellow with a little orange makes gold. Used plain gives a silver effect. Apply egg white to surface of mirror or glass upon which the above mixture is to be poured, spread very evenly but not too thin with finger tips. Let stand 12 hours or until dry. (May be dried in oven after heat is turned off.) When dry, scrape off with razor blade in long even strokes. Sift through a strainer and store in dry covered container.

LION FACES

Oranges

Pretzel sticks thin

Raisins

Cheddar cheese, shredded

Peel an orange, then slice horizontally. Make a lion face on the orange using: pretzels for whiskers, raisins for eyes and nose. Shredded cheddar cheese for a shaggy mane.

FINGER PAINTS - MORE PERMANENT

1 c. cornstarch

2 envelopes unflavored gelatin

1 c. soap flakes

2 c. cold water

Saucepan

Sm. jars with lids

Cooking spoon

Dissolve the cornstarch in 1/2 cups of cold water. Dissolve gelatin in the remaining 1/2 cup cold water and add to the cornstarch mixture. Cook over medium heat until the mixture is thick, stir occasionally. Stir in the soap flakes. When the mixture cools slightly, divide it into the small jars. Add a different color of paint to each jar, stirring thoroughly so the color is well blended. Store in the refrigerator, tightly capped.

TREE ORNAMENTS

2 c. baking soda (1 lb. box)

1 c. cornstarch

1 1/4 c. water

Combine and mix thoroughly. Stir over medium heat until low boil. *Continue stirring until dough-like consistency. Cool in airtight container or plastic bag in refrigerator. When dough cools knead and roll out to 1/4 inch thickness. Use cookie cutters to make the shapes desired. With the end of a pencil make a small hole for hanging ornament. Place shapes on a wax paper lined cookie sheet and allow to dry for 1- 2 days. Don't turn over to dry; might result in cracking. When completely dry paint with poster or ceramic paint. *Optional - spray with clear finishing spray available at most hobby centers. Makes 12-15 ornaments. *Be careful not to have flame too high - mixture burns easily.

MAKE - YOUR - OWN STICKERS

8 tbsp. vinegar

4 pkgs. unflavored gelatin

1 tbsp. peppermint extract

Bring vinegar to a boil and add gelatin. Reduce heat to low and stir until gelatin is dissolved. Add peppermint extract. Brush on back of paper desired for stickers (wrapping paper, magazine pages, cards, etc.). Let dry and trim. Lick and use as regular stickers. Remainder should be stored in airtight jar and will keep for several months. It will solidify. So warm in pan of hot water to use again.

DRYING FLOWERS

Flowers

Silica gel or uncolored kitty litter*

Floral wire

Floral tape

*Sift kitty litter, discarding larger pieces. 1. Trim stems 1/2 to 3/4 inch from base of flowers. Spread silica gel, 1 to 2 inches deep, in small glass or paper bowl or 2-cup measure. Prepare 1 container for each flower. 2. Arrange 1 flower, blossom-side up, in each bowl of silica gel. Sprinkle additional gel between petals, covering flower completely. 3. Place 1 or 2 flowers in oven as directed on chart. Place 2-cup measure filled with water in oven. Microwave as directed. Remove from oven and allow to finish drying for at least 12 hours. 4. Remove flowers carefully, shaking gently to remove silica gel. Use small paintbrush to remove any remaining gel. Attach floral wire to stems with floral tape.

FLOWER DRYING GUIDE:

Use Power Level 9 for all of the following: 2 carnations for 3 to 3 1/2 minutes; 2 daisies for 1 to 2 minutes; 2 daisy mums (pom poms) for 3 to 4 minutes; and 1 rose for 2 1/2 to 3 minutes.

TIPS: Choose brightly-colored flowers that are partially open. White and pastel flowers may

turn brown. Spray dried flowers with hair spray or acrylic spray coating for protection. Let spray dry completely.

FUN-I-SALAD

1 head cabbage, coarsely chopped

1/2 c. sesame seeds

1 pkg. top Ramen-Oriental soup mix

8 green onions

3/4 c. slivered almonds

DRESSING:

1 c. sugar

1 tsp. pepper

1 c. salad oil

1/2 c. rice vinegar

Brown nuts and seeds in butter. Set aside to cool. Mix cabbage and onion just before serving, mix seeds and nuts with cabbage mixture. Crush noodles from soup mix and sprinkle with 1/2 package Oriental powder mix, and add dressing. Serve.

RICH YEAST DOUGH

3 1/2 c. all-purpose flour

1 1/2 pkg. active dry yeast

1 1/2 c. milk

1/2 c. butter or margarine

1/4 c. sugar

1 tsp. salt

2 eggs

In large mixer bowl, combine 2 cups flour and the yeast. Heat together milk, butter, sugar and salt just until warm (115 to 120 degrees), stirring to melt butter. Add to dry mixture in mixer bowl; add eggs. Beat at low speed for 1/2 minute. Beat 3 minutes at high. By hand, stir in remaining flour. Place dough in greased bowl, turning once to grease surface. Cover; let rise in warm place until double, about 1 1/2 hours. Turn out on lightly floured surface. Divide in half and form each part into a ball. Use half for Bienenstich and other half for another recipe.

AGGRESSION COOKIES

3 c. brown sugar

3 c. margarine

6 c. oatmeal

1 tbsp. baking soda

3 c. flour

Put all ingredients in a large bowl. Mash, knead, squeeze, pound, etc. Then form into small balls and place on an ungreased cookie sheet. Butter the bottom of a small glass. Dip it in sugar and mash the balls flat. You only need to butter once, but re-dip in sugar for each ball. Bake at 350 degrees for 10-12 minutes. Great therapy on mad days.

DIRT PIE

1 c. cold milk

1 (4 serving pkg.) Jello instant pudding and pie filling (your favorite flavor)

1 (8 oz.) container Cool Whip, thawed

20 chocolate sandwich cookies, crushed

1 1/2 c. "Rocks" (granola chunks, chocolate chips, peanut butter chips, or a combination), optional

BANANA ROLLS

1 med. banana

2 tsp. peanut butter

2 pieces white bread

Peel banana and cut in half. Cut the crust off the bread. Spread a thin layer of peanut butter on the bread. Put 1/2 a banana on each piece of bread. Wrap the bread around the banana. The peanut butter will make it stick to the bananas. Cut into 1 inch slices.

MICROWAVE CARAMEL POPCORN

1 c. brown sugar

1 stick margarine

1/4 c. white corn syrup

1/2 tsp. salt

1/4 tsp. baking soda

3-4 qts. popped corn

1 brown grocery bag

Combine all ingredients except baking soda and popcorn in 1 quart bowl. Put in microwave on high 1 minute. Stir. Put back for 2 minutes on high. Stir in soda. Put popped corn in brown grocery bag. Pour syrup over corn. Close bag and shake. Put bag, closed, in microwave for 1 1/2 minutes. Take out. Shake. Put back for 1 1/2 minutes more. Add nuts if desired. Pour in bowl. Stir as it cools. Eat or store in closed container.

POTATO CANDY

1 med. white potato

1 lb. confectioners' sugar

Peanut butter

Boil potato, peel and mash thoroughly or put through a sieve. Stir in sugar to form a stiff dough. Roll the dough on a lightly floured board or wax paper to 1/4 inch thickness. Spread generously with peanut butter. Roll up jelly roll fashion and chill before slicing.

FONDANT

1 box 10x confectioner's sugar

1/3 c. unsweetened butter

1/3 c. light corn syrup

1 tsp. vanilla extract

Dash salt

Mix all ingredients until well blended. Knead on a clean surface until smooth and shiny. Roll between 2 sheets of waxed paper until 1/3 inch thick. Cut into desired shapes. Use spatula to remove to a cookie sheet. Allow to air dry several hours. Store in tightly covered container.

Food coloring may be added during first step for color. Mint extract may also be added at that point if desired.

ALPHABET PRETZELS

For review in first grade and as they learn new letters in kindergarten, the children could make "Taste Treats" by making alphabet letters which are pretzels. Dissolve: 1 pkg. dry yeast Mix: 1 tbsp. sugar 1 tsp. salt With a large spoon work flour mixture into yeast mixture. (It may be necessary to add a little more water at this point.) When about three cups of flour mixture have been worked in, knead on a countertop while working in remaining flour mixture. Set mixture aside to rise. (For about 30 minutes or until double in bulk--place out of drafts.) Divide dough into 18-24 parts. Shape dough into letters and place on greased pans. Use mixture of 1 egg slightly beaten plus 1 tbsp. water to "paint" letters. Sprinkle with coarse-grained salt. Bake at 425 degrees for 25 minutes or until brown.

CHEESE CRISPIES

This is a good recipe for the kids to help with. They love to make a different shapes and sizes. 1/2 lb. margarine 2 c. flour 2 heaping c. Rice Krispies 1/2 tsp. cayenne pepper (optional) 1/2 tsp. salt Cream margarine and cheese together. Add remaining ingredients. Form into balls or other shapes. Bake 15 minutes, 350 degrees. Great for parties.

FINGER JELLO

4 env. Knox unflavored gelatin

3 pkgs. (4 oz. each) fruit flavor gelatin

4 c. boiling water

Mix unflavored and flavored gelatin. Add boiling water. Stir until completely dissolved. Pour into 13x9 baking pan. Chill to firm. Makes 9 dozen 1 inch blox.

JELLO IN MUFFIN CUPS

1 pkg. (4 serving size) Jello

3/4 c. boiling water

1/2 c. cold water and ice cubes

1 c. fruit cocktail (drained)

Dissolve gelatin in boiling water. Combine water and ice to make one (1) cup. Add to gelatin. Stir until slightly thickened. Remove unmelted ice. Add fruit. Chill 10 minutes until thickened. Place foil baking cups in muffin pans. Spoon gelatin mixture into cups, about 2/3 full. Chill until firm at least 2 hours. Serve them right in the cupcake liners. Makes 6.

NO BAKE CHOCOLATE OATMEAL COOKIES

1 1/2 c. quick cooking oats

1/2 c. flaked coconut

1/4 c. chopped walnuts

3/4 c. sugar

1/4 c. milk

1/4 c. Land O Lakes Spread

3 tbsp. unsweetened cocoa

Flaked coconut, if desired

In medium bowl combine oats, coconut and walnuts; set aside. In 2 quart saucepan combine sugar, milk, spread and cocoa. Cook over medium heat, stirring occasionally, until mixture comes to a full boil (3 to 4 minutes). Remove from heat. Stir in oats, coconut and

walnut mixture. Quickly drop mixture by rounded teaspoonfuls onto waxed paper. Cool completely. Store in refrigerator. If desired, while cookies are warm, roll in additional coconut. Yield: 2 dozen.

PEANUT BUTTER CREAMS

Beat: 1/8 tsp. salt 1 tbsp. margarine 1/3 c. peanut butter 1 c. confectioners' sugar 1/2 tsp. vanilla Stir in: Shape into little balls. Roll each ball into 3/4 cup chopped, salted peanuts. Place on waxed paper and refrigerate.

PEANUT SNACK

2 c. Cheerios

1 c. peanuts

1 c. raisins

1/2 c. jelly beans, gum drops or M&M's

1. In medium bowl mix together with spoon. 2. Store in jar or plastic container. Makes 4 cups.

SALT DOUGH

This has a sparkly texture. It is heavy and strong and especially suited for standing pieces, such as plaques or trivets. Covered and refrigerated, salt dough lasts indefinitely. 2/3 c. water 1 c. cornstarch 1/2 c. cold water Food coloring, tempera or other water base paint Mix salt and water in pan until quite warm. Remove from heat. Mix water and cornstarch together and add to mix in the pan, stirring constantly. Return pan to stove and stir until mix forms a smooth mass. Turn out onto a plate and cover with damp cloth until cool. Work in color, if

desired. Shape on foil covered cookie sheet and let dry several hours in warm oven or days at room temperature. Smooth edges with nail file.

SUGAR BEAR SQUARES

1/4 c. margarine

1 pkg. (10 or 10 1/2 oz.) reg. or miniature marshmallows

6 c. Post Super Golden Crisp cereal (or use 3 c. each cereal and popped popcorn)

1/2 c. peanuts (optional)

Melt margarine in saucepan over low heat. Add marshmallows; stir until melted. Remove from heat. Add cereal and peanuts; toss to coat well. Press firmly into greased 13x9 inch pan. Chill 1 hour. Cut unto squares. Store in cool place. Makes 24 squares. For microwave, melt margarine in large microwavable bowl at HIGH 45 seconds. Add marshmallows; toss to coat. Cook uncovered 1 minute or until marshmallows are smooth when stirred. Continue with recipe above.

YABBA-DABBA-DO SQUARES

1/4 c. margarine

6 c. Post Fruity Pebbles Cereal*

1 pkg. (10 or 10 1/2 oz.) reg. or miniature marshmallows

*Or use Cocoa Pebbles Cereal and add 1/3 cup creamy peanut butter with the margarine. Melt margarine in saucepan over low heat. Add marshmallows; stir until melted. Remove from heat. Add cereal; toss to coat well. Press firmly into greased 13x9 inch pan. Chill 1 hour. Cut into squares. Store in cool place. Makes 24 squares. For microwave, melt margarine in large microwavable bowl at HIGH 45 seconds. Add marshmallows; toss to coat. Cook uncovered 1 minute or until marshmallows are smooth when stirred. Continue with recipe above.

TAFFY CRUNCH POPCORN

12 qts. popped corn

1 lb. Spanish peanuts (3 c.)

2 c. butter

2 boxes (1 lb. each) brown sugar

1/2 c. dark corn syrup

1/2 c. molasses

1 tsp. salt

2 tsp. vanilla

Turn popcorn into very large container/peanuts. In large 5 quart saucepan melt butter. Stir in brown sugar, corn syrup, molasses and salt. Bring to boil over medium heat stirring constantly. Boil 5 minutes. Remove. Stir in vanilla. Gradually pour over popped corn and peanuts, mixing well. Turn into shallow pan. Bake in preheated 250 degree oven 1 hour. Stir every 15-20 minutes. Remove from oven. Turn out onto waxed paper. Store in plastic bags after cooling. Yields 10-12 quarts.

BUTTERMILK CORNBREAD

1 1/2 c. cornbread quick mix

1 1/2 c. buttermilk

1 beaten egg

2 tbsp. vegetable oil

Combine all ingredients; stir well. Grease an 8 inch cast iron skillet, muffin pans, or corn stick pans; heat in a 425 degree oven for 5 minutes or until very hot. Pour batter into hot skillet or pans. For cornbread loaf, bake in skillet at 425 degrees for 25 to 30 minutes or until golden. For muffins, bake at 425 degrees 20 to 25 minutes or until golden. For corn sticks, bake at 425 for 12 to 15 minutes or until golden. Yield: 1 loaf, 1 dozen muffins, or 14 to 16 corn sticks.

GOLDEN HUSH PUPPIES

2 c. self-rising cornmeal

1 sm. onion (finely chopped)

3/4 c. milk

1 egg (slightly beaten)

vegetable oil or shortening

Combine cornmeal and onion; add milk and egg, stirring well. Carefully drop batter by tablespoonfuls into deep hot oil (370 degrees); cook only a few at a time, turning once. Fry until hush puppies are golden brown (3 to 5 minutes.) Drain well on absorbent towels. Makes 2 dozen.

BUTTERMILK HUSH PUPPIES

1 c. self-rising flour

1 c. self-rising cornmeal

1/4 c. sugar

1 tsp. salt

1 c. chopped onion

1 egg (beaten)

3/4 c. buttermilk

vegetable oil

Combine first 7 ingredients; mix well. Carefully drop batter by level tablespoonsful into deep hot oil (370 degrees); cook only a few at a time, turning once. Fry 3 minutes or until hush puppies are golden brown. Drain well on paper towels. Yield: about 2 1/2 dozen.

HUSH PUPPIES

1 c. self-rising cornmeal

1 tsp. sugar

1 tbsp. self-rising flour

1/2 c. buttermilk

4 tbsp. minced onion

1 tbsp. cooking oil

1 egg

Mix all ingredients. Drop by spoonfuls in grease heated to 350 degrees. Cook until golden brown. Drain on paper towel. Serve hot. Makes 12 hush puppies.

PUMPKIN BREAD

3/4 c. Mazola oil

1 c. sugar

2 eggs and 1 egg yolk

1 c. pumpkin

1 1/2 c. flour

1 tsp. soda

1/2 tsp. salt

1/2 tsp. nutmeg

1 tsp. baking powder

1/2 tsp. cinnamon

1 pkg. coconut cream pie filling

1/2 c. chopped nuts

Combine oil, sugar, and eggs. Add pumpkin. Sift flour, soda, salt, nutmeg, baking powder, cinnamon. Add pie filling and nuts. Bake at 325 degrees for 1 hour. Icing:

Brown 2 tablespoons butter in a saucepan. Take off heat. Stir in 1 cup confectioners sugar and 4 to 6 tablespoons milk. Stir and pour over bread.

REFRIGERATOR BRAN MUFFINS

5 c. flour

3 c. sugar

15 oz. box Raisin Bran

5 tsp. baking soda

1 c. oil

salt

4 eggs

4 c. buttermilk

Thoroughly combine flour, soda, salt, Raisin Bran and sugar. Add other ingredients. Mix well. Cover and refrigerate (may be stored for up to 4 weeks). To bake, fill tins 2/3 full. Bake at 375 degrees for 15 to 18 minutes or until toothpick comes out clean.

ZUCCHINI BREAD

3 eggs (beat until light and fluffy)

1 c. salad oil

2 c. grated zucchini

2 c. sugar

1 tsp. vanilla

Mix the above well. Mix together: 1 tsp. baking soda 1 tsp. salt 1/4 tsp. baking powder 2 tsp. cinnamon 1 c. nuts 1 c. raisins Add wet ingredients. Bake for 1 hour at 350 degrees.

PUMPKIN ROLLS

3/4 c. flour

2 tsp. cinnamon

1 tsp. baking powder

1 tsp. pumpkin pie spice

1/2 tsp. nutmeg

1/2 tsp. salt

3 eggs, slightly beaten

1 c. sugar

2/3 c. pumpkin

1 c. chopped walnuts

CREAM CHEESE FILLING:

Beat together 1 cup powdered sugar, 1 (8 oz.) package cream cheese, softened (I use Philadelphia light), 6 tablespoons butter, 1 teaspoon vanilla. Beat until smooth. Preheat oven to 375 degrees. Line a 10x15x1 inch pan with waxed paper. Grease and flour wax paper. Beat eggs and sugar in large bowl until thick and fluffy. Beat in pumpkin. Add dry ingredients. Pour into prepared pan. Spread evenly with rubber spatula. Sprinkle with nuts. Bake for 15 minutes or until center springs back when lightly touched. Loosen cake around edges with a knife, invert onto a clean damp cloth (towel) dusted with powdered sugar. Peel off waxed paper, trim 1/4 inch from all sides. Roll up cake and towel together from short side. Cool completely. Unroll. Spread with filling. Roll again without towel. Refrigerate until ready to serve.

INDIAN FRY BREAD (POW WOW SPECIAL--TACOS)

5 c. flour

5 tsp. baking powder

1/2 tsp. salt

1 lb. grated sharp Cheddar cheese

Vegetable oil

Water to be able to handle (mixable)

1 lb. hamburger

2 lg. tomatoes, chopped fine

1 lg. onion, chopped fine

Salt and pepper to taste

1 lg. can refried beans

1/2 lettuce head, shredded

Salsa to taste

Get oil real hot (donut hot). Mix flour mixture until workable by adding water in small amounts. Make into large ball. Let stand 20 minutes. Take small soft ball size pinches off. Roll in floured surface by hand. Play with dough ball until large saucer size (or use rolling pin). Drop rolled piece in hot oil until golden brown. Drain on paper towels. Put refried beans on, hamburger, lettuce, tomatoes, cheese. Salt and pepper to taste. LEFTOVER BREAD FOR BREAKFAST: Reheat in microwave. Sprinkle on cinnamon/sugar combination or put on butter and honey. Great morning pick me up.

BUTTER PECAN ROLLS

1 pkg. yeast

1/4 c. water

1 c. milk, scalded

1/4 c. shortening

1/4 c. sugar

1 tsp. salt

3 1/4 to 3 1/2 c. sifted flour

1 beaten egg

Soften yeast in warm water. Combine hot milk, shortening, sugar and salt; cool to lukewarm. Add 1 cup of the flour; beat well. Beat in softened yeast and egg. Gradually add remaining flour to form soft dough, beating well. Brush top lightly with soft shortening. Cover and let rise in warm place until double, 1 1/2 to 2 hours. Punch down; turn out on lightly floured surface and divide dough in half. Roll each piece in 8x12 inch rectangle. Brush with 2 tablespoons melted margarine. Combine 1/2 cup sugar, 2 teaspoons cinnamon; sprinkle half over each rectangle. Roll long edge in jelly roll fashion. Seal edge. Cut each roll in 8 (1 1/2 inch) slices. TOPPING:

In each of two 9 1/2 x 5 x 3 inch metal loaf pans, mix 1/2 cup brown sugar, 1/4 cup margarine, 1 tablespoon light corn syrup. Heat slowly, stirring until blended. Remove from heat and sprinkle with 1/2 cup pecans in each pan. Top with 8 rolls, cut side down. Cover, let rise until

double, 45 minutes. Bake 25 minutes in 375 degree oven. Cool 2 or 3 minutes and invert on rack. Remove pan.

KENTUCKY SPOON BREAD

1 stick margarine

1 (8 oz.) pkg. corn muffin mix

1 (8 oz.) can whole kernel corn, drained

1 (8 oz.) can cream style corn

1 c. sour cream

2 eggs

Preheat oven to 350 degrees. Butter and preheat 1 1/2 quart baking dish. Melt butter and combine with muffin mix. Add both cans of corn and sour cream. Add slightly beaten eggs. Stir mixture and pour into baking dish. Bake for 35 minutes or until tester comes out clean. Serve with a large spoon.

POTATO REFRIGERATOR ROLLS

Blue Ribbon Winner, 1966 Ventura County Fair 1 pkg. active dry yeast 2/3 c. sugar 1 1/2 tsp. salt 2/3 c. soft shortening 2 eggs 1 c. lukewarm mashed potatoes 7 to 7 1/2 c. sifted flour Measure water into mixing bowl. Add yeast, stirring to dissolve. Stir in sugar, salt, shortening, eggs, and potatoes. Mix in with hands until dough is easy to handle the flour. Turn onto floured board and knead until smooth and elastic, 8 to 10 minutes. Place greased side up in greased bowl. Cover with damp cloth; place in refrigerator overnight. About 2 hours before baking, shape dough into rolls. Cover and let rise until double, 1 1/2 to 2 hours. Bake at 400 degrees for 12 to 15 minutes. Makes 4 dozen rolls.

DATE NUT BREAD

1 c. pitted dates, chopped fine (24 dates)

1 tbsp. butter

1 tsp. soda

1 c. boiling water

2/3 c. sugar

1 beaten egg

1 tsp. cream of tartar

1/2 c. chopped nuts

1 tsp. vanilla

1 1/2 c. flour (generous amount)

Place dates, butter, soda, and water in a mixing bowl. Let stand to cool. Add sugar, egg, cream of tartar, nuts, vanilla, and flour. Mix until blended. Pour into well-greased loaf pan. Bake at 350 degrees for approximately 1 hour.

DILL BREAD

1 yeast cake, softened in 1/4 c. warm water

1 c. creamed cottage cheese

1/3 stick butter

2 tbsp. sugar

1 tbsp. instant minced onion

2 tsp. dill seed

1 tsp. salt

1/4 tsp. soda

1 egg, unbeaten

2 1/4 to 2 1/2 c. plain flour

Heat cottage cheese and butter in double boiler to lukewarm. Combine all ingredients, except flour, in large bowl. Mix, add flour gradually to form stiff dough. Cover and let rise for 50-60 minutes in a warm place. Then stir down dough and turn into a well-buttered loaf pan. (I prefer to use two (1 pound) loaf pans as it is easier to slice than for 1 large loaf.) Let rise for 30-40 minutes until again doubled in size. Bake at 350 degrees for 35-40 minutes until golden brown. Makes wonderful sandwiches. After baking, it freezes nicely.

HOMEMADE BISCUIT MIX

9 c. flour, sifted

1/3 c. baking powder

4 tsp. salt

2 1/2 tsp. cream of tartar

2 c. Crisco

Stir baking powder, salt and cream of tartar into flour. Sift together twice into large bowl. Cut in Crisco until mix has consistency of cornmeal. Will keep 6 weeks in covered container. Use as Bisquick.

BANANA BREAD

Scant 1/2 c. shortening

1 c. sugar

2 eggs, beaten together

1 c. crushed bananas

1 tsp. baking powder

2 c. flour

1 c. nut meats

Mix in order given. Bake in loaf pan at 325 degrees for 45 minutes. Other fruits, such as figs, dates, etc., may be used.

MEXICAN SPOON BREAD

1 (1 lb.) can cream style corn

3/4 c. milk

1/3 c. melted shortening

2 eggs, slightly beaten

1 c. cornmeal

1/2 tsp. soda

1 tsp. salt

1 (4 oz.) can green chiles, chopped

1 1/2 c. shredded Cheddar cheese

Mix all ingredients except chiles and cheese in order given above (wet ones first, then dry ones). Pour half of batter into greased 9x9 inch square baking pan and spread with peeled green chiles and half the cheese. Spread remaining batter on top and sprinkle with remaining cheese. Bake 45 minutes in a hot 400 degree oven. Remove from oven and let it cool just enough to set a little before cutting into serving pieces. Serves 8.

WHOLE WHEAT HONEY BREAD

2 pkgs. active dry yeast

2 1/2 c. warm (110 to 115 degree) water

2/3 c. nonfat dry milk powder

1 1/2 c. all-purpose flour

1 1/2 tsp. salt

1/2 c. cooking oil

1 egg

5 to 5 3/4 c. whole wheat flour

In a large bowl, dissolve yeast in warm water. Stir in nonfat dry milk powder and all-purpose flour. Combine oil, honey and egg. Add to yeast mixture. Beat well by hand. Stir in as much of whole wheat flour as you can mix with a spoon. Turn out on lightly floured surface. Knead in enough whole wheat flour to make a stiff dough. Continue to knead 5 to 8 minutes until smooth and elastic. Place in large greased bowl, turning once to grease surface. Cover, let rise in warm place about 1 hour. Punch down on floured board, divide in half. Shape into 2 loaves. Place in 2 greased 9x5x3 inch loaf pans. Cover and let rise 45 minutes until nearly doubled. Bake in 350 degree oven for 35 to 40 minutes or until loaves sound hollow when tapped. Turn out on wire rack.

ORANGE BREAD

Peel of 1 lg. orange, cut fine

1/2 c. water

1/4 tsp. salt

1/2 c. sugar

Simmer until peel is tender, about 10 minutes. When cool, add milk to the cooked peel to make 1 1/2 cups liquid. Add to the above 1 well-beaten egg and 2 cups flour, sifted with 2 1/2 teaspoons of baking powder. Mix well and pour in a greased 9x5 inch loaf pan. Bake at 350 degrees for 50-60 minutes.

APRICOT-WALNUT TEA BREAD

1 c. dried apricots (about 1/4 lb.)

1 1/2 c. boiling water

1 c. walnuts

2 1/2 c. sifted all-purpose flour

3 tsp. double-acting baking powder

1/2 tsp. salt

1 egg

1/2 tsp. vanilla extract

1 c. sugar

1/4 c. salad oil

Prepare the fruits and nuts; using scissors, snip the dried apricots in small pieces. Add boiling water; let cool. Preheat oven to 350 degrees. Sift flour, baking powder, salt. In bowl, combine egg, vanilla, sugar and oil. Beat until well blended. Gradually add apricot mixture. Continue beating. Add flour mixture all at once. Beat until smooth. Stir in nuts. Turn batter into greased 9x5x3 inch loaf pan. Bake 60-65 minutes.

BANANA TEA BREAD:
Use same recipe, substituting 1 1/4 mashed ripe banana and 1/2 cup milk for dried apricots and boiling water.

BUTTERMILK BISCUITS

A County Fair winner several times. 2 1/2 tsp. baking powder 1 tsp. salt 1/4 tsp. baking soda 1/3 c. shortening 3/4 c. buttermilk Sift together flour, baking powder, salt and soda; cut in shortening until mixture resembles coarse crumbs. Add buttermilk all at once. Stir until

dough follows fork around bowl. Turn onto lightly floured board; knead 8 to 10 times. Roll 1/2 inch thick. Cut with 2 1/4 inch cutter. Makes about 1 dozen. Put biscuits on an ungreased sheet or skillet. Brush tops with butter, bake at 450 degrees for about 15 minutes. I always double this recipe, and to make them more attractive, I cut them out with a scalloped cookie cutter. When in a hurry, I roll the dough as directed and cut into squares to save time.

INDIAN FRIED BREAD

3 c. flour

4 tsp. baking powder

1 tsp. salt

1 c. milk

Mix in bowl; roll on floured surface to 1-inch thickness, cut into 4-inch squares. Heat shortening or oil in saucepan and fry on both sides until brown. From Quapaw Tribe of Oklahoma.

HOT BLUEBERRY BREAD

2 eggs

1 c. sugar

1 c. milk

1/4 c. butter, melted

3 c. flour

1 tsp. baking powder

1 tsp. salt

2 c. fresh blueberries

2 tbsp. flour

Combine eggs and sugar in large bowl; beat until blended well. Add milk and butter, mix. Combine flour, baking powder and salt; add to liquid ingredients, stir until all moistened. Combine berries and 2 tablespoons flour; stir well to coat berries and fold into batter. Spoon into 2 greased and floured loaf pans. Bake 1 hour at 350 degrees.

MUFFINS

2 c. flour

3 tsp. baking powder

1/2 tsp. salt

1 or 2 eggs

2 tbsp. sugar

1 c. milk

4 tbsp. melted butter

Use up to 1/2 cup sugar to make sweeter muffins. Mix and sift dry ingredients. Beat eggs until light, add milk and butter and add to flour mixture all at once. Stir only enough to dampen flour. Drop by spoonfuls into buttered muffin pans until 2/3 full, and bake 15 to 20 minutes in 400 degree oven. Makes 12 muffins.

PULL APART BREAD

20 Rhodes frozen dinner rolls

1 sm. pkg. butter pecan instant pudding

1/2 c. butter, melted

1/2 c. brown sugar, melted

Place rolls in ungreased bundt pan and sprinkle pudding over top. Pour butter and sugar mixture over top. God to bed! Let rise 6 1/2 hours. Bake at 350 degrees for about 20 minutes. Cool in pan 20 minutes or it will fall apart.

ZUCCHINI BREAD

2 c. sugar

1 c. oil

2 tsp. vanilla

3 eggs

3 c. flour

1/4 tsp. baking powder

1 tsp. soda

1 tsp. salt

1 tsp. nutmeg

1 tsp. cinnamon

2 c. chopped zucchini

1 c. chopped nuts

Mix the first 4 ingredients until blended. Add remaining ingredients. Pour into greased and floured loaf pans. Bake at 350 degrees for 50 minutes. Makes 2 large or 3 small loaves.

PINEAPPLE BREAKFAST BREAD

2 c. all-purpose flour

2 to 3 tbsp. sugar

1 1/2 tsp. baking powder

1/2 tsp. cinnamon

1/4 tsp. salt

2 tbsp. butter or margarine

1/2 (8 1/4 oz.) can crushed pineapple; use remaining 1/2 for spread

1/4 c. buttermilk

In mixing bowl, sift together flour, sugar, baking powder, baking soda, cinnamon and salt. Cut in butter until coarse crumbs. Add undrained pineapple and buttermilk, mix until it holds together. Turn dough out onto lightly floured surface. Knead for 2 minutes. Shape dough into a 6-inch circle, transfer dough to an 8-inch greased round cake pan. Score the top in quarters. Bake at 375 degrees for 30-35 minutes. Serve warm with pineapple cream cheese spread.

PUMPKIN BREAD

3 c. sugar

4 med. eggs

1 tsp. cloves

1 tsp. cinnamon

1 tsp. nutmeg

3 1/3 c. flour

2 c. pumpkin (fresh or canned)

1 c. oil

1 1/2 tsp. salt (optional)

2 tsp. baking soda

2/3 c. water

1 c. chopped walnuts

Combine all ingredients in large mixing bowl, blending thoroughly. Pour into prepared loaf pans and bake at 350 degrees for 1 hour or until cake tester or knife comes clean when inserted in middle of loaves; tester will pull out slightly moist. Allow loaves to cool in pans for 10 to 15 minutes, then turn out on bread board and cool completely. Breads keep very well refrigerated and can be frozen. Makes an excellent breakfast, sliced and toasted; also as holiday gifts. SUGGESTED SUBSTITUTIONS: Use 2 cups mashed bananas, unsweetened applesauce, or 1 package fresh cranberries.

GRAMMA'S PUMPKIN BREAD

3 c. sifted flour

1 tsp. soda

1 tsp. salt

3 tsp. cinnamon

1 tsp. allspice

2 c. sugar

2 c. canned pumpkin

4 eggs, beaten

1 1/4 c. vegetable oil

1/2 c. walnuts

Sift first 6 ingredients together, mixing well. Add beaten eggs and oil, mixing well. Add pumpkin and nuts, mix well. Bake in 2 loaf pans at 350 degrees for 1 hour.

ZUCCHINI MUFFINS

4 eggs

1 1/2 c. sugar

1 tbsp. vanilla

1/2 c. vegetable oil

2 c. zucchini, grated

1 tsp. plus a pinch of cinnamon

1 tbsp. baking soda

1 tsp. salt

1/2 c. nuts (optional)

Beat nuts until frothy. Add sugar, vanilla and oil, beat until lemon colored and thick. Stir in zucchini, flour, cinnamon, soda and salt. Beat for 5 minutes. Fold in nuts, pour into greased and floured muffin tins or paper muffin cups. Bake at 350 degrees for 20-25 minutes. Batter may be made up and kept for up to 3 days. Color will darken as time passes.

BUBBLE BREAD

1 pkg. frozen rolls (25 each)

1 c. melted oleo

1 c. plus 2 tbsp. brown sugar

2 tbsp. cinnamon

1 c. chopped pecans

At night, put frozen rolls in a greased bundt pan. Melt oleo. Add brown sugar and cinnamon. Stir until dissolved. Add nuts. Pour over frozen rolls. Cover pan with towel. In the morning, bake at 350 degrees for 25-30 minutes.

PORK AND BEAN BREAD

1 c. raisins
1 c. boiling water
3 eggs
1 c. oil
2 c. sugar
3 c. flour
1 (16 oz.) can pork and beans
1 tsp. cinnamon
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla

Mix raisins with boiling water; stir and set aside. Beat eggs, oil, sugar and pork and beans until beans are broken. Add flour and rest of dry ingredients to bean mixture. Add vanilla. Pour batter into 3 well-greased loaf pans. Bake at 325 degrees for 50-60 minutes.

APPLESAUCE LOAF

1/2 c. margarine

1 c. sugar

1 egg

1 1/2 tsp. baking soda

2 c. flour

1/2 c. chopped walnuts

1/2 tsp. ground cloves

1 tsp. cinnamon

1/2 c. raisins

1 1/4 c. applesauce

1/2 tsp. salt

3/4 tsp. nutmeg

Cream margarine and sugar. Beat in egg. Stir together flour and spices. Gradually add to creamed mixture. Beat applesauce into batter. Stir in raisins and nuts. Pour into greased 9 x 5 inch loaf pan. Bake at 350 degrees for 1 hour. Cool in pan for 10 minutes. Remove from pan. Cool on rack. Sprinkle with powdered sugar.

SWEDISH RYE LOAVES

2 1/2 c. rye flour, (lightly spoon flour into measuring c. then level off)

2 pkgs. dry yeast

1/3 c. firmly packed brown sugar

1 tbsp. salt

Combine all ingredients into large mixing bowl and blend. In saucepan heat 2 cups water, 1/4 cup molasses, 1/4 cup butter or margarine until very warm (120 to 130 degrees). Add to flour mixture, blend until moistened, beat two minutes. Stir in 3 1/2 to 4 cups flour to form a sticky dough. Knead dough, adding 1/2 to 1 1/2 cups flour until dough is smooth, pliable, and

no longer sticky (about 5 minutes). Place dough in greased bowl, cover. Let rise in warm place until light and not quite double in size, about 45 to 60 minutes. Grease two 9 x 5 inch loaf pans. Punch down dough, divide into two parts. Shape into rectangular loaves to fit pans. Cover, let rise in warm place until light, but not quite double in size (30 to 40 minutes). If desired brush loaves with beaten egg before baking. Bake at 375 degrees for 25 to 35 minutes, until loaf sounds hollow when lightly tapped. Immediately remove from pans and cool.

FABULOUS FLEXNER BREAD

All-purpose flour

2 tsp. salt

2 tbsp. sugar

Lard

1 c. fluffy riced potatoes at room temp.

1 pkg. dry yeast

1 1/2 to 1 2/3 c. warm water

Melted butter

Mix 6 cups flour, salt and sugar. Add 1/4 cup lard and work with fingers as for pie crust. Add potatoes prepared thusly, (use only old potatoes) boil large potato in jacket, peel while hot, put through ricer. Measure 1 cup lightly, do not pack cup. Spread out on platter and cool. Add to flour and lard mixture. Sprinkle yeast on 1/2 cup warm water, let set 5 minutes then stir and mix well. Add to other ingredients with the remaining water, kneading dough until it holds together but not dry. Place 1/4 cup flour on bread board. Knead with all the strength you have 5 to 10 minutes, turning and pounding it in approved fashion. (There is no short cut here.) When dough gets smooth and satiny looking and no longer sticks to your hands, it is kneaded enough. Form ball and place in well-greased large bowl, roll ball around in bowl to coat. Cover with towel and place in warm place free from drafts. Let rise until light (sometimes blisters form in top.) test by placing finger in dough; if indentation remains, the dough has risen enough, roughly 1 1/2 to 2 1/2 hours. To make 2 loaves use 9 x 5 x

3 inch pans, 3 loaves use 7 1/2 x 3 1/2 x 2 1/2 inch pans. Punch down dough; divide into desired loaves. On floured board roll each piece to fit buttered pan. Press into pans. Dough should come up to the edges. Brush the loaves with butter or whole beaten egg. Cover pans with towels and place in warm, draft-free place. Let rise until light (dough looks stretched as if it would burst if pricked when it has sufficiently risen.) Takes about 45 minutes to 1 hour.

Preheat oven to 425 degrees. Bake 15 to 20 minutes or until tops are golden. Reduce heat to 325 degrees and bake 10 to 15 minutes longer. Turn loaves onto rack and butter if you like.

ZUCCHINI BREAD

- 3 eggs
- 1 c. vegetable oil
- 1 tsp. baking powder
- 1 tsp. ground cinnamon
- 1 tsp. vanilla
- 3 c. flour
- 2 c. shredded unpared zucchini
- 1/4 c. milk
- 2 c. sugar
- 1 tsp. salt
- 1 tsp. baking soda
- 1/8 tsp. cloves
- 1/2 tsp. ground nutmeg
- 1 c. chopped walnuts

Measure all ingredients except flour, zucchini, walnuts and milk into large bowl. Beat 1/2 minute on low speed scraping sides of bowl constantly until smooth - about 1 minute. Stir

flour gradually into mixture. Stir in zucchini, walnuts and milk. Pour batter into greased and floured bread pans. Bake until wooden toothpick inserted in center comes out clean (about 1 hour), at 350 degrees.

PUMPKIN BREAD LOAF

Cream until fluffy: 1/2 c. vegetable oil 1 1/2 c. granulated sugar 1 1/2 c. mashed pumpkin Sift together: 1 tsp. baking powder 1 tsp. baking soda 3/4 tsp. salt Add: 1 tsp. nutmeg, if desired 1/2 c. raisins 1/2 c. chopped nuts 1 tsp. cloves Grease and flour 2 loaf pans. Divide batter into each. Bake at 350 degrees for 1/2 hour. Insert toothpick to check if finished. Can be eaten plain, buttered, or with cream cheese.

PUMPKIN BREAD

Beat together: 3 c. sugar 1 c. oil 1 tsp. cinnamon 4 eggs 1 1/2 tsp. salt Add: 2 tsp. baking soda 2/3 c. water 3 c. flour Grease and flour 4 one pound coffee cans. Fill equally. Bake at 350 degrees for 1 hour. Cool 10 to 15 minutes. Shake from cans. Serve with cream cheese.

FRENCH BREAKFAST PUFFS

1/3 c. shortening

1 egg

1/2 tsp. salt

1/2 c. milk

1 tsp. ground cinnamon

1 1/2 c. flour

1/2 c. sugar

1 1/2 tsp. baking powder

1/4 tsp. ground nutmeg

1/2 c. sugar

1/2 c. margarine/butter

Heat oven to 350 degrees. Grease muffin tin. Mix shortening, 1/2 cup sugar and egg. Stir in flour, baking powder, salt, and nutmeg, alternately with milk. Fill muffin tins about 2/3 full. Bake until brown, 20 to 25 minutes. Mix other half cup sugar and cinnamon. Immediately after baking, roll puffs in melted margarine or butter, then in sugar-cinnamon mixture.

CHEESE LOAF

1/4 c. butter, softened

2 tsp. poppy seed

3 tbsp. prepared mustard

1/2 Bermuda onion, diced

1 loaf unsliced bread (French or Italian)

1/2 lb. American cheese

4 or more slices of bacon

Mix butter, poppy seed, mustard and onion. Cut bread diagonally 1/2 inch - almost through. Spread mixture between cuts - reserve 2 tablespoons of mixture. Place slice of cheese in each cut. Spread reserved mixture over outside of the loaf. Press the loaf together. Arrange bacon on top of the loaf. Wrap in foil. Place in a shallow loaf pan. Heat at 350 degrees until cheese melts and bacon bakes.

CINNAMON ROLLS

I give you two ways to form the rolls; makes 8 very large rolls or 25 standard rolls. 1/2 c. sugar
1/2 c. vegetable oil 1/2 c. mashed potatoes, unseasoned 1 egg 1 1/2 tsp. salt 3 env. active dry
yeast 3 tbsp. dry milk powder 3 c. unbleached all-purpose flour 2 1/2 to 3 c. bread flour 1/2 c.
butter, softened 1 1/4 c. brown sugar 3 tbsp. cinnamon FROSTING:

1 c. butter, softened

4 tbsp. flour

2 c. confectioners' sugar

Dash of salt

2 tsp. vanilla extract

In a large bowl, place the warm water, sugar, oil, potatoes, eggs, salt, and yeast and mix thoroughly. Add the milk powder and the all-purpose flour; beat for 3 minutes. Gradually add the bread flour and when the dough is workable, transfer to a lightly floured board (or use the dough hook attachment on your electric mixer) and knead for 10 minutes. Grease a large, deep bowl with vegetable shortening; form the dough into a smooth ball and place in the bowl. Using your hands, grease the top of the dough. Cover with a towel and allow dough to rise in a warm place until it has doubled, about 2 hours. Punch dough down very thoroughly to break up any air bubbles. Again form into a smooth ball, place in the re-greased bowl, turning it over so the top of the dough is also greased. Cover, and let rise for 1 hour. Punch dough down again, then transfer to a lightly floured surface. Roll out to a rectangle 15 x 12 inches -- it should be about 2 inches thick. Spread the dough with the softened butter. In a small bowl, mix the brown sugar with the cinnamon. Sprinkle it over the butter. TIGHTLY roll dough up from the long side. If the roll has stretched out longer than 16 inches, pat the ends towards the center to make a fat 16 inch roll. With a serrated knife, cut the roll using a sawing motion into eight 2 inch rolls. Place slices cut side up, 1 1/2 inches apart, in two greased 10- inch square pans that are at least 2 inches deep. Cover with tea towel and allow the dough to rise in a warm place for 1 hour. Preheat the oven to 325 degrees. Bake the rolls for 10 minutes, then raise the oven temperature to 350 degrees and bake 5 minutes longer. Remove from the oven and invert pans onto wax paper lined wire racks. Allow rolls to cool completely. To make frosting: In a mixer bowl, place the softened butter, flour, salt, confectioners' sugar and vanilla. Beat until blended, then use to frost the tops of the cooled rolls. NOTE: For smaller rolls, after the second rise, divide the dough into thirds. Roll out one-third at a time to a 12 x 8 inch rectangle. Spread each with about 1 1/2 tablespoons of the butter mixture and sprinkle each with about 1/2 cup brown sugar and 1/2 tablespoon of the cinnamon mixed together. Tightly roll each third up from the short side. Cut into nine 1 inch slices. Place slices cut side up, 1 inch apart, in 3 greased 8 or 9 inch pans.

Cover and let rise for 1 hour. Bake as above. NOTE: I like may rolls warmed in the microwave for about 5 seconds.

SARA'S DOUGHNUTS

1 cake yeast

1 c. lukewarm water

1 c. warm potato water

1 c. mashed potatoes

1 c. sugar

Blend with slotted spoon, let set 2 to 3 hours. Add: 1 c. granulated sugar 2 c. lukewarm water 1 tsp. salt 1 c. Crisco 15 to 16 c. flour Grease bowl and top of dough -- let set overnight or at least 5 hours. Punch dough down - knead 10 minute son floured board. Can be made into cinnamon rolls or doughnuts. Cut into shape 1/4 to 1/3 inch thick. Let raise 1 1/2 hours. Fry until golden brown on each side. Makes about 6 dozen doughnuts.

SWEDISH RYE BREAD

1 med. potato

3 c. rye flour

1/2 c. sorghum, molasses or dark syrup

1/2 c. brown sugar

1 tsp. salt

1 3/4 c. warm water

1 tbsp. dry yeast

1/4 c. sugar

3 tbsp. melted shortening

4 c. white flour

Peel, slice and boil potato in water until soft; rice or mash and return to water. Cool until lukewarm. Add yeast and sugar. After yeast has risen, add shortening and white flour. Stir until blended. In separate bowl, combine rye flour, sorghum, salt, brown sugar and warm water. Stir until blended. combine both mixtures. Knead on flat surface with about 4 cups white flour. When all flour is worked into dough, place in greased bowl. Cover and let rise until double in size; punch down and let rise again. Shape into loaves. Bake at 350 degrees for 1 hour. Makes 4 loaves.

BLUEBERRY COFFEE CAKE

2 c. flour

1 c. sugar

3 tsp. baking powder

1/2 tsp. salt

1/2 c. shortening

2 eggs, beaten

1 c. milk

1 1/2 c. blueberries

1 1/3 c. flaked coconut

Mix and sift flour, sugar, baking powder and salt. Cut in shortening with 2 knives or pastry blender. Combine eggs and milk. Stir into dry ingredients. Fold in blueberries. Sprinkle top with coconut. Makes two 8 inch layer cakes. Bake at 350 degrees.

EGG YOLK PAINT

1 egg yolk

1/4 tsp. water

Food coloring added to suit needs

Beat egg yolk and water together. Add food coloring to desired tone. Paint cookies as desired.

STAINED GLASS BLOCK CANDLE

Take a quart or half-gallon milk carton and open the top completely. Put a regular table candle in the center, fill with crushed ice and pour hot sealing wax until filled. The plastic coating in the milk carton will prevent sticking. When cool, cut back the carton and pull out the finished candle. For extra color, decorate with rosettes or holly leaves. Now all the proud gift recipient has to do is light the wick.

SCRIBBLE COOKIES (NOT Edible)

Old crayons, peeled, broken into stubs

Muffin tin

Paper muffin cups

Save stub ends of old crayons. Peel and break into pieces. Sort colors into muffin tin or mix colors. Put muffin tin in warm oven turned off. Let melt, then cool. Pop out. (Muffin tin washed nicely in very hot soapy water.) HINT: Remove from oven when squishy not liquid.

COFFEE SAND

4 c. dried used coffee grounds
2 c. cornmeal
1 c. flour
1/2 c. salt

Mix in large plastic dishpan - use scoops, spoons, sifters, plastic cups, funnels, etc.

SALT PAINTING

1/2 c. liquid starch
2 c. salt
1 c. water
Food coloring or powder tempura

Mix all ingredients. Use as paint. Pictures sparkle when dry.

JEWELRY FOOLERY

1 c. cornstarch
2 c. baking soda
1 1/4 c. water

Mix all ingredients in a saucepan and cook over medium heat. At first the mixture is stiff but thins with stirring. In about 4 minutes, the mixture will suddenly thicken. Remove from heat and transfer into quilted plastic bag to cool. When cool, knead for a few minutes to

remove lumps and air bubbles. Dough can be rolled out flat and cut in shapes or it can be handrolled in round shapes. Make holes with paperclips or toothpicks leaving it until it hardens. Place pieces on wire screen in 350 degree preheated oven. Turn off heat and leave for about 30 minutes. Thick objects take longer. May be painted with tempura, water or acrylic paints and coated with shellac for added brilliance.

BON BONS DE COCO

1 grated lemon rind (optional) 1 c. sugar 1/2 c. milk 1 tsp. vanilla 1 tsp. cinnamon What you do: Mix ingredients all together. Pour mixture into a saucepan. Cook over low heat until the mixture is brown and sugar is melted. Stir entire time it is cooking. When ready drop in small mounds onto a greased cookie sheet. Place in a slightly warm oven, 200 degrees F., until candy is firm but not hard (about 1 hour). What you have: Coconut candy.

JACOB'S FAVORITE SUGAR COOKIES

1 c. margarine (Can't Believe It's Not Butter is best)

1 c. sugar

1 egg

3 1/2 c. all-purpose flour

1 1/4 tsp. baking powder

1/8 tsp. baking soda

1 tsp. vanilla or almond flavoring

Cream margarine, gradually add 1 cup sugar, beating until light and fluffy. Add egg, beat well. Combine flour, baking powder, soda, flavorings; add to creamed mixture. Mix well. Cover and chill. You can also tint this dough for colors or add sprinkles. Roll out dough on floured surface, 1/4 inch thickness. Cut with cutters or shape. Place on cookie pan lined with foil. Bake 350 degrees 10-12 minutes. Cool before removing. 6 1/2 dozen cookies. *Decorate cookies with sprinkles before baking.

APPLESAUCE

6 apples (peeled and cored)

1/2 c. water

1/4 c. sugar

Dash cinnamon

Cut apples. Simmer 20 minutes. Mash and cool. Makes about 2 cups.

JUMPING RAISINS

Club soda, seltzer, or lemon soda

Raisins

Pour soda into a tall, clear glass. Add 4-6 raisins. Observe. Raisins will sink to the bottom, then slowly rise to the top. They will continue to jump up and down for several minutes. When raisins settle to bottom, drink soda and eat raisins.

LOLLYPOPS

2 c. sugar

3/4 c. light corn syrup

1/2 c. water

Food coloring

Several drops flavoring

Combine sugar, corn syrup and water. Heat to boiling; cook without stirring to 300 degrees (hard crack stage). Stir in coloring and flavoring. Pour onto sticks laying on shiny side of tin foil. Cool. Peel off foil. *Sucker sticks can be bought at Wal-Mart in the crafts department.

PANCAKE ART

Mix your pancake batter as usual. Pour onto griddle or pan into shapes or creatures you like. You can also pour batter into a metal outline cookie cutter. Remove cookie cutter when batter begins to firm.

CANDY APPLES

6 med. red delicious apples

6 wooden skewers, or popsickle sticks

3 c. sugar

2/3 c. light corn syrup

2/3 c. water

1 tsp. vinegar

6 to 8 drops red food coloring

Insert skewers into apples and set aside. Mix next 4 ingredients and cook over medium heat until it reaches 295 degrees F. Stir occasionally. Remove from heat and stir in coloring. Quickly dip apples and allow excess to drip. Place on buttered baking sheet to cool.

LEAF TILES

*Waterbase clay (available at art and craft stores)

Rolling pin

Deeply veined leaf

Waxed paper

Roll clay to about 1/2 inch thick. Place the leaf on the clay. Cover with a piece of waxed paper. Roll again lightly so that leaf prints into clay. Cut into a square. Let it dry. *Instead of clay, you can use the recipe for Dough Ornaments. Put magnet on back or put hole in for necklace.

HAND PLAQUES

Plaster of Paris

Water

Foil pan

Cooking oil

1. Mix plaster of Paris according to directions on the package. 2. Pour the mixture into a foil pan. 3. Rub one hand with cooking oil and press it firmly into the center of the pan. 4. Remove hand from plaster of Paris and wash it immediately. 5. When the plaster of Paris is partly set, use a pencil to make a small hole near the top of the plaque for hanging.

POPCORN ACTIVITY

Place an electric popcorn popper on the floor in the middle of a bed sheet. Fill with popcorn according to directions, but leave the cover. Kids (and grown ups) sit around the edge of the sheet and watch the popcorn pop. When it's finished remove popper and gather up the corners of the sheet to collect the popcorn. Eat!

POTPOURRI FOR TOP OF STOVE

peppermint leaves

allspice

whole cinnamon pieces

whole cloves

lemon peel

orange peel

1/2 cup of cloves and less amount of the spices, 1 tablespoon to a quart of water and let it simmer away on the stove. You can also buy little bags to put them in and just drop in water. Makes a nice aroma for the house.

DANA'S VOLCANO RECIPE

dinner plate

aluminum foil

1/3 pkg. Cellu-Clay or other dark papier mache compound (can be purchased at West Concord 5&10)

water

empty toilet paper tube

baking soda

white vinegar

dishwashing liquid

food coloring

Part Two - Explode the volcano. 5. Fill the inside of the toilet paper tube about 1/3 with baking soda. 6. In a small glass or measuring cup, mix a few tablespoons of white vinegar, some dishwashing liquid, and the food coloring of your choice. 7. Get your Mom or Dad to stand ready with a camera. Get your brothers, sisters and friends to stand ready for some excitement. 8. Pour the vinegar/soap/coloring mixture into middle of the volcano (where the baking soda is). Your volcano should explode lots of colored foam down the side of the mountain. You may have to wait a minute before the explosion begins. If it doesn't happen, add some more vinegar to the volcano. 9. If you mop up the "lava" with a paper towel and let the volcano dry for another day, you can re-explode your volcano.

PAPER TOWEL DYING

In a few different bowls, place some water. Add a few drops of different color food coloring to each bowl of water. Now fold up a paper towel any way you wish. Dip different parts of the paper towel into the different bowls of colored water. Open the towel carefully so it doesn't rip. See the beautiful design! Place aside to dry on newspaper.

EARLY FINGER PAINT

Split a batch of rice cereal into 4 parts. Add food coloring to make 4 different colors. Let your child paint the high chair tray or they can paint construction paper.

OUBLECK

Mix about 1/2 cup of water with 1/4 cup cornstarch. Use like playdough. Squeeze the mixture in your hand and see the consistency change!

TIPSY DESIGN

Make some paint thin by adding some water to it. Child drops some paint onto the paper by letting it drip off the brush. Pick up the paper and tilt it, allowing the paint to run across the paper and make a design.

MAGAZINE ART

Cut out pictures and paste them on other paper, making a design. Just practice cutting and hole punching. Cut out "red" or "blue", etc. and paste them on sheets of paper to make a "color book". Cut out eyes, ears, dogs, noses, mouths, glue them to another paper and make funny faces.

PAPER POCKET PUPPETS

- 2 white paper plates
- glue
- paint, markers or crayons
- scissors
- other materials for decoration (e.g., paper yarn, fabric, stickers, etc.)

Decorate the back of one paper plate. Cut second plate in half and glue or staple to top of decorated plate so that the insides are facing each other. Your hand should be able to slip into the pocket to hold the puppet up. You can cut a hole in the mouth of the puppet or near the bottom and then stick your fingers into make fangs or feet.

SHADOW PUPPETS

- heavy colored paper, cardboard or poster board

cookie cutters

straws, pencils or popsicle sticks

tape

scissors

flashlight or other light source

DOG BISCUITS

1 c. flour

1 c. whole wheat flour

1/2 c. wheat germ

1/2 c. powdered milk

1/2 tsp. salt

6 tbsp. bacon fat

1 egg

1 tsp. brown sugar

1/2 c. water

Combine flours, wheat germ, milk and salt. Add bacon fat. Stir in remaining ingredients. Knead on floured board. Roll to 1/2 inch thickness. Cut into a bone shape with a cookie cutter. Bake at 350 degrees for 30 minutes or until brown.

BIRD TREATS

empty grapefruit or orange half

yarn or string

bird seed, raisins, bread crumbs, peanut butter, cranberries

Punch 3 holes in fruit half. Tie string through each grapefruit hole. Fill fruit with mixed up treats. Hang it outside your kitchen window on a clothesline or on a tree.

BIRD FOOD

stale bread

egg white or peanut butter

birdseed

yarn

Brush bread with egg white or peanut butter. Stick birdseed on bread. Hang in your yard.

BIRD FEEDER

pine cone

peanut butter

bird seed

WAX - PAPER ART

beautiful things from outside (leaves, flowers, grass, fern, etc.)

wax paper

towel

old iron

Put beautiful finds in the middle of two pieces of waxed paper (waxy side in). Place towel between paper and hot iron. When wax melts to "glue" the design in place, hang the picture up in the window.

HARMLESS PAINT FOR CHILDREN

Take a can of evaporated milk. Add a few drops of food coloring to it. It works like a charm with a brush or as finger paint.

SWEET DOUGH

1 1/4 c. milk, scalded (do not let it boil), then cool to warm

1 tsp. salt

2 pkg. yeast

1/4 c. honey

3 tbsp. sugar

2 eggs

1/3 c. Crisco, melted

3 1/2 c. flour, plus

Place all ingredients in mixing bowl and beat until smooth. Add enough of another 1 1/2 cups of flour to make a fairly soft dough. In this stage either use dough hooks or knead in the flour by hand. Let stand in a warm place for about 1 hour or until almost double in bulk. Make into desired shapes and let rise in warm place on greased pans for 45 minutes or until fairly light. Bake cinnamon rolls about 25 minutes in 375 degree oven; cloverleaf rolls about 15 to 20 minutes. Dough can also be used for making kolaches.

DATE FILLED CHEESE PASTERIES

- 1/2 c. butter or margarine, softened
- 1 c. (4 oz.) shredded sharp cheddar cheese
- 1 c. all-purpose flour
- 1/8 tsp. red pepper
- Pinch of salt
- 2 tbsp. cold water
- 3 dozen pitted dates
- 3 dozen pecan halves

Beat butter and cheese with an electric mixer until smooth. Combine flour, red pepper and salt. Add flour mixture and water to cheese mixture, stirring until all the dry ingredients are moistened. Shape into a ball; roll dough to 1/8" thickness on a lightly floured surface. Cut into 2" squares. Cut a lengthwise slit in each date; fill each with a pecan half. Place a filled date in center of each pastry square. Fold 2 opposite edges of pastry to center of date, overlapping edges slightly; press gently to seal. Place seam side down on greased cookie sheets. Bake at 400 degrees for 15 minutes or until pastries are lightly browned. Cool on wire racks.

PASTEL PRETTIES

- 1/2 c. butter
- 3/4 c. sugar

Cream the above together. 1 tsp. vanilla 3 drops oil of anise 1 3/4 c. flour 1/2 tsp. baking powder 1/2 tsp. salt red, green, yellow good coloring Beat in egg, vanilla, and oil. Blend in

dry ingredients; divide in 1/2. Chill 1/2 dough. Divide remaining dough into 3 equal parts. Shape each colored dough in 12 inch long roll. Wrap in waxed paper. Chill until firm. Roll plain dough in 12 x 4 1/2 inch rectangle. Wrap around colored dough in jelly roll fashion. Chill. Slice and bake at 350 degrees for 10 minutes.

ARTELATA (FRIED FLOWERS)

6 egg yolks

6 tsp. sugar

6 tsp. olive oil

1 jigger of wine or whiskey

Enough flour to roll dough easily

Roll dough very thin, cut into strips 1 inch wide and about 9 inches long. Pinch along strip every inch or so, then start to turn, pinching together until you have a round flower. Drop into deep fat until golden - drain on paper towels. Pour honey or vina cotte over flower - sprinkle with chopped nuts.

SWEDISH CREAM DOUGH

1 env. active dry yeast

1/4 c. warm water (115 degrees)

1 c. heavy cream

1/4 c. evaporated milk

3 egg yolks, beaten

1 tsp. salt

3 1/3 c. flour

Butter or margarine, room temperature

Stir yeast into warm water to dissolve. In small bowl mix well the dissolved yeast, cream, milk, and salt. Cut in 1/2 cup butter with pastry blender to resemble coarse crumbs. Stir yeast mixture into flour mixture just to moisten. spread dough with light film of butter; to prevent drying cover bowl with plastic and refrigerate overnight or up to 4 days. Shape and bake following tea ring recipe.

SWEDISH TEA RING:

1 c. walnuts

1/2 c. sugar

1 tbsp. cinnamon

1 recipe Swedish cream dough

1/4 c. butter or margarine, melted

1 egg whites, slightly beaten

FILLING: Whirl walnuts, 1/2 cup sugar, and the cinnamon in blender until finely ground; set aside. Turn dough out on lightly floured surface. Work quickly so dough remaining chilled; dust with flour and knead so dough isn't sticky. Roll out in 24 x 20 inch rectangle. Brush with butter and spread filling evenly over surface, starting at long side, roll up as for jelly roll; pinch to seal seam. Place on large greased cookie sheet and curve to form large ring, fitting end together and sealing. With hands gently squeeze ring to make it even all around. With sharp knife or razor blade make crosswise cuts in top of dough just to filling and about 3 minutes apart. Brush with egg white and sprinkle with 2 tablespoons sugar. Let rise in warm place free from draft until light to touch and double in bulk, about 1 hour. Bake in preheated 350 degree oven 25 minutes or until golden. If desired, decorate with a confectioners sugar glaze and candied red and green cherries and walnut halves.

BUBBLE & SQUEAK

4 tsp. salt

2 tsp. pepper

12 slices cold roast beef or 1 cooked chicken, sliced

4 tbsp. butter

1 cabbage, finely chopped & cooked

1/2 tsp. nutmeg

2 tbsp. vinegar

Mix 2 teaspoons salt and 1 teaspoon pepper and sprinkle over beef or chicken. Melt 2 tablespoons butter in a skillet. Brown meat or poultry on both sides in butter. Remove from skillet. Melt remaining butter; add cabbage, remaining salt, pepper and nutmeg. Cook over medium heat, stirring constantly until the cabbage is lightly browned. Sprinkle with vinegar and cook 1 more minute. Serve with meat. Serves 3 to 4.

ALMOND PASTE (MARZIPAN)

1/2 lb. ground almonds

1/2 lb. icing sugar, sifted

1/2 lb. caster sugar

1 egg beaten

2 tsp. lemon juice

1/4 tsp. vanilla essence

1/4 tsp. almond essence

4 tbsp. apricot jam, sieved

Put the almonds, icing and caster sugars into a large mixing bowl and stir well to mix. Beat in the remaining ingredients, except the jam, until the paste is soft but not sticky. Turn onto a board or table sprinkled with icing sugar and knead the paste lightly until smooth. Use immediately or wrap in cling wrap. Divide the prepared almond paste in half and roll out one half to an 8 inch or 9 inch round or square. Brush the top of the cake with half of the sieved jam, then place the cake upside down on the almond paste and press down firmly.

Roll the remaining almond paste into a strip long enough to go around the sides of the cake. Cut in half for a round cake or in four equal pieces if the cake is square. Brush one side of the almond paste pieces with the remaining jam and press onto the sides of the cake, making the joins as neat as possible. Leave to dry for 2 to 3 days.

SNOW CREAM

3-4 eggs

1 1/2 tbsp. vanilla

1/4 tsp. salt

2 c. cream

Cream together eggs and sugar; add cream. Although you do not have to. I prefer to heat the mixture to the boiling point, add the vanilla, then cool. Add clean-fluffy snow to the mixture until you set the consistency of ice cream.

DEBBIE & GARY'S SNOW ICE CREAM

1 egg, beaten slightly

1/2 c. sugar

Pinch salt

1 tsp. vanilla

2 c. milk

Mix well. Stir in enough clean fresh snow to make it about the consistency of homemade ice cream. Makes about 4 quarts.

ORANGE JULIUS TYPE DRINK

6 oz. orange juice
1 c. water
1 c. milk
1/2 tsp. vanilla
1/2 c. sugar
10 ice cubes

Beat in blender until foamy.

DIRT CUP

1 pkg. (16 oz.) Oreo cookies, crushed
2 c. cold milk
1 sm. pkg. Jello chocolate instant pudding mix
1 sm. container Cool Whip topping, thawed
Gummy worms (lots)

--KITCHEN TOOLS:--

A measuring cup
8 clear plastic cups
A large bowl
A rolling pin

A wire whisk

A large zipper style plastic bag

Put cookies into a zipper style bag and close tightly! Use the rolling pin to roll and crush the cookies. Set aside. Pour the milk into a large bowl. Add the chocolate instant pudding. Use the wire whisk to mix the pudding and milk very well. Let stand 5 minutes. When thickened, add the thawed Cool Whip. Now add 1/2 of the crushed cookies. Stir well. Place a large spoon of the crushed cookies into a plastic cup. Add the pudding mixture to fill the cup 3/4 full. Now add 1 large gross gummy worm to be 1/2 in the cup and 1/2 hanging out. Spoon a little of the crushed cookies on the top of the pudding to make it look like dirt covering the worm! Makes 8-10 servings. Great to serve at your next party!

SKILLET PIZZA-WICH

Sliced American cheese

Canned tomato paste

Sliced bologna or summer sausage

Crushed oregano

Sliced bread

For each sandwich, place: 1 slice bread

1 slice American cheese

1 tbsp. tomato paste

Cover with bologna or summer sausage

Sprinkle with crushed oregano

Top with cheese

Add slice of bread

Lightly spread outside of sandwich with soft butter. Brown lightly on both sides in a skillet or griddle over low heat until cheese is melted and bread is lightly browned.

HAM ROLLS

Sliced ham

Soft cream cheese

Green onion (if you want it)

Take 1 slice of ham, lay it flat. Spread soft cream cheese on it. Lay green onion on it, at one end. Then roll it up. Slice it into 1 inch pieces.

ICE CREAM CONE CUPCAKES

1 pkg. cake mix

36 flat bottom ice cream cones

Prepare cake mix according to package directions. Place cones in muffin tins. Fill with batter 3/4 full. Bake at 350 degrees for 20-25 minutes. Cool. Frost and decorate!

RACHEL'S SOFT PRETZELS

1 pkg. yeast

1 tsp. salt

1 tsp. sugar

1 1/2 c. water

4 1/2 c. flour

Dissolve yeast into warm water. Add salt and sugar. Stir in flour. Put onto floured surface and knead 5 minutes. Divide into 12 equal pieces. Roll each piece into a 15 inch rope and shape into a shape. Moisten with water and sprinkle with salt. Bake on a greased baking sheet for 12-15 minutes at 425 degrees.

RAGGEDY ANN SALAD

Peach halves

Celery

Hard cooked eggs

Raisins

Cherries

Yellow cheese

Leaf lettuce

Body: 1 peach half. Arms and legs: Small celery sticks. Head: half a hard cooked egg. Eyes, nose, shoes and button: raisins. Mouth: piece of cherry. Hair: grated yellow cheese. Skirt: ruffles leaf lettuce.

OYSTER CRACKERS

2 (12 oz.) bags oyster crackers

2 tsp. lemon pepper

1 pkg. original ranch dressing

2 tbsp. dill weed

1 c. Mazola oil

Place all ingredients in large container, stir well. Seal in airtight container. Best after 24 hours.

DRIPLESS POPSICLES

1 sm. pkg. Jello (any flavor)

1 pkg. Kool-Aid (any flavor)

1 c. sugar

2 c. hot water

Mix all ingredients. Stir until dissolved. Add 2 cups cold water. Stir. Makes 18 tupperware popsicles.

SHIRLEY TEMPLE COCKTAIL

7-Up

Maraschino cherries

Cherry juice

Pour glass about 2/3 full of 7-Up. Add about 3 maraschino cherries, also add about 1/8 teaspoon of cherry juice. Mix together and add ice.

POTATO CHIP CHICKEN

Crush enough potato chips to make 1 c. of crumbs

1/4 c. butter

1/2 tsp. salt

1/4 tsp. pepper

8 chicken drumsticks

Please have an adult help with this recipe! 1. Put potato chips into plastic bag. Close the bag tightly. Use a rolling pin to crush the potato chips. Pour the crumbs into a pie plate. 2. Put butter or margarine into a frying pan; let adult turn burner on low heat. When margarine melts, remove pan from burner and turn burner off. Stir in the salt and pepper and stir together well. 3. Rinse the 8 drumsticks under cold water. Use paper towels to pat dry. Place drumsticks onto wax paper. 4. Brush the chicken with melted butter, then roll each drumstick into potato chip crumbs. 5. Put the drumsticks into a baking pan. If there is any butter leftover pour on top of the drumsticks. Put baking pan into the oven. 6. Let adult turn on oven to 375 degrees. Bake about 45 minutes or until chicken is done when it is easy to poke with a fork. 7. Let adult remove chicken from the oven.

HAMBURGER COOKIES

Vanilla wafers

Keebler caramel or mint cookies

Icing: green, orange, red (lettuce cheese, catsup)

Sesame seeds

Attach sesame seeds with sugar water or egg white - dry. Layer: Vanilla wafers, red icing, chocolate cookie, orange icing, vanilla wafer, green icing.

VERY EASY FRENCH TOAST

4 slices bread

1 c. milk

1-2 tbsp. maple syrup

1/2 tsp. ground cinnamon

Pinch salt

2 tbsp. vegetable oil

Margarine or butter

Maple syrup

In an 8 inch wide bowl combine milk, syrup (1-2 tablespoons), cinnamon and salt. Stir with a fork. Brush a nonstick skillet or griddle, with the oil and heat on medium setting. Dip bread one slice at a time into the milk mixture (quickly on each side). Brown the bread slices until slightly crusty. Turn and brown other side. Serve with margarine and syrup.

CARAMEL DIP FOR FRUITS

50 Brach's or Kraft caramels

1/2 stick butter, melted

Small can evaporated milk

Remove wrappers from caramels and melt in microwave. Add butter and evaporated milk and mix together. Heat in microwave until hot. Dip apples sliced bananas or any other fruit. Leftover caramel dip can be stored in the refrigerator and reheated later.

SASSY SANTA DESSERT

8 oz. cream cheese
1/2 stick margarine
1 c. powdered sugar
12 oz. Cool Whip
2 pkg. French vanilla instant pudding
1 lg. bag Oreo cookies, crushed
3 c. milk

Mix pudding with the milk and then combine all other ingredients except for cookies. Layer half of the crushed cookies into bottom of baking pan or casserole dish. Cover with pudding mixture. Chill. Can be made a day ahead of time. Put in clay pot and top with gummy worms in and on top.

WATER WINDOW

Empty 1/2 gal. juice or milk carton
Scissors
Plastic wrap
Packing tape

1. Cut open top and bottom of carton. Rinse thoroughly. 2. Stretch and tightly secure plastic wrap over one end of carton with packing tape. The water window is now ready for use. 3. Plastic plastic side of viewer on the water and look through the open end. The plastic wrap will slightly magnify anything that is under water.

NEW WAY TO COLOR EASTER EGGS

To obtain different colors for your Easter eggs, use the following materials: For pinkish red - use fresh beets

For orange - use yellow onion skins

For yellow - use ground turmeric

For pale green - use spinach leaves

For blue - use canned blueberries

For beige to brown - use strong brewed coffee

For brown-orange - use chili powder

Place eggs in a saucepan, then cover with water. Add a tablespoon of white vinegar for each cup of water used and one of the items from the chart below. Simmer eggs for 20 minutes.

BAKED FRENCH TOAST WITH NUT TOPPING

1 loaf whole grain-nut bread

8 lg. eggs

2 c. milk

2 tsp. vanilla

2 c. applesauce

1/4 tsp. nutmeg

1/4 tsp. mace

1/2-1 tsp. cinnamon

Heavily butter a 9 x 13 inch pan. Cube bread and place in pan. Mix other ingredients and pour over. Refrigerate overnight. 1 c. butter

2 c. brown sugar

2 tbsp. corn syrup

1-2 c. nuts

Mix and pour over French toast before or halfway through baking time of one hour at 350 degrees. Taylorville, IL

BANANA BREAD

3 bananas, mashed

1/2 c. butter

2 eggs

3/4 c. sugar

2 c. flour

1 tsp. baking soda

1 tsp. salt

1/2 c. chopped nuts (optional)

Combine bananas, butter, sugar and eggs. Thoroughly blend in flour, soda and salt. Stir in nuts. Grease and flour loaf pans. Bake for 45 minutes at 350 degrees. Rochester, IL

CHERRY COFFEE CAKE

1 c. butter

1 1/2 c. sugar

4 eggs

1 tsp. vanilla or almond

3 c. flour

1 1/2 tsp. baking powder

1 (21 oz.) can cherry pie filling (apple, blackberry and raspberry are good)

Cream butter and sugar together; add one egg at a time, beating well after each. Blend in flavoring. Sift together flour and baking powder and blend well with egg mixture. Spread 2/3 of dough in greased jelly roll pan. Cover with the pie filling. Spoon the rest of the batter on top and bake at 325 degrees for 30-40 minutes. Cover with glaze soon after removing from oven. Mechanicsburg, IL

CHRISTMAS BREAD

1 c. sugar

5 eggs, separated

1 lb. dates, seeded

1/2 lb. Brazil nuts

5 oz. candied cherries

1 1/2 tsp. baking powder

1 1/2 c. flour

1 c. brandy or white wine

1 lb. English walnuts

1 lb. pecans

1 tsp. vanilla

Separate eggs. Beat whites and set aside. In separate bowl, place fruits and nuts and cover with brandy (let set 1/2 hour or longer). Mix sugar and egg yolks in another bowl, adding flour and baking powder. Drain brandy from fruit-nut mixture and add to flour mixture along with vanilla. Add fruits and nuts (whole) and fold in beaten egg whites. May use

miniature loaf pans or 1 pound vegetable cans for baking. Grease and flour pans and fill 3/4 full. Bake at 350 degrees about 1 hour. Taylorville, IL

CRANBERRY BREAD

1 c. sugar
2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 egg
2 tbsp. oil
2 tbsp. hot water
1/2 c. orange juice
1/2 c. chopped pecans
1 c. cranberries, cut or grated

Grease and flour loaf pans. Bake for 60 minutes at 325 degrees. Rochester, IL

IRISH SODA BREAD

1. Mix together 1 box (2 cups) dark raisins and 1/2 cup whiskey. Bring to boil in pan. Remove from heat and set aside. 2. Cream together 1 cup butter and 1 1/2 cups sugar and add 4 eggs and beat well. 3. Combine together 5 1/2 cups flour, 2 1/2 teaspoons baking powder and 1 1/2 teaspoons salt. 4. Combine together 1 1/2 cups buttermilk or sour milk and 1/4 teaspoon baking soda. Add steps 2, 3, and 4 together mixing and beating well. Alternating dry and wet ingredients, then add raisin mixture, beating well. Bake in 2 ungreased and unfloured loaf pans at 325 degrees for 1 1/2 hours. Try to remove immediately

from pans. Knock on top of loaf - if hollow sounding it is done. This is even better tasting on the second day. New Canaan, CT

LEMON BREAD

1/2 c. butter

1 c. sugar

2 eggs

2 1/4 c. flour

2 tsp. baking powder

1 c. milk

1 lemon rind, grated

1/2 c. chopped pecans (optional)

Combine butter, sugar and eggs in large mixing bowl. Thoroughly blend in flour and baking powder and milk. Stir in lemon rind and nuts. Grease and flour loaf pan. Bake for 40 minutes at 325 degrees. Mix juice of lemon and 1/3 cup sugar and pour over bread while warm. Rochester, IL

PUMPKIN BREAD

4 c. sugar

1 (29 oz.) can pumpkin

3 eggs

1 c. oil

5 c. flour

1 tbsp. baking soda

2 tsp. cinnamon

1 1/2 tsp. ground cloves

1 tsp. salt

2 c. coarsely chopped dates

2 c. coarsely chopped walnuts

Combine sugar, pumpkin, and eggs in large bowl and beat by hand or with mixer until well blended. Add oil and beat to combine. Thoroughly blend in flour, soda, cinnamon, cloves and salt. Stir in dates and nuts. Fill prepared pans 3/4 full for rising during baking. Bake for one hour or until toothpick inserted near center of loaf comes out clean and bread has pulled away slightly from sides of pan. Serve with whipped cream cheese. Grease and flour four 8 x 4 inch loaf pans. Bake for 60 minutes at 350 degrees. Bread may be frozen indefinitely.

Rochester, IL

ITALIAN SAUSAGE BREAD

1 loaf frozen bread dough

1 lb. Italian sausage

1 egg

1/4 c. Parmesan cheese

1/4 c. green pepper, chopped

1/4 c. Cheddar cheese, shredded

1/4 c. onion, chopped

Butter, as needed

Butter frozen loaf of bread. Thaw loaf of bread dough, but don't let it rise (1 1/2-2 hours) and set aside. Crumble and brown sausages in skillet, drain well. Add remaining ingredients to browned sausage and mix well. Roll out bread dough the length of a cookie sheet and about 6 inches wide. Spread sausage mixture out evenly the length of the dough. Roll up

dough and sausage in pinwheel fashion, tucking under ends. Place on greased cookie sheet. Generously butter the top and sides of loaf. Bake at 350 degrees for 30 minutes or until golden brown. Slice thinly when cooled. Taylorville, IL

HOT 'N' SPICY BERRY CIDER

Try this flavor variation: Use equal parts orange juice and apple cider. If you like, stud the apple slices with whole cloves. 8 c. apple cider or apple juice

1 (10 or 12 oz.) pkg. frozen unsweetened red raspberries or strawberries

4 inches stick cinnamon

1 1/2 tsp. whole cloves

1 med. apple, cut into 8 wedges (opt.)

In a large saucepan, combine apple cider or juice, berries, stick cinnamon, and cloves. Bring to boiling, reduce heat. Cover and simmer cider mixture for 10 minutes. Cool slightly. Strain the cider mixture through the large strainer lined with cheesecloth. To serve: pour the cider into 8 Multi-Mugs cups; garnish each with an apple wedge, if desired. Makes 8 (8 ounce) servings.

HOT COCOA MIX

1 lb. (9.6 oz.) Carnation dry milk

1/2 of an 11 oz. size of coffee-mate

2 c. Hershey's cocoa

3 1/2 to 4 1/2 c. sugar

Mix in large bowl with hands. Use approximately 1 1/2 tsp. per cup, add to boiling water.

AUTUMN FROST PUNCH

1 c. water

1 pt. orange sherbet

2 cartons (8 oz. each) pineapple yogurt

1/3 c. frozen concentrated orange juice, softened

Soften sherbet and place in blender. Add yogurt, orange concentrate and water. Blend until smooth. Pour into serving cups. Yield: about 5 1-3 cups. (If you do not have blender, make in a large bowl using hand mixer.) If you wish, reserve part of sherbet to float on top of punch.

HOT MULLED CRANBERRY ORANGE CUP

2 c. cranberry juice cocktail

1/3 c. sugar

8 whole cloves

1 (2 inch) cinnamon sticks

Peel from orange, cut into strips

3 c. orange juice

Cinnamon sticks (opt.)

In 2-quart saucepan stir together cranberry juice, sugar, cloves, 1 cinnamon stick and orange peel. Bring to boil. Reduce heat and simmer 10 minutes; strain. Stir in orange juice. Heat through but do not boil. Serve hot. Garnish with cinnamon sticks if desired. Makes 5 cups.

ROASTED & SALTED NUTS

Spread shelled nuts, blanched or unblanched, in a shallow pan. Add from 1 teaspoon to 1 tablespoon of oil, butter or margarine per cup of nuts. Heat in a slow oven, 300 degrees for 25 to 30 minutes. Stir frequently. Spread on absorbent paper to cool. For salted nuts, sprinkle with salt while hot. OR, proceed as above, but heat in a heavy skillet over low heat, stirring until hot. Avoid overheating pecans, in particular, since the kernels darken after being removed from the fat.

--FLAVORED NUTS:--

Follow recipe for roasted and salted nuts, but in place of salt, add your choice of other seasoning. Mix well and return to oven for 2 to 3 minutes. Stir often. Cool.

GARLIC FLAVORED NUTS: For each cup of nuts, combine 1/2 teaspoon each of garlic salt and garlic powder. Other seasonings such as curry powder, chili powder also may be combined with seasoned salts and used to flavor nuts.

MOCK CHAMPAGNE

1 c. sugar

1 c. water

1 c. unsweetened grapefruit juice

1/2 c. orange juice

1/3 c. grenadine syrup

Then chill. This is your punch base. Just before serving, add 2 (7 ounce) bottles of cold ginger ale. Serve in champagne glasses and when you taste it you'll wonder if someone spiked it.

WITCHES BREW PUNCH

20 c. water
1 lg. can frozen limeade
1 lg. can frozen lemonade
1 pkg. lemon-lime kool-aid
1 c.sugar (or 1 pkg. presweetened lemon-lime kool-aid)
1/2 lg. can pineapple juice
1 lg. bottle ginger ale
Ice, crushed

Put all ingredients in large punch bowl. Drop dry ice into bowl for steaming affect. Can add cubes of lime sherbet.

WILLIAMSBURG FRUIT PUNCH

1 qt. strong tea
1 c. lemon juice
2 c. orange juice
1 c. sugar
3/4 qt. cranberry or grape juice
1 qt. water
1 pt. ginger ale

Make tea from 4 tea bags or 6 teaspoons instant tea. Mix tea, fruit juices, sugar and chill. Just before serving, add ginger ale. Pour ice cubes in punch bowl. Serves 25 people.

THE CAT'S WHISKERS PUNCH

1 qt. pineapple sherbet

2 (2 liter) bottles ginger ale

Half-fill punch bowl with ginger ale; add scoops of sherbet to fill the bowl. Make just before guests arrive.

SPICED TEA

1 c. instant tea

1 c. Tang

1 c. sugar

1 tsp. cinnamon

1 lg. pkg. presweetened lemonade mix

1/4 tsp. cloves, powdered

Mix well and store in tightly covered container. Add 2 teaspoons to 1 teaspoons to 1 cup boiling water.

WASSAIL

6 c. apple juice or cider

1 lg. can of pineapple juice

1/4 c. honey

2 tbsp. lemon juice

1 cinnamon stick

1/4 tsp. lemon rind

Mix all ingredients and cook on low heat until warm.

THE MAKING OF GOD'S CHILDREN

24 c. of God's love

12 c. of God's miracles

7 tbsp. of honest teaching

2 tsp. constructive Bible studying

time

5 c. of positive Christian behavior

Mix well and pour into any child at least once a day. Repeat for years (0-99) or until done.

ROSE MILK SILK BATH

2 c. powdered milk

1/2 c. colloidal oatmeal

10 drops of oil or rose geranium

2 drops of peppermint oil

1/2 c. rose water

1 perfect rose in full bloom

Draw bath and slowly add powdered milk and colloidal oatmeal, swirl bath water as they dissolve. Under the running water add oils, swirling to combine. When bath is full, add rose water, drop petals from rose into water. Use rose scented soap.

MARJORAM SAUSAGE PLUNGE BATH

1 oz. dried marjoram leaves

10 drops of oil of Eucalyptus

Cotton bath bag (sew a pretty washcloth in half across bottom & side, tie top with ribbon)

10 drops of oil of beramot

10 drops of oil of lavender

3 drops of oil of cinnamon

Eucalyptus scented soap

Place dried marjoram and eucalyptus oil in bowl and mix thoroughly. Crush and fill bath bag 2/3 way full. Run extra hot bath and toss in bath bag. When bath is full and cooled enough to soak in, add other oils, swirl.

GONE WITH THE WIND BATH

10 drops of oil of jasmine

10 drops of oil of wisteria

1/2 c. of rose water

Carnation soap

Florida water

Run water, adding oils and rose water. After bath splash body with Florida water.

VICTORIAN POSEY BATH

6 drops of oil of rosemary

6 drops of oil of verbena

12 drops of oil of violet

6 drops of oil of rose geranium

Lavender scented soap

Rose scented talcum powder with an
oversized puff

--Bath oil suppliers: --

Belle Star 1-800-442-7827 Aubrey Organic Bath Oils 1-800-237-4270 Green Mountain
Herbs Ltd. 1-800-525-2696 Self Care Catalog 1-800-345-3371

A HAPPY HOME

4 c. of love

2 c. of loyalty

3 c. of forgiveness

1 c. of friendship

5 spoons of hope

2 spoons of tenderness

4 qts. of faith

1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding and friendship and hope; sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

HOMEMADE PLAY DOUGH

1 c. flour

1/2 c. salt

2 tsp. cream of tartar

1 c. water

2 tbsp. oil

10 drops food coloring

Stir over low heat until firm and lumpy. Remove from pan and let cool slightly. Knead until smooth. Keep in Tupperware or plastic wrap.

ASHLEYS FAVORITE POPCICLES

--LEMON-CICLES--

1 pkg. lemon instant pudding

2 1/2 c. water

Mix as directed on package and freeze.

--FUDGE CICLES (A)--

1 pkg. instant chocolate pudding

2 1/2 c. milk

Mix as directed on package and freeze.

--FUDGE CICLES (B)--

1 pkg. instant chocolate pudding

1/2 c. sugar

1/2 c. cream

2 c. milk

Mix as directed on package. Freeze. All pops can be frozen in popcicle holders or cups.
NOTE: Jello or any juice will make great popcicles too! Makes 12.

JELLO GELATIN DIXIE LOLLIPOPS

1 1/4 c. boiling water

2 pkg. (4 serving size) or 1 pkg. (8 serving size) Jello gelatin any flavor

--TOOLS:--

Measuring cup

4 (5 oz.) dixie Kitchen cups

6 plastic straws, cut in half

Mixing bowl

Mixing spoon

Stir boiling water into gelatin. Dissolve completely let stand to cool for 15 minutes. Pour into paper cups. Refrigerate at least 3 hours. Carefully peel off the paper cups. Have Mom use a knife to cut each gelatin cup horizontally into 3 round slices. Push a straw into each gelatin circle to create a jiggly lollipop. Servings: Makes 12 pops.

COOKIE DUNK PUDDING

2 c. cold milk

1 pkg. (4 serving size) Jello instant pudding any flavor

20 to 30 miniature cookies

--TOOLS:--

Measuring cup

4 dessert dishes

A leakproof 1 1/2 quart container

Pour milk into a leak proof container. Add the pudding mix. Cover tightly shake the container holding the top, up and down very fast for at least 45 seconds. Spoon half of the pudding into 4 dessert dishes. Stand 4 to 6 cookies along the sides of the dish. Top with remaining pudding. Serve immediately or refrigerate until ready to serve. Decorate the top with more cookies. Servings: makes 4 individual cups.

INSTANT BANANA PUDDING

1/2 sm. banana

3 tbsp. applesauce

1 tsp. plain yogurt

Mash banana. Add applesauce. Stir in yogurt. Eat! instant goodness. Serves 1. NOTE: Use a very ripe banana.

INITIAL CRACKERS

1/2 c. flour

1/8 tsp. garlic salt

2 tbsp. sesame seeds

3 tbsp. cold butter

2 tbsp. ice water

Mix flour, garlic salt and sesame seeds. Cut in butter until crumbly. Sprinkle ice water. Mix to form a ball. Roll skinny snakes. Form your initials. Flatten a bit on ungreased cookie sheet. Bake 15 minutes at 350 degrees. NOTE: It's cheaper to buy sesame seeds in bulk at a health food store.

NUTTY NUMBERS

1/2 c. soft butter

1 c. flour

1/4 c. honey

1 c. wheat germ

Mix ingredients shape into numbers. Cover with chopped nuts. Gently press. Bake at 350 degrees for 10 minutes. Eat! Nice'n Nutty. NOTE: To form numbers, roll "snakes" use a large number written on paper and covered with wax paper as a guide.

MONSTER TOAST

Pour small amount of milk in small cups add a different color of food coloring in each one. Paint a monster on bread. Toast. Butter lightly, not to cover monster. Munch your monster.

SOFT PRETZELS

1 pkg. yeast

4 c. flour

1 1/2 c. warm water

1 tbsp. sugar

1 tsp. salt

1 egg, beaten

Coarse salt

Mix yeast, water, sugar and salt in a bowl. Stir in flour. Dump dough onto table and knead until smooth. Cut off lumps and make into ropes to shape. Place on cookie sheet. Brush with egg and sprinkle with coarse salt. Bake at 425 degrees for 12 to 15 minutes.

HEART TO HEART PEANUT BUTTER AND JELLY COOKIES

1/2 c. margarine

1/4 c. shortening

3/4 c. peanut butter

1 egg

1 c. sugar

1 tsp. vanilla

3 c. flour

2 tbsp. milk

1 sm. jar raspberry jam

Beat margarine, shortening and peanut butter together. Add egg and beat well. Add sugar, vanilla and flour with milk. Chill 2 hours or more. Roll dough on lightly floured board to 1/4 inch thickness. Cut out heart shapes with cookie cutters. Place on a lightly greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes (until slightly browned). Remove to cooling rack. Spread Jam on each cookie (1 teaspoon) and cover with another cookie for the peanut butter and jelly sandwich effect. NOTE: You might like to try different jams.

PEANUT BUTTER BALLS

1/2 c. peanut butter

2 1/2 tbsp. nonfat dry milk

2 tbsp. raisins

2 tbsp. honey

1/4 c. coconut

Sesame seeds

Mix ingredients form into balls. Roll in sesame seeds. Eat. NOTE: sesame seeds are cheaper in bulk at a health food store you can get unsweetened coconut there too.

VEGGIE BITES

1/3 c. margarine, melted

1 egg

2 tsp. water

1/2 c. flour

2 c. fresh vegetables (broccoli flowerets or cauliflowerts, 1/4 inch carrot slices, 1/2 inch zucchini slices, 1/2 inch strips green or red pepper)

Heat oven to 450 degrees. Brush bottom of 13 x 9 x 2 inch pan with 1 tablespoon of melted margarine. Beat egg and water with a fork in a shallow dish. Put flour in another shallow dish. Dip 1/4 of the vegetables into the egg mixture. Remove 1 piece at a time with a slotted spoon or fork. roll in flour to coat. Place in pan. Repeat with remaining vegetables. Pour remaining margarine carefully over each vegetable piece. Bake uncovered turning once, until crisp tender and golden brown 10 to 12 minutes. Sprinkle with some Parmesan cheese if desired. Makes 2 cups.

QUICK KABOBS

Bananas, cut

Apple, cut

Melon, cut

Cheese, cut

Put on skewer. Dip in orange juice. Then roll in coconut. Eat. Make "favorite kabobs" with your favorite fruit and cheese. Serves 8 to 10.

SUNSHINE SALAD

1/2 carton plain yogurt

1 tsp. honey

Pineapples slices

Mix and put: 1 slice pineapple in each dish

1 tbsp. yogurt mixture in the middle

Eat the sunshine. You can use any flavor yogurt you like in center of pineapple. Serves 8.

RAISIN ENERGY SNACK

2 tsp. raisins

Put in a bowl. Add: 1 tsp. peanuts

1 tsp. sunflower seeds

1 tsp. coconut

1 tsp. carob chips

Mix. Eat now or on a bike. Serve 1.

WALNUT BUBBLE

1 loaf frozen bread dough

4 oz. pkg. butterscotch pudding (not instant)

1/2 c. brown sugar

1/2 c. chopped nuts

1 tbsp. ground cinnamon

6 tbsp. melted margarine

Thaw dough in refrigerator overnight. Quarter loaf lengthwise; cut each quarter into 8 cubes (32 in all). Combine dry pudding, brown sugar, nuts and cinnamon; dip each cube into melted margarine then pudding mixture. Place in greased tube pan or bundt pan, 2 or 3 layers. Drizzle remaining margarine and sprinkle remaining pudding mixture over all. Cover and let rise 1 hour. Bake at 350 degrees for approximately 20 minutes. Let stand in pan 2 minutes before inverting onto plate.

SWEET DOUGH

2 c. milk

4 tsp. salt

1 1/2 c. sugar

1/2 c. cooking oil

5 well beaten eggs

1 c. water

4 pkg. dry yeast

12 or so c. flour

Scald milk. Pour over salt, sugar and shortening. Cool to lukewarm. Add beaten eggs and yeast soaked in a cup of water at 115 degrees. Stir in flour using only enough so dough can be kneaded. Grease dough, cover and let rise until double. Knead down and when doubled again, make into rolls, buns, and coffee cake. Let rise again and bake at 350 degrees for 15-20 minutes.

BASIC SWEET DOUGH

Add: 2 eggs 1 1/2 tsp. salt 1/4 c. sugar 1/4 c. shortening 4 to 4 1/2 c. sifted flour Turn out on floured board and knead into smooth, elastic dough. Let rise until double in size (about 1 hour). Punch down and let rest 5 to 10 minutes, covered. Shape into rolls or coffee cakes. Let rise in pan until doubled. Plain rolls may be baked at 375 degrees about 25 minutes. Makes 24 rolls. Note: In yeast doughs, instead of scalding the milk, you may use half evaporated milk and half warm water, if you wish.

PASTELITOS DE BODA

3/4 c. butter, room temp.
1/2 c. confectioners' sugar
2 tsp. vanilla
2 c. sifted all-purpose flour
1/4 tsp. salt
1 c. finely chopped walnuts
1/4 c. heavy cream
Confectioners' sugar (sprinkled)

Cream together butter and sugar; add vanilla. Add flour, salt and nuts. Add creamy; knead lightly. Form into a roll 2 1/2 inches in diameter; roll up in plastic wrap. Chill several hours or overnight. With sharp knife, cut in 1/4 inch slices. Place on ungreased cookie sheets; bake at 375 degrees for 15 minutes or until delicately browned around edges. Remove to wire cooling rack. While still hot, roll in or sprinkle with confectioners' sugar. Good served with hot chocolate. Yield: about 3 dozen.

BASIC DOUGH

1 c. butter or margarine, softened

1 1/2 c. confectioners' sugar

1 egg

1 tsp. vanilla

2 1/2 c. Gold Medal flour*

Mix butter, sugar, egg and vanilla thoroughly. Blend in flour. Divide dough in half.**GERMAN LOVE COOKIES:**

To 1/2 Basic Dough (above), mix in: 1/4 c. dark molasses 1/2 tsp. grated lemon peel 1/2 tsp. each cinnamon, cloves, allspice & nutmeg Cover, chill at least 2 hours. Heat oven to 375 degrees. Roll dough 1/4 inch thick on well-floured cloth-covered board. Cut into rectangles, 2 1/2 x 1 1/2 inches. Bake on ungreased baking sheet 10 to 12 minutes or until no imprint remains when lightly touched with finger. While warm, brush cookies with Lemon Glaze, blend: 1 tbsp. lemon juice 1 1/2 tsp. water Few drops food color, if desired Makes about 2 1/2 dozen.

SWEDISH RUBY DROPS:

Heat oven to 375 degrees. Shape 1/2 Basic Dough (above) by rounded teaspoonfuls into balls. If desired, roll balls in colored sugars or dip in slightly beaten egg white and roll in finely chopped nuts. Place 1 inch apart on ungreased baking sheet; press thumb deeply into center of each. Bake 10 to 12 minutes or until set but not brown. Cool. Fill thumbprint with favorite jelly. Makes about 3 dozen.

NORWEGIAN WREATHS:

Heat oven to 375 degrees. To 1/2 Basic Dough (above), mix in 1 teaspoon grated orange peel. Shape dough by rounded teaspoonfuls into pencil-like strips about 5 inches long. Form each strip into a circle, overlapping 1/2 inch at each end. Brush tops lightly with slightly beaten egg white; sprinkle with granulated sugar. Press bits of red candied cherries on center of overlap for holly berries; add little leaves of green candied cherries or citron. Bake on ungreased baking sheet 8 to 10 minutes or until set but not brown. Immediately remove from baking sheet. Makes about 3 dozen.
