# Every Child needs a Place of Their Own



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#### INVITING IDEAS

## Go crackers for lunch



Back to packing lunches, afternoon snacks and after dinner treats — school is in seasion. If you're out of ideas, going crackers may be your solution, not your di-agnosis!

Crackers are a won-RUTH MOSSON
ROFESTOR
chica. It took me a long while to come to

this conclusion, because I grew up in the snack food industry. My father was the co-owner of Everkrisp Potato Chip Company, which meant snacks were plentiful. We were the neighborhood and family's built-in convenience store. Our factory produced potato chips (even the flavored ones), cheese popcorn, and cheese curls. Dad was also a distributor for pretzels, pork rinds, peanuts, and for awhile, bubble gum — a child's dream come true — Willy Wonka had nothing on me. It took a long time to get my mind retrained to snack foods being something other than what I was raised

Making crackers is not unlike making

biscuits (the American type), but rolling out the dough thin — then baking them. English recipes for Cracknels date back to the 1700s. The dishaped "cakes" were baked so hard they would surely crackle under your teeth as you ate them. Here's a modern version of the recipe.

CRACKELS

1 cup 1/2 percent mult I teaspoon salt 2 tablespoons warm water 214 to 3 cups all purposa flour 2 tablespoons butter or margarine,

softened

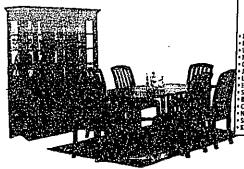
Preheat oven to 325 degrees P. In a saucepan over medium heat — warm the milk gently with the salt, until the salt appears to be dissolved. Let cool until tepid.

Dissolve the yeast in the 2 tablespoons

of warm water. Add both liquids to the 2% cups of flour and butter. Knesd for ap-proximately 6-10 minutes, adding the ad-ditional % cup of flour if the dough seems

See ENVITING, 7D

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