



Kids' Corner

The best teachers will ever have the names "Mom and Dad."

Proverbs 1:8-9

KIDS' CORNER

OEBLECK

Cornstarch

Water, colored with food coloring

Put cornstarch in a plastic tub. Add water slowly, mixing until cornstarch appears wet, but is dry to the touch. Pick up oobleck and roll into ball. When you quit rolling, oobleck will change properties and run through your hands. Begin rolling again and it will regain its shape. Messy and interesting. It washes off easy. If oobleck dries out, just add water. Can reuse until dirty.

Martha Griswold

BAKER'S CLAY

4 c. flour

1 c. salt

1½ c. water (or less)

Stir dry ingredients in large bowl, then add water and mix. Turn onto lightly floured surface and knead around 10 minutes, or until smooth. Store in refrigerator until ready to use.

Working with the baker's clay:

Coloring - It is best to paint finished pieces.

Impressions - Make deep impressions, as clay expands during baking.

Air-drying - Will give a limestone look.

Baking - Bake for ½ hour at 350° for every ¼ inch thickness of dough.

Janet Davies

CLASSROOM PASTE

1 c. non-rising wheat flour

4 c. boiling water

1 c sugar

1 Tbsp. powdered alum

1 c. cold water

½ tsp. oil of wintergreen (optional)

1. Mix flour and sugar. Slowly stir in cold water to form a paste.
2. Slowly add boiling water, stirring vigorously to prevent lumps.
3. Bring mixture to a boil, stirring constantly, until thick and clear.
4. Remove from heat and add alum. Stir until well mixed.
5. Add oil of wintergreen if paste is not to be used immediately.

Store in tightly sealed container. It will keep for several weeks. If can be thinned by adding hot water. Great for papier-mache projects!

Janet Davies

PLAY-DOH

1 c. flour
1/2 c. salt
1 c. water

1 Tbsp. oil
2 tsp. cream of tartar

Mix together in saucepan. Cook over medium heat until a ball forms with dough. Turn onto board and knead until smooth. Food color of choice can be added while kneading. Store in Ziploc bag.

Martha Griswold

MRS. DAVIES' PLAY DOUGH

1 1/2 c. salt
6 tsp. cream of tartar

3 Tbsp. cooking oil
3 c. water (color, if desired)

Mix all ingredients together in a large heavy skillet. Cook over low heat, stirring constantly. Mixture will become stiff. Continue stirring until mixture "cleans" the skillet. Remove from heat. Knead it! Beat it! Cool it down!! Store in plastic bag or container. It does not need to be refrigerated, then use for fun! Make neat things! Leave to dry or squish, save, and use again!!

Janet Davies

KOOL-AID PLAY DOUGH

1 1/4 c. flour
1/4 c. salt
1 1/2 Tbsp. oil

1 pkg. Kool-Aid
1 c. boiling water

Mix all ingredients and knead when cool. Store in Ziploc bag.

Suellen Moore

KOOL-AID PLAY-DOUGH

1 c. salt
2 c. flour
4 Tbsp. oil
4 tsp. cream of tartar

2 pkg. unsweetened Kool-Aid
(same color)
2 c. boiling water

Mix dry ingredients in large bowl. Add oil and boiling water. Mix with spoon and hands until dough forms.

Sharon Nelson

KOOL-AID PLAY DOUGH

- | | |
|--|-----------------------|
| 1 c. flour | 1 c. water |
| 1/4 c. salt | 1 Tbsp. vegetable oil |
| 2 Tbsp. cream of tartar | |
| 1 env. unsweetened Kool-Aid (any flavor/color) | |

In saucepan, mix flour, salt, tartar, and Kool-Aid. Stir in water and oil. Put over medium heat for 3 to 5 minutes until mixture forms a ball. Remove to floured surface and knead 1 minute. Store in refrigerator in an airtight container.

Chris Rehard

STEPHEN'S CAESAR SALAD

- | | |
|-------------------------------------|------------------------|
| 3 large cloves garlic, minced | 2/3 c. salad oil |
| 3 anchovies or 2 tsp. anchovy paste | 1/2 lemon, juiced |
| 2 tsp. seasoned salt | 3 Tbsp. wine vinegar |
| 2 whole eggs | 1/2 c. grated Parmesan |
| 2 tsp. Dijon mustard | Fresh ground pepper |
| 2 tsp. Worcestershire sauce | Croutons |
| 2 drops of Tabasco | Romaine lettuce |

Beat the first 7 ingredients. Add salad oil, lemon juice, and vinegar. Wash and dry Romaine lettuce. Break into pieces. At last minute, add croutons, preferably homemade, and toss. Add dressing; toss. Add cheese and pepper last. Serves 6.

Stepper LeBoutillier

CAMERON'S EGGS FOR BRUNCH

- | | |
|--|----------------|
| 8 slices bread (without crusts), cubed | 4 beaten eggs |
| 1/2 lb. or more grated Cheddar cheese | 2 c. milk |
| 1 lb. Bob Evans sausage, browned and drained | 1/2 tsp. salt |
| | 1 tsp. mustard |
| | Pepper |

Layer the bread, cheese, and sausage. Mix the eggs, milk, salt, mustard, and pepper. Pour egg mixture over layers in a 9x13 inch dish. Refrigerate 12 hours. Bake at 350° for 45 to 60 minutes.

Cameron Rehard

GRAMMIE ANNE'S SHAVELS

Connor, Cameron, and Hunter's favorite breakfast!

1 c. flour	3 eggs
1/2 tsp. salt	Cinnamon/sugar
1/2 tsp. baking powder	Maple syrup
1/2 tsp. vanilla	

Mix all of the above ingredients with enough milk to blend into a medium to thin batter. Season a shallow (omlette) pan with oil or spray with Pam. Bring the pan up to a medium heat. Pour approximately $\frac{1}{3}$ cup of batter into the pan and swirl the batter out evenly, as you would when making a crepe. Allow the crepe to brown lightly; flip the crepe over and brown lightly again. Flip the crepe into your breakfast dish and sprinkle with cinnamon/sugar. Pour a bit of maple syrup onto the crepe and roll it up!

Connor, Cameron, and Hunter Gifford

DAN'S APRICOT SAUSAGE

2 lb. fully cooked smoked sausage	Squirt of prepared mustard
3/4 to 1 c. apricot preserves	(optional)

Slice sausage into bite-size pieces. Mix preserves and mustard. Fully coat sliced sausages with preserve mixture. Put sausages and some extra preserve mixture into a baking dish. Bake at 325° to 350° for approximately 30 minutes. They are best when the preserve mixture has caramelized and sausages are *very* brown. This recipe is one in which there *is* no "recipe..." So it may be an appetizer but they're a meal for Dan!

Dan Rehard

MEGAN'S VEGETARIAN PITA MELT

4 whole wheat pita pockets	1/4 c. alfalfa sprouts
8 oz. Boursin cheese	1/4 c. carrots, thinly sliced
1/2 c. zucchini, thinly sliced	1 avocado, sliced
1/2 c. mushrooms, thinly sliced	2 Tbsp. toasted sunflower seeds
1/4 c. green peppers, chopped	1/3 lb. Cheddar or Monterey Jack,
1/4 c. green onions, chopped	sliced
1/4 c. black olives	

Cut pita pockets in halves. Spread the bottom of each half of the pockets with Boursin cheese. Stuff the pockets with layers of zucchini, mushrooms, green peppers, green onions, olives, sprouts, carrots, avocado slices, and sunflower seeds. Top with cheese slices. Microwave the sandwiches for 1 minute each or until cheese melts or preheat oven to 375°. Cover sandwiches with slightly damp cloth and bake until cheese melts, 10 to 15 minutes. Serves 4.

Stepper LeBoutillier

BENJAMIN'S SLOPPY JOES

Cook 1 pound ground chuck with a medium chopped onion (optional).

Add:

1 Tbsp. Worcestershire sauce	1/2 c. ketchup
1/2 Tbsp. yellow mustard	Salt
1/2 Tbsp. vinegar	Pepper
1 Tbsp. sugar	

Bake at 350° for 30 minutes.

Martha Griswold

BEEF AND TATER CASSEROLE (Easy for young people to make)

1 lb. ground round	1 can cream of mushroom soup
1 small chopped onion	1/2 pkg. frozen tater tots
Salt and pepper	

Grease 9x9 inch casserole dish. Spread ground round on bottom; sprinkle with salt and pepper and chopped onion. Spread mushroom soup over. Cover top with tater tots. Bake 1 hour at 350°.

Evelyn Lane

EASY APPLE CRISP

5 to 8 apples, pared and sliced	1 c. flour
1/3 c. sugar	1/2 c. brown sugar
1 tsp. cinnamon	1/2 c. soft butter
1/4 tsp. lemon juice	

Place apple slices in buttered pie pan. Sprinkle with sugar, cinnamon, and lemon juice. Combine other ingredients and spread over apples. Bake in 400° oven until apples are soft. Slice like pie.

I have made this recipe with Cub Scouts!

Sue Kienzle

KATIE'S CONE CAKES

1 pkg. any flavor cake mix
About 30 flat bottom ice cream cones

1 tub frosting (any flavor)

Toppings:

Animal crackers

Sprinkles

Graham cracker crumbs

Granola

Chocolate chips

Nuts

Heat oven to 350°. Line 30 muffin cups with paper baking cups. Prepare cake mix according to package directions. Fill cups $\frac{1}{2}$ full of batter. Place ice cream cone upside down on batter in each cup. Bake about 20 minutes. Cones may tip while baking (no problem). Remove from pan. Cool completely before removing paper baking cups. Frost and decorate as desired.

Katie Cross

"MING LEE" COOKIES

1 (6 oz.) pkg. chocolate chips

1 (6 oz.) pkg. butterscotch chips

1 small can chow mein noodles

1 small can salted peanuts

Melt chocolate chips and butterscotch chips in a double boiler. Add noodles and peanuts. Mix well. Drop by teaspoonfuls on wax paper. Chill until set.

Chris Rehard (recipe given to me from Dinny Turnier)

PEANUT BLOSSOMS

1 $\frac{3}{4}$ c. regular flour

1 tsp. soda

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ c. firmly packed brown sugar

$\frac{1}{2}$ c. shortening

$\frac{1}{2}$ c. peanut butter

1 egg

2 Tbsp. milk

1 tsp. vanilla extract

48 milk chocolate candy kisses

Combine all ingredients, except candy, in large mixer bowl. Mix on lowest speed of mixer until dough forms. Shape dough into balls, using a rounded teaspoonful for each. Roll balls in sugar; place on ungreased cookie sheets. Bake at 375° for 10 to 12 minutes. Top each cookie immediately with a candy kiss; press down firmly so cookie cracks around edge. Makes about 48 cookies.

This recipe is my mom's. It is good for kids. Even when my kids were very young, they could help with this recipe by unwrapping the candy kisses.

Sue Kienzle

JIMMY'S PARTY COOKIES

1 c. shortening, butter, or margarine	2 tsp. vanilla
1 c. brown sugar	2¼ c. flour
½ c. sugar	1 tsp. salt
2 eggs	1 tps. baking soda
	1½ c. M&M's (9 oz. bag)

Heat oven to 375°. Beat sugars and shortening in large bowl until fluffy. Blend in eggs and vanilla. Add combined flour, soda, and salt. Mix well. Stir in 1 cup candy. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Press 2 to 3 additional candies in each cookie. Bake 10 to 12 minutes. Yields 5 to 6 dozen 2½ inch cookies.

Jimmy Cross

ECLAIR DESSERT SQUARES

2 (3½ oz.) French vanilla instant pudding	3 c. milk
1 (9 oz.) tub Cool Whip	Graham cracker squares
	1 can chocolate frosting

Line bottom of 9x13 inch pan with whole graham crackers (break if needed to fit pan). Make pudding by mixing both packages of pudding and 3 cups of milk. Fold the Cool Whip into the pudding. Pour half the pudding mixture over the layer of graham crackers in pan. Put another layer of crackers over the pudding.

Top with remaining pudding. Put another layer of crackers over the pudding. You now have 3 layers of crackers and 2 layers of pudding. Spread frosting over the last layer of graham crackers. Soften the frosting if it is too thick to spread. Refrigerate 24 to 48 hours. Serves 16 or more.

Note: To soften frosting, place the plastic can in the microwave for a few seconds.

I have made this recipe with Cub Scouts!

Sue Kienzle

HAROSET FROM THE PASSOVER MEAL

1½ c. chopped nuts	3 Tbsp. sugar
1½ c. diced apples	Grape juice (to moisten)
3 tsp. cinnamon	

Mix all ingredients and eat. Remember the plight the God's people, the Israelites, in Egypt and their flight to freedom with Moses!

Janet Davies

GRETCHEN'S MARVELOUS BROWNIES

$\frac{3}{4}$ c. brown sugar	2 eggs, beaten
$\frac{1}{3}$ c. butter	$\frac{3}{4}$ c. flour
2 Tbsp. water	$\frac{1}{4}$ tsp. salt
1 c. (6 oz.) chocolate chips	$\frac{1}{4}$ tsp. baking soda
1 tsp. vanilla	$\frac{3}{4}$ c. chopped nuts (optional)
1 tsp. instant coffee	

Combine sugar, butter, and water in large saucepan. Bring just to a boil and remove from heat. Add chocolate chips, vanilla, and coffee. Stir until chocolate melts. Beat in eggs. Sift together flour, salt, and baking soda. Add to chocolate mixture. Add nuts. Pour into greased 8 inch square pan. Bake at 325° for 55 minutes.

Stepper LeBoutillier

DISCIPLE'S DOZEN

1 c. bran cereal	$\frac{1}{2}$ c. oats
$1\frac{1}{3}$ c. milk	3 Tbsp. vegetable oil
1 large egg	$1\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. sugar	$1\frac{1}{2}$ tsp. baking soda
$\frac{1}{2}$ tsp. cinnamon	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ c. raisins	

1. Heat oven to 400°. Spray muffin pans with nonstick coating.
2. Mix bran cereal, oats, milk, oil, and egg in medium size bowl.
3. Mix flour, sugar, baking soda, cinnamon, and salt in another bowl.
4. Add cereal mixture to flour mixture, stirring just until you can't see any flour. Stir in the raisins.
5. Spoon into muffin cups and sprinkle tops with sugar.
6. Bake 15 to 18 minutes. Makes 12!! (One for each disciple!)

Janet Davies