

MONKEY MUFFINS

(Just for Kids)

Kaye Crnkovic

1 c. wheat flour
2½ tsp. baking powder
¾ c. rolled oats, quick
¼ tsp. salt
¼ tsp. baking soda

3 T. honey
½ c. skim milk
1 egg white
1 T. oil
2 ripe bananas, mashed

Turn the oven on to 400°. In a large bowl, combine flour, baking powder, rolled oats, salt and baking soda. Set aside. Separate the egg and add egg white to the flour mixture. Do not mix. Add honey, milk, oil and bananas to the flour mixture. Stir with a fork until dry ingredients are moistened. Fill paper lined muffin pans ⅔ full. Bake at 400° until slightly brown, about 18 to 20 minutes. Be sure to use hot pads when you take these out of the oven. Turn off the oven. Cool and serve.

PRESERVING CHILDREN

Darlene Helmer

1 lg. grassy field
6 children
3 dogs
Hot Sun

Flowers
Blue Sky
Narrow strip of brook with pebbles

Mix children with dogs and empty into field. Stir continuously. Sprinkle the field with flowers. Pour brook gently over pebbles. Cover all with blue sky and bake in hot sun. When children are well browned, they may be removed. Will be right for sitting in cool bathtub.

RECIPE FOR LIVING

Kaye Crnkovic

1 c. of Good thoughts
1 c. of Kind deeds
1 c. of Consideration for others

3 c. of Forgiveness
2 c. of Sacrifice for others
2 c. of Well-beaten faults

Mix thoroughly and add tears of joy, sorrow and sympathy for others. Fold in 4 cups of prayer and faith to lighten the other ingredients and raise the texture to great heights of Christian living. Bake well with the heat of human kindness and serve with a smile.