



Christina Smith, Drew Martin, Tosha Montgomery, Josh Greene, Chris Littlejohn and Brad Bell, left to right, show off the goodies the Grover Multi-Age Class has baked.



Grover Elementary students in the Multi-Age Class enjoy a variety of lesson plans in a large comfortable classroom decorated in gold and black, the colors of autumn, and arranged with computers, pumpkins, and decorations of the season.

Grover students learn to bake

GROVER - Fall pumpkins, Halloween decorations and the aroma of home baked cookies and candy fill the Multi-Age Classroom at Grover Elementary School.

The 71 students in grades 1-3 are busy this week helping parents bake favorite goodies for the annual Fall Festival, sampling the treats in the classroom and putting together a special cookbook they plan to present as holiday gifts to parents.

Lynn Ellis, Gail Baber and Terry Carter, assisted by Melinda Greene, Trinia Shull and Sandra Jones, are busy with their classes involved in a variety of learning and fun activities for the fall season.

Everywhere in the large room, which used to be the former lunchroom in years past, the children are involved in various activities. Computers, reading circles, and fun events are all included, plus an area where the children have displayed their culinary abilities with assorted baked goods and just in time for the annual Festival.

Some of the favorite recipes which will be included in the class holiday cookbook:

AUTUMN PUMPKIN PIE
 2 eggs, slightly beaten
 3 cups pumpkin
 1 cup sugar
 1/2 cup brown sugar
 1/4 cup flour
 1/2 tsp. cinnamon
 1/2 tsp. ginger
 1/2 teaspoon allspice
 1/2 teaspoon cloves
 1 teaspoon nutmeg
 1 1/2 tsp. vanilla
 large can evaporated milk
 Mix ingredients in order given. Pour into two unbaked pie shells. Bake at 400 degrees for 40-50 minutes or until knife comes out clean when inserted in filling.

CHEWY M&M COOKIES
 1/2 cup Crisco
 1/4 cup sugar
 1 1/2 teaspoon water
 1/2 cup light brown sugar
 1/2 teaspoon vanilla
 1 egg
 1 cup and 2 tablespoons self-rising flour
 3/4 cup M&Ms
 Bake 10 to 12 minutes at 375 degrees.

COOKIES
 3/4 cup peanut butter
 1 1/2 cup Crisco sticks
 1 1/4 cup dark brown sugar
 3 T. milk
 1 T. vanilla
 1 egg
 1 1/4 cup plain flour
 3/4 t. salt
 3/4 t. baking soda
 8 oz. semi-sweet chocolate chips
 Preheat oven to 400 degrees. Combine first five ingredients. Add egg, mix with a wooden spoon. Add remaining ingredients and mix by hand. Drop by spoonfuls onto cookie sheet and flatten with a fork. Cook 7 minutes and time it. Don't overcook them. Let sit on cookie sheet for one minute and remove to wax paper.

DIRT
 2 small pkg. jello chocolate pudding
 3 1/2 cups milk
 1 small container Cool Whip

20 oz. pkg. Oreos, no hydrox
 1 pkg. Gummy Worms
 Mix pudding and milk until thickened. Stir in Cool Whip. Place all Oreos in food processor and completely process it until it looks like potting soil. Place enough cookie crumbs in bottom of 9x13 pan to just cover the bottom. Spoon 3/4 cup of crumbs into Jello mixture. Spoon this into the 9x13 pan and smooth. Sprinkle remaining crumbs on top of Jello mixture. Garnish with Gummy Worms.

MAGIC COOKIE BARS
 1/2 cup margarine
 1 1/2 cups graham cracker

crumbs
 1 (14 oz.) can Eagle Brand condensed milk
 1 (6 oz.) pkg. Semi-Sweet chocolate morsels
 1 (3 1/2 oz.) can flaked coconut

1 cup chopped nuts
 Preheat oven to 350 degrees in 13x19 inch pan, melt butter, sprinkle crumbs over butter. Pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients. Press down gently. Bake 25-30 minutes or until lightly browned. Cool thoroughly before cutting.

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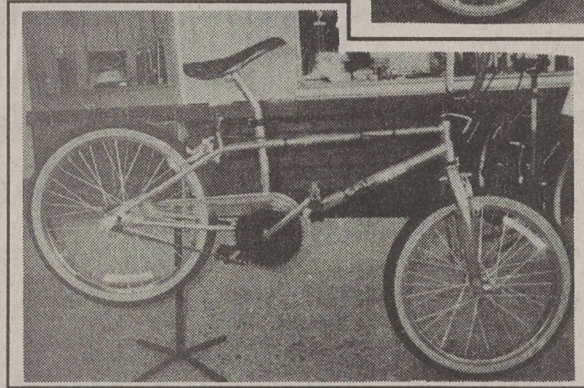
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