

395145 -- CLAY ORNAMENTS

4 c. all-purpose flour
1 c. salt
1 1/2 c. cold water
Christmas cookie cutters
Shellac
Ribbons for hangers

Mix flour and salt together. Slowly add water while stirring with a fork until soft dough forms. Turn out on lightly floured surface and knead until smooth, adding a small amount of water or flour, if needed. Roll dough on a floured surface to 1/4 inch thickness. Cut with cookie cutters. Place ornaments 1 inch apart on ungreased baking sheet. Punch "hanging holes" with a drinking straw. Bake in a preheated 300 degree oven for 30 to 45 minutes. Baking time will vary with size of ornaments. When completely cool, you may paint ornaments with Tempra paints or leave natural. Coat with shellac. Note: Dough will keep indefinitely if stored in an airtight container in the refrigerator.

395146 -- FUNNY PUTTY

1/4 c. Elmer's glue
2 tsp. Sta-Flo liquid starch

Combine glue and starch; mix well and allow to dry slightly until workable. Store in airtight containers.

395147 -- SOAP PAINT

1 c. powdered detergent
4 tbsp. liquid starch
1 tbsp. powdered Tempra

Beat detergent and starch with mixer until peaks form. Add Tempra and mix well. Apply with hands, brushes or sticks.

395148 -- PAINTBRUSH COOKIES

3/4 c. butter
1 c. sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour

1 tsp. baking powder
1 tsp. salt

Mix shortening, sugar, eggs and vanilla. Mix flour, baking powder and salt. Stir together and chill 1 hour. Heat oven to 400 degrees. Roll out 1/8 inch thick. Cut in desired shapes. Place on ungreased baking sheets. Paint with egg yolk paint. Bake 6 to 8 minutes. --EGG YOLK PAINT:--

1 egg yolk
1/4 tsp. water

Divide mixture and add food coloring. Paint designs on cookies with paint brush. If paint thickens, add few drops of water.

395149 -- PAINTBRUSH COOKIES

1 egg yolk
1/4 tsp. water
Food color

Divide 1 egg yolk and 1/4 teaspoon water among several cups. Color each with a food color. Paint onto sugar cookies prior to being baked with paintbrush. If "paint" thickens, just add a few drops of water.

395150 -- COOKIE DOUGH ORNAMENTS

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

Mix together salt and flour and add water a little at a time. Knead dough 7 to 10 minutes until dough is smooth and elastic. Roll dough 1/4 inch thick and then use cookie cutters. Put hole for hanging in top of shape. To attach small buttons, smooth on a little water, then put on. Bake at 325 degrees until light brown (about 1/2 hour). First color with bright magic markers when cool and then varnish (can use spray varnish).

395151 -- PAINTBRUSH COOKIES

1 1/2 c. powdered sugar
1 c. butter
1 egg
1/2 tsp. almond extract
1 tsp. baking soda
1 tsp. cream of tartar

Granulated sugar
1 tsp. vanilla
2 1/2 c. flour

Mix powdered sugar, butter, egg, vanilla and almond extract. Stir in flour, baking soda and cream of tartar. Cover and refrigerate at least 3 hours. Heat oven to 375 degrees. Divide dough into halves. Roll each half 3/16" thick on lightly floured cloth-covered board. Cut into desired shapes with 2" to 2 1/2" cookie cutter; sprinkle with granulated sugar. Place on lightly greased cookie sheet. Bake until edges are lightly brown, 7 to 8 minutes. Makes about 5 dozen.

395155 -- BUBBLE RECIPE

2 c. Dawn dishwashing detergent
6 c. water
Almost 1 c. Karo light corn syrup

Combine, shake, let settle 4 hours. Store covered in refrigerator to extend suds shelf life. Allow to warm before using. Costs about \$1.50 per gallon. Bubble Tips: 1. If foam develops scrape off with a stiff card. 2. Keep suds clean from dirt and grass. 3. Bubbles are best on humid days. 4. Protect suds from direct sun.

395156 -- BUBBLES

1 c. Joy or Dawn dishwashing liquid
3-4 tbsp. glycerin (from Pharmacy)
10 c. clean cold water, up to 50%
more on dry days

Measure 10 cups water into a clean 2-5 gallon bucket. Add dishwashing liquid and glycerin and stir gently to avoid froth. A lot of bubbles for a lot of kids, you may wish to use 1/4 of recipe.

395157 -- CINNAMON CHRISTMAS ORNAMENTS

3/4-1 c. applesauce
1 (4.12 oz.) bottle ground cinnamon

Mix applesauce and cinnamon together to form a stiff dough. Roll out to 1/4 inch thickness. Cut with cookie cutters. Make a hole for ribbon. Carefully

place on rack to dry. Let air dry several days, turning occasionally. If you prefer they may be baked at 150 degrees for 5-6 hours.

395156 -- BUBBLES

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3-4 tbsp. glycerin (from Pharmacy)
10 c. clean cold water, up to 50%
more on dry days

Measure 10 cups water into a clean 2-5 gallon bucket. Add dishwashing liquid and glycerin and stir gently to avoid froth. A lot of bubbles for a lot of kids, you may wish to use 1/4 of recipe.

395158 -- APPLE POTPOURRI

1 c. dried apple slices
2 tbsp. ground cinnamon
1/4 c. whole allspice berries
10 (2") cinnamon sticks
2 tbsp. whole cloves
1/4 c. canella or nandina berries
10 sm. pinecones
7 drops cinnamon oil

Combine all ingredients and place in a tight jar or tin. Shake every few days. Cinnamon oil has an extremely strong scent that intensifies as it is absorbed. Add additional oil if needed. The red sumac berries that grow wild can be used dried as a stabilizer for potpourri (in other recipes it takes the place of orris root which is very expensive). I used sumac berries instead of nandina berries in this recipe.

395159 -- SIMMERING POTPOURRI

1 oz. can cinnamon sticks, broken into
small pieces
1 (1.12 oz.) can whole cloves
1 (1.25 oz.) can whole allspice

Combine all ingredients. Place 1 heaping teaspoon and 1/2 cup of water in simmer pot and heat. I also dry orange peels and add these to the mixture.

395160 -- WATERPROOF - GLASS GLUE

2 (1/2 oz.) packets unflavored gelatin
2 tbsp. cold water
3 tbsp. skimmed milk
Few drops of oil of wintergreen

In a small bowl, sprinkle gelatin into cold water. Set aside to soften. Heat milk to boiling and pour into softened gelatin. Stir until dissolved. Add oil of wintergreen as a preservative. Makes about 1/3 cup. Use while still warm; may be applied with a brush. This glue is very effective for gluing glass to glass, metal to metal, wood, mending china and labels on glass jars. To glue marbles together allow glue to cool slightly so it begins to jell. Glue should be stored in a screw capped glass jar. It will jell as it cools. To restore it to use set jar in hot water.

395161 -- SILLY PUTTY

2 parts Elmer's glue
1 part liquid starch

Put glue into mixing bowl. Add starch while mixing until it forms a ball.

395162 -- PLAYDOUGH (No - Cooking)

1 c. flour 1/2 c. salt 2 tbsp. oil 1 tsp. alum Add small amount of water until consistency of bread dough, no more water than 1/2 cup.

395163 -- PEANUT BUTTER PLAYDOUGH - Edible

18 oz. peanut butter
6 tbsp. honey
Nonfat dry milk

Mix ingredients with enough nonfat dry milk to form into a workable dough. Can be decorated with raisins and then eaten!

395164 -- BEST PLAYDOUGH EVER!

2 c. flour
1 c. salt
4 tsp. cream of tartar
2 tbsp. vegetable oil
2 c. water
Food coloring (optional)
Extract (optional)

Mix all ingredients in bowl. Dump into electric skillet. Cook over low heat until it just begins to look dry (not completely). Take out of skillet. When cool enough to touch, knead until smooth and pliable.

395165 -- SAWDUST DOUGH

2 c. sawdust
1 c. flour
1 tbsp. glue
Hot water or liquid starch

Moisten with water or starch until modeling consistency is reached. Will dry hard, may be painted.

395166 -- SALT & FLOUR CLAY - BREAD DOUGH

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

Mix flour and salt together. Slowly add water and stir until it forms a soft dough, all of the water may not be needed. If too gooey, more flour may be added. Roll out on a flat surface to make bread dough cookie ornaments. May be painted with food coloring while still moist. Can be air dried (about 2 days) or baked 1-2 hours at 200-250 degrees. Baked ornaments are less fragile than those which have been air-dried.

395167 -- COFFEE GROUND DOUGH

2 c. used coffee grounds
1 1/2 c. cornmeal
1/2 c. salt

Add enough water to moisten. Has a very different feel and look. Not good for finished products.

395168 -- SCENTED CINNAMON CUTOUTS

Place these anywhere, they are like potpourri. 10 tbsp. hot applesauce
5 oz. cinnamon

I've used other spices too (ginger, allspice, etc.), or combined them. Mix together, if dry add more sauce. If wet, add more spice. Makes a great non-sticky dough. Very workable. Sprinkle work area with spice and rolling pin. Roll dough 1/4" thick. Cut into desired shapes. Holiday shapes, houses, ginger people, apples, bears, hearts, etc. For Ornaments: Cut out with a straw a little hole on top. Place cut outs on a screen. Let dry 6 to 7 days. Almost feels like driftwood. Paint if you wish. Be creative. Example: Ginger people. I use white dimensional paint, looks like icing. Glue ribbon to them, hang them up in a favorite spot. Glue magnets on back. Personalize ornaments. Use mini cutters, make gift tags.

395169 -- DOUGH ORNAMENTS

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

Mix all thoroughly. Add 1 tablespoon of water if dough is dry. Knead 5 minutes. Shape. Poke a small paper clip in back of ornaments. Place on lightly greased cookie sheet. Smooth rough edges with wet knife before baking. Bake at 250 degrees for 2 hours. Paint with acrylic paints or Testor's paints (model paint). Coat with clear shellac. IDEAS: Braid dough and make into wreath. Decorate with ribbon and dried flowers. Make into holiday ornaments; snowman, santa, etc. Use utensils, garlic press, fork, knives, toothpicks to make designs.

395170 -- PLAYDOUGH

1 c. flour
1/2 c. salt
1 c. water
1 tbsp. oil
2 tsp. cream of tartar
Food coloring by drops

Place contents in a pan and stir. Cook over low heat, stirring until a ball forms. Add food coloring and mix thoroughly until desired color. Cool on foil. Store in covered container.

395171 -- SAND SCULPTURE CLAY

2 c. sand
1 c. water
1 c. cornstarch

Mix in pot over low heat until thickened. Let cool and mold into shapes. Decorate with shells. Dry. Can be painted.

395172 -- FACE PAINT

1 tsp. cornstarch
1/2 tsp. water
1/2 tsp. cold cream
2 drops food coloring of your choice

Mix all ingredients in small plastic mixing bowl. Make sure it is mixed well.

395173 -- FEED THE BIRDS - SUET SEED CAKES

2 lbs. beef suet
1/2 lb. sunflower seeds
1 c. millet
1 c. cracked corn
1 c. crushed peanuts (ground)

Grind suet. Place in large pot and cook slowly over low heat until smoothly melted. Let cool to a semi liquid state. Stir in nuts. Spread into shallow rectangle foil molds. If using paper cups tie string to pencil and place other end in mixture to harden. This will then enable it to be hung from a tree, or place molded mixture into a netting, like a suet bag when cakes are solid only. Needs no refrigeration. Keeps well in a dark, cool place, such as a corner of the cellar.

395174 -- BUBBLES

3 parts dish detergent
3 parts water
2 parts glycerin
Food coloring (optional)

Enjoy!

395175 -- GIANT CHALK STICK

2 tbsp. powdered Tempura paint
1/2 c. water
1 sm. waxed paper cup
3 tbsp. plaster of Paris

Mix paint and water together in the cup. Slowly add plaster of Paris, stirring until creamy. Let set until hard (about 1 hour); peel off cup. Can be used indoors or out.

395176 -- FINGER PAINT

1 tbsp. unflavored gelatin (1 env.)
Cold water
1/2 c. cornstarch
4 tbsp. dishwashing liquid
Food coloring

Stir gelatin into 1/3 cup cold water. Set aside. In a saucepan stir cornstarch into 2 1/2 cups cold water until dissolve. Bring to a simmer and stir until fully thickened. Remove from heat and blend in gelatin mixture. Add dishwashing liquid. Cool and add food coloring as desired. Store in Tupperware at room temperature.

395177 -- PERFECT HUG

2 people
4 arms
2 heart
A touch of love
1 pinch of humor
1 sprinkle of glee

Extend arms and wrap them around each other. Clear your minds, take a look at each other, then pull yourselves together and mix well. Serves 2.

395178 -- CRAFT TIP

Use emeryboard for edges of small wood cut outs that need sanding.

395179 -- STICKERS

8 tbsp. vinegar

4 packets of unflavored gelatin

Reduce heat to low and stir until gelatin is dissolved. 1 tbsp. peppermint extract

Makes 1/2 cup of glue. Brush on the back of stickers-to-be (can be used on heavy wrapping paper, magazine pages, greeting cards, and so on). Let dry. Trim, lick and stick. Store in airtight jar. If it solidifies, warm in pan of hot water.

395180 -- PLA-DOUGH

2 to 3 c. flour

2 tbsp. cornstarch

Sift together several times. 1 c. salt

1 c. warm water

Vegetable coloring

Add salt to water making sure the salt crystals are entirely dissolved, then gradually add the flour. Add only enough flour to have a firm pliable dough. Knead well, as for bread, divide into 3 parts, and add desired vegetable coloring. For Christmas ornaments, etc. Bake at 200 degrees for 2 hours. Store in 20 ounce canisters.

395181 -- FAVORITE PLAYDOUGH

2 c. flour

1 c. salt

2 tbsp. alum

Mix. Put 3 tablespoons olive oil (substitute with baby oil, if needed) and desired food coloring into 2 cups boiling water. Add liquid to dry mix and knead.

395182 -- RECIPE FOR FINGER PAINT

1 c. starch (clothes)
5 c. boiling water
1/2 c. soap flakes

Add vegetable coloring or let child mix in powder color as the finger paints are used. Mix starch with enough cold water to make a smooth paste. Add boiling water and cook mixture until its glossy. Stir in dry soap flakes while mixture is warm. Cool, divide into 3 parts to color.

395183 -- CARD HOLDER

Lg. poster board (green)
Sm. poster board (yellow)
Lg. colored clothespins or paper clips
Glue
Ribbon
Scissors
Heavy tape
Hole punch

Cut green triangle and star out of poster board. Glue on star and paper clips. Let dry. Punch hole through poster board where star and tree meet. Loop ribbon through hole and tie a knot. Hang on a hook or attach to refrigerator with heavy tape.

395184 -- WRAPPING PAPER

Brown bag
Paper
Scissors
Sponges
Non-toxic paint
Shallow container

Cut sponges into a variety of shapes. Pour paint into shallow container. Dip sponges in paint and decorate paper bag or paper.

395185 -- SANTA BROWN BAG

1 brown bag
White yarn
Scissors
Cotton ball

Red felt
Black marker or crayon
Glue
Ruler

1. Cut the red felt out in a triangle for the hat. Large circle for the nose and a small circle for the mouth. 2. Glue shapes to bag. 3. Draw eyes on bag with marker or crayon. 4. Use ruler to measure 3 inch lengths of yarn for the beard, cut. Then glue to bag. Glue cotton ball to top of the hat. 5. Beard on bottom of bag. Fill bag with goodies.

395186 -- JINGLE BELL

1 paper cup
Glue
Ribbon
Bells
Little candy (pieces)

Poke hole in middle of the bottom of the paper cup. Spread glue with fingers on outside of cup. Hold cup and roll in candy, let dry. Loop ribbon through hole and tie a knot inside. Attach bells to end of ribbon.

395187 -- FARMHAND PUPPETS

Felt
Old glove
Glue

Cut 5 felt circles. Place an old glove palm side up. Glue felt circle to each finger tip. Cut felt pieces to make animals faces. Glue them to felt circles. Let glue dry. Then put your hand inside glove and make your own puppet play.

395188 -- CHIMES

Nails
String
Spoon
Stick

Tie nails to a stick and hit them with a spoon.

395189 -- HUMMER KAZOO

Sm. comb
Wax paper

Fold a piece of wax paper over a comb. Press the wax paper and comb against your lips and hum a song.

395190 -- TIN-CAN STILTS

2 lg. coffee cans
Plastic clothesline or rope

Have grown up punch two holes near the unopened end of each can. Thread plastic clothesline through the holes and tie the ends together. Pull on strings as you walk on your tin can stilts.

395191 -- FUN FANS

Cardboard
Crayons or magic markers
Scissors
Transparent tape
Typing or notebook paper

Place your barefoot or hand on piece of cardboard and trace. Cut out shape and color both sides. Roll a sheet of paper into a tight tube to make a handle. Tape tube closed, tape one end to the fan. Your ready to keep cool.

395192 -- BUG BOOKMARK

Cardboard
Crayon
Glue
Paper (2 colors)
Ruler
Scissors

On the cardboard, draw a rectangle, as wide as your ruler and half as long. Draw around rim of a glass to make a circle at the top of the rectangle. Circle will be the bug. Draw smaller circle on colored paper. Cut out circle. Glue on top of large circle. Cut half circle for head. Decorate the bug. Cut out bookmark. Place in favorite book.

395193 -- PICTURE PUZZLE

Magazine picture or map or favorite
picture
Glue
Cardboard
Scissors

Glue picture on cardboard. Cut the picture into puzzle pieces. If state map cut along state lines. Now try to put puzzle together.

395194 -- TOOTHPICK AND PEA CONSTRUCTIONS

Peas
Toothpicks

Soak dried peas in water or use canned peas. Then stick toothpicks into peas. Set the construction aside until peas dry. As peas dry, they will shrink and make your constructions sturdy.

395195 -- MACARONI JEWELRY

Lg. macaroni
Yarn

Dip large macaroni into food colors for a few seconds. Lay macaroni on paper towel until dry. Cut yarn long enough for necklace or bracelet. Wrap end of yarn with tape. String macaroni. Tie the yarn ends together.

395196 -- SODA POP BANKS

Empty soda pop can (pop-top opener)
Paint (enamel)

Paint soda can. Decorate. Opening is money slot. When full, open bottom of can with can opener. Then make a new year.

395197 -- SPICY POMANDERS

Orange
Whole cloves
Ribbon

Push whole cloves into orange. Sprinkle cinnamon on the orange and wrap it in wax paper. Wait one week. Fold picture frame wire in half and push it through the orange. Bend back the two ends and push them into the orange like a hanger. Tie ribbon on top of orange on wire.

395198 -- PASTE

1 c. boiling water
2 c. flour
1 tbsp. powdered alum
2 c. cold water
1 heaping tsp. oil of cloves
Oil of wintergreen (optional)

Add alum to 1 cup boiling water. In separate bowl mix flour and cold water until smooth. Pour flour mixture into boiling water and cook until it has a bluish cast, stirring constantly. Remove from heat and stir in oil of cloves.

395199 -- DRIED APPLE WREATH

Ripe red apples
1/4 c. lemon juice and 1 tsp.
ascorbic acid - per 2 c. cold water
Wooden embroidery hoop
Cinnamon sticks
Ribbon for bow

Do not peel apples, but do core, cut (slice) 1/8 inch thick. Let the slices fall into cold water to prevent rusting. Slice crosswise so you end up with a donut like piece of apple. Drain thoroughly. Spread out on cookie sheet and put in 140 degree oven. Turn once in awhile. Dry until fairly firm. Choose size of wooden embroidery hoop desired and glue apple slices to edge of hoop using hot glue gun or tacky craft glue. Arrange a bow or other decoration and glue on. Garnish with cinnamon sticks as desired.

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395200 -- LAVENDER POWDER SACHET

1/2 oz. dried powdered lavender flowers
1/2 tsp. powdered cloves

Mix 2 ingredients, then sew up snugly in a cloth pouch or "pillow". Use in drawers or hang in closets or put with your linens. It makes a nice little gift.

395201 -- HOMEMADE CANDLES

Commercial wicks - from some hardware
or craft shop
String can be used or wicks from old
candles
Beeswax
Paraffin
Old candles, melted down
Old crayon for color
Scents and wax colors can be
purchased at some craft supply
stores
Molds - or containers

Beeswax can be cut with a knife if the knife is warmed first. Wrap desired amount around wicks to form long tapers or cone shaped candles. To melt the paraffin you'll need a double boiler and be real careful about how hot you get it as it is volatile. Old candles can be melted down in the same manner and crayon pieces added for desired color. Yogurt or butter tubs will make good molds for your candles or pour melted wax over crushed ice in a square milk carton and add glitter - wow! Or you can dip the wicks repeatedly into melted wax in double boiler and let harden between dippings for tapers.

395202 -- HOMEMADE SOUP WITH BLEACH

10 c. melted fat (lard and suet is a
good combination)
1 c. liquid bleach (Clorox, Purex,
etc.)
1 can of lye crystals
6 qts. water
Wood slotted spoon for stirring
Use an enamel crockery or glass
container to "cook" lye-fat
mixture in

Use extreme caution in a well ventilated area when using lye. Never use anything but a wooden spoon and stir carefully in one direction only. Start with 10 cups melted fat and stir in 1 cup liquid bleach. Dissolve 1 can lye in 6 quarts water and carefully add the fat and bleach mixture. Stir thoroughly. Set 4 to 5 days, stirring frequently. It will start out thin and watery but by the 4th or 5th day it will be solid to the bottom of pot. Put on stove and melt, pour into molds and cut when cool. It should dry for several months to cure. This is good hand soap or laundry and is biodegradable.

395203 -- QUILT FRAME

4 boards, 1 x 4 inches, or whatever
you have
4 c. clamps - the kind you find at
hardware store
Long strips of sturdy cloth - old
sheets or jeans

The four boards form a rectangle shape somewhat bigger than your quilt. Fasten them together at corners with clamps. Double over long strips of cloth and staple these to your boards the whole length so you have something to pin your quilt to. Place the frame on chair backs or boxes or whatever is handy to get it up to the right height. You begin quilting on one side and roll the finished quilt under as you go until you can easily reach to center.

395204 -- FRUIT LEATHER

Whatever fruit you want to use
Powdered sugar if desired

Wash and pit or remove seeds, grind up or mash. Spread out thinly on cookie sheet. It can be sun dried or use your dehydrator or a warm oven (don't get it too warm or you'll scorch the leather). When it is dry, cut it in strips and roll up tightly. You can coat with powdered sugar by sprinkling some on your

breadboard and patting the strips in the sugar until its worked in. Store in airtight container in cool place.

395205 -- CAMOMILE SHAMPOO

1 tbsp. soap flakes
1 tsp. Borax
1 oz. camomile flowers (powdered)
1/2 pt. hot water
Rinse - with 3 tbsp. vinegar

Put soap flakes, Borax and camomile flowers into a bowl. Add hot water and warm until a thick lather is formed. Wet hair with warm water, add lather - massage, rinse, and lather again. Rinse with warm water and 3 tablespoons of clear vinegar for a "squeaky clean" feel.

395206 -- PUFF BLOCKS TO MAKE A PILLOW OR QUILT

Fabric scraps will do for a pillow

45 inch wide fabric
4 1/2 yds. print (your choice)
2 1/2 yds. 2nd print
1 1/2 yds. each of a coordinating
solid color
Matching thread, 1 of each color
Polyester batting - leftovers will do
for pillow - for quilt 3 pkgs.
each 81 x 96 inches

Quilt will measure 49 x 91 inches - twin size. Solid block (1) cut two 4 1/2 inch squares of same color fabric. With right sides facing, allowing 1/2 inch for seam all around, sew squares together around 3 sides. Turn right side out. Cut 2 pieces of batting each 5 1/2 inch square, lay one on top of other and insert into block, having extra fullness at center. Turn in 1/2 inch seam allowance on 4th side and whipstitch. Make 166 blocks of main color, 45 blocks of 2nd color or print, 47 blocks of 3rd color or print, 49 blocks of 4th color. Decide what pattern to arrange your puff into and whipstitch all the blocks together. You may put a border around the quilt or pillow. If you want to make some blocks 2 color, cut the squares 5 1/2 inches and cut these in half diagonally from one corner to opposite corner forming a triangle. Allow 1/2 inch for seam and put two triangles of different colors together to form a square complete block same as solid block.

395207 -- SMALL PLASTIC CANVAS RAINBOW

1 plastic canvas circle, 4 inches - 9 inches
Facetes or tri-beads - 80 mm 60 each in rainbow colors
1/8 inch ribbons, 6 to 8 of varied colors for each rainbow
Size 20 tapestry or darning needle or special plastic canvas needle, #16, #18 will do

Cut circle in half and cut center out 2 or 3 rows to create rainbow shape. Cut one ribbon about 8 inches to hang rainbow with. Lay the ribbons out together and plan your color scheme before you begin. Cut them to length to allow each ribbon to hang at least 7-8 inches below edge of plastic canvas. Thread first ribbon through needle. Keep ribbon flat and untwisted as you work. Starting at the outside edge thread the needle through every other hole, leaving ends hang down. Next ribbon starts two rows toward center and 3rd ribbon is 2 rows in from 2nd ribbon and so on. Thread 5 beads on each end of ribbon and tie a knot below the last bead or bells may be added to the ends.

395208 -- STRINGING DRY MACARONI

Short pieces of macaroni - the kind with holes all the way through
Shoelaces or lengths of yarn with the end taped to make it stiff
Paints to make the macaroni colorful
- use acrylic or the new water colors or even markers

String the macaroni to make necklaces or bracelets - or glue on box lids for decorations.

395209 -- SEWING CARDS

Lightweight cardboard - from new shirts, cereal boxes, poster board
Colored paper or colorful magazine pictures
Yarn or colored shoelaces

Cut pieces of cardboard into six inch squares. Cover them with colored paper or pictures. Punch holes about an inch apart around the edges. Show the children how to lace in and out of the holes with the yarn or shoelaces.

395210 -- JAR LID COVERS

3 pieces of light covered felt, 9 x 12
inches and matching thread
Matching felt scraps in red, light
green and dark green
1/8 yd. tubular cording
3/4 yd. elastic, 1/4 inch wide
6 green seed beads
2 star beads, 1/8 inch diameter
16 black seed beads
Liquid white glue
3 1/4 yds. red (or any color desired)
rick rack, 1/2 inch wide
1 1/2 yds. light colored bias tape,
1/2 inch wide to match felt
Polyester fiberfill
Any small fruit pattern - cherry or
apple or a strawberry

Trace the patterns and cut them out. From the large pieces of felt cut three 9 inch circles. Cut your trim pieces from the scrap felt for leaves and stems as desired. From the cording cut one 3 inch piece and one 1 inch piece. Measure the circumference of the jars to be covered; cut the elastic to fit. Arrange the felt pieces in the centers of the circles, overlapping when necessary. Glue in place and allow to dry. Glue on the beads. Stitch the rick rack with matching thread to the right sides of the circles along the edges. Stitch the edges of bias tape to the wrong side of the circles, 1 inch from the edge, leaving an opening for elastic. Thread elastic through bias tape. Stitch ends together. Put fiberfill inside cover and place on jar lids.

395211 -- PLAY DOUGH

1 c. salt
1 1/2 c. flour
1/2 c. water
2 tbsp. oil
A few drops of food coloring
(optional)

Mix thoroughly and store in plastic bag or covered jar. Children can pull and pound it and cut out shapes with cookie cutters. If left to dry will harden and then it can be painted. Non-toxic. Hint: If kids dust their hands with a little flour before play, the dough won't stick to their hands.

395212 -- SOAP BUBBLES

1 c. soap flakes or 1/4 c. liquid dish

soap
1 c. water
1/2 tsp. cooking oil

Mix in cup or old juice can. Give kids a plastic drinking straw. This makes a good bathtub toy or outdoor play idea.

395213 -- NO COOK PASTE

A handful of flour

Water (a little at a time) until gooey

It should be quite thick, so it won't run all over the paper. Add a pinch of salt. Non-toxic. Great for pasting scraps of paper, old Christmas cards. Its not too sticky.

395214 -- SHAVING-SOAP FINGER PAINTS

Use 1 can non-mentholated shaving soap
Powdered paint, sprinkled on will
give delightful colors

This can be played with on paper, the kitchen table or counter. Be sure to dress the kids in washable paint shirts or aprons. Keep soap out of eyes. Not recommend for little ones who put everything in their mouths.

395215 -- FLOUR AND WATER FINGER PAINT

1 c. flour
1 c. water
2 tsp. salt

Mix to consistency of thick gravy. Food coloring as desired
Sm. margarine tubs work well for the
individual colors.

Mix flour, water and salt to make the paste the consistency of thick gravy. Sprinkle in the food coloring. Be sure to dress little ones in an old apron or shirt. Put spoonfuls of paint on kitchen table or sheets of butcher paper and let them create. Cleans up fairly easily.

395216 -- CLAY

1 c. cornstarch
2 c. salt
Enough water to make a thick paste

Stir while cooking, and cook until stiff. Allow this to cool, and cover with a damp cloth until ready to use. Coloring may be added before cooking or when molded; let dry, then paint with water color. --HOW TO CARE FOR CLAY:--

Clay can always be broken up, dampened, and used again - even after it has been painted. When it has been used, but has not been allowed to become hard, poke holes in the clay with your finger or with a pencil, fill these with water (to restore the original dampness) and place in an airtight crock or in a galvanized pail with a tight cover. A damp cloth placed over the clay will help to keep it moist until the next time.

395217 -- SPOOL KNITTER

Get an empty thread spool and draw center lines across the end. Drive four small-headed brads or common pins that have been cut with pliers, making them about 3/4-inch long into the spool. The illustration on the craft divider page shows the location for the pins.

395218 -- KNITTER PICK

The knitter pick can be made by driving a fine brad into a handle that has been whittled round. File brad sharp, and bend slightly. A finer one can be made by driving a good-sized sewing needle into a stick, pulling it out, and forcing the eye into the hole. Heat point over flame, and when needle point is red hot, bend slightly.

395219 -- SPRING POTPOURRI

4 oz. rosebuds
2 oz. lavender flowers
2 oz. deer's tongue herb
2 oz. peppermint
2 oz. calamus root
1 oz. black malva flower
1 oz. marigold flowers
1 oz. peony flowers
1 oz. bay leaves
20 drops orris root oil

10 drops blue lilac oil

Mix all dry ingredients, then add the essential oils, which have also been pre-mixed. Mix and store away from direct sunlight. Store in cool dry place. Use only glass, wooden or ceramic container and utensils. Add oils with an atomizer or spritzer or eye dropper. Age in airtight container for a few days to a few weeks - gently stirring once or twice a week.

395220 -- A BIBLICAL RECIPE FOR EFFECTIVE CHILD TRAINING

1 gallon faith in God
7 cupfuls love for your child
1 cup patience
1 cup clarified instruction
1 cup consistent discipline (whipped
lightly)
3 teaspoons of pure mercy
1 generous dash of humor
2 cupfuls praise
2 cupfuls liberty

Pour faith in God into any size family. Mix one teaspoon of clarified instruction and one teaspoon of consistent discipline. Add only a half cup of liberty initially. Stir well and whip lightly. Sprinkle in pure mercy and simmer over a steady flame of prayer. Proceed to fold in additional teaspoons of instruction and discipline, in equal amounts, adding liberty slowly. Stir well and whip as needed to smooth out any lumps of disobedience. Never overbeat! Sweeten to taste with humor and praise. Melt any specks of misunderstanding or sour attitude by turning up the level of prayer and adding extra instruction. Continue this process until all remaining ingredients have been added and all bitterness has been removed. When adding the last cup of liberty, be careful not to cause any sudden separation or foaming. If either of these occur, or if the moral character begins to lose its intended shape, skim off the excess liberty until the desired consistency results. Try adding this liberty again later when character is firmer. Keep warm over a steady flame of prayer. Serve with a tender heart and the sincere milk of God's Word. Never serve with a cold shoulder or a hot tongue.

395221 -- HOMEMADE MODELING CLAY

1 c. flour
1 c. salt
1 tbsp. powdered alum (opt.)
Water

Mix just enough water to make it smooth and workable. If clay gets dry, mix in a little more water. Store tightly covered.

395222 -- CHRISTMAS SPONGE ART

White paper
Scissors
Dry sponge
Ballpoint pen
Water colors (red & green)

Draw a yuletide motif on white paper. Then, with your parents help, cut out and place on a dry sponge (one with tiny holes in the sponge are the best). Then trace the pattern with your ballpoint pen and cut out the shape (again, with your parents help). Then, dip in paint, squeeze excess paint out and blot onto either plain white or solid colored wrapping paper. You can stamp each sponge several times before re-dipping in the paint. This even dresses up plain newspaper wrapping! Great for any time of the year!

395223 -- STATIONARY OR CARDS

Plain paper
Sponge
Acrylic paint(s)
Marking pen

Take a piece of plain paper and fold in half. With the folded part at the top, it looks like a note card. Take the sponge and dip it into the acrylic paint which is in a saucer. Design on the front and also on the back of an envelope. Then take a very thin marking pen and write really fancy "Happy Birthday" or whatever the occasion is. Children love to make cards and it's also an easy way to have a card in a hurry!

395224 -- ROSE WATER

1 qt. distilled water
1/2 pt. 70% proof alcohol (not
Isopropyl)
2 c. rose petals, red or pink - old
fashioned variety chemical free,
freshly picked & clean
1 tbsp. orris root, powdered
10 drops rose oil
1 gallon clear jar

Place rose petals and 1 cup of distilled water in blender and blend until fine. Pour into one gallon jar and add remaining ingredients. Cover tightly and set in sun to steep for two weeks. Strain into clean large bowl or container. Pour

into small glass containers or antique perfume bottles. Use to scent bath water or as an after bath splash.

395225 -- GELATIN CRITTERS

2 env. unflavored gelatin
1 pkg. (4 - 1/2 c. servings) sugar
free strawberry-banana flavor
gelatin
1/4 tsp. ground cinnamon
1 1/2 c. boiling water

In a medium bowl, stir gelatins together with a fork. Stir cinnamon into boiling water until dissolved. Add water to gelatin and stir until dissolved. Pour into an 8" to 9" square pan. Chill about 2 hours, until firm. Using 2" to 3" animal cookie cutters (such as cat, owl, horse) cut out shapes. (These little critters do not melt at room temperature.) Makes 8 servings. (You could also use any cut out shapes, according to the holiday at hand!)

395226 -- CHOCOLATE FINGER PAINT

1 (4 oz.) pkg. instant chocolate
pudding & pie filling
2 c. cold milk

Put pudding mix and milk in a medium size bowl. Beat with electric mixer at low speed for two minutes. Let set until it thickens. Finger paint on white construction paper and let dry for several hours. Now it's ready to hang up.

395227 -- BUBBLE BATH

1/2 c. liquid hand soap
1 c. epsom salt
5 drops glycerin
Few drops of food coloring
Few drops of fragrance

Mix well, shake right before using. Pour into bathtub while water is running and enjoy.

395228 -- HOMEMADE PASTE

1 c. flour
1/2 c. water

Combine above and mix until creamy. Store in air tight container. For more durable paste, add 1/2 cup flour to 1 cup boiling water. Stir over low heat until thick and shiny.

395229 -- FINGER PAINT

Mix homemade paste (recipe listed in this book) with equal amount of liquid detergent. (Ivory dishwashing.) Add food coloring one drop at a time. Mix well. Enjoy.

395230 -- SILLY PUTTY

1 c. Elmer's glue
2 1/2 c. liquid starch
Food coloring

In a medium bowl, mix glue and one cup of the starch together. Add a few drops of food coloring, if you wish. Cover bowl, and let it stand overnight. The next day slowly stir in with a spoon 1 to 1 1/2 cups of the starch until a big blob forms. Pour off extra starch. Store in an air tight container. (NOTE: It's hard to stop playing with this stuff.)

395231 -- FUNNY FACE MAKE-UP

2 tsp. white shortening
5 tsp. cornstarch
1 tsp. white flour
4 drops glycerin (found at your
pharmacy)
Few drops of food coloring

In a small bowl, mix shortening, cornstarch and white flour. Add four drops of glycerin. Stir to a creamy consistency. Add any food coloring that you wish. For brown makeup, add 2 1/2 teaspoons of unsweetened cocoa instead of food coloring and you're all set.

395232 -- SOAP CRAYONS

One ice cube tray
Liquid food color
2 tbsp. hot water for each crayon
1 c. soap flakes
Small bowl
Spoon

For each color, put two tablespoons of hot water and one cup of soap flakes into a bowl. Add as many drops of food color to the mixture as you wish. Stir the soap mixture until it thickens. This takes time, so be patient! Press spoonfuls of the first color of soap into the sections of the ice tray. Mix enough soap in other colors to fill the ice tray, following the above directions again. Let the soap crayons dry for one or two days. Gently bang the ice tray to loosen the crayons. Pack them in a box for gift-giving. Great for birthday presents or holidays.

395233 -- HOMEMADE PLAYDOUGH

2 c. flour
1 c. salt
1/4 c. salad oil
3/4 - 1 c. water
Few drops of food coloring of your
choice

Mix flour, salt and oil. Then add food coloring to the water. Finally add water to flour, salt and oil. Knead until it no longer sticks to your hands. Baggies may be used to store playdough in so it doesn't have to be divided every time it is used. Seal with plastic tie strings or coffee cans. If dough gets too hard or dries out, add more water. If dough gets too oily, add flour.

395234 -- BAKERS DOUGH

1/2 c. salt
3/4 c. boiling water
2 c. flour
Aluminum foil

Place salt in bowl; pour boiling water over salt and stir. Cool. Add flour all at once and mix well by forming a ball and kneading the dough until it is smooth, soft and workable. Form your shapes (maybe for a Christmas ornament or your name) and bake at 300 to 350 degrees (depending on the thickness of the ornament) for 1 1/2 to 3 hours. You can also let it air-dry, but give it at least two to three days before painting it. Spray after paint dries with polyurethane to hold in and keep it shiny.

395235 -- MY FIRST TERRARIUM

Large (32 oz.) plastic drink bottles,
empty
2 or 3 sm. plants
Artificial flowers or bugs
Sticks
Small stones
Potting soil

Soak the bottle in very warm water for a few minutes. Then empty it, pull off the colored bottom part and peel off the label. Clean the glue out of the bottom part. Put a layer of small rocks in the bottom part. Put potting soil over the rocks and then put in your plants. Be sure to press the roots of the plants down. Add more soil around your plants to fill the planter. Arrange pretty stones, tiny sticks, or tiny toy animals around the plants. Use a sharp knife to cut the top off the clear part of the bottle (about 4" from the cap). Turn the clear part upside down. Slip the cut edges into the planter to make a dome top. You can glue an artificial flower or bug to the dome for decoration.

395236 -- PLAY DOUGH

1 c. white flour
1/4 c. salt
2 tbsp. cream of tartar
2 tsp. food coloring
1 tbsp. vegetable oil
1 c. water

Mix flour, salt and cream of tartar in a medium saucepan. Add water, food coloring and oil. Stir over medium heat for 3 to 5 minutes. Don't worry if the mixture looks like a gobbly mess; it'll turn into dough! (Be sure you have an adult to help watch this with you.) When the mixture forms a ball in the center of the pot, take it out and put it on a floured surface. Squeeze it and punch it around a bit (this kneads it). When you're done, put it in a plastic bag or air tight container and store it in the refrigerator.

395237 -- DECORATOR BAGS

1 plain brown bag
Sponge
Acrylic paint(s)
Hole puncher
Twine or curling ribbon

Take a plain brown bag and a sponge cut into any shape. Dip into acrylic paint on a saucer and then place on bag and lift straight up. Use either one color or

several. Allow to dry and then turn down a couple of inches at the top and use a hole puncher and punch two holes about 2" apart. Use either packing twine or curling ribbon through the holes and tie a bow. Makes a really cute country bag that is fun and inexpensive and easy to do. You can also use a stencil and stencil a design on the bag. This is fun for children since they can design it themselves! Can be used to give cookies or candies or gifts other than food items.

395238 -- FINGER PAINTS

3 tbsp. sugar
1/2 c. cornstarch
2 c. water
Food coloring
Dish detergent
Plastic or paper cups

Mix the sugar and cornstarch together in a medium size saucepan. Add water and stir until well blended. Cook over a low heat stirring all the time (you may need an adult to help with this), until well-blended, about 5 minutes. Remove from stove, cool and pour into the plastic or paper cups. Carefully (so as not to spill on anything), add a little bit of food coloring to each cup and a drop of detergent. Now, enjoy!

395239 -- FACE PAINTS

1 tsp. cornstarch
1/2 tsp. cold cream
Food coloring (your choice)
1/2 tsp. water

In a bowl combine all ingredients (except the food coloring) together. In a muffin tin fill each tin 2/3 full and drop in food coloring until desired color is met in the different tins. Stir carefully (so it doesn't splash into the next tin). Now you're ready for face painting for any occasion.

395240 -- BATH SALTS

1 c. Epsom salts
Measuring cup
2 jars with lids
2 colored of liquid food color
1 pretty 8 oz. jar
A few drops of your favorite perfume
1/2 yard of ribbon, 1/2" to 1" wide

To make these good smelling bath salts, first measure 1/2 cup of Epsom salt into each jar with a lid. Add 15 drops of food color to each jar, one color per jar and put on the lids. Shake the jars until the Epsom salts are dyed evenly. If you want your colors to be darker, add more food color and shake again. Take off the lids and let the salts dry overnight. Now, make sure your pretty jar is all clean and dry. Then pour the dyed bath salts into the jar, alternating colors (you may want to get colors that go together well). Add a couple of drops of perfume to the bath salts, put on the lid and tie the jar with your pretty ribbon. Now you have a really nice present to bless someone with.

395241 -- SOAP FLAKE SCULPTURES

4 c. soap flakes (any kind, NOT
detergent)
1/2 c. cold water

Place soap flakes and water in a medium size bowl. Squeeze the mixture together with your hands until it becomes slightly damp and sticks together. (This mixture dries quickly, so you'll have to work fast!) Now you can form it into any shape you'd like, animals, snowmen, decorations, tree ornaments, etc. Place the finished sculpture(s) in the refrigerator to harden.

395242 -- GIANT SOAP BUBBLES

Cold, clear water
Wire coat hanger
Frying pan
Glycerin (available at drugstores)
Joy or Dawn detergent (these work the
best)

Bend a coat hanger into a loop (maybe dad or mom can help you). Mix 1/2 cup of Joy or Dawn detergent with 5 cups water. Measure carefully, as this makes a big difference. Stir well. Add two tablespoons of glycerin. This makes more durable bubbles. Now dip your coat hanger loop into the solution then wave it into the air. (Don't throw away any solution you didn't use - store it for next time. As it "ages", it gets even better!)

395243 -- EGG YOLK PAINT

1 well blended egg yolk
1/4 tsp. water
Food coloring

Blend egg yolk and water. Divide mixture into several small cups. Add a different food coloring to each cup (bright colors are great). Paint on regular sugar cookies with small paint brushes. Bake cookies, being very careful not to let the cookies brown. (Should be golden in color.)

395244 -- EGG CARTON CREATIONS

Empty, clean egg cartons

Cut along the bottom of three connected cups of an egg carton. Set cups bottom up. Make a face on the end cup with a felt pen or crayon. To make an antennae, curl the ends of 2 (2") pieces of pipe cleaner and stick them into the caterpillar's forehead. Another idea: Use a styrofoam egg carton. Fill cups with any combination of wild bird seed, sunflower seeds, raisins, apples, suet, seeds mixed with peanut butter, peanuts, bread crumbs, water, corn or berries. Place outside on a window sill or hang from a tree. Another idea: Plant one seed in each of the twelve cups. Water and watch your seeds grow (this could be a good lesson on tithing, also).

395245 -- PLAY DOUGH

2 c. all-purpose flour
1 c. salt
4 tbsp. cream of tartar
2 c. water
2 tbsp. oil
Food coloring

1. Stir flour, salt and cream of tartar in a saucepan. 2. Add water and oil. 3. Cook over a low heat for 3-5 minutes, stirring well. 4. Give a chance to cool, then take out of pan and knead well. 5. Split into portions and add different colors to each piece, kneading well. 6. Enjoy!!!

395246 -- EMERGENCY SUBSTITUTIONS

1 c. sifted cake flour = 7/8 c. sifted all-purpose flour. 1 c. corn syrup = 1 c. sugar & 1/4 c. liquid used in recipe. 1 c. whole milk = 1/2 c. evaporated milk & 1/2 c. water. 1 c. of buttermilk = 1 tbsp. vinegar & 1 c. of milk. 1 c. sour cream = 7/8 c. of buttermilk or sour milk & 3 tbsp. butter. 1 c. of brown sugar = 1 c. granulated sugar & 2 tbsp. molasses.

395247 -- CINNAMON ORNAMENTS

No baking and simple for kids! Mix 1 cup of applesauce with 1 (4.12 ounce) bottle of ground cinnamon. Should form a stiff dough, add cinnamon as needed. Roll out to 1/4 inch thickness. Cut with cookie cutter. Make hole for ribbon. Carefully put on rack to dry. Let air dry several days turning occasionally. Makes about 12 sweet smelling ornaments.

395248 -- JOURNALS

1 spiral notebook
Pencil
Crayons
Lots of Imagination!

Have children write everyday in the journals. Tell about days activities. They can draw pictures or paste in pictures and brochures of places they visit. Improves writing skills and expressive language. Great summer activity.

395249 -- CHORE CHART

1 poster board
12 index cards
Tape
Markers
Index cards
12 X # of children you have

Take index cards on poster board. Write chore you desire on the index cards. Write names of children on each card and put 1 set behind each chore. Hang in kitchen and rotate jobs each week.

395250 -- EASY SPLASH PLACE

Cut in a rubber tire in half and it will make 2 containers for children to play in.

395251 -- TOOTHPICK ACT

Use plain and colored. Toothpicks are fun to arrange on a table in different designs. *Sticking the toothpicks into a dry sponge or apple to make a fun creature.

395252 -- BEAN - CRACKER ART

Children can make designs on a table top with dry beans, oyster crackers or fish crackers. Use glue and construction paper and creation be saved.

395253 -- NANNY'S EMERGENCY KIT

Use a small make up bag and put bandades, aspirin, tylenol for your children, thermometer, sewing kit, wipes, nail clippers and anything else you might need in an emergency. Put in purse and your ready for anything.

395254 -- SNOW PAINTING

Save squirt bottles and make colored water using food coloring and water. Bundle up and go outside and create colored snow.

395255 -- PAINTING

There many great ways to use paint: 1. Sponge Painting - Cut sponges in different shape. 2. Stick Painting - Dip end of popsicle sticks, towels, blocks and press on paper. 3. Splatter Painting - Paint with a toothbrush. Dip brush in paint and use popsicle stick to pull brittles away from kids toward paper. Use leaves or figure shapes and splatter shapes.

395256 -- BAKER'S CLAY

2 c. flour
1/2 c. salt
3/4 c. water

Knead 4 to 6 minutes to mix. Shape into ornament or other object. Bake finished objects at 300 degrees for 1 hour. Objects can be painted and shellacked. Or before baking, brush with beaten egg white for a shine.

395257 -- SOAP CRAYONS

One cup Ivory Snow. Add 30-40 drops food coloring. Add water by teaspoonful until soap is liquid, stir well. Pack soap into ice cream tray, muffin tins or form into sticks. Set in sunny, dry place for 2 days. Crayons will become hard and great for writing in the sink or tub.

395258 -- MUFFIN PAN CRAYONS

Old crayons (bits and pieces)
Muffin pans
Muffin cup liners or "non-stick" spray

Peel crayons. Line/spray muffin pan. Put crayon pieces in muffin cups. Separate colors for single color chunks. Mix colors for rainbow ones. Bake at 200 degrees until melted. Cool, peel off liners if used.

395259 -- FINGER PAINT

1/2 c. flour
1/2 tsp. salt
3/4 c. cold water
1/2 c. hot water

Mix flour and salt together in pan. Gradually add cold water, stir until smooth. Pour in hot water bring mixture to a boil. Cook until shiny. Pour into containers, add food coloring. Store in refrigerator.

395260 -- EDIBLE FINGER PAINTS

Mix baby rice cereal with water and good coloring or use instant pudding or cooked cereals with coloring.

395261 -- FACE PAINT

1 tbsp. solid shortening

1 tbsp. cornstarch
Food coloring

Mix all together. Remove with soap and water or cold cream.

395262 -- SOAP BUBBLES

1 c. water
2 tsp. liquid Dawn or Joy
1/2 tsp. sugar
1 tsp. glycerin (optional but makes
butter bubbles)

Mix all together. Use immediately with bubble pipes, etc.

395263 -- GLURCH (HOMEMADE SILLY PUDDY)

Elmer's glue
Liquid starch (Sta Flo)

Mix together equal portions of glue and starch. Knead together. If too sticky, add more starch; if too stringy, add more glue. Store in plastic bucket in the refrigerator.

395264 -- COOKED PLAY DOUGH

1 c. flour
2 tsp. cream of tartar
1/4 tsp. salt
1 tbsp. vegetable oil
1 c. water
Food coloring

Mix and cook on the stove at low heat until mixture forms a ball. Knead. Add more flour if sticky. Store in airtight container.

395265 -- PLAY DOUGH

1 c. flour
1/2 c. salt
2 tbsp. cream of tartar

1 c. water
1 tbsp. oil
Food coloring

Stir flour, salt and cream of tartar in saucepan. Add water, oil and food coloring to dry ingredients and cook over medium heat until well mixed.

395266 -- PEANUT BUTTER PLAY DOUGH

1 (18 oz.) peanut butter
6 tsp. honey
Non-fat dry milk or milk plus flour
to right consistency

Mix all ingredients together. Shape and decorate with raisins, chocolate chips; you name it! This is edible.

395267 -- DINOSAUR FOOD

--PART 1:--

2 c. Pterodactyl toenails, crushed
(sugar)
1/2 c. swamp water (evaporated milk)
1 stick Iguana fat (margarine)

Cook 1 minute at a rolling boil, stirring constantly. Remove from heat. --PART 2:--

3 c. bones (oats)
1 c. dried grass (coconut)
5 tsp. dirt (cocoa)
1/2 tsp. dirty water (vanilla)

Mix together Part 2. Add Parts 1 and 2 together. Stir, drop by spoonful onto waxed paper. Cool and eat. Don't let the dinosaurs eat all the food.

395268 -- STONE SOUP

3 clean stones
3 stalks celery
2 lg. carrots
2 med. onions
2 med. potatoes
3 med. tomatoes

1/2 tsp. basil, thyme, marjoram
1 bay leaf
1/2 c. parsley
1 1/2 tbsp. salt
1/2 tsp. pepper
1/2 c. rice

Read the story Stone Soup. Wash hands. Everyone can chop or measure something. Put in a large crock pot. Cover with water. Cook 2 to 3 hours on high. Remove bay leaf before serving.

395269 -- DUMP CAKE

1 can fruit (any kind)
1 box yellow cake mix
1 stick margarine or butter
1 can opener
1 spoon
1 rectangular cake pan

1. Wash hands. 2. Turn on oven to 350 degrees. 3. Put a little butter in the pan and smear it all over the inside. 4. Open fruit and dump it in the pan, juice and all. 5. Dump the dry cake mix evenly over the fruit. 6. Chop up the stick of butter and dump the pieces on to. 7. Bake for 30 to 40 minutes. 8. Cool and eat. Yummy.

395270 -- YUMMY PEANUT BUTTER BALLS

1/2 c. peanut butter
1/2 c. honey
1 c. non fat dry milk

1. Wash hands. 2. Measure and put everything in a big bowl. 3. Stir together. 4. Squeeze and pull until it is shiny and soft. 5. Roll into small balls. 6. Place on waxed paper. 7. Put in refrigerator. 8. Wait 1 hour or more until they are firm. 9. Eat.

395271 -- BUTTER

For each 4 children: 1 pt. whipping cream

4 sm. clean baby food jars & lids Take whipping cream out of refrigerator 2 hours before using to get to room temperature. Divide evenly into jars, put on lids and let children shake, shake, shake. When butter forms, pour off liquid (taste this!) and spread on crackers or bread. (Add a touch of salt if

desired.) Option: Put 1 pint of cream into a mayonnaise jar and take turns shaking.

395272 -- FROZEN YOGURT DESSERT

1 c. plain or vanilla yogurt
1/4 c. sugar
1 tsp. Kool Aid, unsweetened soft
drink mix, any flavor

Combine all ingredients in non metal bowl. Stir until sugar and soft drink mix are dissolved. Spoon into custard or paper cups. Freeze until firm, about 3 hours.

395273 -- ORANGE YOGURT FROZEN DREAMS

1 sm. can frozen orange juice
concentrate
1 pt. plain yogurt
2 tsp. vanilla
Honey to sweeten (opt.)*

*Never give honey to a child under 2 years. Beat ingredients together until blended. Fill popsicle molds or paper cups and popsicle sticks. Freeze 24 hours. Makes 8 (1/2 cup) servings. Counts as fruit serving CCFP. They taste much better than they sound.

395274 -- YOGIE PEAR POPS

1 (16 oz.) can pear halves, drained
1 (8 oz.) plain yogurt
3 tbsp. honey
1/2 tbsp. lemon juice
Few drops almond extract

In blender container combine pears, yogurt, honey, lemon juice and almond extract. Cover and blend until smooth. Pour mixture into 5 (5 oz.) paper cups. Cover each cup with foil. Make a small hole in the foil with knife. Insert a wooden stick into the cup through the hole. Freeze 4 to 6 hours. To Serve: Remove foil and tear paper from pop.

395275 -- BABOON BUTTER

3/4 c. peanut butter
1/4 tsp. cinnamon
1/2 c. raisins
3 sm. very ripe bananas
1 tbsp. shredded coconut

Mash peanut butter and bananas. Add cinnamon, raisins and coconut. Blend well. Spread on fruit, crackers and bread.

395276 -- CUT OUT COOKIES

1 c. Crisco
1 1/2 c. sugar
2 eggs
2 1/2 c. flour
1 tsp. baking powder
1 tsp. salt
1 tsp. vanilla

--ICING:--

1 tbsp. margarine
1 1/2 tsp. vanilla
Milk
Powdered sugar

Blend Crisco and sugar. Add eggs and beat. Combine flour, baking powder and salt. Add to mixture; blend well. Bake on greased cookie sheet 10 to 12 minutes at 375 degrees. Frost when cool.

395277 -- CREMEDOODLES

1 (7 oz.) jar marshmallow creme
1 c. peanut butter
1/2c. honey
3 oz. milk chocolate bar, grated
1 1/2 c. raisins
1 c. chopped walnuts
2 c. shredded coconut

Kids can stir all ingredients except coconut together and help form into 1" balls. Roll in coconut. Chill or freeze. Makes about 6 dozen.

395278 -- SPINACH OMELET

1 egg per child
1 slice cheese per child
Well drained spinach, enough for a
vegetable for each child

Scramble eggs slightly, add spinach and cheese. Place under broiler until hot and bubbly. Serve with biscuits and fruit and milk.

395279 -- PEANUT BUTTER BANANA BALLS

2 ripe bananas
5 tbsp. peanut butter
2 tbsp. honey

Mash bananas. Mix with peanut butter and honey. Roll into balls. Freeze in covered container.

395280 -- PUDDING WICHES

1 1/2 c. cold milk
1/2 c. peanut butter
1 pkg. instant pudding
24 graham crackers or chocolate wafers

Add milk to peanut butter, blend until smooth. Add pudding mix. Beat 2 minutes at lowest speed. Let stand 5 minutes. Spread filling 1/2" on 12 crackers, top with remaining 12 crackers. Freeze 3 hours.

395281 -- GORP

--Suggestions:--

Raisins
Oatmeal
Sesame seeds
Granola
Chocolate chips
Dates
Any dry cereal
M&M's
Cheerios
Pretzels
Sunflower seeds

Wheat or Rice Chex
Peanuts
Walnuts, any nuts

Mix what you want and enjoy.

395282 -- CHERRY CAKE

2 cans pie filling
1 yellow cake mix
1 stick oleo
1/3 c. nuts, chopped

Mix cherry pie filling and cake mix with melted oleo. Pour into greased 13'x9" pan. sprinkle nuts on top. Bake 350 degrees for 40 to 45 minutes.

395283 -- JIG-TIME TARTS

Thin slice sandwich bread
Oleo
Sugar
Fruit cocktail, drained
Cool Whip

Cut crusts from bread. Butter both sides of bread. Place in muffin tins. Sprinkle insides with sugar. Place in oven and brown. when browned, remove from pans, slightly. cool. Fill with drained fruit cocktail. Top with Cool Whip.

395284 -- YOU CAN EAT IT DOUGH

1 1/4 c. confectioners' sugar
1 1/4 c. powdered milk
1 c. corn syrup
1 c. peanut butter

Mix until dough reaches proper consistency for molding. Let children mold all kinds of creatures and decorate with Cheerios and raisins. Can eat when they are finished.

395285 -- EDIBLE DOUGH

1 1/2 c. warm water
1 pkg. dry yeast
1 egg
1/4 c. honey
1/4 c. shortening
1 tsp. salt
5 c. flour

Stir yeast in 1 1/2 cups very warm water until dissolved. Mix in egg, honey, shortening and salt. Stir in flour a little at a time until makes a ball. Knead 5 minutes. Make flat figures on cookie sheet. Cover with towel 25 minutes. Bake 20 minutes in 350 degree oven. Eat or shellac it.

395286 -- PAINTED TOAST

White bread
Milk
Food colors
Small clean brushes
Paper cups
Toaster

Divide small amounts of milk into paper cups and add a different color to each. Using the clean brushes. Let the children paint on their bread. Teach them to paint gently so they don't tear the bread. Do not let them get the bread too wet. Let them drop into toaster and see what happens when it pops up!

395287 -- COOKIE PAINTS

2 egg yolks
1/2 tsp. water
Food coloring

Blend egg yolks and water together. Divide into containers and add food coloring. Using small clean paintbrushes, paint unbaked cookies. Bakes on a shiny glaze.

395298 -- GIANT CHALK STICK

3 tbsp. plaster of paris
2 tbsp. powder tempera paint
Wax paper cups
Water

Mix paint powder and plaster powder in paper cups. Add water slowly to dry mixture until creamy, stirring well. Wait about 1 hour until chalk is hard. Firmly tap out container.

395299 -- SQUEEZE BOTTLE PAINT

2 c. white glue
1/2 c. dry plaster of paris
1 c. powdered tempura

Mix together and add enough water to make consistency of toothpaste. Make consistency of toothpaste. Put into squeeze bottle. Use black squeeze paint to make outlines for "stained glass" effect. When dry, use water colors or markers to fill in when dry. Use white to make "spider web" pictures. Dry flat overnight.

395300 -- SOAP POWDER FINGERPAINT

1/2 c. liquid starch
3 c. water
1/4 c. soap powder (not detergent)
1/4 c. talcum powder
Dry tempura

Mix soap and water in a saucepan, then add starch. Stir until soap powder is dissolved. Bring to a boil and cook until clear. Remove from heat and add tempura and talcum. Using a mixer beat until it is smooth and foamy. Store air tight in refrigerator.

395301 -- SALT DRIP PAINT

1/2 c. salt
2 tbsp. flour
Dry tempura (any colors)
Water

Mix salt, flour and dry tempura. Stir in enough water to make mixture the consistency to drip off of a spoon. Use a funnel to fill squeeze bottles. Let child make design by dripping from squeeze bottle or dripping from a spoon onto construction paper. Dry flat overnight.

395302 -- CORNSTARCH FINGERPAINT

3 tbsp. sugar
2 c. cold water
1/2 c. cornstarch
Dry temptra

Mix sugar, cornstarch and water in a heavy saucepan. Cook over low heat, stirring constantly. When thick, cool and pour into 6 muffin tin compartments or 6 paper cups. Add a different color of dry temptra to each.

395303 -- SHINY PAINT

1 part white glue
1 part liquid temptra

Mix together and use right away or store in an air tight container. Paint with brushes and allow to dry completely before touching. Wash brushes before they dry.

395304 -- 'WASHABLE' EASEL PAINT

1 1/4 c. cornstarch
1 c. cold water
1 c. Ivory flakes
1/2 c. salt
3 c. hot water
1 c. talcum powder
1 tsp. glycerine

In a saucepan mix cornstarch and cold water. Add Ivory flakes, salt and hot water. Cook until bubbles appear. Remove from heat and add talcum powder and glycerine. Stir until smooth. Store air tight, no refrigeration needed. Can divide into several containers and add different colors dry temptra. Keeps indefinitely. Washes out of clothes easily.

395305 -- UNCOOKED PLAYDOUGH

1 c. flour
1/3 c. salt
1/3 - 1/2 c. water
2-3 drops food color
3-5 drops of either liquid detergent
or vegetable oil

Mix the flour and salt in a large bowl. In separate bowl, mix all liquids together, and then slowly add to the dry ingredients. Knead to mix, adding more water by teaspoons if necessary for proper consistency. Store in air tight container in the refrigerator.

395306 -- COOKED PLAYDOUGH

1 c. flour
1/2 c. salt
2 tsp. cream of tartar
1 c. water
1 tbsp. oil
1 tsp. food color

Combine flour, salt and cream of tartar. Mix liquid and gradually stir them into dry ingredients. When smooth, cook over medium heat. Stir constantly until ball forms. Remove from heat. Knead until smooth.

395307 -- COOKED PLAYDOUGH

1 c. flour
1 tbsp. vegetable oil
1/2 c. salt
1 c. water
1 tbsp. cream of tartar
Food coloring
1 tsp. vanilla (opt.)

Mix the dry ingredients together in a saucepan. Mix oil and water, then pour slowly into dry ingredients. Cook over very low heat until the mixture is thick (like mashed potatoes). This happens very quickly. Stir in vanilla. Remove from heat and turn the mixture onto a board or table. When cool enough to handle, knead coloring in until smooth. Store in an air tight container.

395308 -- HARDENING SALT CLAY

2 c. salt
1 c. + 2 tbsp. water
1 c. cornstarch

Mix salt and 1/2 cup water in heavy saucepan. Cook over medium heat, stirring constantly until salt dissolves. Remove from heat. Combine cornstarch and remaining water and add it to the salt water. Cook over low heat until mix is thick and smooth. This happens quickly. Spoon the clay onto table or board to cool. Store air tight. It will harden in the sun and can be painted.

395309 -- RUBBERY PLAYDOUGH

2 c. baking soda
1 1/2 c. water
1 c. cornstarch
Food coloring

Mix together dry ingredients in a saucepan. Add water, stir until smooth. Cook 1 to 2 minutes over medium heat until thick. Remove to waxed paper to cool. Knead in coloring until smooth. Store in air tight container.

395310 -- SOAP SCULPTING STUFF

2 c. soap flakes (Ivory)
1/4 c. water

Put soap flakes in a large bowl. Add water and squish and squeeze until mixture is all damp and squishy. when mixture sticks together, it's ready to sculpt. Figures become firm in refrigerator. Then allow to dry completely before handling. Can be painted when dry.

395311 -- CLAY JEWELRY MIX

3/4 c. flour
1/2 c. cornstarch
1/2 c. salt
Warm water

Mix dry ingredients in a bowl. Gradually add warm water until mixture can be kneaded into a stiff dough. To reduce stickiness, dust with flour. Children can roll into balls for beads. Pierce each with a toothpick for hole to thread onto string. Air dry and paint.

395312 -- DRYER LINT "PAPER MACHE"

3 c. dryer lint
2/3 c. flour
2 c. water

Mix water and lint together in a large saucepan, stirring well. Slowly add flour, mixing well. Cook over medium heat, stirring constantly until mixture holds together, forming peaks. Pour out onto several layers of newspaper to cool. Use mixture over a base, such as a box, balloon or bottle, spreading like paper mache. Dry 4 to 5 days. Store unused air tight. Keeps only 4 to 5 days.

395313 -- BOOKBINDER'S PASTE

1 tsp. flour
2 tsp. cornstarch
1/4 tsp. alum (powder)
1/3 c. water

In top of double boiler, mix dry ingredients. Add water slowly, stirring out lumps. Cook over low heat, stirring constantly. Remove from heat when paste begins to thicken; it will thicken more as it cools. Keep covered. Add water to thin when necessary.

395314 -- PAPER PASTE

1 c. flour
1 c. sugar
4 c. water
1 tbsp. powdered alum
3 drops oil of clove

Mix flour and sugar, then add slowly 1 cup of the water. In the top of a double boiler, bring remainder of water and the alum to a boil, then add flour and sugar mixture, stirring constantly. Cook and stir until fairly clear (about 1/2 hour). Remove from heat and add oil of cloves. Makes 1 quart of paste. Paste will keep a long time in air tight jar with small wet sponge on top of paste.

395315 -- GLARCH (GOOP)

--Equal amounts:--

Liquid laundry starch
White school glue

Use approximately 1/4 cup per child. Pour glue and starch into a small bowl for each child. Let them mix with fingers. It will be very sticky until well mixed. Then it becomes similar to the commercial putty product. For variety, add glitter. Store air tight in refrigerator.

395316 -- BRIGHTLY DYED PASTA

Rubbing alcohol
Food colors
Noodles or rice, uncooked

Do not eat! This is for art projects only! Pour alcohol into large bowl and add food color. Use 1/2 bottle food color for each bottle of alcohol for very bright colors. Add pasta or rice, stir and let set until desired color. Spoon out, using slotted spoon, onto newspapers. Spread to dry (about 2 hours). Store in Baggies. Alcohol can be poured back into bottles and used again.

395317 -- MAGIC CRYSTAL GARDEN

6 tbsp. salt
6 tbsp. water
6 tbsp. laundry bluing (in laundry
dept. at grocery store)
1 tbsp. ammonia
5 or 6 pieces charcoal
Food coloring
A glass container

Adult supervision is needed with ammonia! Mix salt, water, bluing and ammonia in a large bowl. Put charcoal in an old glass bowl. Pour mixture over charcoal. Sprinkle drops of food coloring for color. Set container in a warm place and do not move it. It will continue to grow crystals until all liquid is absorbed. (You can make several small gardens in glass jars, dividing the liquid over them.)

395318 -- BIG BEAUTIFUL BUBBLES

1 c. water
2 tbsp. liquid detergent
1 tbsp. glycerine
1/2 tsp. sugar

Mix all ingredients. Let stand overnight in covered container. Stir. Blow big beautiful bubbles. HINTS: Joy dish detergent works well. Glycerine can be purchased in cake decorating departments.

395319 -- TEDDY BEAR SUNDAES

Any flavor ice cream
M & M's or sm. candies
Sm. round chocolate or vanilla wafers
Chocolate sprinkles or toasted coconut

Put scoop of ice cream into dish for head. Use candies for eyes and mouth.
For ears, push cookies into ice cream. Sprinkle a little coconut or chocolate
sprinkles on top for hair.

395320 -- ICE CREAM CLOWNS

1 scoop vanilla ice cream
1 sugar cone
Chocolate bits
Raisins
Maraschino cherries
Whipped cream

Put scoop of ice cream on plate with cone on top for hat. Use chocolate bits
for eyes, cherry for nose and raisins for mouth. Be creative! Put whipped
cream around the clown for neck ruffle. Another version of an ice cream clown:
Put a scoop of ice cream on a chocolate sandwich cookie. Use gumdrops for his
eyes, mint wafers for his ears, an orange slice for his mouth, and a maraschino
cherry for his nose and as a top for his cone cap.

395321 -- ICE CREAM PIE

1 pastry or graham cracker pie shell
1 pt. strawberry ice cream
1 c. milk
1 pkg. instant strawberry pudding

Blend ice cream and milk together in a bowl. Add strawberry pudding and beat
until mixed. Pour into pie shell. Refrigerate 1 hour before serving.

395322 -- BANANA SURPRISE

1/2 of a sm. ripe banana
3/4 c. milk
2 tbsp. frozen orange juice
concentrate
2 tsp. honey

1 ice cube
2 drops yellow and 1 drop red food coloring

Put 1/2 of a small banana into a blender container. Add 3/4 cup milk. Cover blender. Run it on low for 10 seconds. Put 2 tablespoons frozen orange juice concentrate into a small bowl or a cup. Add 2 teaspoons honey to the cup. Stir to mix them well and melt the orange juice. Add the honey mixture to the blender. Add the ice cube. Cover the blender and run it on low for 30 seconds or until the ice cube stops making noise. Take off the top of the blender. Add 2 drops yellow food coloring and 1 drop red. Cover the blender. Run it on low for a few seconds. The drink will turn orange. Stop blender. Take off cover. Pour drink into glass and serve. Makes 1 banana sunrise.

395323 -- ERIC'S QUICK GRILLED CHEESE SANDWICH

2 slices bread
Velveeta or Cheddar cheese (2 slices)
Margarine (optional)

Toast bread in toaster. Spread bread with margarine. Place cheese between slices. Microwave on high power 30 to 40 seconds until cheese is melted.

395324 -- YUMMY COOKIES FOR KIDS TO COOK

1/2 c. cake mix, any flavor
1/2 tsp. soft butter
1 1/2 to 2 tsp. water

Preheat oven to 350. Mix butter and cake mix. Add 1 1/2 teaspoons water and blend. Dough needs to be stiff but mixes vary so more water may be needed. Add by drops. Roll dough on floured surface then cut out cookies. Bake on ungreased cookie sheet 5-8 minutes. About 1 dozen cookies.

395325 -- ARTIST'S PUNCH

Combine orange juice with seltzer. Add colorful ice cubes made by freezing cranberry juice in an ice tray.

395326 -- BANANA SHAKE

1 med. banana
1 sm. container yogurt, plain or
 strawberry-banana
1 c. milk
1 "shaking jar"

Using a fork, smash banana in a small bowl. Pour milk and yogurt into shaking jar. Spoon banana into shaking jar. Cover jar tightly and shake vigorously. Pour into frosty mug for a great summer refresher.

395327 -- GHOUL-AID

1 env. grape flavor unsweetened
 Kool-Aid pkg.
1 env. orange flavor unsweetened
 Kool-Aid pkg.
2 c. sugar
3 qts. cold water
1 bottle (qt. or liter) ginger ale,
 chilled

In a large plastic pitcher, dissolve both envelopes of Kool-Aid and the sugar in cold water. Add the ginger ale just before serving. Serve over ice.

395328 -- BIRDS NESTS

3 tbsp. butter or margarine
2 tbsp. creamy peanut butter
3 c. marshmallows
3 c. chow mein noodles
Peanut M & M's

Melt butter, melt into it 2 tablespoons creamy peanut butter. Add 3 cups marshmallows and melt over low heat. Add 3 cups chow mein noodles. Mix thoroughly to coat. Butter hands and shape small portions into nests on greased pans. Add 3 peanut M & M's while nests are still warm.

395329 -- DIRT CUPS

2 c. cold milk
1 pkg. (4 serving) Jello chocolate
 flavor instant pudding
8-10 (7 oz.) plastic cups
1 pkg. (16 oz.) chocolate sandwich
 cookies, crushed

1 tub (8 oz.) Cool Whip whipped
topping, thawed

--Suggested decorations:--

Gummy worms and frogs
Candy flowers
Chopped peanuts

Pour milk into large bowl. Add pudding mix. Beat with whisk until well blended, 1 to 2 minutes. Let stand 5 minutes. Stir in whipped topping and half of crushed cookies. Place 1 tablespoon crushed cookies into cups. Fill cups 3/4 full with pudding mixture. Top with remaining crushed cookies. Refrigerate 1 hour. Decorate.

395330 -- PLAYMATE PIZZAS

3 whole wheat English muffins or
bagels, split and toasted
3/4 c. shredded Cheddar cheese (3 oz.)
1 (8 oz.) can tomato sauce
4-5 slices Canadian style bacon
1 (2 1/2 oz.) jar sliced mushrooms,
or 1/2 c. pitted ripe olives,
sliced

Sprinkle toasted muffins or bagels with cheese. Spread tomato sauce over cheese. Cut Canadian style bacon to make 6 mouths and 12 eyes. Arrange mouths and eyes on muffins. Arrange mushrooms or olives around the top edge to resemble hair. Place pizzas on baking sheet. Bake in 450 oven for about 5 minutes or until hot. Makes 6 servings.

395331 -- ELEPHANT STEW

1 med. sized elephant
Lots of gravy
2 rabbits, optional
Salt and pepper

Cut elephant into bite size pieces. This will take about 2 months. Cover with gravy and cook over kerosene fire at 465 for about four weeks. This will serve 3,800 people. If more people come then add rabbits. Do this only if necessary as most people don't like to find hare in their stew!

395332 -- GRANDPARENT'S DAY SURPRISE

Grandparents will love this refrigerator magnet! Begin by tracing a juice can lid onto brightly colored paper. Cut the circle slightly smaller than the outline, and glue it inside the rim of the lid. To this colorful background, attach a photo and a bit of artwork. Glue lace or other edging around the rim of the lid and add a tiny bow if desired. Attach a self-adhesive magnet strip to the back of the lid to complete the project.

395333 -- SNIFF BOOKS

Make scented books to illustrate child-dictated stories or to describe family cooking experiences, such as making fruit salad. Cut out felt shapes of fruits, mints or nuts like almond and hazelnut, and use an eyedropper to apply the scent to the cloth. Then glue the shapes to sheets of construction paper, and child's sentences, and bind with yarn into a book.

395334 -- RAIN/SNOW CATCHER

Make a rain catcher with a rinsed, clear plastic peanut butter jar. Place it outside for a set time, then measure the water/snow inside. Try to guess what the next measurement would be if the can had been left outside for twice as long.

395335 -- CRYSTAL GARDEN

Place broken pieces of brick or terra cotta clay in a glass bowl or jar. Pour the following solution over this: 4 tsp. water

1 tsp. ammonia
4 tsp. bluing
1 tsp. Mercurochrome
4 tsp. salt

Add more solution each day until the garden has grown to the desired size.

395336 -- 3-D REINDEER

While gourds are abundant in late fall, dry as many as you think you'd like to use for this activity. In December, poke two holes in the top of each gourd and third hole in the back. Have child paint gourds and add eyes and a nose with paint or felt. Insert two small branches for antlers in the holes at the top and a half of a drinking straw in the hole in the back of each gourd. Have

child draw and color bodies for the reindeer on construction paper, then staple the straws to the necks of the bodies to add the heads.

395337 -- GOURD GOBBLERS

Use dry, pear-shaped gourds that are light in weight. (Dry them by poking holes in the gourds and letting them sit for several weeks.) The fat end of each gourd will represent the body of the turkey, while the narrow end will be the head and neck. Poke two holes in the fat end near the middle for good balance. This is where you'll insert pipe cleaner legs. Before you insert them, fold each pipe cleaner in half and twist slightly. Slip the folded end into the gourd and bend the other end to make a foot for the turkey to stand on. Cut tail feathers from construction paper and glue to the fat end of the gourd. Glue a small scrap of red felt to the head for the wattles. Add eyes with black crayon or permanent marker.

395338 -- ROLY-POLY SANTA

Need: Plastic hoisery eggs
Poster paint
Liquid soap
Clay or playdough
Accessories-felt, glitter, rick-rack,
etc.
Craft sealer (optional)

Mix a little liquid soap to poster paint to help it adhere to the plastic, then have child paint both halves of the egg to look like Santa, an elf or whatever he wishes. (The eggs will be easier to paint when separated in half.) When the paint dries, put a ball of clay in the bottom half of each egg and glue the parts together. Have child add finishing touches to the roly-polies with paint, felt, glitter, etc., then coat with craft sealer.

395339 -- SAWDUST MODELING MATERIAL

2 c. sawdust
1 c. flour
1 tbsp. glue
Hot water or liquid starch

Moisten with water or starch until a modeling consistency is reached. If used for ornaments, strings or wires should be put in place while they are being modeled. After air drying, they may be painted.

395340 -- CREPE PAPER MODELING PLASTER

1 pkg. crepe paper
1 1/2 c. flour
1/4 c. salt

Cut crepe paper into narrow strips or small pieces; the smaller the pieces, the finer the texture. Place in large pan. Add enough water to cover. Let stand for 8 hours to overnight. Drain well but do not squeeze dry. Mix flour and salt together. Stir into crepe paper mixture gradually until mixture is consistency of thick dough. Knead until well blended. This is thicker and less messy than paper mache. Mixture does not store; prepare enough for each project.

395341 -- YUMMY BIRD FEEDERS

2 c. shortening
2 c. peanut butter
5 c. bird seed

Mix all ingredients together. Shape into balls. Wrap each ball in netting from onion bags, and secure with a plastic twist. This recipe makes about 12 feeders.

395342 -- DOGGIE BISCUITS

2 1/2 c. whole wheat flour
1/2 c. dry milk powder
1/2 tsp. each salt, garlic powder
1 tsp. brown sugar
6 tbsp. margarine, shortening or meat
drippings
1 egg, beaten
1/2 c. ice water

Combine flour, milk powder, salt, garlic powder and brown sugar in bowl. Cut in shortening until mixture resembles cornmeal. Mix in egg. Add enough water so that mixture forms ball. Pat dough 1/2 inch thick with fingers on lightly oiled cookie sheet. Cut with doggie biscuit cutter and remove scraps. Pat out scraps and proceed as before. Bake for 25 to 30 minutes at 350 degrees. Cool on wire rack. Makes about 10 biscuits.

395343 -- NONHARDENING CLAY

4 c. flour
1 c. salt
8 tbsp. salad oil
7 or 8 tbsp. water
Food color (if desired)

Mix well together. Keep covered when not using.

395344 -- BAKER'S CLAY

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

Stir salt into the warm water. Cool mixture, then add flour and knead for 10 minutes. To color the dough, add food coloring or 1/2 cup dry tempera paint added to salt and water. Bake modeled figures at 300 degrees Fahrenheit for one hour.

395345 -- DYEING MATERIAL

Rinse fabric or wool yarn in hot water, wring it well, and then place it in the dye, making sure it is well covered. Bring the dye to a simmering stage and cook until the fabric is colored as deep as you wish. Rinse the material in lukewarm water. Squeeze lightly, but do not wring. Avoid direct rays of sunlight while drying.

395346 -- MAKING NATURAL DYES

Collect plants, moss, herbs, roots, nuts and so on. Chop a quantity of one of these materials and put it through a meat grinder. Cover it with water and let it stand overnight. Drain off the water the next morning and save it. Add a little more water to the pulp and simmer for 30 minutes. Drain off this water and add it to the first water. Add more water to cover fabric. You can get the following colors by processing one of these materials. Brown - walnut shells
Redbrown - onion leaves; bark Purple - blueberries; sumac; peach leaves; moss
Red - root and berry of the cactus Black - oak bark; gum from pinon tree.

395347 -- NATURAL EGG DYES

Place desired number of eggs and desired coloring material (see below) in saucepan. Add 1 teaspoon vinegar. Simmer in water to cover for 20 minutes. Polish with a small amount of oil on soft cloth to intensify color and add gloss. Adding a small amount of cream of tartar to water may deepen some shades. Fresh mint or oregano - beige Strong coffee - brown Spinach - grayish gold/pink Yellow delicious apple peel - lavender Beet juice - reddish purple Red cabbage leaves - blue Walnut shells - buff Carrot tops - greenish yellow Onion skins - orange Cranberry juice - red.

395348 -- MAGIC WRITING SURFACE

1/4 c. beeswax
9 tbsp. Venice turpentine
1/4 c. lard
2 tbsp. mineral oil
1 tbsp. carbon black
3 tbsp. powdered China clay
Cardboard or fiberboard
Waxed paper or transparent plastic

Combine beeswax, turpentine, lard and mineral oil in double boiler. Heat over hot water until well blended, stirring frequently. Stir in carbon and China clay. Paint uniform coat on cardboard. Cool. Place waxed paper over surface. Write or draw with sharpened stick, fingernail or other object that will mark without tearing waxed paper. Erase marks by lifting waxed paper.

395349 -- NEWSPRINT TRANSFER

1/2 c. water
1/4 c. turpentine
2 tbsp. liquid dishwashing detergent

Combine all ingredients in tightly covered jar; shake vigorously to mix. Paint over any newspaper picture or story; blot gently with paper towel. Place clean white paper over newsprint. Rub evenly with small roller or back of spoon. Peel off paper carefully. Picture will appear in reverse on white paper. NOTE: USE IN WELL-VENTILATED ROOM. THIS ACTIVITY FOR OLDER CHILDREN ONLY- NOT FOR USE BY SMALL CHILDREN.

395350 -- COLORED SAND

3 c. masonry sand
2 tbsp. liquid tempera

Mix the ingredients and allow to dry, stirring occasionally. It will take about 24 hours to dry. For deeper colors, use more paint. If sand is not available, use salt.

395351 -- INSTANT ERASE INK

3 tbsp. water
36 drops of tincture of iodine
1 tbsp. cornstarch

Mix water and iodine in small jar. Stir in cornstarch gradually. Store tightly covered. Ink is blue-black. Let dry completely. Wipe off with soft cloth.

395352 -- INVISIBLE INK

2 tbsp. cobalt chloride
2 tsp. white dextrin
3 1/2 tbsp. glycerine

Combine all ingredients in small saucepan. Cook over low heat until well blended, stirring constantly. Cool completely. Store in tightly covered clean jar. Ink is pale pink on colored paper. Expose to heat or light bulb and writing turns blue. Note: Cobalt chloride and dextrin may be purchased from a chemical supply house and glycerine from a drug store.

395353 -- DESIGNS YOU KNEAD FOR SPECIAL OCCASIONS

--BASIC RECIPE:--

2 c. flour
1 c. salt
1 c. cold water

Combine ingredients and knead to a medium-stiff, smooth dough. To add color, work drops of food coloring until the desired shade is achieved. Store any unused dough in plastic bags in the refrigerator for the next projects. Roll out dough to 1/4 inch thick and use cookie cutters for designs. Bake designs in warm oven (350) for 1-2 hours or until hard to the touch. Melt paraffin, in bowl placed in a pan of boiling water. Using slotted spatula or spoon, dip each design into the melted paraffin. Transfer to wire rack or newspaper. --IDEAS:--

Dough pressed through a garlic press makes grass, noodles. Rolling strings of various colored dough together, then following flat gives a multi-colored marbled effect. Wrapping a firm ball of aluminum foil with dough gives a firm

base for a ball, pumpkin, jack-o-lantern. Acrylic paints can be used for decorating. 10 inch bamboo skewers are great for plant ornaments.

395354 -- SILLY PET SPIDERS

Paper nut cups or egg cartons cut into
cups
Pencil
Eight 3 inch pieces of pipe cleaners
or twist ties

Decorate cup to make it look like a spider face. (Use crayons or markers; adhesive stickers; glue on cereal; raisins, nuts. Hats can be made with cotton balls, marshmallows or string.) Using the tip of a pencil, poke 8 holes around the bottom of the cup. To make the spiders legs, insert pipe cleaners or twist ties into holes. --SPIDER WEB:--

Squeeze a glob of white glue onto waxed paper. Dip 9 inch piece of twine into glue, squeezing excess off with fingers. Lay one end in center of another piece of waxed paper. Working outward from center, lay down the twine. Add more pieces of twine to increase sizes. Lay longer pieces of twine dipped in glue (12 inches) across the top of the web. Let dry at least 4 hours. Carefully peel off the waxed paper.

395355 -- HOMEMADE SOAP BUBBLES

1 c. distilled water
1/2 c. glycerin
1 tbsp. liquid detergent

Combine. Set for one hour. Put in jar to store for use.

395356 -- CINNAMON ORNAMENTS

1 c. ground cinnamon
4 tbsp. white glue
3/4 - 1 c. water

Combine ingredients, adding enough water to make the dough as thick as cookie dough. Refrigerate for 2 hours. Knead dough until smooth on cinnamon sprinkled work area. Roll out dough to 1/4 inch thick on cinnamon sprinkled work area. Cut out shapes with cookie cutters. To dry, place on waxed paper, turning 2 times daily for 4 days. Or bake ornaments on cookie sheet in warm oven for 2 hours. Before drying, poke a hole in top of ornament with a plastic straw. When shapes are dry, ribbons can be used as a hanger. Ornaments can also be

used as kitchen magnets by gluing small magnets to the back. Ornaments may be left brown or painted with acrylic paint.

395357 -- FOOD COLORING FIREWORKS

Newspaper or brown craft paper
White paper or construction paper
Food coloring
Plastic drinking straw

Cover a work space with newspapers. Place white paper on newspapers. Put a large drop of food coloring in the center of the white paper. Holding one end of the straw above the drop of food coloring, blow through the other end of the straw. How hard you blow determines how far and how fast the drop of coloring moves. After blowing the 1st drop of coloring as far you want, do the same with more drops of color.

395358 -- VEGETABLE PRINTING

Cut various fruit and vegetables in half, allowing to dry on paper towels for at least an hour. These fruits should be used within 2 days (lemons, oranges, onions, zucchini should dry 2-5 days). Cover work table with old newspaper. Brush paint on cut edge of fruit or vegetable. Print design on water color paper. Cover with clear adhesive backed vinyl for a placement. Print on 100% cotton fabric and heat set by ironing face down on paper towels. Sandwich the cotton fabric sit batting and a backing to make a pot holder. Stitch around design, stitching through all three layers. Make pictures, landscapes, designs, etc. Frame the results for wonderful presents.

395359 -- POSTER PAINT

1/4 c. flour
1 1/2 c. water
3/4 c. dry poster paint powder or dry
tempera paint
2 tsp. colorless dishwashing
detergent (optional)
2 tsp. liquid starch (optional)

Place flour in small saucepan. Gradually stir in 1 cup water. Cook over medium heat until thickened, stirring constantly. Cool. Measure 1/4 cup mixture into each of 4 small clean jars. Add 2 tablespoons water to each jar; blend well. Add 1/2 teaspoon dishwashing detergent to each jar if glossy finish is desired or add 1/2 teaspoon starch to each jar for matte finish. Store tightly covered. Mix well before using.

395360 -- SOAP FLAKES PLASTER OR FINGER PAINT

2 c. soap flakes
2 c. liquid laundry starch
4 to 6 drops food coloring

Mix soap flakes and starch in large bowl. Beat with electric mixer at high speed until consistency of whipped cream. Beat in food coloring. Use as finger paint or decorative plaster. Mixture does not store; prepare enough for each project.

395361 -- EFFERVESCENT BATH SALTS

9 tbsp. soda
7 1/2 tbsp. citric acid powder
2 tbsp. cornstarch
4 to 6 drops cologne

Mix soda, citric acid and cornstarch in bowl. Add cologne; mix well. Store in tightly covered clean jar. Use about 2 tablespoons mixture for each bath.

395362 -- MODELING CLAY

1 c. cornstarch
2 c. baking soda
1 1/2 c. cold water
Food coloring
Shellac

Mix cornstarch and soda in saucepan. Stir in water and desired amount of food coloring. Cook over medium heat until thickened to consistency of dough, stirring constantly. Cover with damp cloth. Let stand until cool. Shape as desired. Paint finished objects with shellac.

395363 -- LAUNDRY STARCH FINGER PAINT

1 c. laundry starch
2 qts. boiling water
1 c. soap flakes
1/2 c. talcum powder

Dilute starch in a cupful of cold water. Add boiling water slowly, stirring starch constantly to avoid lumping. Stir in soap flakes and talcum powder. This will make about 5 pints. The adding of soap flakes to the paint acts as a binder. This recipe can be used to finger paint on glass or over a heavy coat of crayons.

395364 -- SODA AND CORNSTARCH DOUGH

1 c. cornstarch
2 c. soda
1 1/4 c. water

Combine and mix together the cornstarch and soda. Add water. Heat, stirring constantly until it is the consistency of mashed potatoes. Cover with a damp towel. When cool enough to handle, knead. The material is best used for rather flat and cut-out items. It dries in the air; baking is not needed.

395365 -- PLAY DOUGH

1 c. water
Several drops of food coloring
2 tbsp. oil
1 c. flour
2 tsp. cream of tartar
1/2 c. salt
1 or 2 drops oil of peppermint
(optional)

Combine water, food coloring and oil in saucepan. Stir in flour, cream of tartar, salt and oil of peppermint. Cook over medium heat until mixture forms ball, stirring constantly. Spoon onto waxed paper. Let stand until cool enough to handle. Knead until smooth. Store in plastic bag.

395366 -- PEANUT BUTTER PLAY DOUGH

1 (18 oz.) jar creamy peanut butter
6 tbsp. honey
Non-fat dry milk powder

Mix together peanut butter and honey with enough dry milk to make play dough. Refrigerate leftovers. The children can eat the dough when finished.

395367 -- POPSICLES FOR CHILDREN

1 pkg. Jello
1 pkg. Kool-Aid
2/3 c. sugar
2 c. boiling water
4 c. cold water

Dissolve Jello, Kool-Aid and sugar in boiling water. Add the cold water and freeze. May use 3 ounce Dixie cups and put popsicle sticks in each.

395368 -- SILLY PUTTY

1/2 c. liquid starch
1/2 c. Elmer's Glue

Mix with your hand in a bowl until it forms a white ball. If it doesn't form a ball and/or is too sticky add more starch. If it is too stiff add a little glue. Keep in a covered plastic bowl in a cool place.

395369 -- NANCY'S PLAY DOUGH

2 c. flour
1 c. salt
2 c. water
2 tbsp. oil
2 tbsp. cream of tartar
Food coloring

Mix together. Pour into 9x13 pan. Bake at 350 for 5-7 minutes. Keep in airtight container.

395370 -- SMELLY PLAY DOUGH

2 1/2 c. flour
1/2 c. salt
1 tbsp. alum
2 pkgs. unsweetened Kool-Aid
3 tsp. vegetable oil
2 c. boiling water

Mix dry ingredients, add oil and water. Stir quickly and mix well. Store in a cool place in an airtight container.

395371 -- MISS RUTH'S PLAY DOUGH

2 1/2 c. flour
1/2 c. salt
1 tbsp. alum
3 1/2 tbsp. oil
2 c. boiling water

Mix dry ingredients together. Add oil and boiling water. Mix with a wooden spoon, then knead with hands. Food coloring may be added. Store in plastic bag. Keeps about 1 month.

395372 -- APPLE FRITTERS

1 c. sifted enriched flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1 tbsp. sugar
1/2 c. milk
1 tbsp. salad oil
1 well beaten egg

Sift together flour, baking powder, salt and sugar. Blend milk, egg and oil; add gradually to dry ingredients. Stir in 2 apples that have been pared, cored and cut into pieces like matchsticks. Drop from tablespoon into deep, hot fat. Fry 2 to 5 minutes. Drain on paper towels. Sprinkle with confectioners' sugar. 4th Grade

395373 -- MALT'S SPECIAL RECIPE

2 pieces bread
1 slice American cheese
1 slice bologna or ham
Catsup
Miracle Whip

Place bread on plate. Squirt catsup on one side and Miracle Whip on the other. Put cheese on catsup side and ham or bologna on the Miracle Whip side. Put the two sides together to form a sandwich, cut in half and serve. Serves 1.

395374 -- BIRD SEED

Small box plain or Honey-Nut Cheerios
M & M's (or chocolate chips)
Raisins
Mini marshmallows
Salted peanuts
Dry fruit, optional

Mix in a large bowl. Store in large Zip-Loc bag or airtight container.

395375 -- S.'S SANDWICHES

1 slice of bread
1 tbsp. creamy peanut butter
1 tsp. sunflower seeds

Cut crusts from bread. Roll bread flat with rolling pin. Spread peanut butter on bread and sprinkle with sunflower seeds. Roll up bread from edge to edge, jelly roll fashion. Refrigerate 1 hour. Cut roll into slices and serve.

395376 -- MINI PIZZAS

1 lb. Italian sausage (remove casing
if in a bratwurst form)
2 lb. Velveeta
1 (12 oz.) can pizza sauce
1 pkg. shredded mozzarella cheese
1 pkg. party rye bread

Fry sausage and drain fat. Heat pizza sauce and melt cheese. Add sausage. Let cool a little and spread on party rye; top with shredded mozzarella cheese. Freeze flat on cookie sheets or keep in freezer bags until used. Bake at 375 degrees for 10 minutes or until cheese bubbles.

395377 -- PIZZA BUNS

1 lb. lean ground beef
2 onions, chopped
1/2 lb. grated Cheddar cheese
1 can tomato soup, undiluted
1 tsp. oregano
1 tsp. minced garlic
1/4 c. oil
8 English muffins

Mozzarella cheese

Brown beef, onions and garlic. Add rest of ingredients except for mozzarella cheese. Spread mixture on muffins and sprinkle with mozzarella cheese. Broil until brown. Serves 8-12.

395378 -- GREG'S PIZZA SLICES

1 (8 oz.) can crescent rolls
1 jar favorite pizza sauce
8 oz. pkg. shredded mozzarella cheese
Favorite pizza topping (pepperoni,
sausage, etc.)

Separate dough into triangles and place on baking sheet. Spoon on pizza sauce. Place on topping. Top with cheese. Bake at 350 degrees for 10-12 minutes until cheese is melted and crust is golden brown.

395379 -- KITTY FOOD OR PUPPY CHOW

1/2 c. margarine
1 c. peanut butter
1 lb. powdered sugar
12 oz. chocolate chips
1 box any kind of Chex cereal

Mix margarine, peanut butter and 12 ounce chocolate chips in corning ware or microwave dish. Microwave for 2 minutes or until ingredients are melted and stir. Add Chex cereal to coat with mixture. In a brown grocery bag put powdered sugar in and then add coated cereal, twist opening of bag shut. Go outside to shake until all cereal is coated.

395380 -- PEOPLE PUPPY CHOW

12 oz. chocolate chips
1 c. smooth peanut butter
1/2 c. margarine

Melt in pan together over low heat. 12 oz. Chex cereal (any except bran)
12 oz. Cheerios
Powdered sugar

Combine cereals and add to above mixture and coat well. Pour into large bag with powdered sugar and shake until coated well. Store in refrigerator.

395381 -- POPCORN BALLS

1/4 c. oleo
1 tsp. vanilla
1/2 lb. marshmallows
2 1/2-3 qt. popcorn, popped

Melt oleo and marshmallows over hot water. Add vanilla. Pour over popcorn. Moisten hands with cold water and form into balls.

395382 -- MICROWAVE "CAMEL" CORN

6 qt. popped popcorn, unsalted
1 c. brown sugar
1 c. white syrup
1 stick margarine
1 tsp. salt
1 tsp. baking soda

Spray the inside of a brown paper grocery bag with Pam (or non-stick spray). Put 3 quarts of popcorn in bag. Mix in microwave safe container (4 cup glass measuring cup works well) the sugar, syrup, margarine and salt. Microwave on high for 2 minutes. Stir well. Microwave additional 2 minutes on high and stir in baking soda immediately. Mixture will be foamy. (Note: If you stir with a wooden spoon you can leave in container to cook.) Pour half of foamy mixture over popcorn in bag, add rest of popcorn and then pour remaining foamy mixture over top. Fold top of bag over and Shake Well Quickly. Place bag with top folded over in microwave and microwave 90 seconds on high. Shake Well Again. Pour mixture out to cool (2 cookie sheets work well - mixture will not stick when cool, do Not grease pans). When completely cool break apart and store in airtight containers. Very Yummy. Note: Microwaves cook times vary slightly - syrup mixture is very hot so work quickly but carefully.

395383 -- CAMEL CORN

Fill a large roasting pan with 3 quarts of popped popcorn. Using another cooking pan prepare: 1 c. brown sugar
1/2 c. butter & margarine
1/4 c. white corn syrup

Boil 5 minutes. Remove. Add: 1/2 tsp. vanilla
1/2 tsp. salt
1/2 tsp. baking soda

Blend and pour over popped popcorn mix. Bake at 250 degrees for 40 minutes. Stir and spread on a sheet of waxed paper to cool. Aide

395384 -- CHOCOLATE - CHIPPED NUTS

2 c. semi-sweet chocolate chips
1/3 bar paraffin
4 c. whole almonds, pecan halves or
walnut halves

In the top of a double boiler, melt chocolate chips and paraffin. Add about 1 cup of nuts to chocolate, stirring to coat well. Remove nuts individually with fork. Place on waxed paper to set. Repeat with remaining nuts. Yield: 4 cups dipped nuts.

395385 -- PEANUT OR RAISIN CLUSTERS

1 lb. salted Spanish peanuts or raisins
1 lb. chocolate

Melt chocolate. Stir in peanuts or raisins. Drop onto wax paper in mounds. Let cool.

395386 -- PEANUT BUTTER APPLES

2 red or green apples, cut in 4 halves
3 tbsp. peanut butter
1 tbsp. apple juice
1 pkg. "Sweet-One" (sugar substitute)
2 c. Rice Krispies, crushed
Toothpicks

Measure peanut butter, juice and "Sweet-One" in a microwave safe bowl. Microwave on high 30 seconds. Remove from microwave and stir until smooth. Insert toothpicks in the end of each apple slice. Dip each side of apple into peanut butter mixture. Roll in crushed cereal. Serve immediately.

395387 -- CHAD'S AFTERSCHOOL TREAT

Vanilla wafers
Miniature marshmallows

Place vanilla wafer on a plate with 2-3 marshmallows on top. Microwave for 15 seconds until marshmallows start to bubble. Cool.

395388 -- DANE'S FAVORITE CRUNCHY PEANUT BUTTER COOKIES

2 c. cornflakes, crushed
2 tbsp. peanut butter
1 pkg. Sweet-One (sugar substitute)
Additional crushed cornflakes

Mix crushed cornflakes, peanut butter and Sweet-One together. Shape into 1 inch balls. Roll in crushed cornflakes. Refrigerate.

395389 -- S'MORES

Graham crackers
Marshmallows
Chocolate bar

Set 4 squares of the chocolate candy bar on a graham cracker. Toast a marshmallow and slip it onto the chocolate and top with a second graham cracker.

395390 -- GOLD DROPS

24 Ritz crackers
1 c. smooth peanut butter
2 c. butterscotch chips

Spread half of the crackers with peanut butter. Top each with a second cracker. In the top of a double boiler, melt butterscotch chips. Dip sandwich cookies into butterscotch. Place on waxed paper to set. Yield: 1 dozen cookies.

395391 -- SWEET SNACK MIX

Golden graham cereal
Rice Chex cereal
Honey Nut Cheerios
Small size semi-sweet chocolate chips
Raisins

1/3 stick margarine
Cinnamon
White sugar

Mix first 5 ingredients together until you have a total of 5 cups. Melt margarine. Pour over mixture. In a small bowl mix sugar and cinnamon together. Mix enough to coat the cereal. Put this on cereal and toss. It's a great snack and kids love it.

395392 -- CRISPIX HOLIDAY SNACK

2 1/2 c. pretzel sticks (broken into
sm. pieces)
5 c. Crispix cereal
2 1/2 c. Cheerios
2 1/2 c. dry roasted peanuts
1 lb. white chocolate
Holiday M&M's

Mix together pretzels, Crispix, Cheerios and peanuts. Melt chocolate and pour over mixture, coating each piece real well by stirring. Line cookie sheet with wax paper. Spread mixture in thin layer on cookie sheet. Let dry and harden. Break up pieces and place in container. Throw in M&M's. This is a great holiday snack and wonderful to give as a gift.

395393 -- TOASTED PUMPKIN SEEDS

This recipe is most economical when you use your Halloween pumpkin but can be made any time pumpkins are available. Scoop out the insides of the pumpkin. Wash away pulp with cold water. Spread seeds on cookie sheet. Sprinkle seeds with salt. Heat oven to 350 degrees. Bake pumpkin seeds for about 20 minutes until they are dry. Or, spread seeds on foil, and dry them on grill. The seeds are just right when they begin to turn white.

395394 -- CUPCONES

Jiffy cake mix (any flavor)
Flat bottom ice cream cones

Prepare cake mix per directions on box. Spoon batter into flat bottom ice cream cones (1/2 full). Microwave on high for 20-25 seconds. Eat as is or frost first.

395395 -- FINGER JELLO

3 sm. pkg. Jello
3 c. boiling water
1 c. cold water
1 tbsp. vinegar
4 env. Knox gelatin

Dissolve Jello in boiling water. Add vinegar. Dissolve Knox in cold water. Add Jello in Knox water. Pour into a 9 x 13 inch pan and refrigerate. Cut into squares. Kids can eat the Jello squares with their fingers, not messy.

395396 -- HOT CHOCOLATE MIX

8 qt. box instant milk
2 lb. box Quik
1 jar nondairy creamer (6 oz.)

Mix these ingredients and you have instant cocoa mix that will last a long time. Saves you alot of money also. Great for gifts if you have a cute container!

395397 -- SNOW CREAM

3-4 eggs
1 1/2 tbsp. vanilla
1/4 tsp. salt
2 c. cream

Cream together eggs and sugar; add cream. Although you do not have to. I prefer to heat the mixture to the boiling point, add the vanilla, then cool. Add clean-fluffy snow to the mixture until you set the consistency of ice cream.

395398 -- DEBBIE & GARY'S SNOW ICE CREAM

1 egg, beaten slightly
1/2 c. sugar
Pinch salt
1 tsp. vanilla
2 c. milk

Mix well. Stir in enough clean fresh snow to make it about the consistency of homemade ice cream. Makes about 4 quarts.

395399 -- FINGER PAINT

1 c. laundry soap
1 c. cold water
4 c. hot water

Cook until clear. Add: 1 c. laundry soap
1 c. cornstarch
Food coloring

Cook until thick, stirring constantly.

395400 -- PLAYDOUGH

1 c. flour
1 c. water
1/2 c. salt
2 tbsp. cream of tartar
1 tbsp. oil
Food coloring

Mix. Cook slowly over low heat, stirring constantly for at least 20 minutes. It's better to overcook than undercook. When it forms into a thick ball in the middle of the pot it is done. Knead and store in airtight container.

395401 -- OOBlick

1 box cornstarch
1 1/2-2 c. water

Add water to the cornstarch until it is semi-firm. Store, covered, in refrigerator. As it becomes dry from storage and or handling, add more water. Kids love to play with this.

395402 -- SUPER SOAP BUBBLES

1 c. lemon Joy
1 tsp. glycerin
1 c. white Karo
5 c. water

Mix and let stand 24 hours. Blow bubbles with straw.

395403 -- HOLIDAY ELEPHANT STEW

1 elephant
Seasoned brown gravy
2 rabbits (optional)

Cut the elephant into bite-size pieces. This should take about 2 months. Cover with brown gravy and cook over kerosene fire about 4 weeks at 465 degrees. This will serve 3,800 people. If more are expected, add 2 rabbits. Do this only if necessary, as most people do not like to find hare in their stew. Aide

395404 -- ICE CREAM CONE CUPCAKES

20-24 flat bottomed ice cream cones
1 box cake mix, your choice

Prepare mix as directed on box. Fill cones 2/3 full with batter. Place on cookie sheet and bake at 350 degrees for approximately 20-25 minutes. Cool, frost and decorate.

395405 -- ORANGE JULIUS TYPE DRINK

6 oz. orange juice
1 c. water
1 c. milk
1/2 tsp. vanilla
1/2 c. sugar
10 ice cubes

Beat in blender until foamy.

395406 -- DIRT CUP

1 pkg. (16 oz.) Oreo cookies, crushed
2 c. cold milk
1 sm. pkg. Jello chocolate instant
pudding mix
1 sm. container Cool Whip topping,

thawed
Gummy worms (lots)

--KITCHEN TOOLS:--

A measuring cup
8 clear plastic cups
A large bowl
A rolling pin
A wire whisk
A large zipper style plastic bag

Put cookies into a zipper style bag and close tightly! Use the rolling pin to roll and crush the cookies. Set aside. Pour the milk into a large bowl. Add the chocolate instant pudding. Use the wire whisk to mix the pudding and milk very well. Let stand 5 minutes. When thickened, add the thawed Cool Whip. Now add 1/2 of the crushed cookies. Stir well. Place a large spoon of the crushed cookies into a plastic cup. Add the pudding mixture to fill the cup 3/4 full. Now add 1 large gross gummy worm to be 1/2 in the cup and 1/2 hanging out. Spoon a little of the crushed cookies on the top of the pudding to make it look like dirt covering the worm! Makes 8-10 servings. Great to serve at your next party!

395407 -- SKILLET PIZZA-WICH

Sliced American cheese
Canned tomato paste
Sliced bologna or summer sausage
Crushed oregano
Sliced bread

For each sandwich, place: 1 slice bread
1 slice American cheese
1 tbsp. tomato paste
Cover with bologna or summer sausage
Sprinkle with crushed oregano
Top with cheese
Add slice of bread

Lightly spread outside of sandwich with soft butter. Brown lightly on both sides in a skillet or griddle over low heat until cheese is melted and bread is lightly browned.

395408 -- HAM ROLLS

Sliced ham
Soft cream cheese
Green onion (if you want it)

Take 1 slice of ham, lay it flat. Spread soft cream cheese on it. Lay green onion on it, at one end. Then roll it up. Slice it into 1 inch pieces.

395409 -- ICE CREAM CONE CUPCAKES

1 pkg. cake mix
36 flat bottom ice cream cones

Prepare cake mix according to package directions. Place cones in muffin tins. Fill with batter 3/4 full. Have an adult bake at 350 degrees for 20-25 minutes. Cool. Frost and decorate!

395410 -- MATT'S PLAY DOUGH

2 c. flour
1 c. salt
4 tsp. cream of tartar
2 c. water
2 tbsp. oil
Food coloring

Mix dry ingredients. Add water, oil and food coloring. Have an adult cook about 3 minutes or until the mixture pulls away from the sides of the pan. Knead slightly, kneading will take out any lumps. Cool and store in an airtight container.

395411 -- KIDS STUFF

1/4 c. corn syrup
1 c. brown sugar
1/2 c. margarine
1/4 tsp. salt
1/4 tsp. baking soda
6-10 c. popped corn

Combine margarine, brown sugar, syrup and salt. Place in microwave and bring to a full boil. Stir. Boil for 3 more minutes. Remove from microwave and add baking soda. Pour popped corn in a brown grocery bag, sprayed with cooking spray. Pour liquid over popped corn and stir. Place in microwave for 1 minute. Remove and shake bag. Return to microwave for 1 minute and shake again. Repeat twice for 30 seconds. Shake hard. Then spread on waxed paper to cool.

395412 -- CARAMEL CORN

1 stick butter
1 c. brown sugar
1/4 c. syrup
1/2 tsp. salt
1/2 tsp. baking soda

Place all ingredients into saucepan (have an adult do this). Stir over medium heat. Bring to a full boil. Stir into 1 large bowl of popped corn. Stir well.

395413 -- SILLY PUTTY

2 parts Elmers glue plus 1 part Sta-Flo liquid starch. mix well and let it dry awhile, then put into plastic easter eggs. Note: Humidity makes it necessary to add more glue or starch to get the right consistency.

395414 -- SLIME

Mix 1 cup water, 1 box of cornstarch and several drops of green food coloring. Spoon into plastic sandwich bags or jars. Label items warning that this is messy stuff play, use only on easy to clean surfaces.

395415 -- LIQUID BUBBLES

9 parts water
1 part dish detergent
1/2 part glycerin (available at
Pharmacies)

Mix and blow!

395416 -- FINGER PAINT

2 tbsp. cornstarch
2 tbsp. cold water
1 c. boiling water

Mix cornstarch and cold water in saucepan. Add boiling water and bring to a boil over medium heat. Cook until transparent. Cool and add powdered colors or food coloring. Talk may be added to make a smoother paste.

395417 -- INVISIBLE INK

Put 1 tablespoon hot water in glass. Slowly add 1 tablespoon salt and stir well. Dip cotton swab into ink. Write your name on white paper, let dry. Make name visible by rubbing with a side of a pencil. The water evaporates leaving salt on the paper. The crystals are rough and the pencil darkens them.

395418 -- PAPER MACHE

Liquid starch (full strength) or 1 1/2 cups flour and 2 cups water cooked until transparent or wallpaper paste mixed with water until the consistency of whipped cream. Tear 1 inch strips of newspaper or paper towels. Dip into one of the mixtures above. Remove the excess. Place moistened strips in thin layers over a wire or balloon form. Let each layer dry before adding a new one. Finished piece may be painted.

395419 -- AMANDA'S PIZZA MUFFINS

6 English muffins (split)
12 oz. jar pizza sauce
12 oz. mozzarella cheese, shredded
1 pkg. sliced pepperoni
Optional chopped onions, green
pepper, mushrooms, etc.

Place muffins on cookie sheet. Spread 1 1/2 tablespoons sauce per muffin. Top with 3 slices pepperoni. Sprinkle with cheese. Bake in preheated oven at 350 degrees for 10-15 minutes until cheese melts.

395420 -- RACHEL'S SOFT PRETZELS

1 pkg. yeast
1 tsp. salt
1 tsp. sugar
1 1/2 c. water
4 1/2 c. flour

Dissolve yeast into warm water. Add salt and sugar. Stir in flour. Put onto floured surface and knead 5 minutes. Divide into 12 equal pieces. Roll each piece into a 15 inch rope and shape into a shape. Moisten with water and sprinkle with salt. Bake on a greased baking sheet for 12-15 minutes at 425 degrees.

395421 -- PLAY DOUGH

2 c. flour
2 c. water
1 c. salt
2 tbsp. oil
4 tsp. food coloring

Combine ingredients in a saucepan. Cook over low heat for 5-10 minutes when thickened. Remove from heat. Knead on pastry board. Store in airtight container.

395422 -- PUPPY CHOW

1/2 c. chocolate chips (milk chocolate)
1 c. semi-sweet chocolate chips
(divided in half)
1/2 c. margarine
3/4 c. peanut butter
12 oz. box Crispix cereal
1 c. Cheerios
1/2 c. peanuts
1 c. powdered sugar

Combine and melt milk chocolate chips, 1/2 cup semi-sweet chocolate chips, margarine and peanut butter. Pour over Crispix, Cheerios, peanuts and 1/2 cup semi-sweet chocolate chips. Let mixture cool and harden. When cool toss mixture in a bag to coat with 1 cup powdered sugar.

395423 -- SHAKE

1/2 banana
4 ice cubes
1 c. milk
2 pkg. Sweet & Low
1 tsp. vanilla

Put in blender and blend. Drink!

395424 -- PEANUT BUTTER BALLS

1 (20 oz.) jar smooth peanut butter
2 lb. powdered sugar
1 1/2 c. Rice Krispies
1 lb. soft margarine
12 oz. chocolate chips
1/4 slab paraffin

Work together the peanut butter, powdered sugar, Rice Krispies and margarine.
Make into balls. Refrigerate, when firm dip in melted chips and paraffin.

395425 -- RAGGEDY ANN SALAD

Peach halves
Celery
Hard cooked eggs
Raisins
Cherries
Yellow cheese
Leaf lettuce

Body: 1 peach half. Arms and legs: Small celery sticks. Head: half a hard
cooked egg. Eyes, nose, shoes and button: raisins. Mouth: piece of cherry.
Hair: grated yellow cheese. Skirt: ruffles leaf lettuce.

395426 -- OYSTER CRACKERS

2 (12 oz.) bags oyster crackers
2 tsp. lemon pepper
1 pkg. original ranch dressing
2 tbsp. dill weed
1 c. Mazola oil

Place all ingredients in large container, stir well. Seal in airtight
container. Best after 24 hours.

395427 -- DRIPLESS POPSICLES

1 sm. pkg. Jello (any flavor)
1 pkg. Kool-Aid (any flavor)

1 c. sugar
2 c. hot water

Mix all ingredients. Stir until dissolved. Add 2 cups cold water. Stir.
Makes 18 tupperware popsicles.

395428 -- SHIRLEY TEMPLE COCKTAIL

7-Up
Maraschino cherries
Cherry juice

Pour glass about 2/3 full of 7-Up. Add about 3 maraschino cherries, also add
about 1/8 teaspoon of cherry juice. Mix together and add ice.

395429 -- PUPPY CHOW

1 c. chocolate chips
1 stick margarine
1/2 c. peanut butter
Crispix cereal
2 c. powdered sugar

Melt together all 3 ingredients. Pour chocolate mixture over 8 cups of Crispix
cereal. Stir to coat. Put 2 cups powdered sugar in a brown bag. Pour
chocolate covered Crispix in the bag and shake! Store in an airtight container.

395430 -- BISCUIT PIZZAS

Shortening
All-purpose flour
1 pkg. (10 count) biscuits
1 (8 oz.) can pizza sauce
1 (4 oz.) pkg. shredded mozzarella
cheese

Use 1 or more of the following toppings: Sliced pepperoni
Sliced hot dogs
Chopped green pepper
Pickle relish
Sliced olives
Or your favorite topping!

1. With adult help, preheat oven to 425 degrees. Grease 1 or 2 baking sheets.
2. Sprinkle cutting board with flour, separate biscuits. Put biscuits, one at

a time on floured board and using a rolling pin, roll out to about a 4 inch circle. Put on greased baking sheet. 3. Spoon about 1 1/2 tablespoons of pizza sauce on the center of each biscuit. Spread evenly over the biscuits. Top with cheese. 4. Let each person put their favorite topping on the biscuits. 5. Let an adult place the baking sheets in the oven. Bake at 425 degrees for 10-15 minutes or until crust is golden brown. Let an adult take the baking sheets out of the oven. Let cool slightly. Makes 10 fun pizzas!

395431 -- POTATO CHIP CHICKEN

Crush enough potato chips to make 1 c.
of crumbs
1/4 c. butter
1/2 tsp. salt
1/4 tsp. pepper
8 chicken drumsticks

Please have an adult help with this recipe! 1. Put potato chips into plastic bag. Close the bag tightly. Use a rolling pin to crush the potato chips. Pour the crumbs into a pie plate. 2. Put butter or margarine into a frying pan; let adult turn burner on low heat. When margarine melts, remove pan from burner and turn burner off. Stir in the salt and pepper and stir together well. 3. Rinse the 8 drumsticks under cold water. Use paper towels to pat dry. Place drumsticks onto wax paper. 4. Brush the chicken with melted butter, then roll each drumstick into potato chip crumbs. 5. Put the drumsticks into a baking pan. If there is any butter leftover pour on top of the drumsticks. Put baking pan into the oven. 6. Let adult turn on oven to 375 degrees. Bake about 45 minutes or until chicken is done when it is easy to poke with a fork. 7. Let adult remove chicken from the oven.

395432 -- HAMBURGER COOKIES

Vanilla wafers
Keebler caramel or mint cookies
Icing: green, orange, red (lettuce
cheese, catsup)
Sesame seeds

Attach sesame seeds with sugar water or egg white - dry. Layer: Vanilla wafers, red icing, chocolate cookie, orange icing, vanilla wafer, green icing.

395433 -- VERY EASY FRENCH TOAST

4 slices bread
1 c. milk

1-2 tbsp. maple syrup
1/2 tsp. ground cinnamon
Pinch salt
2 tbsp. vegetable oil
Margarine or butter
Maple syrup

In an 8 inch wide bowl combine milk, syrup (1-2 tablespoons), cinnamon and salt. Stir with a fork. Brush a nonstick skillet or griddle, with the oil and heat on medium setting. Dip bread one slice at a time into the milk mixture (quickly on each side). Brown the bread slices until slightly crusty. Turn and brown other side. Serve with margarine and syrup.

395434 -- CARAMEL DIP FOR FRUITS

50 Brach's or Kraft caramels
1/2 stick butter, melted
Small can evaporated milk

Remove wrappers from caramels and melt in microwave. Add butter and evaporated milk and mix together. Heat in microwave until hot. Dip apples sliced bananas or any other fruit. Leftover caramel dip can be stored in the refrigerator and reheated later.

395435 -- GRAMS SPAGHETTI

10 oz. macaroni elbows
8 oz. longhorn style Colby cheese
24 oz. can tomato juice

Cook macaroni and drain. Add tomato juice and cheese. Heat on medium until cheese melts.

395436 -- NO BAKE CHOCOLATE OATMEAL COOKIES

2 c. granulated sugar
1/2 c. milk
2 tbsp. cocoa
1/2 c. margarine
1/4 tsp. salt
1/2 c. peanut butter, smooth or chunky
3 c. quick cooking rolled oats
1 tsp. vanilla

In a large saucepan, mix sugar, milk, cocoa, margarine and salt. Bring to a boil over medium-high heat and boil 1 minute. Remove from heat. Add peanut butter and stir until dissolved. Add oats, stirring in 1 cup at a time. Add vanilla and mix well. Wait 2-3 minutes, then drop batter by teaspoonfuls on wax paper or aluminum foil. Cool. Makes 5 dozen cookies.

395437 -- APPLE SURPRISE

1 apple
Raisins
Peanut butter

Cut apple in half. Carefully, cut out the core of the apple. Spread peanut butter where the core used to be and over surface of apple. Sprinkle raisins over the peanut butter. This is a great snack for the little ones I babysit.

395438 -- PLAY DOUGH

1 c. white flour
1/4 c. salt
2 tbsp. cream of tartar
1 c. water
2 tsp. food coloring
1 tbsp. oil

Mix flour, salt and cream of tartar in medium saucepan. Combine water, food coloring and oil; add to the flour mixture. Cook over medium heat and stir. When it forms a ball in the center of the pot, pour out and knead on a floured surface. Store in airtight containers or plastic bag.

395439 -- COOKED DOUGH AND CLAY

2 c. flour
2 c. water (add food coloring to
water)
1 c. salt
2 tsp. cream of tartar
2 tbsp. oil

Stir all ingredients together in a pot or skillet. Next cook over low heat about 5 minutes until it pulls away from sides and forms a "lump". Cool and its ready for play!

395440 -- SASSY SANTA DESSERT

8 oz. cream cheese
1/2 stick margarine
1 c. powdered sugar
12 oz. Cool Whip
2 pkg. French vanilla instant pudding
1 lg. bag Oreo cookies, crushed
3 c. milk

Mix pudding with the milk and then combine all other ingredients except for cookies. Layer half of the crushed cookies into bottom of baking pan or casserole dish. Cover with pudding mixture. Chill. Can be made a day ahead of time. Put in clay pot and top with gummy worms in and on top.

395441 -- BASIC BUBBLES

1 clean pail
1 c. Joy or Dawn dishwashing detergent
3-4 tbsp. glycerine (optional, from
your pharmacy)
10 c. clean, cold water (up to 50%
more on dry days)

Measure 10 cups of water into the pail. Add soda. Add glycerine. Stir, but not too much. You don't want froth on the top because it tends to break the bubbles. Skim off with your hand if frothy.

395442 -- IRIDESCENT SOAP BUBBLES

1 c. water
2 tbsp. liquid detergent
1 tbsp. glycerine
1/2 tsp. sugar

Mix all ingredients.

395443 -- PLAY DOUGH

2 c. white flour
2 c. water
1/8 c. vegetable oil
1 c. salt

4 tsp. cream of tartar

Mix all together in a large pot on medium heat, stirring until water evaporates, approximately 10 minutes. Stir until impossible to stir. Let cool. After cooled, separate and add food coloring, mix into dough with fingers.

395444 -- PLAY DOUGH

2 1/2 c. flour
1/2 c. salt
1 tbsp. alum
2 c. boiling water
2 tbsp. cooking oil
Food coloring

Mix together flour, salt and alum. Put flour mixture into bowls. Add hot water, oil and coloring. Stir at once, blending well. Mixture will be hot. Knead mixture like bread dough. If mixture seems sticky, add a little more flour. Store in an airtight container. It will keep for a long time as long as it is sealed after using.

395445 -- COOKED PLAY DOUGH

1 c. flour
1/2 c. salt
1 c. water
1 tbsp. vegetable oil
2 tsp. cream of tartar

Heat until ingredients form ball, add food coloring.

395446 -- NONHARDENING NO-COOK PLAY DOUGH

2 c. self-rising flour
2 tbsp. alum
2 tbsp. salt
2 tbsp. cooking oil
1 c. + 2 tbsp. boiling water

Mix and knead.

395447 -- PLAY DOUGH

1 c. flour
1 c. water
1 tbsp. oil
1 tbsp. alum
1/2 c. salt
2 tbsp. vanilla
Food coloring

Mix all dry ingredients. Add oil and water. Cook over medium heat, stirring constantly until it reaches the consistency of mashed potatoes. Remove from heat and add vanilla and color. Divide into balls and work in color by kneading. Keep in closed container when not using.

395448 -- PLAY DOUGH

1 c. flour
1 c. water
1/2 c. salt
1 tbsp. cream of tartar
1 tbsp. vegetable oil
Food coloring or powdered tempera

Mix the flour, water, salt, cream of tartar and vegetable oil together in a saucepan. Add a few drops of food coloring for pastel-colored play dough or a sprinkling of powdered tempera for brightly-colored play dough. Cook on high, stirring constantly, until the mixture reaches play dough consistency. Let cool. Keeps for several weeks if stored in a plastic bag or covered container.

395449 -- CLOUD DOUGH

6 c. flour
Powdered tempera
1 1/2 c. vegetable oil
1 c. water

Mix the flour with the desired color and amount of powdered tempera. Add the vegetable oil and water and knead well. If necessary, add more water in small amounts until the dough is soft and elastic. Store dough in a refrigerator in a covered container.

395450 -- BOOKBINDER'S PASTE

1 tsp. flour

2 tsp. cornstarch
1/4 tsp. alum (powdered)
1/3 c. water

Mix dry ingredients. Add water slowly, stirring out lumps. Cook in a double boiler over low heat, stirring constantly. Remove from heat when paste begins to thicken; it will harden more as it cools. Keep covered. Thin with water when necessary.

395451 -- SUGAR FLOUR PASTE

1 c. flour
1 c. sugar
1 qt. water (2 c. hot, 2 c. cold)
1 tbsp. powdered alum
3 drops of oil of cloves

Mix flour and sugar together. Slowly stir in 1 cup of water. Bring remainder to boil and add the mixture to it, stirring constantly. Continue to cook and stir (1/2 hour in a double boiler) until fairly clear. Remove from heat and add oil of cloves. Makes 1 quart of paste. Paste keeps a long time. Keep moist by adding small piece of wet sponge to the top of a small jar of paste.

395452 -- SOAP PAINT

1 1/2 c. soap flakes
1 c. hot or warm water

Whip with an eggbeater until stiff.

395453 -- FINGER PAINT

2/3 c. elastic dry starch
1 c. cold water
3 c. boiling water
1 c. Ivory soap flakes
Oil of cloves, a few drops
(preservative)
Calcimine pigment or vegetable
coloring

Dissolve elastic starch in cold water. Smooth lumps and add boiling water. Stir constantly. Thicken but do not boil more than one minute. Add rest of ingredients (hot or cold). Use on glazed paper, newsprint, or wrapping paper.

395454 -- SALT PAINT

1/3 c. salt
1/4 tsp. food coloring

Spread in pan to dry before putting into shakers.

395455 -- CORNSTARCH PAINT

1 c. water
2 tbsp. cornstarch
Food coloring

Mix the water, cornstarch and several drops of food coloring together in a saucepan. Heat and stir the mixture until it thickens, about five minutes. Let it cool. Store in a covered container. Use the paint for fingerpainting or as an almost dripless easel paint. If the mixture becomes too thick, add water until it reaches desired consistency.

395456 -- SAND PAINT

1/2 c. sand, washed, dried and sifted
1 tbsp. powder paint

Shake onto surface brushed with watered glue. Empty plastic vitamin or soap bubble bottles make excellent containers.

395457 -- P.'S CLAY

1/2 c. flour
1/2 c. cornstarch
1 c. salt, dissolved in 3 3/4 c.
boiling water

Blend flour and cornstarch with enough water to make paste. Boil water and salt. Add to cornstarch mix and cook until clear. Cool overnight, then add 6 to 8 cups of flour and knead until you have the right consistency. Keep a metal salt shaker full of flour handy for the children to keep their clay from sticking.

395458 -- CRUNCHY DOUGH

1 shredded wheat biscuit
2 tbsp. glue
Food coloring (optional)

Crumble the biscuit into a bowl. Add the glue and food coloring. Mix the ingredients together until the cereal is completely coated. Makes enough dough for one child. Objects made with the crunchy dough will air dry in about 12 hours.

395459 -- WATER WINDOW

Empty 1/2 gal. juice or milk carton
Scissors
Plastic wrap
Packing tape

1. Cut open top and bottom of carton. Rinse thoroughly. 2. Stretch and tightly secure plastic wrap over one end of carton with packing tape. The water window is now ready for use. 3. Plastic plastic side of viewer on the water and look through the open end. The plastic wrap will slightly magnify anything that is under water.

395460 -- MARSHMALLOW SNOWMAN

1. Cut strip of fruit leather for scarf. Gently push a pretzel stick through 2 marshmallows. Wrap scarf around end of pretzel. Add another marshmallow for head. 2. Use another pretzel to attach gumdrop hat. Make face with cloves and rolled fruit leather. Make arms with pretzels and mini-marshmallows.

395461 -- NEW WAY TO COLOR EASTER EGGS

To obtain different colors for your Easter eggs, use the following materials:
For pinkish red - use fresh beets
For orange - use yellow onion skins
For yellow - use ground turmeric
For pale green - use spinach leaves
For blue - use canned blueberries
For beige to brown - use strong
 brewed coffee
For brown-orange - use chili powder

Place eggs in a saucepan, then cover with water. Add a tablespoon of white vinegar for each cup of water used and one of the items from the chart below. Simmer eggs for 20 minutes.

395462 -- BAKED FRENCH TOAST WITH NUT TOPPING

1 loaf whole grain-nut bread
8 lg. eggs
2 c. milk
2 tsp. vanilla
2 c. applesauce
1/4 tsp. nutmeg
1/4 tsp. mace
1/2-1 tsp. cinnamon

Heavily butter a 9 x 13 inch pan. Cube bread and place in pan. Mix other ingredients and pour over. Refrigerate overnight. 1 c. butter
2 c. brown sugar
2 tbsp. corn syrup
1-2 c. nuts

Mix and pour over French toast before or halfway through baking time of one hour at 350 degrees. Taylorville, IL

395463 -- BANANA BREAD

3 bananas, mashed
1/2 c. butter
2 eggs
3/4 c. sugar
2 c. flour
1 tsp. baking soda
1 tsp. salt
1/2 c. chopped nuts (optional)

Combine bananas, butter, sugar and eggs. Thoroughly blend in flour, soda and salt. Stir in nuts. Grease and flour loaf pans. Bake for 45 minutes at 350 degrees. Rochester, IL

395464 -- CHERRY COFFEE CAKE

1 c. butter
1 1/2 c. sugar
4 eggs

1 tsp. vanilla or almond
3 c. flour
1 1/2 tsp. baking powder
1 (21 oz.) can cherry pie filling
(apple, blackberry and raspberry
are good)

Cream butter and sugar together; add one egg at a time, beating well after each. Blend in flavoring. Sift together flour and baking powder and blend well with egg mixture. Spread 2/3 of dough in greased jelly roll pan. Cover with the pie filling. Spoon the rest of the batter on top and bake at 325 degrees for 30-40 minutes. Cover with glaze soon after removing from oven.
Mechanicsburg, IL

395465 -- CHRISTMAS BREAD

1 c. sugar
5 eggs, separated
1 lb. dates, seeded
1/2 lb. Brazil nuts
5 oz. candied cherries
1 1/2 tsp. baking powder
1 1/2 c. flour
1 c. brandy or white wine
1 lb. English walnuts
1 lb. pecans
1 tsp. vanilla

Separate eggs. Beat whites and set aside. In separate bowl, place fruits and nuts and cover with brandy (let set 1/2 hour or longer). Mix sugar and egg yolks in another bowl, adding flour and baking powder. Drain brandy from fruit-nut mixture and add to flour mixture along with vanilla. Add fruits and nuts (whole) and fold in beaten egg whites. May use miniature loaf pans or 1 pound vegetable cans for baking. Grease and flour pans and fill 3/4 full. Bake at 350 degrees about 1 hour. Taylorville, IL

395466 -- CRANBERRY BREAD

1 c. sugar
2 c. flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

1 egg
2 tbsp. oil
2 tbsp. hot water
1/2 c. orange juice
1/2 c. chopped pecans

1 c. cranberries, cut or grated

Grease and flour loaf pans. Bake for 60 minutes at 325 degrees. Rochester, IL

395467 -- IRISH SODA BREAD

1. Mix together 1 box (2 cups) dark raisins and 1/2 cup whiskey. Bring to boil in pan. Remove from heat and set aside. 2. Cream together 1 cup butter and 1 1/2 cups sugar and add 4 eggs and beat well. 3. Combine together 5 1/2 cups flour, 2 1/2 teaspoons baking powder and 1 1/2 teaspoons salt. 4. Combine together 1 1/2 cups buttermilk or sour milk and 1/4 teaspoon baking soda. Add steps 2, 3, and 4 together mixing and beating well. Alternating dry and wet ingredients, then add raisin mixture, beating well. Bake in 2 ungreased and unfloured loaf pans at 325 degrees for 1 1/2 hours. Try to remove immediately from pans. Knock on top of loaf - if hollow sounding it is done. This is even better tasting on the second day. New Canaan, CT

395468 -- LEMON BREAD

1/2 c. butter
1 c. sugar
2 eggs
2 1/4 c. flour
2 tsp. baking powder
1 c. milk
1 lemon rind, grated
1/2 c. chopped pecans (optional)

Combine butter, sugar and eggs in large mixing bowl. Thoroughly blend in flour and baking powder and milk. Stir in lemon rind and nuts. Grease and flour loaf pan. Bake for 40 minutes at 325 degrees. Mix juice of lemon and 1/3 cup sugar and pour over bread while warm. Rochester, IL

395469 -- PUMPKIN BREAD

4 c. sugar
1 (29 oz.) can pumpkin
3 eggs
1 c. oil
5 c. flour
1 tbsp. baking soda
2 tsp. cinnamon
1 1/2 tsp. ground cloves
1 tsp. salt
2 c. coarsely chopped dates

2 c. coarsely chopped walnuts

Combine sugar, pumpkin, and eggs in large bowl and beat by hand or with mixer until well blended. Add oil and beat to combine. Thoroughly blend in flour, soda, cinnamon, cloves and salt. Stir in dates and nuts. Fill prepared pans 3/4 full for rising during baking. Bake for one hour or until toothpick inserted near center of loaf comes out clean and bread has pulled away slightly from sides of pan. Serve with whipped cream cheese. Grease and flour four 8 x 4 inch loaf pans. Bake for 60 minutes at 350 degrees. Bread may be frozen indefinitely. Rochester, IL

395470 -- ITALIAN SAUSAGE BREAD

1 loaf frozen bread dough
1 lb. Italian sausage
1 egg
1/4 c. Parmesan cheese
1/4 c. green pepper, chopped
1/4 c. Cheddar cheese, shredded
1/4 c. onion, chopped
Butter, as needed

Butter frozen loaf of bread. Thaw loaf of bread dough, but don't let it rise (1 1/2-2 hours) and set aside. Crumble and brown sausages in skillet, drain well. Add remaining ingredients to browned sausage and mix well. Roll out bread dough the length of a cookie sheet and about 6 inches wide. Spread sausage mixture out evenly the length of the dough. Roll up dough and sausage in pinwheel fashion, tucking under ends. Place on greased cookie sheet. Generously butter the top and sides of loaf. Bake at 350 degrees for 30 minutes or until golden brown. Slice thinly when cooled. Taylorville, IL

395471 -- HOT 'N' SPICY BERRY CIDER

Try this flavor variation: Use equal parts orange juice and apple cider. If you like, stud the apple slices with whole cloves. 8 c. apple cider or apple juice

1 (10 or 12 oz.) pkg. frozen
unsweetened red raspberries or
strawberries
4 inches stick cinnamon
1 1/2 tsp. whole cloves
1 med. apple, cut into 8 wedges (opt.)

In a large saucepan, combine apple cider or juice, berries, stick cinnamon, and cloves. Bring to boiling, reduce heat. Cover and simmer cider mixture for 10 minutes. Cool slightly. Strain the cider mixture through the large strainer lined with cheesecloth. To serve: pour the cider into 8 Multi-Mugs cups; garnish each with an apple wedge, if desired. Makes 8 (8 ounce) servings.

395472 -- HOT COCOA MIX

1 lb. (9.6 oz.) Carnation dry milk
1/2 of an 11 oz. size of coffee-mate
2 c. Hershey's cocoa
3 1/2 to 4 1/2 c. sugar

Mix in large bowl with hands. Use approximately 1 1/2 tsp. per cup, add to boiling water.

395473 -- AUTUMN FROST PUNCH

1 c. water
1 pt. orange sherbet
2 cartons (8 oz. each) pineapple
yogurt
1/3 c. frozen concentrated orange
juice, softened

Soften sherbet and place in blender. Add yogurt, orange concentrate and water. Blend until smooth. Pour into serving cups. Yield: about 5 1-3 cups. (If you do not have blender, make in a large bowl using hand mixer.) If you wish, reserve part of sherbet to float on top of punch.

395474 -- HOT MULLED CRANBERRY ORANGE CUP

2 c. cranberry juice cocktail
1/3 c. sugar
8 whole cloves
1 (2 inch) cinnamon sticks
Peel from orange, cut into strips
3 c. orange juice
Cinnamon sticks (opt.)

In 2-quart saucepan stir together cranberry juice, sugar, cloves, 1 cinnamon stick and orange peel. Bring to boil. Reduce heat and simmer 10 minutes; strain. Stir in orange juice. Heat through but do not boil. Serve hot. Garnish with cinnamon sticks if desired. Makes 5 cups.

395475 -- ROASTED & SALTED NUTS

Spread shelled nuts, blanched or unblanched, in a shallow pan. Add from 1 teaspoon to 1 tablespoon of oil, butter or margarine per cup of nuts. Heat in a slow oven, 300 degrees for 25 to 30 minutes. Stir frequently. Spread on absorbent paper to cool. For salted nuts, sprinkle with salt while hot. OR, proceed as above, but heat in a heavy skillet over low heat, stirring until hot. Avoid overheating pecans, in particular, since the kernels darken after being removed from the fat. --FLAVORED NUTS:--

Follow recipe for roasted and salted nuts, but in place of salt, add your choice of other seasoning. Mix well and return to oven for 2 to 3 minutes. Stir often. Cool. GARLIC FLAVORED NUTS: For each cup of nuts, combine 1/2 teaspoon each of garlic salt and garlic powder. Other seasonings such as curry powder, chili powder also may be combined with seasoned salts and used to flavor nuts.

395476 -- MOCK CHAMPAGNE

1 c. sugar
1 c. water

1 c. unsweetened grapefruit juice
1/2 c. orange juice
1/3 c. grenadine syrup

Then chill. This is your punch base. Just before serving, add 2 (7 ounce) bottles of cold ginger ale. Serve in champagne glasses and when you taste it you'll wonder if someone spiked it.

395477 -- PEANUT BUTTER SANDWICH

2 slices bread
Jelly, any flavor to taste
Peanut butter to taste

Lay bread on counter. Smear peanut butter on 1 slice of bread to desired thickness. Lick knife. Put same knife in jelly jar. Get enough jelly on knife to spread other piece of bread. Slap 2 pieces of bread together (with gook on INSIDE of bread). Cut in 1/2 of 1/4 slices. Take a big bite --- ummmmm! This is especially nice when you use crunchy butter and to add a little zip -- a few raisins may be added. Serve with large glass or milk.

395478 -- WITCHES BREW PUNCH

20 c. water
1 lg. can frozen limeade

1 lg. can frozen lemonade
1 pkg. lemon-lime kool-aid
1 c. sugar (or 1 pkg. presweetened
lemon-lime kool-aid)
1/2 lg. can pineapple juice
1 lg. bottle ginger ale
Ice, crushed

Put all ingredients in large punch bowl. Drop dry ice into bowl for steaming affect. Can add cubes of lime sherbet.

395479 -- WILLIAMSBURG FRUIT PUNCH

1 qt. strong tea
1 c. lemon juice
2 c. orange juice
1 c. sugar
3/4 qt. cranberry or grape juice
1 qt. water
1 pt. ginger ale

Make tea from 4 tea bags or 6 teaspoons instant tea. Mix tea, fruit juices, sugar and chill. Just before serving, add ginger ale. Pour ice cubes in punch bowl. Serves 25 people.

395480 -- THE CAT'S WHISKERS PUNCH

1 qt. pineapple sherbet
2 (2 liter) bottles ginger ale

Half-fill punch bowl with ginger ale; add scoops of sherbet to fill the bowl. Make just before guests arrive.

395481 -- SPICED TEA

1 c. instant tea
1 c. Tang
1 c. sugar
1 tsp. cinnamon
1 lg. pkg. presweetened lemonade mix
1/4 tsp. cloves, powdered

Mix well and store in tightly covered container. Add 2 teaspoons to 1 teaspoons to 1 cup boiling water.

395482 -- WASSAIL

6 c. apple juice or cider
1 lg. can of pineapple juice
1/4 c. honey
2 tbsp. lemon juice
1 cinnamon stick
1/4 tsp. lemon rind

Mix all ingredients and cook on low heat until warm.

395483 -- THE MAKING OF GOD'S CHILDREN

24 c. of God's love
12 c. of God's miracles
7 tbsp. of honest teaching
2 tsp. constructive Bible studying
time
5 c. of positive Christian behavior

Mix well and pour into any child at least once a day. Repeat for years (0-99)
or until done.

395484 -- ROSE MILK SILK BATH

2 c. powdered milk
1/2 c. colloidal oatmeal
10 drops of oil of rose geranium
2 drops of peppermint oil
1/2 c. rose water
1 perfect rose in full bloom

Draw bath and slowly add powdered milk and colloidal oatmeal, swirl bath water
as they dissolve. Under the running water add oils, swirling to combine. When
bath is full, add rose water, drop petals from rose into water. Use rose
scented soap.

395485 -- MARJORAM SAUSAGE PLUNGE BATH

1 oz. dried marjoram leaves
10 drops of oil of Eucalyptus

Cotton bath bag (sew a pretty wash
cloth in half across bottom &
side, tie top with ribbon)
10 drops of oil of beramot
10 drops of oil of lavender
3 drops of oil of cinnamon
Eucalyptus scented soap

Place dried marjoram and eucalyptus oil in bowl and mix thoroughly. Crush and fill bath bag 2/3 way full. Run extra hot bath and toss in bath bag. When bath is full and cooled enough to soak in, add other oils, swirl.

395486 -- GONE WITH THE WIND BATH

10 drops of oil of jasmine
10 drops of oil of wisteria
1/2 c. of rose water
Carnation soap
Florida water

Run water, adding oils and rose water. After bath splash body with Florida water.

395487 -- VICTORIAN POSEY BATH

6 drops of oil of rosemary
6 drops of oil of verbena
12 drops of oil of violet
6 drops of oil of rose geranium
Lavender scented soap
Rose scented talcum powder with an
oversized puff

--Bath oil suppliers: --

Belle Star 1-800-442-7827 Aubrey Organic Bath Oils 1-800-237-4270 Green
Mountain Herbs Ltd. 1-800-525-2696 Self Care Catalog 1-800-345-3371

395488 -- A HAPPY HOME

4 c. of love
2 c. of loyalty
3 c. of forgiveness
1 c. of friendship
5 spoons of hope

2 spoons of tenderness
4 qts. of faith
1 barrel of laughter

Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding and friendship and hope; sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

395489 -- HOMEMADE PLAY DOUGH

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

1 c. water
2 tbsp. oil
10 drops food coloring

Stir over low heat until firm and lumpy. Remove from pan and let cool slightly. Knead until smooth. Keep in Tupperware or plastic wrap.

395490 -- HOMEMADE "SILLY PUTTY"

2 parts Elmer's white glue
1 part Sta-flo liquid starch

Mix ingredients well. It needs to dry a bit before it is workable. It may not work well on a humid day. Store in an airtight container. NOTE: If using Elmer's school glue instead of regular white it doesn't bounce or pick up pictures. Use on a smooth surface.

395491 -- CREATIVE CLAY

1 c. cornstarch
1 1/4 c. cold water
2 c. baking soda (1 lb.)

Stir starch and soda together. Mix in cold water and stir over heat until mixture has a consistency of mashed potatoes. Turn onto a plate and cover with a damp cloth until cool enough to handle. Then knead. Use immediately or store in an airtight container. This dough has a smooth consistency good for ornaments, modeling or pottery. Dries at room temperature in 3 days or oven at 200 degrees.

395492 -- PANTRY PLANT FOOD

1 tbsp. baking powder
1 tbsp. epsom salts
1/2 tbsp. household ammonia

Combine all ingredients and store in a sealed container. Do not use more often than every 4 to 6 weeks. For watering plants or the leafy ones will crowd you out and the flowering ones may bloom themselves to death.

395493 -- GLASS CLEANER

1/4 c. Dawn
1 c. alcohol
1 c. ammonia

Add all ingredients to a gallon container and add water to make a gallon of glass cleaner. Works great!

395494 -- BOLONEY SANDWICH

2 pieces of bread
Mayonnaise
Boloney

First, I go to the frigerator get boloney out get me some bread and mayonnaise, get me a knife and cut the boloney, put the mayonnaise on it, put it together and eat it up! 3 years old

395495 -- RECIPE FOR RAISIN BREAD

1 piece of bread with raisins on it
Cook for 3 hours at 300 degrees. Taste.

395496 -- HOW TO BAKE A CAKE

Preheat oven; get out bowl, spoons and ingredients. Grease pan, crack nuts. Remove 18 toy blocks and 1 toy fire truck from kitchen table. Measure 2 cups flour; remove Billy's hand from flour; wash flour off him. Measure 1 more cup of flour to replace flour on floor. Put flour, baking powder and salt in sifter. Get dust pan and brush up pieces of bowl which Billy knocked on the floor. Get another bowl. Answer the doorbell. Return to kitchen. Remove Billy's hands from bowl. Wash Billy. Get out egg. Answer telephone. Return. Take out greased pan. Remove 1 inch of salt from pan. Look for Billy. Get another pan and grease it. Answer telephone. Return to kitchen and find Billy; remove his hands from bowl; was shortening, etc., etc. off him. Take up greased pan and find 1 inch layer of nutshells in it. Head for Billy, who flees, knocking bowl off table. Wash kitchen floor. Wash off table. Wash down walls. Wash dishes. Turn off oven. Call the baker. Lie down!!!

395497 -- QUICK PIZZA

Call our local pizza parlor and order the pizza of your choice (the toppings you would like to have on your pizza). In the city, you can have your pizza delivered, in the country you will have to go and pick it up. When you get home, you set paper plates on the table, and serve the pizza right out of the box. Do not make the mistake of getting frozen pizza, they taste like you are eating cardboard!

395498 -- CHOCOLATE CHIP COOKIES

1 roll of frozen chocolate chip cookies

Cut up dough according to package directions and put on cookie sheet. Bake as directed. Other flavors of cookies are available at your nearest grocery store.

395499 -- HUSBAND PLEASIN' STEW

Lg. can beef stew

Open the can of beef stew. Pour the stew in a medium size pan and set on the stove, turn on the burner and heat stew until it is hot. (This next part is very important.) Make a little mess in the kitchen so it looks like you have worked real hard making the stew. Take your recipe for Whop Biscuit and make them. He will think you went to extra trouble to make him a real good meal. Set the table with bowls and spoons. Put the biscuits on a plate and butter them. Light some candles and put them on the table, turn on some music and then you are ready to call your husband to eat. He will think you went to a lot of trouble to serve him "Husband Pleasin' Stew".

395500 -- STEFIE SPECIAL

1 can beef-a-roni

This is Stefie's favorite. Open the can with the can opener. Empty the beef-a-roni in a pan, put it on the stove, turn on the burner. Let this cook, stirring constantly, for about 3-5 minutes. When it is nice and hot, it is ready. You then put it in a bowl, set the table, and let it cool a few minutes, it is now ready to eat. You can serve this with crackers of your choice. This recipe is good for cooking for one person. If you are cooking for two people, you might need two cans of Beef-a-roni.

395501 -- WHOP BISCUITS

1 can biscuits

This recipe is not very difficult. You get these in the refrigerator section of your grocery. When you get these home, preheat your oven to 450 degrees. Very gently pull the outer paper off the roll of biscuits. It will tear in a diagonal strips. You then WHOP the roll of biscuits on the edge of the counter or stove - the roll will pop open. Place the biscuits on a cookie sheet. Place this in the hot oven and bake 8-10 minutes. Take your pot-holders and take the cookie sheet out of the oven. Set it on a hot pad. Wait for the biscuits to cool so you can pick them up and not burn yourself. Add butter. Very good.

395502 -- COOKING WITH KIDS

What better way to spend time with your children than cooking. You can get your children involved with meal preparation from two years on up. They may want to try more foods if you get them interested early. Have two year olds start off by letting them play with your pots, pans, mixing and measuring spoons. They will pretend they are cooking and you can play along too. Around the ages of three to four is a good time to let children help set the table. They can have fun stirring or mixing cold foods. Let them use their hands to mix doughs, toss salads, make cookies, etc. Be sure to have them wash up first. Young children should never use the stove or sharp knives. Make sure you keep handles of hot pots and pans pushed back away from little hands. Remember: (1) Be patient; (2) Plan ahead-get ingredients out before starting to cook; (3) Don't expect the finished product to look exactly like you would if you were cooking; (4) It may be messy; (5) Cleaning up can be as fun as the preparation.

395503 -- CANDY CLAY (EDIBLE CLAY)

1 (18 oz.) jar of peanut butter
6 tbsp.of honey
1/2 c. of dried milk

Mix the peanut butter and honey. Add the dried milk until you get a consistency similar to clay. *If you want chocolate clay, add some cocoa. Children can make animals if you're studying about the creation or Noah's ark. After children have made their animals, let them eat their creations.

395504 -- PLAY DOUGH (NOT EDIBLE)

1 c. flour
1/2 c. salt
2 tsp. cream of tartar
1 c. water
1 tbsp. oil
Food coloring

Cook mixture over medium heat and stir constantly for about 3 minutes or until it forms a ball. Turn onto waxed paper and knead until smooth. Store in airtight container or ziplock bag. NOTE: Play dough works well for making many kinds of science displays.

395505 -- JELLO JIGGLERS GELATIN SNACK

2 1/2 c. boiling water
4 pkg. (4 serving size) or 2 pkg. (8 serving size) Jello gelatin, any flavor
Kitchen Tools: measuring cup, mixing bowl, mixing spoon, 13 x 9 inch pan, metal spatula, fun shaped cookie cutters

Stir boiling water into gelatin. Dissolve completely. Pour the mixture slowly into 13 x 9 inch pan. Refrigerate at least 3 hours. Jigglers will be firm after 1 hour but may be difficult to remove from pan. Dip bottom of pan in warm water for 15 seconds to loosen gelatin. Choose a fun shaped cookie cutter. Press the cutter into the Jello and then lift the cutter straight up. Use your fingers to remove jigglers from the pan. Let Mom help with a metal spatula.

395506 -- ASHLEYS FAVORITE POPCICLES

--LEMON-CICLES--

1 pkg. lemon instant pudding
2 1/2 c. water

Mix as directed on package and freeze. --FUDGE CICLES (A)--

1 pkg. instant chocolate pudding
2 1/2 c. milk

Mix as directed on package and freeze. --FUDGE CICLES (B)--

1 pkg. instant chocolate pudding
1/2 c. sugar
1/2 c. cream
2 c. milk

Mix as directed on package. Freeze. All pops can be frozen in popcicle holders or cups. NOTE: Jello or any juice will make great popcicles too! Makes 12.

395507 -- JELLO GELATIN DIXIE LOLLIPOPS

1 1/4 c. boiling water
2 pkg. (4 serving size) or 1 pkg. (8
serving size) Jello gelatin any
flavor

--TOOLS:--

Measuring cup
4 (5 oz.) dixie Kitchen cups
6 plastic straws, cut in half
Mixing bowl
Mixing spoon

Stir boiling water into gelatin. Dissolve completely let stand to cool for 15 minutes. Pour into paper cups. Refrigerate at least 3 hours. Carefully peel off the paper cups. Have Mom use a knife to cut each gelatin cup horizontally into 3 round slices. Push a straw into each gelatin circle to create a jiggly lollipop. Servings: Makes 12 pops.

395508 -- COOKIE DUNK PUDDING

2 c. cold milk
1 pkg. (4 serving size) Jello instant
pudding any flavor
20 to 30 miniature cookies

--TOOLS:--

Measuring cup
4 dessert dishes
A leakproof 1 1/2 quart container

Pour milk into a leak proof container. Add the pudding mix. Cover tightly shake the container holding the top, up and down very fast for at least 45 seconds. Spoon half of the pudding into 4 dessert dishes. Stand 4 to 6 cookies along the sides of the dish. Top with remaining pudding. Serve immediately or refrigerate until ready to serve. Decorate the toop with more cookies.
Servings: makes 4 individual cups.

395509 -- INSTANT BANANA PUDDING

1/2 sm. banana
3 tbsp. applesauce
1 tsp. plain yogurt

Mash banana. Add applesauce. Stir in yogurt. Eat! instant goodness. Serves 1. NOTE: Use a very ripe banana.

395510 -- INITIAL CRACKERS

1/2 c. flour
1/8 tsp. garlic salt
2 tbsp. sesame seeds
3 tbsp. cold butter
2 tbsp. ice water

Mix flour, garlic salt and sesame seeds. Cut in butter until crumbly. Sprinkle ice water.r Mix to form a ball. Roll skinny snakes. Form your initials. Flatten a bit on ungreased cookie sheet. Bake 15 minutes at 350 degrees. NOTE: It's cheaper to buy sesame seeds in bulk at a health food store.

395511 -- NUTTY NUMBERS

1/2 c. soft butter
1 c. flour
1/4 c. honey
1 c. wheat germ

Mix ingredients shape into numbers. Cover with chopped nuts. Gently press. Bake at 350 degrees for 10 minutes. Eat! Nice'n Nutty. NOTE: To form

numbers, roll "snakes" use a large number written on paper and covered with wax paper as a guide.

395512 -- MONSTER TOAST

Pour small amount of milk in small cups add a different color of food coloring in each one. Paint a monster on bread. Toast. Butter lightly, not to cover monster. Munch your monster.

395513 -- SOFT PRETZELS

1 pkg. yeast
4 c. flour
1 1/2 c. warm water
1 tbsp. sugar
1 tsp. salt
1 egg, beaten
Coarse salt

Mix yeast, water, sugar and salt in a bowl. Stir in flour. Dump dough onto table and knead until smooth. Cut off lumps and make into ropes to shape. Place on cookie sheet. Brush with egg and sprinkle with coarse salt. Bake at 425 degrees for 12 to 15 minutes.

395514 -- YUMMERS

6 tsp. cheese, grated
2 tbsp. butter
10 tsp. flour
10 tsp. rice Krispies

Form into little balls. Bake at 375 degrees for 10 minutes. Yummy! NOTE: This recipe is named after the storybook Yummers by James Marshall. Try a different crunchy cereal in place of rice krispies. Choose one with very little sugar in it.

395515 -- HEART TO HEART PEANUT BUTTER AND JELLY COOKIES

1/2 c. margarine
1/4 c. shortening
3/4 c. peanut butter

1 egg
1 c. sugar
1 tsp. vanilla
3 c. flour
2 tbsp. milk
1 sm. jar raspberry jam

Beat margarine, shortening and peanut butter together. Add egg and beat well. Add sugar, vanilla and flour with milk. Chill 2 hours or more. Roll dough on lightly floured board to 1/4 inch thickness. Cut out heart shapes with cookie cutters. Place on a lightly greased cookie sheet. Bake at 350 degrees for 8 to 10 minutes (until slightly browned). Remove to cooling rack. Spread Jam on each cookie (1 teaspoon) and cover with another cookie for the peanut butter and jelly sandwich effect. NOTE: You might like to try different jams.

395516 -- PEANUT BUTTER BALLS

1/2 c. peanut butter
2 1/2 tbsp. nonfat dry milk
2 tbsp. raisins
2 tbsp. honey
1/4 c. coconut
Sesame seeds

Mix ingredients form into balls. Roll in sesame seeds. Eat. NOTE: sesame seeds are cheaper in bulk at a health food store you can get unsweetened coconut there too.

395517 -- ANTS ON A LOG

Celery stalks
Peanut butter
Raisins

Fill celery stalks with peanut butter and put raisins in a line on top of peanut butter. They look like ants or a log. Kids love them.

395518 -- EGG BOATS

Peel hard boiled eggs. Cut in half. Remove yolk. Mix with mayonnaise, salt and pepper. Cut 2 paper triangles. Tape them to toothpicks. Put yolk mixture and sails into egg halves. Sail it into your mouth. Makes 2 boats.

395519 -- TUNA TREATS

1 egg
1/2 can tuna
1/2 slice bread, crumbled
4 tbsp. peas (fresh or frozen)
1/4 c. grated cheese
Butter

Mix egg, tuna, bread, peas. Press into 6 buttered muffin tins. Sprinkle grated cheese on top. Dot with butter. Bake at 350 degrees for 15 minutes. Eat! Tops! Double the recipe for 6 lunch size tuna treats.

395520 -- VEGGIE BITES

1/3 c. margarine, melted
1 egg
2 tsp. water
1/2 c. flour
2 c. fresh vegetables (broccoli
flowerets or cauliflowerts, 1/4
inch carrot
slices, 1/2 inch zucchini slices, 1/2
inch strips green or red pepper)

Heat oven to 450 degrees. Brush bottom of 13 x 9 x 2 inch pan with 1 tablespoon of melted margarine. Beat egg and water with a fork in a shallow dish. Put flour in another shallow dish. Dip 1/4 of the vegetables into the egg mixture. Remove 1 piece at a time with a slotted spoon or fork. roll in flour to coat. Place in pan. Repeat with remaining vegetables. Pour remaining margarine carefully over each vegetable piece. Bake uncovered turning once, until crisp tender and golden brown 10 to 12 minutes. Sprinkle with some Parmesan cheese if desired. Makes 2 cups.

395521 -- QUICK KABOBS

Bananas, cut
Apple, cut
Melon, cut
Cheese, cut

Put on skewer. Dip in orange juice. Then roll in coconut. Eat. Make "favorite kabobs" with your favorite fruit and cheese. Serves 8 to 10.

395522 -- SUNSHINE SALAD

1/2 carton plain yogurt
1 tsp. honey
Pineapples slices

Mix and put: 1 slice pineapple in each dish
1 tbsp. yogurt mixture in the middle

Eat the sunshine. You can use any flavor yogurt you like in center of
pineapple. Serves 8.

395523 -- RAISIN ENERGY SNACK

2 tsp. raisins

Put in a bowl. Add: 1 tsp. peanuts
1 tsp. sunflower seeds
1 tsp. coconut
1 tsp. carob chips

Mix. Eat now or on a bike. Serve 1.

395524 -- YOGURT AND GRANOLA

1 c. plain, lemon or vanilla yogurt
1/4 c. granola (any flavor)
1/4 c. strawberries

Mix all ingredients in cereal bowl and enjoy!

395525 -- PLAY - DOH

3 c. water
1 tbsp. cooking oil
4 c. flour
1 c. salt
1 tbsp. alum

Bring water to a boil. Add cooking oil. Turn off heat, then stir in flour,
salt and alum. Knead to desired consistency.

395526 -- KOOL KLAY

2 1/2 c. flour
1 tbsp. alum
3 tbsp. cooking oil
1/2 c. salt
2 pkgs. unsweetened Kool Aid
2 c. boiling water

Mix all dry ingredients together. Add oil and water. Stir quickly, mixing well. When clay cools, knead it until it is soft and pliable. Kids like the feel, smell and color of Kool Klay, but it is NOT edible!

395527 -- FACE PAINT

--UTENSILS:--

Small plastic bowl
Teaspoon

--INGREDIENTS:--

1 tsp. cornstarch
1/2 tsp. water
1/2 tsp. cold cream
2 drops food coloring of your choice

In a small mixing bowl stir in all the above ingredients. Make sure they are all mixed well. Now you are ready for lots of fun, see how creative you can be.

395528 -- SILLY PUTTY

2 c. glue (Elmers)
1 c. Sta Flo starch

Mix well, keep in plastic container. When playing with, kids should use plastic smocks to keep off of clothes.

395529 -- CINNAMON ORNAMENTS

1 c. cinnamon
1 tbsp. ground cloves
1 tbsp. nutmeg

1 c. applesauce
2 tbsp. white glue

Mix and roll like cookie dough. Add extra applesauce if necessary. Cut with cookie cutters. Lay on wax paper to air dry for 2 to 3 days. Use straw to poke a hole while wet if want to string. Makes 25 to 30 ornaments.

395530 -- HOMEMADE FACE PAINT

1 tsp. cornstarch
1/2 tsp. water
1/2 tsp. cold cream
Food coloring (variety of colors)
Sm. containers (one for each color
paint)
Sm. paintbrush

Stir together the cornstarch and cold cream until well blended. Add water and stir. Add food coloring, one drop at a time until you get the desired color. Experiment with different colors. Paint on with a paint brush. Store in covered containers.

395531 -- MODELING DOUGH

1 c. flour
1 tbsp. oil
1 tsp. cream of tartar
1 c. water
1/2 c. salt
Food coloring

Mix ingredients in a pan. Cook over medium heat until mixture pulls away from sides of pan and becomes doughy in consistency. Knead until cool. Model different colors of clay into any shape you can image. Not edible. Can be used over and over again. Keeps 3 months unrefrigerated.

395532 -- HALLOWEEN FACE PAINT

Cornstarch
Food coloring
Shortening (Crisco)

Mix together and paint face.

395533 -- FINGER PAINT

3 tbsp. sugar
2 c. cold water
1/2 c. cornstarch
Food coloring

Mix sugar and cornstarch and add water. Cook over low heat, stirring constantly until well blended. Can be divided and add different colors. Store in a covered container.

395534 -- SILLY PUTTY

1/2 c. liquid starch
1/4 c. white glue
1/4 tsp. salt

Mix starch and salt. Add glue and beat well. Pour into colander and let sit for 10 minutes. Knead well.

395535 -- SILLY PUTTY

Elmers glue, regular
Liquid starch
Food colorings

Pour a medium bottle of Elmers glue into a plastic tub. Add a few drops of the desired food coloring. Slowly add starch, mixing as you pour. As substance begins to get "stringy" stop adding starch. Mix until all the starch is absorbed. Begin adding starch as before until a putty like substance is formed. Putty will begin to pull away from the sides of the bowl. Work putty until it is no longer sticking to your hands. If putty begins sticking to your child's hands, pour a little starch onto their hands and then let them play with it. This can be stored in a lidded plastic container and used several times. The putty can stick to clothing, so have your child wear a smock. If it does become stuck on clothes, just soak in warm water to remove.

395536 -- SILLY PUTTY

2 c. Elmers School glue
1 c. liquid starch

Mix together until ball forms. Silly Putty will be wet and slimy at first as children play with it, the wetness will mix into the glue. *Note: Silly Putty will stick to clothing, carpet etc. Encourage children to push sleeves up and play with it at a table. *It does launder out clothes.

395537 -- FINGER PAINTS

3 tbsp. sugar
1/2 c. cornstarch
2 c. water (cold)
Food coloring
Dish detergent

Mix sugar and cornstarch together in a saucepan. Add cold water and stir completely. Cook over low heat, stirring constantly about 5 minutes. Cool, then divide into 4 cups or bowls. Add food coloring and a drop of detergent to each bowl.

395538 -- CINNAMON ORNAMENTS

10 tbsp. applesauce
4 oz. cinnamon

Mix together. Split dough in half, roll out. Use cinnamon to keep from sticking. Cut out shapes with cookie cutters. Bake at 200 degrees for 1 hour.

395539 -- CINNAMON ORNAMENTS

1 lg. bottle ground cinnamon
3/4 c. applesauce

No baking and simple for kids. Combine ground cinnamon with applesauce to form a stiff dough. Roll out dough to 1/4 inch thickness. Cut with cookie cutters. Make hole for ribbon. Let air dry several days. Makes 12 ornaments.

395540 -- PLAY - DO

1 c. flour
1 c. warm water
1/2 c. salt
2 tsp. cream of tartar

1 tbsp. vegetable oil
Any color food coloring (uses 1/2
bottle per batch, little bottles)

In medium bowl, mix dry ingredients. In medium saucepan, stir water, oil and food coloring together. Slowly add dry mixture, stirring well. Cook over low heat, stirring constantly until mixture pulls away from pan and balls up (2 to 3 minutes). Take pan away from heat right away. Cool slightly, knead, and put in ziploc bag. Between uses store in ziploc in refrigerator. Keeps up to 3 to 6 months. Does not stain hands or clothes.

395541 -- SILLY PUTTY

Mix well: 2 parts white glue (Elmers)
1 part Sta-Flo liquid starch

It needs to dry a little before it is "workable". It may not work well on a humid day. Store in airtight container. Note: If you use Elmers School Glue instead of regular white it doesn't bounce or pick up pictures, but it makes a gooey delight your kids will love. Use on a smooth surface.

395542 -- PEANUT BUTTER PUTTY

1 c. peanut butter
1 1/4 c. dry milk
1 c. white Karo
1 1/4 c. powdered sugar

Mix until creamy. Kids love to mold and shape; just like Play Doh, then they can eat the finished products.

395543 -- SILLY PUTTY

1 small paper cup
Liquid starch
2 oz. white liquid glue
Food coloring (opt.)

Fill small paper cup 1/2 way full of liquid starch. Add about 2 ounces of white liquid glue. Stir with finger for about 30 seconds. Pour off liquid starch. Use finger to keep working the clump of silly putty. Work until not really wet and messy. Then work in palms until it gets to a good dough texture. Store in a plastic bag.

395544 -- RAINBOW FINGER PAINTS

1/2 c. cornstarch
3 c. cold water, divided
Food coloring (red, yellow, green or
blue)

In a large bowl, place cornstarch and blend in 1 cup water. Add remaining water. Microwave on high 8-9 minutes or until thickened, stirring every 2 minutes. Pour 1/2 cup thickened mixture into each of six small bowls. Add desired food coloring. Cool.

395545 -- SCENTED PLAY DO

1 c. flour
1/3 c. salt
1/3 - 1/2 c. water

Don't let it get sticky. Add a few drops of flavored extract and a few drops of food coloring. Mix in order. Then have fun!

395546 -- AIR FRESHENING ORNAMENTS

1 (8 oz.) bottle of cinnamon
1 can of applesauce
Cookie cutters of choice
1 rolling pin
1 sm. straw
Cookie rack
Ribbon of your choice

Mix the cinnamon and applesauce together in a large mixing bowl to form a dough. Next take rolling pin and flatten out the dough to about 1/4 inch thick. Then use the cookie cutters of your choice to make wonderful designs for your family and friends. Small straw and make a small hole at desired place to put ribbon through. Place your cut out designs on cookie rack to dry several days. When completely dry thread ribbon through.

395547 -- BUBBLE - BLOWING FUN

1/4 c. Dawn dish detergent, liquid
2 1/2 c. water

1 tsp. glycerin

Combine the 3 items. Use funnels, spools, berry baskets, bubble pipes and rings, colanders, etc. to make the bubbles. Go outside on a breezy day and have fun!

395548 -- BUBBLE RECIPE

2 c. Joy dishwashing detergent
6 c. water
3/4 c. Karo light corn syrup

Mix together, shake well. Pour into flat pan if using large bubble wand. Go out in Grandma's yard and blow fun bubbles.

395549 -- FINGER PAINTS (NON-EDIBLE)

3 tbsp. sugar
1/2 c. cornstarch
2 c. cold water
Few drops food coloring

Mix sugar and cornstarch; add water. Cook over low heat, stirring constantly, until well blended. Divide mixture into 4 or 5 portions and add a different color food coloring to each, plus a pinch of detergent. The latter facilitates cleaning up.

395550 -- FINGER PAINTS

3 tbsp. sugar
1/2 c. cornstarch
2 c. cold water
Food coloring

Mix the first two ingredients and then add the water. Cook over a low heat, stirring constantly until well blended. Divide the mixture into 4 or 5 portions and add a different food coloring to each, plus a pinch detergent. VARIATIONS: Just beat warm water into Lux or Ivory Flakes until consistency desired and add paint or food coloring. If you don't wish to go to the trouble to mix finger paints, add a drop of food coloring to aerosol shaving soap.

395551 -- CINNAMON ORNAMENTS

3/4 c. ground cinnamon
1 tbsp. ground allspice
2 tbsp. ground cloves
1 tbsp. ground nutmeg

Mix above 4 ingredients. Stir in one cup of applesauce. Roll out 1/4" thick and cut with cookie cutter. Poke hole with big needle. Let dry 4 to 5 days (on wire rack works well). 18 to 20 shapes.

395552 -- KOOL AID MODELING DOUGH

1 c. all purpose flour
1/4 c. salt
2 tbsp. cream of tartar
1 env. Kool Aid unsweetened soft
drink mix, any flavor
1 c. water
1 tbsp. vegetable oil

Mix flour, salt, cream of tartar and soft drink mix in medium saucepan. Stir in water and oil. Stir over medium heat 3 to 5 minutes until mixture forms a ball in the center of the pan. Remove to floured surface and knead for 1 minute. Store in plastic bag or air tight container in refrigerator.

395553 -- FINGER PAINTS

3 tbsp. sugar
1/2 c. cornstarch
2 c. cold water

Mix sugar and cornstarch. Add cold water and cook over low heat, stirring constantly until well blended. Add colorings.

395554 -- BUBBLE - BLOWING FUN

1/4 c. Dawn dish detergent, liquid
2 1/2 c. water
1 tsp. glycerin

Combine the 3 items. Use funnels, spools, berry baskets, bubble pipes and rings, colanders, etc. to make the bubbles. Go outside on a breezy day and have fun!

395555 -- BUBBLE RECIPE

2 c. Joy dishwashing detergent
6 c. water
3/4 c. Karo light corn syrup

Mix together, shake well. Pour into flat pan if using large bubble wand. Go out in Grandma's yard and blow fun bubbles.

395556 -- CINNAMON ORNAMENTS

Mix 3/4 cup applesauce and 1 (4.12 oz.) bottle ground cinnamon to form a stiff dough. Roll out to 1/4 inch thickness. Cut with cookie cutters. Make hole for ribbon. Carefully put on rack to dry by air for several days, turning occasionally. Makes 12 sweet smelling ornaments. Decorate with tube paints and glitter. No baking and simple for kids!

395557 -- FINGER PAINT

3 tbsp. sugar
1/2 c. cornstarch
2 c. cold water
Food coloring

Mix the first 2 ingredients, add water. Cook over low heat, stirring constantly until well blended. Divide mixture into 4 to 5 portions and color each portion. A little addition of detergent makes cleanup easier.

395558 -- SILLY PUTTY

Sta-flo liquid starch
Elmer's glue

Put equal amounts of each in a bowl. Mix together with hands. Soon the glue will thicken. Add more starch, if needed. Glue will take the shape of silly putty. Remove from remaining starch, keep in airtight container when not in use.
