

Junior TREASURE Chest

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

Kitten Toy By Evelyn Pickering

Ask your mother for a cardboard tube from a roll of paper towels or waxed paper. Cut about four inches from the tube and paint it a bright color with water or poster paints. Now fasten a small bell (from the 10-cent store) inside by stringing the bell on a length of ribbon. Punch two holes in the center of the tube and bring the two ends of the ribbon through them. Tie securely. Kitty will enjoy this toy for hours.

Freeze and Melt By Ragna Eskil

A player chosen to be It chases the others. Set a boundary. When he catches one, he says, "Freeze!" He chases until he freezes all the players. If an uncaught player taps a frozen player, however, and says, "Melt," that player becomes unfrozen and can start running again.

Secret Orders By Mabel Inglin

For this game you will need two baking-powder cans with pebbles in them.

Divide the players into two teams and line up the teams facing each other. Give the captain of each team a baking-powder can. This contains "secret orders."

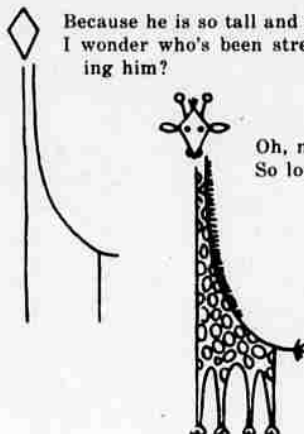
Each team races its can from hand to hand down the line. If the can makes the slightest noise, it must go back to the captain and be started over. The winning team is the one whose "secret orders" reach the end first without a sound.

Tongue Twister

I found baths, cloths, laths,
moths, sheaths, and wreaths.

Let's Draw a Giraffe By Ann Davidow

Because he is so tall and slim,
I wonder who's been stretch-
ing him?



Oh, no one else has even half
So long a neck as the giraffe!

Cookbook (Continued from page 8)

Creole Doughnuts

In the wee morning hours after a night of gaiety in "vieux carré" of New Orleans, it has long been traditional to stop at the French market for doughnuts and café noir.

TO PREPARE: 25 MIN. TO DEEP FRY: 2-3 MIN.
(allow time for dough to rise)

- 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.)
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup cooking oil
- $1\frac{1}{2}$ teaspoons salt
- 2 cups milk, scalded
- 1 cup flour
- $5\frac{1}{2}$ to 6 cups flour
- 2 eggs, well beaten
- Hydrogenated vegetable shortening, all-purpose shortening, lard, or cooking oil for deep frying

1. Soften yeast in warm water; allow to stand 5 to 10 min.
2. Meanwhile, put sugar, cooking oil, and salt into a large bowl. Immediately pour scalded milk over ingredients in bowl; stir until sugar is dissolved.
3. Cool to lukewarm; blend in 1 cup flour, beating until smooth. Stir softened yeast and add, mixing well. Add about one-half of the flour to yeast mixture and beat until very smooth. Beat in the eggs.
4. Beat in enough of the remaining flour to make a soft dough. Turn dough onto a lightly floured surface and allow to rest 5 to 10 min. Knead until dough is smooth and does not stick to the surface, about 5 min.
5. Form dough into a ball and put into a lightly greased deep bowl. Turn dough to bring greased 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 2 hrs.

6. Punch down dough with fist. Turn out onto a lightly floured surface and roll about $\frac{1}{4}$ in. thick. Cut dough into 2-in. diamonds or squares. Place on a floured board, cover with waxed paper, and let rise in a warm place until doubled.

7. About 20 min. before deep frying, heat fat to 365°F.

8. Deep fry pieces in heated fat 2 to 3 min., or until lightly browned; fry only as many at one time as will float uncrowded one layer deep in the fat. Turn doughnuts as they rise to surface and several times during cooking. Remove with slotted spoon; drain doughnuts over fat for a few seconds, then remove to absorbent paper.

9. Shake 2 or 3 doughnuts at one time in a plastic bag containing sifted confectioners' sugar.

About 6 doz. doughnuts

Pralines

TO PREPARE AND COOK: 25 MIN.

- 2 cups sugar
- $\frac{1}{4}$ cup milk
- $\frac{1}{8}$ teaspoon baking soda
- 2 tablespoons sugar
- 3 tablespoons butter
- 2 cups pecan halves
- $\frac{1}{4}$ teaspoon vanilla extract

1. Put a sheet of aluminum foil or buttered waxed paper on a smooth surface.
2. Combine the 2 cups sugar and milk in a 4-qt. saucepan and stir over low heat until sugar is dissolved. Bring mixture to boiling; stir in baking soda. Remove from heat.
3. Melt the 2 tablespoons sugar in a small, light-colored skillet over low heat, stirring constantly, until golden brown. Stir into sugar-milk mixture.
4. Set a candy thermometer in place. Bring to boiling and cook until mixture reaches 236°F (soft ball stage—forms a soft ball in very cold water; flattens when taken from water).

5. Add butter, pecans, and extract; stir until butter is melted. Remove from heat and remove candy thermometer.

6. Very quickly drop by tablespoonfuls onto the aluminum foil or waxed paper. (Mixture will spread.) Allow to stand until completely cooled. Wrap each praline in moisture-vapor-proof material.

About 2 doz. pralines

Fruit Waters

On sultry summer evenings, families may enjoy a frosty glass of cool fruit water. Simplified modern versions are easily made from commercially prepared fruit sirups or bases. Concentrated frozen fruit juices such as orange, orange and grapefruit, or grape can be reconstituted with ginger ale or sparkling water instead of water (1 qt. ginger ale or sparkling water to one 12-oz. can frozen fruit-juice concentrate). Lemonade, orangeade, limeade, and Spicy Currant Sparkler are all considered fruit waters.

Spicy Currant Sparkler

TO PREPARE: 15 MIN.
(allow time for chilling)

- 1 cup fresh currants, rinsed and drained
- $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon ground cinnamon
- 1 qt. ginger ale or sparkling water, chilled

1. Put currants and water into a saucepan. Cover and simmer 10 min. Remove from heat.
2. Force currants through a sieve to remove seeds. Blend in the sugar and cinnamon. Chill currant sirup thoroughly.
3. To serve, pour equal amounts of the currant sirup into four chilled tall glasses. Fill with the chilled ginger ale or sparkling water and stir.

4 servings