

... the cookie-and-milk crowd after school

Frosty Fruit Squares

CONVENIENCE  FOOD RECIPE

- 2 pkgs. date bar mix
- 1/2 cup butter
- 1 cup water
- 1 cup chopped walnuts
- 1 cup mixed candied fruit
- 1 pkg. fluffy white frosting mix

1. Turn both date bar crumbly mixtures into a bowl; cut in the butter with a pastry blender. Spread evenly and press over the bottom of an ungreased 15 1/2 x 10 1/2 x 1 1/2-in. jelly-roll pan.
2. Bake at 400°F 10 to 12 min., or until golden brown. Remove pan from oven; reduce temperature to 350°F.
3. Meanwhile, add water, nuts, and candied fruit to the date filling mixtures and mix well; set aside.
4. Prepare the frosting mix according to the package directions.
5. Spread date mixture evenly over the partially baked layer in pan and cover with frosting.
6. Return to oven and bake for 25 min., or until topping is golden brown.
7. Cool slightly; cut into 1 1/4-in. squares.

About 6 1/2 doz. cookies

... a nutritious family feast

Red-Topper Meat Loaf

- 3 tablespoons butter
- 1/4 cup finely chopped onion
- 1/4 cup chopped green pepper
- 1 1/2 lbs. ground beef
- 1 lb. bulk pork sausage
- 1 cup uncooked rolled oats
- 2 eggs, beaten
- 1/4 cup tomato juice
- 1/4 cup prepared horseradish
- 2 teaspoons salt
- 1 teaspoon dry mustard
- 1/2 teaspoon Accent
- Topping, chili sauce, or catsup

1. Heat butter in a skillet; add onion and green pepper and cook about 5 min., or until onion is soft, stirring occasionally.
2. Meanwhile, lightly mix the meats and rolled oats together in a large bowl. Blend together the next three ingredients and a mixture of the seasonings. Add to meat mixture and mix lightly. Turn into a 9 1/2 x 5 1/4 x 2 3/4-in. loaf pan and press lightly.
3. Spread with Topping, chili sauce, or catsup.
4. Bake at 375°F about 1 hr. Remove from oven and allow meat to stand in pan several minutes before slicing.

About 8 servings

Topping—Mix together 2 to 3 tablespoons brown sugar and 1 teaspoon dry mustard. Blend in 1/4 cup catsup.

... a pancake brunch for Shrove Tuesday

Mince-meat Pancakes with Lemon Sauce

CONVENIENCE  FOOD RECIPE

- 2 cups biscuit mix
- 1 egg
- 1 1/2 cups milk
- 1/2 cup moist mince-meat
- Lemon Sauce (see recipe)

1. Combine the first three ingredients in a bowl; beat with a rotary beater until blended. Mix in the mince-meat.
2. Spoon batter onto heated, greased griddle, using about 2 tablespoons batter for each pancake. Turn as pancakes become puffy and full of bubbles. Turn only once. Serve immediately with warm Lemon Sauce. About 24 pancakes

Lemon Sauce

- 1/2 cup butter
- 1 cup sugar
- 1/4 cup water
- 1 egg, well beaten
- 3 tablespoons lemon juice
- 1 tablespoon grated lemon peel

Combine all ingredients in a saucepan. Cook over medium heat, stirring constantly, just until mixture comes to boiling. 1 1/2 cups sauce

Junior TREASURE Chest

EDITED BY RUTH DIXON

George Washington

By Ragna Eskil

We have all heard the story of how when George Washington was a little boy, he chopped down a cherry tree with his axe, and when his father said, "Who did it?" he answered, "I cannot tell a lie, sir. I did it." While some history writers say this story may not be true, we all like to believe it.

When Washington was only 19, he was made a captain in the French and Indian War. When the Revolutionary War broke out, he was chosen commander-in-chief.

One of the famous stories of that war is the crossing of the Delaware River. It was Christmas Eve, and a great sleet storm was raging. The Hessian soldiers, whom England had hired to fight against the colonists, were having a party in Trenton, N. J. Washington's soldiers were camped across the Delaware. They had hardly any food and their shoes were in rags. The river was full of ice, but Washington managed to get all his men across and chased the surprised Hessians out of their camp. This victory marked a turning point in the war.

After the war, Washington became the first President of the United States. It is no wonder that we call him the Father of His Country.

Quicksand

By Betty Kahn

Draw a circle with chalk. Players hold hands and form a circle outside the chalked circle. At the word, "Go!" each player tries to force others over the chalked circle into the "quicksand." He also tries to keep from going over himself. A player forced into the quicksand is out of the game. It gets quite exciting when the last two tug and pull!

Let's Draw George Washington's Cherry Tree

By Ann Davidow



Lots and lots of little bows in a leafy round



Become the cherries of the tree George Washington chopped down!

Raise the Finger Game

By Bea Kiles

This is a game for younger boys and girls to play. Each player places a finger on the table. The leader may say the subject is "birds fly" and then go on to say "robins fly," and as he says so, all lift their fingers. Then he may say, "cows fly." If any one raises his finger then, he's out. (Or, the subject may be "animals walk" or anything else that the group wishes.) The game continues until one or two players are left or until the group grows tired of it.

Catch Question for a King

By Lynn Ames

First, send several players out of the room. Let one player sit on a chair and act as king. Bring in the other players, one at a time, to kneel before the king. The king then says to each one, "Say whom you love the best." The kneelers will probably give the "wrong" answer again and again until one of them realizes he should simply repeat, "Whom you love the best," as he was asked to do! The first person saying this wins the game and gets a prize.