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Jumping Jack Cookies*

½ cup margarine (1 stick)
¾ cup granulated sugar
1 egg
¾ cup flour
1 teaspoon cream of tartar
½ teaspoon baking soda
¼ teaspoon salt

Cinnamon sugar or 2 tablespoons sugar mixed with 2 teaspoons cinnamon

Cream margarine in bowl. Add sugar. Mix well. Add egg and mix well. Add flour, cream of tartar, baking soda and salt. Mix well. Roll dough into balls and roll in cinnamon sugar. Place on ungreased cookie sheet. Press gently with a fork. Bake at 375° for 8-10 minutes.

*An early New York tradition to welcome the New Year – the children had to hop and jump around the table before taking a cookie. According to the legend, this was to insure good luck for the coming year.

Orange Coconut Crisps

2 eggs
1 cup granulated sugar
1 small can orange juice concentrate
1 cup coconut
¾ cup vegetable oil
2-½ cups flour
2 teaspoons baking powder
½ teaspoon salt

Mix egg and oil in bowl. Add sugar and orange juice concentrate. Mix well. Add flour, baking powder and salt. Mix well. Stir in coconut. Spoon into cupcake tins. Use paper baking cups or grease cups. Bake for 375° for 8-10 minutes.

Hawaiian Cookies

4 Tablespoons margarine
4 Tablespoons packed brown sugar
4 Tablespoons granulated sugar
1 egg
1 teaspoon vanilla
4 Tablespoons crushed pineapple
1 ½ cups flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
2 Tablespoons chopped nuts, if desired

Cream margarine in bowl with the sugars. Mix well. Add the egg and vanilla. Mix. Add the crushed pineapple. Mix well. Add flour mixture and chopped nuts. Mix well.

Drop by teaspoonfuls on a greased cookie sheet. Bake at 375° for 10 minutes.

Wacky Cupcakes

1-¼ cups flour	1 teaspoon salt
¾ cup granulated sugar	¼ cup vegetable oil
¼ cup cocoa	2 teaspoons vinegar - white
1 teaspoon baking soda	¾ cup water
1 teaspoon vanilla	

Measure flour, sugar and cocoa along with the baking soda and salt into bowl. Mix well. Add oil, vinegar, water and vanilla. Mix well.

Pour into cupcake tin. Grease tin or use baking cups. Bake at 375° for 15 minutes.

May be frosted or eat plain.

Old Fashioned Oatmeal Cookies

1-¼ cups (2 ½ sticks) margarine or butter, softened
¾ cup firmly packed brown sugar
½ cup granulated sugar
1 egg
1 teaspoon vanilla
1-½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon salt (optional)
¼ teaspoon ground nutmeg
3 cups Quaker® Oats (quick or old fashioned, uncooked)

Variations:

- Stir in 1 cup raisins or chopped nuts.
- Omit spices and stir in 1 cup semisweet chocolate, butterscotch or peanut butter pieces.

High Altitude Adjustment: Increase flour to 1-¾ cups.

1. Heat oven to 375° F.
2. Beat margarine and sugars until creamy. Add eggs, milk and vanilla; beat well. Add combined flour, baking soda, and salt; mix well. Stir in oats, chocolate pieces and nuts; mix well.
3. Drop dough by rounded tablespoonfuls onto ungreased cookie sheets.
4. Bake 8-9 minutes for a chewy cookie or 10-11 minutes for a crisp cookie. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Store tightly covered.

About 3 Dozen

Bar Cookies: Press dough onto bottom of ungreased 13x9-inch baking pan. Bake 25-30 minutes or until light golden brown. Cool completely; cut into bars. **About 2 Dozen**

Nutrition information: 1 cookie: Calories 130, Calories from Fat 60, Total Fat 7g, Sodium 110mg, Dietary Fiber less than 1g.

Lower Fat Baking: Substitute ½ cup apple sauce or apple butter for ½ cup (1 stick) margarine and prepare as recipe directs.

Sugar Cookies

½ cup margarine – 1 stick
¾ cup & 1 Tablespoon granulated sugar
1 egg
1 Tablespoon milk
1 teaspoon vanilla
2 cups flour
1-¾ teaspoon baking powder
¾ teaspoon salt

Cream margarine in bowl. Add sugar. Mix well. Add milk, vanilla and egg. Mix well. Add flour, baking powder and salt. Mix well.

Drop by teaspoonfuls onto cookie sheet. Bake at 375° for 8-10 minutes.

Ironed Sandwiches

Slices of cheese
Slices of bread
Butter
Foil

Steps:

1. Wash hands.
2. Cut slice of bread in half.
3. Spread butter on 1 side of each slice.
4. Get 1 slice of cheese.
5. Put cheese between unbuttered sides (butter side out).
6. Fold foil over sandwich.
7. Iron both sides until cheese melts and bread is brown.

Cheesy Quesadillas

Pat of butter
1 flour tortilla
¼ cup grated cheese
Salsa

What to do:

1. In a frying pan, melt the butter over medium heat.
2. Set the tortilla in the pan and sprinkle with the cheese. Fold the other half over the cheese to form a half circle.
3. Cook for about 2 minutes or until the tortilla browns. Use a spatula to flip the tortilla over. Cook for another 2 minutes or until it browns. If you want, serve with salsa.

*Makes 1 Mexican grilled cheese sandwich.

Personal Pizza

canned biscuits (1 per child)
spaghetti or pizza sauce
mozzarella cheese, grated
pepperoni or ground beef
cut vegetables, such as
 mushrooms
 onions
 olives
 green peppers
 tomatoes
 anchovies may also be added

What to do:

1. Flour hands.
2. Flatten the canned biscuit very thin. Use your palm to mash.
3. Place on foil baking sheet.
4. Spread the pizza sauce on the biscuit.
5. Put on toppings you like.
6. Sprinkle the grated cheese on top.
7. Bake at 400° until biscuit is done, about 10 minutes.

Chocolate Chip and M&M Cookies

2-¼ cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 cup (2 sticks) butter
or margarine, softened
¾ cup granulated sugar
¾ cup packed brown sugar

1 tsp. vanilla extract
2 large eggs
2 cups (12 oz.)
Semi-Sweet Chocolate
Chips and M&M's
1 cup chopped nuts

PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips, M&M's, and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Makes about 5 dozen cookies

PAN COOKIE VARIATION: Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20-25 minutes or until golden brown. Cool in pan on wire rack.

Makes about 4 dozen bars

Pancakes

2 Tablespoons of Pancake Mix
2 Tablespoons of Water

Put pancake mix in bowl and add the water. Mix together until fairly smooth but DO NOT over mix.

Note: For one small pancake, 1 tablespoon of pancake mix and 1 tablespoon of water is adequate. Mix in 3-oz. paper cup to avoid dishwashing.

Grease hot skillet and pour pancake batter.
Turn when edges are cooked and bubbles on top.

Summer Smoothies

The Famous Cookies 'n Crème Smoothie

- 1 ½ cups nonfat vanilla frozen yogurt
- ½ cup fat free milk
- 1 cup crumbled Oreo cookies
- 1 frozen banana (optional)
- ** Blend until smooth and creamy

The Classic Smoothie

- 1 cup orange juice
- 1 cup frozen strawberries
- 2 frozen sliced bananas
- ** Blend until smooth

Berry Smoothie

- 2 containers of fruit on the bottom yogurt (strawberry and blueberry)
- 1 sliced banana
- 5-6 frozen strawberries
- ½ cup frozen blueberries
- Enough orange juice to cover ingredients
- ** Blend until smooth and creamy

Chocolate Strawberry Smoothie

- 5-6 Frozen strawberries
- 1 tablespoon chocolate syrup
- 1 cup fat free milk
- 1 cup crushed ice
- ** Blend until smooth
- *** This can also be a chocolate banana smoothie by substituting the strawberries with 2 frozen bananas.

Web Sites

www.miami.edu/wellness/camp

www.makingfriends.com

www.geocities.com/Heartland/Flats/1894/beadie.htm

www.earlychildhood.com

www.auntannie.com

Rainy day projects

www.craftsforkids.com

www.Yahooligans.com

www.Kidscrafts.com

www.preschoolbystormie.com

www.gustown.com

www.acmoore.com

www.deltacrafts.com

www.mccormick.com

www.Kidsdomain.com/holiday/gifts/index.html

www.thepartyworks.com

www.childfun.com

www.Jo-AnnFabrics.com

www.studyisland.com/

www.pinkmonkey.com

www.library.thinkquest.org/J002344

www.coolmath.com

www.printsville.hp.com

Party and gift wrapping projects

www.cornstarch.com

Play clay ideas

www.craftopia.com

Craft supplies and projects

www.sculpey.com

Clay projects and ideas

www.yasutomo.com

Web Sites

www.i-craft.com
www.uchida.com
www.thermoweb.com
www.cheerios.com
www.familyfun.com
 Cupcakes
www.freepatterns.com
www.maryellenhopkins.com
www.Anniesattic.com
www.SSWW.com
www.crayola.com
www.learningplanet.com/
www.urbanext.uiuc.edu/schools/
 Curriculum materials K-12
www.mrsabc.com
 Spelling phonics and vocabulary
www.teachnet.com/
 Lesson ideas recipes
www.brainbinders.com/
 Folding puzzles
www.bestapples.com
 Recipes
www.jell-o.com
 Recipes
www.enchantedlearning.com
www.scholastic.com
www.Janbrett.com
www.abcteach.com
 Supplement to classroom curriculum

Web Sites for Arts & Crafts

www.oriental.com	Oriental Trading Company	1-800-228-2269
www.snswwide.com	S & S Arts and Crafts Company	1-800-243-9232
www.Guidecraft.com	Guild Craft, Inc.	1-800-345-5563
	Creative Crafts	1-800-666-0767
www.earlychildhood.com	Discount School Supply	1-800-627-2829