

Junior TREASURE Chest

Edited by MARJORIE BARROWS, Editor of The Children's Hour

A Fishing Party By Hans Kreis



PUZZLE: Find three fish, two ducks, one deer, and a dog.

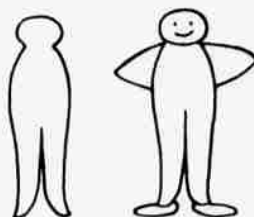
Four Corners

By Bill Ross

This is great fun to pep up a dancing party. Make four placards, printing the name of a country on each—such as Italy, United States, or any others you may want. Place one player in each corner of the dance floor, armed with one of the signs which he holds aloft. Have the music stop suddenly ever so often, and tell the dancers they must make a mad dash to one of the countries for safety. Then, one of the countries is declared out and everyone who chose that corner goes with it. The last ones to guess right as the game progresses are the winners.

Let's Draw a Clothespin Man

By Ann Davidow



An ordinary clothespin can



Make a little clothespin man!

Riddles!

1. Why is a fish like a meat market?
2. What is the sickest state in the U.S?
3. What flies but has no wings?
4. Why is a deer hunter like a traveling salesman?

Answers:

1. They both have scales; 2. Illinois (Ill.); 3. Time; 4. Both are looking for a fast buck.

Cookbook

(Continued from page 8)

Curry-Almond Stuffed Eggs

Follow recipe for *Stuffed Eggs Sophisticate*. Mix $\frac{1}{2}$ teaspoon **curry powder** with salt and mustard. Blend $\frac{1}{2}$ cup toasted blanched **almonds**, finely chopped, into the egg yolk mixture.

Raspberry Chiffon Mold

TO PREPARE: 20 MIN. TO CHILL: 4-5 HRS.

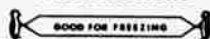
- $\frac{1}{4}$ cup red currant jelly
- $\frac{1}{4}$ cup water
- 1 3-oz. pkg. red raspberry-flavored gelatin
- 1 10-oz. pkg. frozen red raspberries, thawed and drained (reserve sirup)
- 1 12-oz. pkg. frozen mixed fruits, thawed and drained (reserve sirup)

1. Lightly oil a 1-qt. melon mold with salad or cooking oil (not olive oil); set aside to drain.
2. Combine currant jelly and water in a small saucepan and heat, stirring occasionally, until jelly is melted and mixture is hot.
3. Pour hot jelly over gelatin in a bowl and stir until gelatin is completely dissolved.
4. Mix enough of the reserved fruit sirups together to make 1 cup; stir into gelatin mixture.
5. Chill until mixture is slightly thicker than the consistency of thick, unbeaten egg white. If chilled over ice and water, stir frequently; if chilled in refrigerator, stir occasionally.

6. Whip thickened gelatin mixture until frothy.
7. Fold in the drained fruits. Turn into the mold. Chill until firm, about 4 hrs.

6 to 8 servings

Crescent Rolls



TO PREPARE: 45 MIN. TO BAKE: 30 MIN.

- (allow time for chilling and rising)
- 1 pkg. active dry yeast
- $\frac{1}{4}$ cup warm water, 110°F to 115°F
- (Or if using compressed yeast, soften 1 cake in $\frac{1}{4}$ cup lukewarm water, 80°F to 85°F .)
- 1 tablespoon sugar
- $\frac{1}{4}$ teaspoon salt
- 1 cup milk, scalded
- $2\frac{1}{2}$ cups flour
- 1 cup butter

1. Soften yeast in warm water 5 to 10 min.
2. Meanwhile, combine the sugar, salt, and scalded milk in a large bowl; stir until sugar is dissolved. Cool to lukewarm.
3. Beat in $\frac{1}{2}$ cup of the flour. Stir softened yeast, add to the mixture, and blend well; beat in remaining flour. Turn dough onto a lightly floured surface and allow to rest 5 to 10 min. Knead until dough is smooth and elastic.
4. Form dough into a ball and put into a buttered deep bowl. Turn dough to bring buttered surface to top. Cover with waxed paper and a towel and let stand in a warm place (about 80°F) until dough is doubled, about 1 hr.
5. When doubled, chill dough 2 hrs.
6. Cream butter until softened. Turn chilled dough onto lightly floured surface; roll into a $\frac{1}{4}$ -in. thick rectangle. Spread surface with $\frac{1}{4}$

cup creamed butter and fold dough from each end over center, making three layers. Turn a quarter of the way around. Repeat rolling, spreading with butter, folding, and turning three more times.

7. Chill dough 2 hrs. or longer; divide dough in half. Roll each portion on a lightly floured surface into a round $\frac{1}{4}$ in. thick. Cut each round into 12 wedge-shaped pieces. Roll up each piece beginning at outer edge. Place with points underneath on baking sheets covered with brown paper. Curve into crescents. Chill 20 min. Brush tops lightly with cream.

8. Bake at 400°F for 15 min.; reduce heat to 350°F and continue baking 15 min. longer, or until golden brown.

2 doz. rolls

Sparkling Ginger-Fruit Mold

TO PREPARE: ABOUT 15 MIN. TO CHILL: 4-5 HRS.

- 3 cups ginger ale
- $1\frac{1}{2}$ tablespoons ($1\frac{1}{2}$ env.) unflavored gelatin
- 1 12-oz. pkg. frozen peach slices, thawed and drained
- $\frac{1}{4}$ cup maraschino cherries, cut in halves

1. Lightly oil a 1-qt. melon mold with salad or cooking oil (not olive oil); set aside to drain.
2. Sprinkle gelatin evenly over 1 cup of the ginger ale; let stand 5 min. to soften. Dissolve completely over very hot water. Stir the dissolved gelatin and blend in the remaining ginger ale.
3. Chill until slightly thickened. Blend in the peaches and maraschino cherries. Turn into mold. Chill until firm, about 4 hrs.

6 to 8 servings

Note: If desired, canned fruits for salad may be substituted for the peaches and cherries.