



— By Salina Worrell

Joke Corner

Why do small children take lots of trips?
Because they don't know how to tie their shoes.

What was the football coach looking for in space?
An all-star team.

What are werewolves' favorite tunes?
"By the light of the silvery moon."

What would you get if you crossed the ocean with a thief?
A crime wave.

What goes through water but doesn't get wet?
A ray of light.

What does a 200-pound mouse say?
Here kitty kitty.

What eats everything in sight but doesn't drink?
Fire.

— Cindy Worrell

Recipes

Sonia's Peanut Butter Chocolate Chip Coconut Cookies

1 stick of soft margarine	1/2 teaspoon baking powder	1/2 cup peanut butter
1 cup coconut	1/2 cup sugar	1 cup chocolate chips
1/2 cup brown sugar	1 egg	1 1/4 cup flour
3/4 teaspoon baking soda		

What To Do

1. Put margarine, peanut butter, 1/2 cup of sugar, brown sugar, egg, coconut and chocolate chips into large mixing bowl. Beat with electric mixer on medium until smooth and creamy.
2. Mix flour, baking soda and baking powder.
3. Pre-heat the oven to 375 degrees. Spray cooking sheet with non-stick cooking spray.
4. Shape the dough into balls, the size of a walnut.
5. Bake for 10 minutes or until golden brown.
6. Remove the cookies from the cookie sheet and let cool.

Sonia's Corn on the Cob

6 ears of corn	3 cups water
margarine	salt and pepper (if wanted)

What To Do

1. Put corn and water in large pot with lid until boiled on high heat.
2. Drain corn.
3. Add margarine.
4. Enjoy.

Sonia's Clam Chowder

4 Slices bacon diced	1 cup peeled, cubed potatoes	2 cups water
2 cups of milk	3 tablespoons margarine melted	2 tablespoons flour
1 teaspoon salt	1/4 teaspoon pepper	

What To Do

1. Cook bacon in a frying pan over low heat until crisp.
2. Add onion and cook until it is soft. Put in saucepan.
3. Carefully add potatoes and water. Turn the heat up to high and bring to boil. Lower the heat to medium and cook until the potatoes are soft. This should take about 20 minutes.
4. Add milk and cook for 5 minutes. Mix melted margarine, flour, salt and pepper together. Add to the chowder. Stir constantly until the chowder is thick and hot. Serve immediately.

Mashed Potatoes

10 potatoes	water	1/4 cup milk
1/4 cup margarine	salt and pepper (if wanted)	1/4 cup milk

What to do

1. Peel potatoes and wash them in cold water. Cut each potato in quarters.
2. Put the potatoes into a large saucepan and cover with cold water.
3. Bring to boil over high heat. Turn the heat down to medium and cook, covered, for 20 minutes.
4. Drain the potatoes and put them into a mixing bowl. Add milk, margarine and salt.
5. Mash together with potato masher or large utensil. If you want fluffy mashed potatoes, break them up with a fork and then beat them with an electric mixer till light and fluffy.

Sonia Harris is a 10-year-old self-proclaimed chef who says she does a lot of cooking at home and enjoys it. She has written out some of her recipes with instructions that should be easy enough for kids to follow, although some adult supervision and/or help may be needed.

