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THE MYSTERY ON THE ICE

created by
GERTRUDE CHANDLER WARNER

Illustrated by Charles Tang

ALBERT WHITMAN & Company
Morton Grove, Illinois

Let's Eat!

When Henry, Jessie, Violet, and Benny lived in their old, red boxcar they had to learn to cook for themselves. Here are a few of their favorite winter recipes.



Snowman Sandwiches

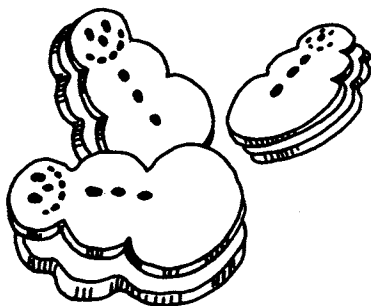
You will need:

two slices of bread
raisins
walnuts
cream cheese

Here's what you do:

1. Spread a thin layer of cream cheese on one slice of bread.
2. Cover the cream cheese with another slice of bread to make a cream cheese sandwich.
3. Cut the bread in the shape of a snowman as you see in the picture.
4. -Spread another thin layer of cream cheese over the top of your snowman.
5. Decorate your snowman sandwich using the raisins and walnuts to make eyes, a nose, a mouth, and buttons.

Makes one sandwich.



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When Henry, Jessie, Violet, and Benny lived in their old, red boxcar they had to learn to cook for themselves. Here are a few of their favorite winter recipes.

Pineapple Blizzard Fruit Salad

You will need:

one 16-ounce can of pineapple chunks in natural juice
two medium bananas
one cup mini-marshmallows
shredded coconut

Here's what you do:

1. Drain the pineapple.
2. Slice the bananas into thin slices.
3. Mix the banana slices and pineapple chunks in a large bowl.
4. Stir in the mini-marshmallows.
5. Top with a thin layer of shredded coconut.

Serves six.

Yummy Jam Thumbprint Cookies

These are one of the Boxcar Children's favorite kinds of cookies. Be sure to ask a grown-up to help you when it's time to use the oven.

You will need:

$\frac{3}{4}$ cup butter or margarine, softened
1 cup sugar
1 egg
3 cups flour
your favorite kind of jam

Here's what you do:

1. Mix the butter and sugar together.
2. Beat in the egg.
3. Add the flour. Stir until well mixed.
4. Chill the dough in the refrigerator until firm.
5. Preheat the oven to 350 degrees F.
6. Form dough into one-inch balls and place on a greased cookie sheet.
7. Make an indent in each ball with your thumb.
8. Fill the indents with jam.
9. Bake about 15 minutes, until the cookies are lightly browned and jam is bubbly.