

THE MYSTERY AT THE FAIR

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Morton Grove, Illinois

The Snack Bar!

It's time for something to eat. Why not try one of these sweet treats? Benny personally recommends each and every one of them!

The Clowning Around Ice Cream Cone

You will need: ice cream (any flavor you like), an ice cream scoop, an ice cream cone, miniature and regular marshmallows, small candies, gel icing (in a tube), a paper plate

Here's what you do: The ice cream cone will be the clown's hat. Attach mini marshmallows to the cone, using dabs of icing as glue. Place a scoop of ice cream on the plate. This will be your clown's head. Make his collar by placing large marshmallows around the bottom of the scoop. Make the clown's face using the small candies as eyes, a miniature marshmallow for the nose, and icing from the tube as the mouth. Put the ice cream cone hat on top of the clown's head. Now your clown is ready to eat! Dig in!



Benny's Blue Ribbon Pie Recipe!

You will need: 1 pint sherbet (any flavor you like), 1 8 oz. tub of whipped topping, 1 ready-made pie crust, 9 chocolate sandwich cookies chopped, mixing bowl, spoon

Here's what you do: Place the sherbet in the bowl and stir until smooth. Stir in $\frac{1}{2}$ the whipped topping until it is well blended with the sherbet. Spoon the sherbet topping mixture into the pie crust. Sprinkle the chopped cookies on top of the mixture. Cover the chopped cookies with the rest of the whipped topping.

Freeze your pie for four hours. Let it stand at room temperature for 10 minutes before serving.

