

GIRL SCOUT COOKIES: Though it is impossible to know which Council made and sold the very first Girl Scout cookies, Girl Scouts of Greater Philadelphia makes a very good case for itself as the developers and salesgirls of the first Girl Scout cookie. They recently shared their recipe with Girl Scouts attending an archival conference at Rockwood ... here it is:

Blend until creamy:

½ cup butter
½ cup shortening (margarine or solid vegetable shortening)
1 cup sugar

Add:

2 eggs, beaten
1 Tbsp. milk
1 Tbsp. vanilla
1 tsp. lemon juice

Sift together:

3 cups all purpose flour
2 tsp. baking powder
1 tsp. salt

Add dry ingredients to batter and chill overnight. Batter will be very stiff. Roll and cut. Bake 375 degrees for 8-10 minutes.

This seems an appropriate recipe for ending this section of the resource book. I hope you will enjoy trying these recipes and developing your own list of tried and true favorites. Older Brownie and younger Junior Girl Scouts enjoy browsing through cookbooks, choosing their own recipes for meeting snacks, International Nights and camp-outs. Let them make the decisions, do the shopping, prepare the ingredients, do the cooking and the serving. In this fast food and microwave world, cooking is rapidly becoming a dying "folk art". As Jeff Smith (The Frugal Gourmet, PBS) recommends, let children eat their history... taste their heritage... have the hands-on experience of cooking with all the old tools and new gadgets... prepare and share food with a group of loving and caring friends... it is a uniquely human experience and one to be treasured.